



Australian Government

SITHACS001 Clean premises and equipment

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to carry out general cleaning duties. It requires the ability to set up cleaning equipment and to safely clean premises and equipment using resources efficiently to reduce negative environmental impacts.

The unit applies to people responsible for general cleaning duties in any industry context. They work under supervision and usually as part of a team.

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

Pre-requisite Unit

Nil

Competency Field

Accommodation Services

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Select and set up equipment and materials.
2. Clean wet and dry areas and associated equipment.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1. Select appropriate equipment for cleaning task.
- 1.2. Check equipment is clean and in safe working condition according to manufacturer instructions prior to use.
- 1.3. Select and prepare required wet and dry cleaning agents or chemicals according to manufacturer recommendations and **work health and safety procedures**.
- 1.4. Select and use personal protective clothing where necessary.
- 2.1. Minimise potential customer inconvenience in scheduling and performing cleaning tasks.

- 2.2. Prepare wet and dry areas to be cleaned and identify hazards.
- 2.3. Barricade work areas or place warning signs as required.
- 2.4. Use cleaning agents or chemicals for specific areas, surfaces and equipment, according to manufacturer recommendations and work health and **organisational procedures**.
- 2.5. Use equipment safely and according to manufacturer instructions.
- 2.6. Reduce negative environmental impacts through efficient use of energy, water and other resources.
- 2.7. Sort general waste and safely dispose of waste and hazardous substances to minimise negative environmental impacts.
3. Maintain and store cleaning equipment and chemicals.
 - 3.1. Clean equipment after use according to organisational requirements and manufacturer instructions.
 - 3.2. Carry out or arrange **routine maintenance** of equipment.
 - 3.3. Identify and report equipment faults.
 - 3.4. Store equipment in designated area in a condition ready for re-use.
 - 3.5. Store chemicals according to workplace health and safety requirements.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	• read and interpret organisational documents and diagrams in: • safety and waste disposal procedures • safety data sheets (SDS) and product instructions for cleaning agents and chemicals.
Writing skills to:	• complete orders to replace out of stock cleaning materials.
Numeracy skills to:	• follow simple dilution requirements for chemicals and cleaning products, and calculate ratios in order to make them up.
Learning skills to:	• locate key information in cleaning schedules and procedures manuals.
Planning and organising skills to:	• efficiently sequence the stages of cleaning premises.
Self-management skills to:	• manage own speed, timing and productivity • recognise a chemical accident and follow safety procedures to

contain it.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Work health and safety procedures must include:

- information on hazardous substances and storage requirements
- use of safe manual-handling techniques
- SDS.

Organisational procedures must include:

- hygienic personal contact with food and food contact surfaces
- hygienic cleaning practices:
 - cleaning food contact surfaces with clean tea towels and cleaning cloths
 - preventing cross-contamination of bacteria from bathroom or bedroom areas to mini-bar or kitchen areas
- use of personal protective equipment.

Routine maintenance must include:

- dismantling and reassembling
- drying out
- emptying
- sanitising
- washing and rinsing
- wiping down and cleaning.

Unit Mapping Information

SITHACS101 Clean premises and equipment

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>