



Australian Government

Assessment Requirements for SFIPRO102 Clean work area

Release: 1

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Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

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 cleaned and maintained a safe work area on at least one occasion, including:

- sorting out, removing and shifting waste safely
- using and storing chemicals safely
- using cleaning equipment safely
- maintaining safety in wet areas
- cleaning, sanitising and storing cleaning and processing equipment.

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:

- personal, workplace and product hygiene principles in maintaining a clean working environment
- cleaning and sanitising techniques and their application to different work areas
- cleaning techniques, including wet and dry clean and application to different work areas
- hazards to others in workplace created by cleaning work areas, including wet floors, and the use of chemicals
- health hazards posed by cross-contamination
- impact of incorrect disposal of waste on the work environment
- workplace health and safety hazards and procedures when handling and storing chemicals, carrying out manual handling and performing repetitive movements.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:

- skills must be demonstrated in a seafood processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment required for cleaning work areas
 - cleaning equipment
 - chemicals used for cleaning
 - cleaning schedules
 - signage
- specifications:
 - access to safety data sheets and instruction for preparing cleaning chemicals
 - workplace procedures for cleaning work areas that include advice on food safety, workplace health and safety and environmental requirements.

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=e31d8c6b-1608-4d77-9f71-9ee749456273>