



Australian Government

FBPOPR2095 Clean and sanitise equipment

Release: 1

FBPOPR2095 Clean and sanitise equipment

Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to clean, sanitise and carry out related procedures for food processing production equipment.

This unit applies to individuals who are primarily responsible for cleaning or where a more detailed knowledge of cleaning and sanitisation processes is required in order to carry out cleaning responsibilities. This unit applies to both wet and dry cleaning methods.

All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for cleaning	1.1 Receive instructions from supervisor and clarify where required 1.2 Identify health and safety hazards in the workplace and inform supervisor 1.3 Wear appropriate personal protective equipment (PPE) and ensure

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	correct fit 1.4 Confirm that cleaning and sanitising agents and services are available and ready for use 1.5 Prepare chemicals and products in line with safety guidelines 1.6 Clear equipment of product and packaging consumables in preparation for cleaning 1.7 Render equipment safe to clean 1.8 Liaise with other work areas about timing of cleaning
2. Clean and sanitise equipment to meet workplace requirements	2.1 Clean and sanitise equipment according to safe work procedures 2.2 Inspect equipment to confirm operating condition and cleanliness 2.3 Verify that cleaning has been effective 2.4 Identify, rectify and report unacceptable equipment condition 2.5 Store cleaning equipment and chemicals 2.6 Dispose of waste from cleaning process in line with environmental guidelines 2.7 Restore equipment to operating order 2.8 Complete documentation according to workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Oral communication	Ask questions to clarify understanding or seek further information
Numeracy	- Decant and mix chemicals in the correct proportion - Monitor actions, including temperature gauges and tank levels

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2095 Clean and sanitise equipment	FBPOPR2064 Clean and sanitise equipment	Minor changes to Performance Criteria for clarity Knowledge Evidence added	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>