Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 8.0. |

| AMPQUA3X13 | Perform pre-operations hygiene assessment |
| --- | --- |
| Application | This unit describes the skills and knowledge required to undertake a pre-operations hygiene assessment prior to the commencement of production in a meat processing facility, to minimising microbiological contamination of meat products.  This unit applies to individuals who take responsibility for operational activities in a meat processing environment. In this role, workers take responsibility for their own work, they may take limited responsibility for the work of others and contribute to problem solving.  All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat 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. |
| Prerequisite Unit | Nil |
| Unit Sector | Quality Assurance (QUA) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for pre-operational hygiene assessment | 1.1 Identify hygiene and sanitation requirements for work area  1.2 Outline purpose of pre-operational hygiene assessment  1.3 Identify area to be checked  1.4 Check cleaning and maintenance records relating to identified area  1.5 Identify testing requirements according to workplace requirements  1.6 Assemble, check and calibrate testing equipment |
| 2. Conduct pre-operational hygiene assessment | 2.1 Conduct visual assessment, including equipment and fittings  2.2 Conduct pre-operational testing and swabbing according to workplace, hygiene and sanitation, regulatory, and workplace health and safety requirements  2.3 Record results according to workplace requirements |
| 3. Evaluate results and take corrective action | 3.1 Analyse results and identify areas of non-conformance  3.2 Take corrective action where required  3.3 Re-test or assess, as necessary, to ensure compliance with 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 |
| Reading | * Interpret requirements of work instructions |
| Writing | * Record results of inspection, sampling and testing using digital and/or paper-based formats |
| Numeracy | * Interpret the results of tests * Interpret tolerance ranges for test results |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA3X13 Perform pre-operations hygiene assessment | AMPX310 Perform pre-operations hygiene assessment | Unit code updated.  Performance criteria clarified.  Foundation skills added.  Performance Evidence, Knowledge evidence and Assessment Conditions revised. | Equivalent |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  [https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7%20) |

| TITLE | Assessment requirements for AMPQUA3X13 Perform pre-operations hygiene assessment |
| --- | --- |
| 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 performed pre-operations hygiene assessment prior to the commencement of production, on at least one occasion, including:   * correctly used testing equipment * accurately interpreted and recorded results * consistently identified areas of non-conformance and taking corrective action * complied with workplace health and safety requirements. | |

| 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:   * process for conducting pre-operational hygiene assessment * types of pre-operations tests and swabs taken and their purpose * indicators of microbiological contamination * types of microbial cells and their components and function * typical microbial contaminants of meat (Escherichia coli, Salmonella, Staphylococcus aureus, and Listeria monocytogenes) and their impact on meat * likely causes of contamination and/or cross-contamination * corrective actions to be taken when contamination is identified * workplace record-keeping requirements * regulatory requirements as they relate to pre-operational inspection processes * relevant workplace health and safety requirements. |

| Assessment Conditions |
| --- |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a meat processing workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * sampling and testing equipment * personal protective clothing and equipment * reporting and monitoring systems * specifications: * workplace standard operating procedures and task-related documents * hygiene and sanitation, regulatory, and workplace health and safety requirements * timeframes: * within typical operating and production conditions for the workplace.   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=5e2e56b7-698f-4822-84bb-25adbb8443a7> |