



Australian Government

AMPR212 Clean meat retail work area

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to clean a meat retail work area.

This unit is applicable to workers in meat retail operations. Cleaning methods and procedures are used to clean and sanitise food preparation surfaces, equipment, machinery and premises.

All training must be conducted in accordance with Australian meat industry standards and regulations.

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.

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. Assess area to be cleaned	1.1 Assess meat retail area for cleaning work required 1.2 Review work order according to food safety program, workplace health and safety, regulatory and workplace requirements 1.3 Clarify issues with appropriate persons 1.4 Identify hazards and risks and take appropriate action 1.5 Identify contamination hazards and take appropriate action

Element	Performance criteria
	1.6 Select cleaning techniques according to work order and enterprise requirements
2. Select equipment and chemicals	2.1 Select and use Personal Protective Equipment (PPE) according to manufacturer specifications, and workplace health and safety, and enterprise requirements 2.2 Select equipment and chemicals for cleaning according to workplace health and safety and enterprise requirements 2.3 Check equipment and chemicals to ensure they meet cleaning and sanitation requirements of food safety program according to legislative, workplace health and safety, and enterprise requirements 2.4 Prepare chemicals according to manufacturer specifications, and workplace health and safety, and enterprise requirements
3. Clean meat retail area while maintaining food safety	3.1 Follow food-safety program and conduct cleaning activities to ensure food safety is maintained according to health regulations, work order, and workplace health and safety and enterprise requirements 3.2 Clean surfaces and equipment using PPE, chemicals and cleaning techniques according to manufacturer specifications, work order, and workplace health and safety, and enterprise requirements 3.3 Report procedures or practices inconsistent with food-safety program to appropriate persons 3.4 Dispose of waste according to enterprise, regulatory and environmental requirements
4. Clean, check and store equipment	4.1 Clean equipment and PPE are according to manufacturer specifications and environmental, workplace health and safety, and enterprise requirements 4.2 Store chemicals according to manufacturer specifications, and workplace health and safety, and enterprise requirements

Foundation Skills

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

Range of Conditions

Unit Mapping Information

New unit.

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 AMPR212 Clean meat retail work area

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Performance Evidence

The candidate must be observed cleaning a meat retail area.

The candidate must

- read and interpret directions and safety instructions, including:
 - chemical labels
 - equipment manuals
 - safety data sheets (SDS)
- request advice or further information
- plan and organise work
- skills to work safely when:
 - handling and disposing of chemicals
 - identifying food contamination hazards and controlling risks
 - manual handling
 - selecting chemicals to suit surface type
- self-management skills to work alone and in a team
- follow workplace health and safety, regulatory and workplace policies and procedures
- clean a meat retail area to meet workplace health and safety, regulatory and workplace requirements
- dispose of waste according to enterprise, regulatory and environmental requirements

Knowledge Evidence

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

- cleaning and sanitation requirements of meat retail areas, including:
 - chemicals
 - cleaning methods
 - personal hygiene practices
 - clothing and footwear requirements associated with working and moving in and between food-handling areas and non food-handling areas

- environmental protection procedures
- workplace health and safety procedures
- equipment and chemicals for use in meat retail areas
- legislation, regulations, codes of practice and industry advisory standards that apply to cleaning meat retail areas
- safe work practices for using:
 - chemicals
 - equipment, including PPE
- types of contamination and prevention methods
- waste collection, recycling and handling procedures
- workplace information on food-safety policies and procedures

Assessment Conditions

Competency must be demonstrated over time and under typical operating and production conditions for the enterprise.

Assessment must occur in the workplace under normal enterprise conditions or in a simulated environment.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- demonstration in the workplace or simulated environment
- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs.

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