



Australian Government

AMPQUA205 Apply hygiene and sanitation practices

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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 covers the skills and knowledge workers require to apply personal hygiene and sanitation practices in a meat processing or retailing operation. It also covers appropriate methods for cleaning equipment and immediate work areas during operations.

This unit applies to those who work in meat processing or retailing 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.

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)

Quality Assurance (QUA)

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. Clean and store personal equipment	1.1 Clean personal equipment following workplace health and safety requirements, hygiene and sanitation requirements 1.2 Store personal equipment following workplace requirements
2. Clean own work area during operations	2.1 Clean worksite during operations to meet workplace health and safety, and workplace requirements 2.2 Clean and sanitise equipment between carcasses or meat products following workplace instructions 2.3 Clean surfaces to meet workplace requirements 2.4 Monitor cleanliness of work area while working
3. Identify sources of contamination and spoilage	3.1 Identify contamination and take steps to reduce the occurrence 3.2 Report contamination occurrences following workplace procedures 3.3 Take corrective action when contamination or spoilage is identified, following workplace requirements
4. Follow workplace personal hygiene requirements	4.1 Follow personal hygiene practices to meet workplace requirements 4.2 Handle product to avoid contamination, following workplace and hygiene and sanitation 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
Learning	Take action to improve own work performance as a result of self-evaluation or feedback from others, or in response to changed work practices
Reading	Follow key information in work instructions and procedures
Oral communication	Interact effectively with team members and/or supervisor about equipment, hygiene and sanitation

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
AMPQUA205 Apply hygiene and sanitation practices	AMPCOR201 Maintain personal equipment	Unit merged with AMPCOR202 Apply hygiene and sanitation practices Unit code and title updated Unit sector code updated Unit application updated Elements and Performance Criteria revised Foundation skills added Assessment Requirements updated	Not-Equivalent
AMPQUA205 Apply hygiene and sanitation practices	AMPCOR202 Apply hygiene and sanitation practices	Unit merged with AMPCOR201 Maintain personal equipment Unit code updated Unit sector code updated Unit application updated	Not-Equivalent

		Elements and Performance Criteria revised Foundation skills added Assessment Requirements updated	
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Assessment Requirements for AMPQUA205 Apply hygiene and sanitation practices

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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 applied hygiene and sanitation practices in the workplace, following workplace requirements:

- in three different work areas, OR
- before, during and on completion of a work task.

The assessor must observe the individual applying hygiene and sanitation practices for a minimum of 15 minutes. The assessment may be undertaken while the individual is being assessed for another unit of competency.

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 applying hygiene and sanitation requirements in own work area
- cleaning and sanitation techniques for personal equipment
- chemical contamination risks
- physical contamination risks and control methods
- visual evidence of contamination
- microbiological contamination risks to product and how they are controlled
- possible sources of contamination and cross-contamination in the work area
- consequences of failing to follow workplace requirements
- consequences of contaminated or spoiled meat leaving the meat processing or retailing premises.

Assessment Conditions

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

- physical conditions:
 - skills must be demonstrated a meat processing premises or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - cleaning and sanitation products and equipment
- specifications:
 - task related documents
- personnel:
 - access to team members and/or 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.

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>.