



Australian Government

AMPOPR203 Clean chillers

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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 and sanitise chillers, following workplace requirements.

This unit applies to individuals who carry out cleaning duties in a meat or food processing environment who work under general supervision.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat 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)

Operational (OPR)

Elements and Performance Criteria

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

1. Prepare for cleaning work	1.1 Receive instructions from supervisor and clarify where required 1.2 Identify health and safety and food safety hazards in chillers, and inform supervisor 1.3 Wear appropriate personal protective clothing and equipment for work in chillers 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
2. Clean cold area	2.1 Clean chillers in accordance with workplace cleaning program, workplace health and safety and regulatory requirements 2.2 Identify specific areas of contamination risk for the products to be stored in chillers 2.3 Handle chemicals according to workplace and chemical safety requirements
3. Complete work in cold area	3.1 Clean and store cleaning equipment appropriately when not in use 3.2 Store chemicals in accordance with workplace requirements in designated locations 3.3 Complete cleaning logs and workplace 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
Reading	- Interpret workplace procedures and safety information - Identify product types and storage requirements
Numeracy	- Interpret chiller temperature gauges (°C) - Measure and dilute chemicals following instructions (mL, L, ratios)

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
AMPOPR203 Clean chillers	AMPX205 Clean chillers	Unit code updated Unit application updated Unit sector code updated Three Elements added Performance Criteria clarified Foundation Skills added Assessment Requirements updated Mandatory workplace requirements clarified	Not-Equivalent

Assessment Requirements for AMPOPR203 Clean chillers

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Performance Evidence

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

There must be evidence that the individual has cleaned at least one chiller, including:

- followed safe work procedures and took appropriate breaks
- safely handled and stored cleaning and sanitising agents
- applied food safety procedures to work practices
- identified contamination risks and completed workplace documentation.

The assessor must observe the individual cleaning chillers for a minimum of 15 minutes.

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat or food 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:

- the purpose of cleaning and sanitation and their importance in maintaining food safety
- the difference between cleaning and sanitation, when each is used and why
- difference between wet and dry cleaning
- functions of cleaners, sanitisers and related equipment
- potential threat to the edible product of inadequate cleaning
- purpose and conditions required in a chiller storage environment, including how temperature parameters are maintained
- safety requirements and hazards associated with entering and working in a chiller/cold room area, including required personal protective equipment (PPE), limitations of PPE, and maximum work duration
- contamination/cross-contamination and food safety risks associated with chilled products at workplace

- the effects of cold room temperatures and condensation on equipment used in a cold room but designed for room temperature operation, including symptoms that equipment is unsafe or unfit for use
- hygiene and sanitation monitoring programs for chillers
- importance of avoiding condensation in chillers
- chiller cleaning program
- record-keeping requirements and responsibilities.

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 or food processing premises, equipped with chillers/cold rooms, at workplace production speed
- resources, equipment and materials:
 - cleaning and sanitising equipment according to workplace requirements
 - cleaning equipment and chemicals
 - PPE
- specifications:
 - workplace standard operating procedures and task-related documents
- personnel:
 - access to 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>.