



Australian Government

AMPCLE201 Clean carcase hanging equipment

AMPCLE201 Clean carcass hanging equipment

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to clean hanging equipment such as rollers, gambrels, spreaders, shackles and hooks that are either iron or plastic.

This unit applies to individuals who work under general supervision in a meat processing premises.

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

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

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

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Cleaning (CLE)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Prepare for work	1.1 Identify cleaning schedule and work instructions for cleaning carcase hanging equipment 1.2 Identify workplace health and safety requirements for cleaning, including personal protective equipment 1.3 Identify hygiene and sanitation requirements for carcase hanging equipment 1.4 Identify areas of contamination on carcase hanging equipment and any specific cleaning requirements 1.5 Identify cleaning chemicals and specifications for their use 1.6 Identify cleaning equipment and instructions for its use 1.7 Identify safe manual handling techniques for loading and unloading tanks 1.8 Identify and explain emergency procedures for a caustic spill, where used
2. Clean hanging equipment	2.1 Clean carcase hanging equipment following workplace requirements 2.2 Rotate hanging equipment through cleaning, rinsing and, where applicable, oiling tanks, following workplace requirements 2.3 Handle and store cleaning chemicals following manufacturer's specifications and workplace health and safety requirements 2.4 Identify and deal with damaged spreaders, gambrels and any other hanging equipment 2.5 Monitor and adjust level and concentration of cleaning tank to ensure complete sanitising of iron work 2.6 Use hoists following manufacturer's specifications, workplace health and safety requirements
3. Maintain flow of equipment cleaning process	3.1 Inspect hanging equipment for damage and when necessary, send for repair or disposal 3.2 Return spreaders, gambrels and any other hanging equipment to the processing floor promptly 3.3 Process and handle spreaders, gambrels and any other hanging equipment to avoid damage 3.4 Keep work area neat and clean with clear segregation of sanitised and non-sanitised iron work 3.5 Report difficulties encountered with maintaining the flow through the cleaning process promptly to the supervisor

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
Reading	Interpret key elements of workplace instructions and cleaning schedules
Oral communication	- Report any issues with process or equipment to supervisor promptly - Ask questions to clarify instructions - Interact with team members and/or supervisor to ensure flow of work is maintained

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPCLE201 Clean carcase hanging equipment	AMPA2171 Clean carcase hanging equipment	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace	Equivalent

		requirements clarified	
--	--	---------------------------	--

Assessment Requirements for AMPCLE201 Clean carcass hanging equipment

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

The assessor must observe the individual receiving, cleaning and storing a minimum of one group or batch of hanging equipment.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace requirements for cleaning carcass hanging equipment
- the cleaning schedule for the work area and the importance of following it
- cleaning and sanitising process for hanging equipment
- function of hanging equipment in production
- need for adequate sanitising of the hanging equipment
- purpose and action of detergents and sanitisers
- safe use and storage of chemicals
- safety data sheets for chemicals used
- safe manual handling techniques
- need for oiling of the iron work if used at work site
- consequences of not returning the hanging equipment promptly to the processing floor

- repercussions of faulty or damaged hanging equipment returning to the processing floor
- workplace health and safety hazards encountered when cleaning hanging equipment, the associated risks and their controls.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a meat processing premises following the workplace cleaning schedule
- resources, equipment and materials:
 - personal protective equipment
 - carcase hanging equipment
 - cleaning equipment and consumables
- specifications:
 - cleaning schedule
 - task-related documents
- personnel:
 - access to team members and workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.