Modification history

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

| FBPOPR2XX3 | Clean and sanitise food processing equipment |
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| 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 includes cleaning processing equipment that is fixed in place and cannot be moved to a cleaning station.  This unit applies to individuals who are primarily responsible for cleaning or where a 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.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Operational (OPR) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for cleaning | 1.1 Receive work instructions 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 correct fit  1.4 Confirm that chemical stocks and sanitising agents and services are available to meet food safety requirements  1.5 Clear equipment of product and packaging consumables in preparation for cleaning  1.6 Plan equipment shut down and take equipment off-line for cleaning  1.7 Configure equipment and related valves and pipework to confirm readiness for cleaning  1.8 Set the plant for the cleaning cycle |
| 2. Conduct and monitor the cleaning process | 2.1 Carry out the cleaning cycle as directed  2.2 Monitor the cleaning process for completeness  2.3 Record cleaning data following workplace requirements  2.4 Identify, rectify and report out-of-specification process and equipment performance |
| 3. Dispose of waste and return plant to operating condition | 3.1 Flush cleaning chemicals from plant and dispose of accordingly  3.2 Set up plant to meet operational requirements  3.3 Conduct work and dispose of waste according to workplace environmental guidelines |

| 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. | |
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| Skill | Description |
| Writing | * Record cleaning information using digital and/or paper-based formats |
| 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 |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR2XX3 Clean and sanitise food processing equipment | FBPOPR2063 Clean equipment in place  FBPOPR2064 Clean and sanitise equipment | Units merged | Equivalent unit |

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| 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 FBPOPR2XX3 Clean and sanitise food processing 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 food processing equipment, including:   * applying safe work practices and identifying health and safety hazards and controls in the workplace * applying food safety procedures * address routine cleaning issues. | |

| Knowledge Evidence |
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| 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 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 * 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 * 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 * basic operating principles of process control where relevant, including the relationship between control panels and systems and the physical equipment * procedures for cleaning and sanitising * types of waste generated by the cleaning process and related collection, treatment and disposal requirements * environmental consequences of incorrect cleaning waste disposal procedures * inspection, cleaning and storage requirements of cleaning equipment used * inspection points and methods for confirming the effectiveness of cleaning and sanitation, including visual inspection * 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 |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * a food or beverage processing workplace or an environment that accurately represents a real workplace * resources, equipment and materials: * cleaning and sanitising equipment according to workplace requirements * food processing equipment to be cleaned, and related CIP system * 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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