



**Australian Government**

# **MTMP2198C Clean after operations - slaughter floor**

**Release: 1**

## MTMP2198C Clean after operations - slaughter floor

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to clean and sanitise a slaughter floor after operations. It deals with the skills and knowledge required to operate, strip down and clean all the mechanical aids on the slaughter floor (e.g. knocking or stunning equipment, hoists, rails, chutes, bins, viscera tables). It also includes the operation of high pressure cleaning equipment and the use of approved cleaning chemicals in the plant.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to workers in abattoirs, knackereries and game processing plants.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>		

## Employability Skills Information

<b>Employability skills</b>	This unit contains employability skills.
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## Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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## Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Clean slaughter floor	1.1.Slaughter floor is cleaned in accordance with cleaning schedule and work instructions. 1.2.Cleaning chemicals are used according to manufacturer's specifications and Occupational Health and Safety ( <i>OH&amp;S</i> ) <i>requirements</i> . 1.3.Post-cleaning monitoring is undertaken in accordance with <i>workplace requirements</i> . 1.4.Slaughter floor cleaning is conducted to OH&S requirements. 1.5.Specific areas of contamination risk for product are identified and cleaned according to workplace requirements.
2. Clean , <i>equipment and fittings</i>	2.1.Knocking or stunning area is cleaned and equipment isolated and/or immobilised. 2.2.Equipment is tagged out and immobilised during cleaning. 2.3.Machinery is isolated, stripped down, cleaned and sanitised according to work instructions. 2.4.Cleaned areas are checked according to workplace requirements.

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

#### Required skills

Ability to:

- identify significant areas of contamination on slaughter floor
- clean slaughter floor effectively in accordance with cleaning program
- clean slaughter floor equipment in accordance with work instructions and OH&S requirements
- work effectively as an individual and as part of a team
- apply relevant *regulatory requirements*
- take action to improve own work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

**REQUIRED SKILLS AND KNOWLEDGE**

- use relevant *communication skills*

**Required knowledge**

Knowledge of:

- implications for production if slaughter floor fails to meet pre-operational check requirements
- cleaning schedule for slaughter floor
- hygiene and sanitation monitoring program for slaughter floor
- relevant regulatory requirements
- significant areas of contamination on slaughter floor
- specific OH&S risks associated with cleaning machinery on slaughter floor

## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<p>The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p><b>Overview of assessment</b></p>	<p>The meat industry has specific and clear requirements for evidence. A minimum of three forms of evidence is required to demonstrate competency in the meat industry. This is specifically designed to provide evidence that covers the demonstration in the workplace of all aspects of competency over time.</p> <p>These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.</p> <p>Three forms of evidence means three different kinds of evidence - not three pieces of the same kind. In practice it will mean that most of the unit is covered twice. This increases the legitimacy of the evidence.</p> <p>All assessment must be conducted against Australian meat industry standards and regulations.</p>
<p><b>Critical aspects for assessment and evidence required to demonstrate competency in this unit</b></p>	<p>Competency must be demonstrated throughout the process area and in cleaning all items of equipment.</p>
<p><b>Context of, and specific resources for assessment</b></p>	<p>Assessment must be conducted in an abattoir under normal working conditions.</p>
<p><b>Method of assessment</b></p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> <li>• quiz of underpinning knowledge</li> <li>• workplace demonstration of competency for the assessor</li> <li>• workplace referee or third party report of performance over time.</li> </ul> <p>Assessment practices should take into account any relevant language or cultural issues related to Aboriginality or Torres Strait Islander, gender, or language backgrounds other than English. Language and literacy demands of the assessment task should not be</p>

<b>EVIDENCE GUIDE</b>	
	higher than those of the work role.
<b>Guidance information for assessment</b>	A current list of resources for this Unit of Competency is available from MINTRAC <a href="http://www.mintrac.com.au">www.mintrac.com.au</a> or telephone 1800 817 462.

## Range Statement

<b>RANGE STATEMENT</b>	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
<p><i>OH&amp;S requirements</i> may include:</p>	<ul style="list-style-type: none"> <li>• enterprise OH&amp;S policies, procedures and programs</li> <li>• OH&amp;S legal requirements</li> <li>• Personal Protective Equipment (PPE) which may include: <ul style="list-style-type: none"> <li>• coats and aprons</li> <li>• ear plugs or muffs</li> <li>• eye and facial protection</li> <li>• head-wear</li> <li>• lifting assistance</li> <li>• mesh aprons</li> <li>• protective boot covers</li> <li>• protective hand and arm covering</li> <li>• protective head and hair covering</li> <li>• uniforms</li> <li>• waterproof clothing</li> <li>• work, safety or waterproof footwear</li> </ul> </li> <li>• requirements set out in standards and codes of practice.</li> </ul>
<p><i>Workplace requirements</i> may include:</p>	<ul style="list-style-type: none"> <li>• enterprise-specific requirements</li> <li>• OH&amp;S requirements</li> <li>• Quality Assurance (QA) requirements</li> </ul>

<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>• Standard Operating Procedures (SOPs)</li> <li>• the ability to perform the task to production requirements</li> <li>• work instructions.</li> </ul>
<i>Equipment</i> and fittings may include:	<ul style="list-style-type: none"> <li>• knocking boxes</li> <li>• stunners</li> <li>• hoists</li> <li>• rails</li> <li>• pneumatic cutters</li> <li>• restrainers</li> <li>• rise and fall platforms</li> <li>• breaking saws</li> <li>• chutes and bins</li> <li>• viscera tables.</li> </ul>
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> <li>• environmental protection standards, controls and protocols</li> <li>• Export Control Act</li> <li>• hygiene and sanitation requirements</li> <li>• relevant regulations</li> <li>• regulations relating to the storage, use and disposal of chemicals</li> <li>• requirements set out in the AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</li> <li>• state regulations regarding meat processing.</li> </ul>
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> <li>• listening and understanding</li> <li>• reading and interpreting workplace-related documentation</li> <li>• sharing information</li> <li>• speaking clearly and directly</li> <li>• working with diverse individuals and groups.</li> </ul>

### Unit Sector(s)

<b>Unit sector</b>	
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## Co-requisite units

<b>Co-requisite units</b>		

## Competency field

<b>Competency field</b>	
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