



Australian Government

AMPA2171 Clean carcase hanging equipment

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

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

This unit is applicable to workers in a registered meat processing premises such as abattoirs, food service operations, smallgoods factory, wholesale butchery, game meat processing establishment or pet food premises.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

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

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

Nil.

Unit Sector

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. Clean carcase hanging equipment	1.1 Rotate hanging equipment through cleaning, rinsing and, where applicable, oiling tanks, in accordance with workplace requirements 1.2 Handle cleaning chemicals in accordance with manufacturer's specifications and workplace health and safety requirements

Element	Performance criteria
	1.3 Identify and deal with damaged spreaders, gambles and any other hanging equipment in accordance with workplace requirements 1.4 Monitor and adjust level and concentration of cleaning tank to ensure complete sanitising of iron work 1.5 Identify workplace health and safety risks and follow specified procedures 1.6 Follow workplace health and safety requirements related to chemical and manual handling hazards when loading and unloading tanks 1.7 Use hoists in accordance with manufacturer's specifications, workplace and workplace health and safety requirements
2. Maintain flow of equipment cleaning process	2.1 Inspect hanging equipment for damage and when necessary, sent for repair or disposal 2.2 Return spreaders, gambles and any other hanging equipment to the slaughter floor promptly 2.3 Process and handle spreaders, gambles and any other hanging equipment to avoid damage 2.4 Keep work area neat and clean with clear segregation of sanitised and non-sanitised iron work 2.5 Promptly report difficulties encountered with maintaining the flow through the cleaning process promptly to the supervisor

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP2192B Clean carcase hanging equipment.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPA2171 Clean carcase hanging equipment

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Performance Evidence

The candidate must clean hanging equipment such as rollers, gambrels, spreaders, shackles and hooks which are either iron or plastic.

The candidate must:

- inspect hanging equipment thoroughly for damage
- correctly use mechanical handling aids where appropriate
- demonstrate the capacity to clean hanging equipment
- adjust cleaning materials and process to suit the variety of materials to be cleaned
- maintain a clean and neat work area
- follow the cleaning procedure for iron work as described in work instructions
- despatch hanging equipment promptly to slaughter floor
- maintain the flow of hanging equipment through the cleaning process
- report damage of hanging equipment requiring repair or disposal either orally or in writing according to work instructions
- report any difficulties to supervisor
- co-operate and communicate with team members to maintain flow through the cleaning process
- apply relevant regulatory requirements
- use relevant communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- work in a safe manner with due regard to the cleaning chemicals used, manual handling dangers and any other workplace health and safety requirements.

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- cleaning and sanitising process for hanging equipment
- function of hanging equipment in production
- need for adequate sanitising of the hanging equipment
- need for oiling of the iron work (where applicable)

- relevant regulatory requirements
- workplace health and safety requirements for cleaning hanging equipment
- workplace health and safety hazards and precautions of working in this area
- consequences of not returning the hanging equipment promptly to the slaughter floor
- repercussions of faulty or damaged hanging equipment returning to the slaughter floor

Assessment Conditions

Assessment must be undertaken at an operating meat or pet meat processing premises.

Competency must be demonstrated when meeting the normal demands of the processing area.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

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