



Australian Government

AMPQUA313 Perform pre-operations hygiene assessment

Release: 1

AMPQUA313 Perform pre-operations hygiene assessment

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 undertake a pre-operations hygiene assessment prior to the commencement of production in a meat processing facility, to minimise microbiological contamination of meat products.

This unit applies to individuals who take responsibility for operational activities in a meat processing environment. In this role, workers take responsibility for their own work, and they may take limited responsibility for the work of others and contribute to problem-solving.

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. Prepare for pre-operational hygiene assessment	1.1 Identify hygiene and sanitation requirements for work area 1.2 Outline purpose of pre-operational hygiene assessment 1.3 Identify area to be checked

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Check cleaning and maintenance records relating to identified area 1.5 Identify testing requirements according to workplace requirements 1.6 Assemble, check and validate calibration of testing equipment
2. Conduct pre-operational hygiene assessment	2.1 Confirm the area is ready for a pre-operational hygiene inspection according to workplace requirements 2.2 Conduct visual assessment, including equipment and fittings 2.3 Conduct pre-operational testing according to workplace, hygiene and sanitation, regulatory, and workplace health and safety requirements 2.4 Record results according to workplace requirements
3. Evaluate results and take corrective action	3.1 Analyse results and identify areas of non-conformance 3.2 Take corrective action where required 3.3 Re-test or assess, as necessary, to ensure compliance with workplace 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 of work instructions
Writing	Record results of inspection, sampling and testing using digital and/or paper-based formats
Numeracy	- Interpret the results of tests - Interpret tolerance ranges for test results

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA313 Perform pre-operations hygiene assessment	AMPX310 Perform pre-operations hygiene assessment	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

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 AMPQUA313 Perform pre-operations hygiene assessment

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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 performed pre-operations hygiene assessment prior to the commencement of production, on at least one occasion, including:

- correctly used testing equipment
- accurately interpreted and recorded results
- consistently identified areas of non-conformance and took corrective action
- complied with workplace health and safety requirements.

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:

- process for conducting pre-operational hygiene assessment
- types of pre-operations tests and swabs taken and their purpose
- indicators of microbiological contamination
- typical microbial contaminants of meat (*Escherichia coli*, *Salmonella*, *Staphylococcus aureus*, and *Listeria monocytogenes*) and their impact on meat
- likely causes of contamination and/or cross-contamination
- corrective actions to be taken when contamination is identified
- workplace record-keeping requirements
- regulatory requirements as they relate to pre-operational inspection processes
- relevant workplace health and safety requirements, including correct use of personal protective equipment (PPE).

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 meat processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - sampling and testing equipment
 - PPE
 - reporting and monitoring systems
- specifications:
 - workplace standard operating procedures and task-related documents
 - hygiene and sanitation, regulatory, and workplace health and safety requirements
- timeframes:
 - within typical operating and production conditions for the workplace.

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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