



Australian Government

Department of Education, Employment and Workplace Relations

FDFZCSCS2A Clean and sanitize equipment

Release: 1

FDFZCSCS2A Clean and sanitize equipment

Modification History

Not applicable.

Unit Descriptor

This is a Specialist unit. It covers the purpose and effect of cleaning and sanitation and related procedures. This unit does not cover CIP (cleaning in place) processes. Where this is a required competency select **FDFZCSCIP2A Clean equipment in place**. Basic cleaning and sanitation procedures are covered in operational units. This unit should be selected where the operator is primarily responsible for cleaning and/or where they require a more detailed knowledge of cleaning and sanitation processes to carry out cleaning responsibilities. This unit applies to both wet and dry cleaning methods.

This is a Specialist unit. It covers the purpose and effect of cleaning and sanitation and related procedures. This unit does not cover CIP (cleaning in place) processes. Where this is a required competency select **FDFZCSCIP2A Clean equipment in place**. Basic cleaning and sanitation procedures are covered in operational units. This unit should be selected where the operator is primarily responsible for cleaning and/or where they require a more detailed knowledge of cleaning and sanitation processes to carry out cleaning responsibilities. This unit applies to both wet and dry cleaning methods

Application of the Unit

Not applicable.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Not applicable.

Elements and Performance Criteria Pre-Content

Not applicable.

Elements and Performance Criteria

Elements and Performance Criteria

Element	Performance Criteria
1 Prepare for cleaning	<ul style="list-style-type: none">1.1 Cleaning/sanitizing agents and services are available and ready for use1.2 Equipment is cleared of product and/or packaging consumables in preparation for cleaning1.3 Equipment is rendered safe to clean
2 Clean and sanitize equipment to meet workplace requirements	<ul style="list-style-type: none">2.1 Equipment is cleaned and sanitized according to workplace procedure and requirements2.2 Equipment is inspected to confirm operating condition and cleanliness2.3 Unacceptable equipment condition is identified and reported according to workplace procedures2.4 Cleaning equipment and chemicals are stored according to workplace procedure2.5 Waste from cleaning process is disposed of according to workplace procedures2.6 Equipment is restored to operating order

Required Skills and Knowledge

Not applicable.

Evidence Guide

The assessment process must address all of the following items of evidence.

Ability to:

1. Access workplace information such as the cleaning schedule to identify cleaning requirements
2. Select, fit and use personal protective clothing and/or equipment
3. Confirm supply of necessary cleaning and sanitizing equipment and services
4. Select and prepare cleaners and sanitisers as required according to workplace procedures
5. Prepare equipment for cleaning. This may include rendering equipment safe to clean, clearing product and waste materials, covering motors and instrumentation where steam or water hoses are used and simple dismantling of equipment parts
6. Advise any affected work areas/operators of cleaning progress to co-ordinate timely completion with minimal disruption to production
7. Clean and sanitize equipment as required according to workplace procedures and cleaning schedule
8. Return equipment to operating order. This may involve basic assembly of equipment parts
9. Inspect equipment to identify equipment condition and cleanliness
10. Locate emergency stop functions on equipment
11. Report and/or correct unacceptable equipment condition
12. Maintain housekeeping standards
13. Prepare cleaners and sanitisers as required
14. Store cleaners, sanitisers and related equipment as required
15. Carry out relevant checks and inspections
16. Maintain work area to meet housekeeping standards

May include ability to:

17. Conduct routine maintenance
18. Take samples and conduct tests
19. Record cleaning and sanitation information

Knowledge of:

20. The purpose of cleaning and sanitation and importance in maintaining food safety
21. Functions of cleaners, sanitisers and related equipment
22. Safe work procedures including appropriate signage of cleaning activities, safe handling and storage of cleaners and sanitisers used, safety when using cleaning methods such as hot water and steam hoses, status and purpose of safety guards
23. Purpose and limitations of protective clothing and equipment
24. Cleaning and sanitation requirements relating to work responsibilities. This includes an understanding of the need for different levels of cleaning where relevant
25. Procedures for preparing cleaners and sanitizers as required
26. Cleaning method/s to be followed relating to work responsibilities
27. Other work areas/operators who need to be consulted/advised on timing of cleaning
28. Methods used to render equipment safe to clean including understanding the status and purpose of equipment guards, relevant lock-out, tag-out and isolation procedures and related equipment settings for both cleaning and operating as required
29. Procedures for conducting cleaning and sanitizing
30. Types of waste generated by the cleaning process and related collection, treatment and disposal requirements
31. Potential environmental impact of incorrect waste handling

