



Australian Government

FBPOPR2095 Clean and sanitise equipment

Release: 1

FBPOPR2095 Clean and sanitise equipment

Modification History

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

Application

This unit of competency describes the skills and knowledge required to clean, sanitise and carry out related procedures for food processing production equipment.

This unit applies to individuals who are primarily responsible for cleaning or where a more detailed knowledge of cleaning and sanitisation processes is required in order to carry out cleaning responsibilities. This unit applies to both wet and dry cleaning methods.

All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food 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

Operational (OPR)

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 cleaning	1.1 Receive instructions from supervisor and clarify where required 1.2 Identify health and safety hazards in the workplace and inform supervisor 1.3 Wear appropriate personal protective equipment (PPE) and ensure

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	correct fit 1.4 Confirm that cleaning and sanitising agents and services are available and ready for use 1.5 Prepare chemicals and products in line with safety guidelines 1.6 Clear equipment of product and packaging consumables in preparation for cleaning 1.7 Render equipment safe to clean 1.8 Liaise with other work areas about timing of cleaning
2. Clean and sanitise equipment to meet workplace requirements	2.1 Clean and sanitise equipment according to safe work procedures 2.2 Inspect equipment to confirm operating condition and cleanliness 2.3 Verify that cleaning has been effective 2.4 Identify, rectify and report unacceptable equipment condition 2.5 Store cleaning equipment and chemicals 2.6 Dispose of waste from cleaning process in line with environmental guidelines 2.7 Restore equipment to operating order 2.8 Complete documentation according to 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
Oral communication	Ask questions to clarify understanding or seek further information
Numeracy	- Decant and mix chemicals in the correct proportion - Monitor actions, including temperature gauges and tank levels

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2095 Clean and sanitise equipment	FBPOPR2064 Clean and sanitise equipment	Minor changes to Performance Criteria for clarity Knowledge Evidence added	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPOPR2095 Clean and sanitise equipment

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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 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.

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