



Australian Government

AMPX310 Perform pre-operations hygiene assessment

Release: 2

AMPX310 Perform pre-operations hygiene assessment

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Application

This unit describes the skills and knowledge required to undertake a pre-operations hygiene assessment prior to the commencement of production.

This unit is applicable to workers in meat and animal processing premises.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

Nil.

Elements and Performance Criteria

Element	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 Explain purpose of pre-operational hygiene assessment 1.2 Identify area to be checked 1.3 Check cleaning and maintenance records relating to identified

Element	Performance criteria
	area 1.4 Identify testing requirements according to workplace requirements 1.5 Assemble, check and calibrate equipment, as required
2. Conduct pre-operational hygiene assessment	2.1 Conduct visual assessment, including equipment and fittings 2.2 Conduct pre-operational testing according to workplace, hygiene and sanitation, regulatory, and workplace health and safety requirements 2.3 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

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX310 Perform pre-operations hygiene assessment Release 2	AMPX310 Perform pre-operations hygiene assessment Release 1	Minor typographical errors corrected	Equivalent 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 AMPX310 Perform pre-operations hygiene assessment

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Performance Evidence

The candidate must undertake a pre-operations hygiene assessment prior to the commencement of production.

The candidate must:

- prepare for and conduct pre-operations hygiene assessment according to workplace, hygiene and sanitation, workplace health and safety and regulatory requirements
- use testing equipment correctly
- accurately interpret and record results
- consistently identify areas of non-conformance and take corrective action
- comply with workplace health and safety requirements
- apply relevant communication skills when reporting to supervisors and interacting with team members.

Knowledge Evidence

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

- process for conducting pre-operational hygiene assessment
- likely causes of contamination
- corrective action 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.

Assessment Conditions

Assessment must be conducted in an operating and registered meat processing plant or premises.

Competency must be demonstrated at the normal rate of production for that plant.

As a minimum, 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

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>