



Australian Government

AMPCLE202 Clean boning room after operations

AMPCLE202 Clean boning room after operations

Modification History

Release	Comments
2	This version was released in AMP Australian Meat Processing Training Package Release 9.2. Updated to show Mandatory workplace requirements in <i>italic</i> text.
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 a boning room. It covers the skills and knowledge required to operate, strip down and clean all the mechanical aids in the boning room (e.g. packing machinery, conveyors, elevators, scales, recording and labelling machines). It also involves the operation of high pressure cleaning equipment and the use of approved cleaning chemicals in the plant.

This unit applies to individuals who work under general supervision to clean boning rooms after production has finished in 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

Element	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 boning room 1.2 Identify workplace health and safety requirements for cleaning 1.3 Prepare and use personal protective equipment 1.4 Identify hygiene and sanitation requirements for boning room 1.5 Identify areas of contamination in boning room and any specific cleaning requirements 1.6 Identify cleaning chemicals and specifications for their use 1.7 Identify cleaning equipment and instructions for its use
2. Clean work area	2.1 Clean boning room following cleaning schedule and work instructions 2.2 Dispose of any waste, keeping fat out of the drainage system, following workplace requirements 2.3 Clean to minimise condensation 2.4 Use cleaning chemicals following manufacturer's specifications, safety data sheets (SDS) and workplace requirements 2.5 Check surfaces are left free of excess moisture 2.6 Check cleaning meets pre-operational hygiene requirements 2.7 Undertake post-cleaning monitoring following workplace requirements
3. Clean boning room machinery and equipment	3.1 Isolate machinery following lock-out and tag-out procedures and workplace requirements 3.2 Clean boning room machinery following workplace requirements and manufacturer's specifications 3.3 Isolate and clean conveyers and elevators, where used 3.4 Clean electronic scales, recording and labelling machines, where used, following workplace requirements and manufacturer's specifications

4. Carry out housekeeping	4.1 Complete cleaning records following workplace requirements 4.2 Store cleaning equipment following workplace requirements 4.3 Monitor cleaning supplies and request ordering when required
---------------------------	--

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, cleaning schedules, manufacturer's specifications for equipment and safety data sheets (SDS)
Writing	Complete information on tag-out labels
Oral communication	- Ask questions to clarify instructions - Interact with team members 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
AMPCLE202 Clean boning room after operations	AMPA2173 Overview cleaning program	Unit merged with AMPA2174 Clean after operations – boning room Unit code and title updated Unit application updated	Not equivalent

		Performance Criteria updated Foundation Skills added Assessment requirements updated Mandatory workplace requirements clarified	
AMPCLE202 Clean boning room after operations	AMPA2174 Clean after operations - boning room	Unit merged with AMPA2173 Overview cleaning program Unit code and title updated Unit application updated Performance Criteria updated Foundation Skills added Assessment requirements updated Mandatory workplace requirements clarified	Not equivalent

Assessment Requirements for AMPCLE202 Clean boning room after operations

Modification History

Release	Comments
2	This version was released in AMP Australian Meat Processing Training Package Release 9.2. Updated to show Mandatory workplace requirements in <i>italic</i> text.
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 implementing a cleaning program after one shift's production, including undertaking a dry clean, washing and sanitising part or all of a boning room.

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 and cleaning schedule for the boning room
- difference between cleaning and sanitising
- boning room equipment for cleaning, including packing machinery, conveyors, elevators, scales, recording and labelling machines and their safety requirements
- equipment lock-out and tag-out procedures
- cleaning equipment used in boning room, including high pressure hoses, and instructions for safe use
- importance of drying, and of avoiding condensation in boning rooms

- the importance of cleaning contact surfaces and underneath edible belts
- major sources and locations of contamination in the boning room
- hygiene and sanitation monitoring program for boning room, including pre-operational hygiene checks, including surface swabbing
- safe use and storage of chemicals
- safety data sheets for chemicals used
- importance of correct waste disposal
- workplace health and safety hazards encountered when cleaning machinery in the boning room, and how the associated risks are controlled.

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 boning room of a meat processing premises following the workplace cleaning schedule*
- resources, equipment and materials:
 - *personal protective equipment*
 - *cleaning equipment and consumables*
- specifications:
 - *cleaning schedule*
 - *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://training.gov.au/training/details/AMP>.