



Australian Government

Assessment Requirements for FBPOPR2095 Clean and sanitise equipment

Release: 1

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Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

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 safely and effectively cleaned and sanitised a minimum of two different items of equipment, including:

- applying safe work practices and identifying health and safety hazards and controls in the workplace
- applying food safety procedures.
- preparing equipment for cleaning
- preparing and using chemicals according to safe work requirements
- cleaning and sanitising equipment to meet work standards
- monitoring cleaning, and reporting or addressing any non-compliances
- disposing of waste according to environmental guidelines
- completing required documentation

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:

- the purpose of cleaning and sanitisation, and importance in maintaining food safety
- the difference between cleaning and sanitisation, when each is used and why
- the difference between wet and dry cleaning
- functions of cleaners, sanitisers and related equipment
- safe work procedures, including appropriate signage of cleaning activities, safe handling and storage of cleaners and sanitisers used, and safety when using cleaning methods
- health and safety requirements in the workplace, including purpose and limitations of personal protective equipment (PPE)
- cleaning and sanitisation requirements relating to work responsibilities, including the need for different levels of cleaning

- different products and PPE used for different equipment
- impact that cleaning and sanitising products have on food
- common microbiological, physical, chemical and allergen hazards related to the foods 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
- procedures for preparing cleaners and sanitisers as required
- cleaning methods to be followed relating to workplace procedures
- other work areas/operators who need to be consulted/advised on timing of cleaning
- methods used to render equipment safe to clean, including understanding the status and purpose of equipment guards, relevant lock-out/tag-out and isolation procedures and related equipment settings for both cleaning and operating as required
- procedures for cleaning and sanitising
- types of waste generated by the cleaning process, and related collection, treatment and disposal requirements
- potential environmental impact of incorrect waste handling
- inspection, cleaning and storage requirements of cleaning equipment used
- inspection points and methods for confirming the effectiveness of cleaning and sanitisation, including visual inspection and, where required, recording of cleaning conducted
- inspection requirements to confirm equipment condition, including acceptable equipment condition, ability to identify faulty or unacceptable equipment, and take required corrective action
- methods to verify that cleaning has been effective, including adenosine triphosphate (ATP) or protein swabbing
- recording requirements and responsibilities.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - cleaning and sanitising equipment according to workplace requirements
 - cleaning equipment and chemicals
 - PPE
- specifications:
 - workplace standard operating procedures and task-related documents.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>