

Modification history

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

FBPOPR2064	Clean and sanitise equipment
Application	<p>This unit of competency describes the skills and knowledge required to clean, sanitise and carry out related procedures for food processing production equipment.</p> <p>This unit applies to individuals who are primarily responsible for cleaning or where a more detailed knowledge of cleaning and sanitation processes is required in order to carry out cleaning responsibilities. This unit applies to both wet and dry cleaning methods.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Operational (OPR)

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 Read or listen to work instructions from supervisor and clarify where needed 1.2 Identify health and safety hazards in the workplace and inform supervisor 1.3 Wear appropriate personal protective equipment (PPE) and ensure correct fit 1.4 Confirm that cleaning and sanitising agents and services are available and ready for use 1.5 Clear equipment of product and packaging consumables in preparation for cleaning 1.6 Render equipment safe to clean 1.7 Liaise with other work areas about timing of cleaning
2. Clean and sanitise equipment to meet workplace requirements	2.1 Clean and sanitise equipment to workplace requirements 2.2 Inspect equipment to confirm operating condition and cleanliness 2.3 Identify, rectify and report unacceptable equipment condition 2.4 Store cleaning equipment and chemicals 2.5 Dispose of waste from cleaning process appropriately 2.6 Restore equipment to operating order 2.7 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	<ul style="list-style-type: none"> Ask questions to clarify understanding or seek further information
Numeracy	<ul style="list-style-type: none"> Decant and mix chemicals in the correct proportion Monitor actions, including temperature gauges and tank levels
Get the work done	<ul style="list-style-type: none"> Locate stop functions on equipment

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2064 Clean and sanitise equipment (Release 2)	FBPOPR2064 Clean and sanitise equipment (Release 1)	Two extra points added to Knowledge Evidence	Equivalent unit

Links

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

TITLE	Assessment requirements for FBPOPR2064 Clean and sanitise equipment
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has safely and effectively cleaned and sanitised a minimum of two different items of equipment, including:</p> <ul style="list-style-type: none"> • preparing equipment for cleaning • preparing and use 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 • applying safe work practices and identifying health and safety hazards and controls in the workplace • applying food safety procedures. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • the purpose of cleaning and sanitation and importance in maintaining food safety • 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, safety when using cleaning methods • health and safety requirements in the workplace, including purpose and limitations of personal protective equipment (PPE) • cleaning and sanitation requirements relating to work responsibilities, including the need for different levels of cleaning, and allergen cleaning • different products and PPE used for different equipment • impact cleaning and sanitising products have on food • 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 sanitation, 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 • recording requirements and responsibilities. 	
Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace • resources, equipment and materials: <ul style="list-style-type: none"> • cleaning and sanitising equipment according to workplace requirements • cleaning equipment and chemicals • PPE 	

Assessment Conditions	
<ul style="list-style-type: none">• specifications:<ul style="list-style-type: none">• workplace standard operating procedures and task-related documents. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
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