



Australian Government

AMPQUA301 Comply with hygiene and sanitation requirements

Release: 1

AMPQUA301 Comply with hygiene and sanitation requirements

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to comply with hygiene and sanitation requirements through observing and checking own work area within a meat processing premises.

This unit applies to skilled operators and those who carry out and support the day-to-day implementation of hygiene and sanitation in meat processing establishments or wholesaling, smallgoods and/or retailing operations.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Quality Assurance (QUA)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify requirements for hygiene and sanitation in the workplace	1.1 Identify regulatory requirements for hygiene and sanitation relevant to own work area 1.2 Identify the workplace hygiene and sanitation requirements in place in own work area

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify the purpose of the hygiene and sanitation requirements
2. Clean and monitor own work area	2.1 Hygienically clean own work area during operations to workplace health and safety, food safety and regulatory requirements 2.2 Hygienically clean equipment and surfaces to regulatory and workplace requirements 2.3 Monitor cleanliness of work area according to workplace requirements 2.4 Complete routine monitoring records
3. Identify sources of contamination and spoilage	3.1 Identify contamination risks and take steps to reduce the risk 3.2 Take corrective action, according to workplace and regulatory requirements, when contamination is identified
4. Follow personal hygiene and sanitation requirements	4.1 Follow personal hygiene practices to workplace requirements 4.2 Handle product according to workplace and hygiene and sanitation requirements 4.3 Conduct work hygienically according to workplace requirements 4.4 Process products according to regulatory 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 requirements for hygiene and sanitation from a range of sources
Oral communication	Interact effectively with team members about hygiene and sanitation

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA301 Comply with hygiene and sanitation requirements	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPQUA301 Comply with hygiene and sanitation requirements

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Performance Evidence

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

There must be evidence that the individual has complied with the hygiene and sanitation requirements within a meat processing workplace for own work area, on at least one occasion.

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:

- key hygiene and sanitation requirements included in relevant Australian Standard
- hygiene and sanitation requirements for work area
- common microbiological, physical, chemical and other hazards related to meat handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- time, temperature and moisture requirements for microbial growth
- causes of food spoilage and poisoning
- possible sources of contamination in own work area
- visual evidence of contamination
- workplace procedures for:
 - hygiene and sanitation in work area
 - responding to contamination
- consequences of contaminated or spoiled meat leaving the premises
- consequences of failing to follow workplace requirements for hygienic handling and processing of meat
- purpose of hygiene and sanitation monitoring
- hygiene and sanitation monitoring methods
- the difference between cleaning and sanitation.

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 workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - cleaning and sanitation products and equipment
- specifications:
 - workplace procedures related to hygiene and sanitation and cleaning relevant to role
 - workplace record-keeping procedures
 - relevant Australian Standard.

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.

Links

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