



Australian Government

AMPX202 Clean work area during operations

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 perform ongoing cleaning and housekeeping tasks for a production area during working hours.

This unit is applicable to workers in meat processing plants, smallgoods factories, knackeries, food service operations and wholesale operations.

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. Remove waste from work areas	1.1 Deposit waste into correct bins, hoppers and chutes in accordance with workplace requirements 1.2 Use correct shovels, brooms and bins when gathering waste material to avoid cross-contamination of product and work areas 1.3 Keep work area free from waste or trimmings to ensure a safe working environment for fellow workers 1.4 Maintain segregation of edible and inedible product at all times (where applicable) 1.5 Perform work without contaminating edible product (where applicable)

Element	Performance criteria
	1.6 Shift waste in bins and tubs in accordance with manual handling procedures
2. Clean areas during production	2.1 Clean work areas in accordance with workplace requirements including Quality Assurance (QA) and workplace health and safety requirements 2.2 Clean work areas while avoiding contamination of product 2.3 Use cleaning chemicals as directed and in accordance with standard workplace procedures (where part of an individual's duties)
3. Wash and store cleaning equipment, tubs and bins	3.1 Roll and store hoses safely in accordance with workplace requirements 3.2 Clean and store brooms, shovels and scrubbing brushes appropriately when not in use 3.3 Store chemicals, if used, in accordance with workplace requirements in designated locations 3.4 Sanitise all bins, tubs etc in accordance with workplace requirements (where applicable)

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 MTMPS201C Clean work area during operations.

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 AMPX202 Clean work area during operations

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Performance Evidence

The candidate must:

- follow work instructions which may require the employee to:
 - communicate to supervisor any problems or difficulties
 - maintain cleanliness of work areas and surfaces to workplace requirements
 - sort and dispose of waste in accordance with workplace requirements
 - store equipment and chemicals (where applicable) safely
 - use cleaning materials and equipment in a safe and hygienic manner
 - use hoses in a manner that effectively cleans without contaminating surfaces, edible or inedible product
- apply relevant regulatory requirements
- apply relevant communication skills
- demonstrate a broad understanding of the inedible waste processing that occurs in the meat industry
- explain potential threat to the edible product of inadequate cleaning demonstrate the capacity to clean the work area safely during operations

Knowledge Evidence

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

- workplace health and safety requirements associated with the work e.g. using very hot water, using correct manual handling procedures, and maintaining a safe work environment for others
- potential threat to the edible product of inadequate cleaning
- correct usage of chemicals (as required)
- importance of dealing with or reporting problems associated with waste disposal e.g. blocked chutes or drains
- relevant regulatory requirements
- workplace health and safety issues associated with cleaning during operations
- impact of incorrect disposal of waste on the environment and on by-products processing

- importance of following the documented cleaning procedure or schedule
- importance of, and difference between, wet and dry cleaning procedures

Assessment Conditions

Competency must be demonstrated under normal production conditions.

Assessment must occur in a registered meat processing or food handling premises.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

Links

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