32. Inspection, cleaning and storage requirements of cleaning equipment used
33. Inspection points and methods for confirming the effectiveness of cleaning and sanitation. This includes visual inspection and may require recording of cleaning conducted
34. Inspection requirements to confirm equipment condition. This includes an understanding of acceptable equipment condition, ability to identify faulty or unacceptable equipment and take required corrective action
35. Recording requirements and responsibilities
May include knowledge of:
 36. Routine maintenance procedures
 37. Sampling methods and test proceduresThe assessment process must address all of the following items of evidence.
Ability to:
 1. Access workplace information such as the cleaning schedule to identify cleaning requirements
 2. Select, fit and use personal protective clothing and/or equipment
 3. Confirm supply of necessary cleaning and sanitizing equipment and services
 4. Select and prepare cleaners and sanitisers as required according to workplace procedures
 5. Prepare equipment for cleaning. This may include rendering equipment safe to clean, clearing product and waste materials, covering motors and instrumentation where steam or water hoses are used and simple dismantling of equipment parts
 6. Advise any affected work areas/operators of cleaning progress to co-ordinate timely completion with minimal disruption to production
 7. Clean and sanitize equipment as required according to workplace procedures and cleaning schedule
 8. Return equipment to operating order. This may involve basic assembly of equipment parts
 9. Inspect equipment to identify equipment condition and cleanliness
 10. Locate emergency stop functions on equipment
 11. Report and/or correct unacceptable equipment condition
 12. Maintain housekeeping standards
 13. Prepare cleaners and sanitisers as required
 14. Store cleaners, sanitisers and related equipment as required
 15. Carry out relevant checks and inspections
 16. Maintain work area to meet housekeeping standardsMay include ability to:
 17. Conduct routine maintenance
 18. Take samples and conduct tests
 19. Record cleaning and sanitation informationKnowledge of:
 20. The purpose of cleaning and sanitation and importance in maintaining food safety
 21. Functions of cleaners, sanitisers and related equipment
 22. Safe work procedures including appropriate signage of cleaning activities, safe handling and storage of cleaners and sanitisers used, safety when using cleaning methods such as hot water and steam hoses, status and purpose of safety guards
 23. Purpose and limitations of protective clothing and equipment
 24. Cleaning and sanitation requirements relating to work responsibilities. This includes an understanding of the need for different levels of cleaning where relevant
 25. Procedures for preparing cleaners and sanitizers as required
 26. Cleaning method/s to be followed relating to work responsibilities

27. Other work areas/operators who need to be consulted/advised on timing of cleaning
28. Methods used to render equipment safe to clean including understanding the status and purpose of equipment guards, relevant lock-out, tag-out and isolation procedures and related equipment settings for both cleaning and operating as required
29. Procedures for conducting cleaning and sanitizing
30. Types of waste generated by the cleaning process and related collection, treatment and disposal requirements
31. Potential environmental impact of incorrect waste handling
32. Inspection, cleaning and storage requirements of cleaning equipment used
33. Inspection points and methods for confirming the effectiveness of cleaning and sanitation. This includes visual inspection and may require recording of cleaning conducted
34. Inspection requirements to confirm equipment condition. This includes an understanding of acceptable equipment condition, ability to identify faulty or unacceptable equipment and take required corrective action
35. Recording requirements and responsibilities
May include knowledge of:
36. Routine maintenance procedures
37. Sampling methods and test procedures

Range Statement

The range statement indicates the context for demonstrating competence. This statement is a guide and unless otherwise indicated, items may or may not apply as required by the work context.

- Work is carried out in accordance with company procedures, licensing requirements, legislative requirements and industrial awards and agreements. When applied to the pharmaceutical industry, relevant GMP codes apply and reference to food safety is replaced by GMP
- Workplace information may include work instructions/operating procedures (SOPs), specifications, production and cleaning schedules, labels and codes, safety signs and symbols, materials safety data sheets (MSDSs), standard forms and written or verbal instruction
- Cleaning and sanitizing chemicals may be pre-mixed or manually mixed
- Preparing/restoring equipment to operating order may involve simple dismantling and reassembly of equipment parts, basic isolation and covering motors and instrumentation
- Services may include power, water, steam, compressed and instrumentation air
- Inspecting cleaning effectiveness typically involves carrying out a visual inspection

The range statement indicates the context for demonstrating competence. This statement is a guide and unless otherwise indicated, items may or may not apply as required by the work context.

- Work is carried out in accordance with company procedures, licensing requirements, legislative requirements and industrial awards and agreements. When applied to the pharmaceutical industry, relevant GMP codes apply and reference to food safety is replaced by GMP
- Workplace information may include work instructions/operating procedures (SOPs), specifications, production and cleaning schedules, labels and codes, safety signs and symbols, materials safety data sheets (MSDSs), standard forms and written or verbal instruction
- Cleaning and sanitizing chemicals may be pre-mixed or manually mixed
- Preparing/restoring equipment to operating order may involve simple dismantling and reassembly of equipment parts, basic isolation and covering motors and instrumentation
- Services may include power, water, steam, compressed and instrumentation air
- Inspecting cleaning effectiveness typically involves carrying out a visual inspection

Unit Sector(s)

Not applicable.