

Modification history

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

AMPQUA3X1	Comply with hygiene and sanitation requirements
Application	<p>This unit describes the skills and knowledge required to comply with hygiene and sanitation requirements through observing and checking their own work area within a meat processing premises.</p> <p>This unit applies to skilled operators and those who carry out and support the day-to-day implementation of hygiene and sanitation in meat processing establishments or wholesaling, smallgoods and/or retailing operations.</p> <p>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.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Quality Assurance (QUA)

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. Identify requirements for hygiene and sanitation in the workplace	1.1 Identify regulatory requirements for hygiene and sanitation relevant to work area 1.2 Identify the workplace hygiene and sanitation requirements in place in own work area 1.3 Identify the purpose of the hygiene and sanitation requirements
2. Clean and monitor own work area	2.1 Hygienically clean worksite during operations to workplace health and safety, food safety and regulatory requirements 2.2 Hygienically clean equipment and surfaces to regulatory and workplace requirements 2.3 Monitor cleanliness of work area according to workplace requirements 2.4 Complete routine monitoring records
3. Identify sources of contamination and spoilage	3.1 Identify contamination risks and take steps to reduce the risk 3.2 Take corrective action, in accordance with workplace and regulatory requirements, when contamination is identified
4. Follow personal hygiene and sanitation requirements	4.1 Follow personal hygiene practices to workplace requirements 4.2 Handle product in accordance with workplace, and hygiene and sanitation requirements 4.3 Conduct work hygienically in accordance with workplace requirements 4.4 Process products in accordance with regulatory requirements

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret requirements for hygiene and sanitation from a range of sources
Oral communication	<ul style="list-style-type: none"> Interact effectively with team members about hygiene and sanitation

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA3X1 Comply with hygiene and sanitation requirements	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7
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TITLE	Assessment requirements for AMPQUA3X1 Comply with hygiene and sanitation requirements
Performance Evidence	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has complied with the hygiene and sanitation requirements within a meat processing workplace or work area, on at least one occasion.</p>	
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"> • key hygiene and sanitation requirements included in <i>Australian Standard 4696:2007 Hygienic production and transportation of meat and meat products for human consumption</i> • hygiene and sanitation requirements for work area • common microbiological, physical, chemical and hazards related to meat 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 • time, temperature and moisture requirements for microbial growth • causes of food spoilage and poisoning • possible sources of contamination at the worksite • visual evidence of contamination • workplace procedures for: <ul style="list-style-type: none"> • hygiene and sanitation in work area • responding to contamination • consequences of contaminated or spoiled meat leaving the establishment • consequences of failing to follow workplace requirements for hygienic handling and processing of meat • purpose of hygiene and sanitation monitoring • hygiene and sanitation monitoring methods • the difference between cleaning and sanitation. 	
Assessment Conditions	
<p>Assessment of skills in this unit of competency 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 a meat processing workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • cleaning and sanitation products and equipment • specifications: <ul style="list-style-type: none"> • workplace procedures related to hygiene and sanitation and cleaning relevant to role • workplace record keeping procedures. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7