



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>