Unit of competency

Release 1	This version first released with CPP Property Services Training Package Release 15.0 Supersedes and is equivalent to CPPCLO3038 Clean food-handling areas.
Unit Code	CPPCLO3113
Unit Title	Clean food-handling areas and equipment
Application	This unit specifies the skills and knowledge required to undertake regular or periodic cleaning of areas where food is received, inspected, stored, handled, prepared, processed, packaged or transported, including food courts, kitchens or food-processing areas. It includes assessing the extent of the cleaning task and selecting and using the required cleaning methods, equipment and cleaning agents. This unit applies to cleaning industry personnel who work alone or in teams. They use a range of cognitive, technical and communication skills to select and apply a range of methods, tools, materials and information to complete routine cleaning activities and provide solutions to predictable and sometimes unpredictable problems. All work must be carried out in accordance with relevant state/territory legislation and regulations, including work health and safety (WHS), and codes of practice as well as organisational procedures. *No licensing, legislative or certification requirements apply to this unit at the time of publication.*
Prerequisite Unit	Nil
Competency Field	
Unit Sector	Cleaning
ELEMENTS	PERFORMANCE CRITERIA

1	Plan and prepare to clean food-handling areas.	1.1	Identify cleaning requirements and worksite access and security procedures and, if needed, clarify issues with supervisor, team member or client.
		1.2	Maintain personal hygiene and select, check for fit and serviceability and use personal protective equipment (PPE) according to WHS and job requirements.
		1.3	Identify site hazards and risks, position safety signage and barriers and cover items and areas

DRAFT

			requiring protection according to WHS and job requirements.
		1.4	Check and document pre-existing damage to areas and equipment according to organisational requirements.
		1.5	Determine appropriate cleaning and sanitising required based on type of equipment and surfaces, and soil types.
		1.6	Select the appropriate equipment and cleaning agents and confirm requirements for safe use according to manufacturer instructions.
		1.7	Determine sequence of tasks for maximum hygiene and efficiency of area cleaning.
2	Clean and sanitise food-handling surfaces and equipment	2.1	Move and protect items that impede cleaning activities according to WHS and job requirements.
		2.2	Pre-clean by removing superficial soil and debris from food-handling surfaces prior to applying selected cleaning method.
		2.3	Use appropriate cleaning methods and equipment to clean food-handling surfaces according to WHS, manufacturer recommendations and job requirements.
		2.4	Sanitise food-handling equipment and surfaces according to manufacturer specifications and job requirements.
3	Complete work activities.	3.1	Empty, clean and sanitise rubbish bins and insert new bin liners according to WHS and job requirements.
		3.2	Tidy work area, remove safety signage and barriers and dispose of soil and waste in accordance with WHS and environmental requirements.
		3.3	Clean and/or dispose of PPE as required by organisational standards.
		3.4	Replenish consumables and supplies, if required, according to job and organisational requirements.
		3.5	Check cleaning equipment for faults, wear or damage and report in accordance with organisational requirements.
		3.6	Report condition of equipment or surfaces inconsistent with food-safety according to hygiene and organisational requirements.
		3.7	Record site cleaning and store cleaning equipment and materials in accordance with organisational requirements.

FOUNDATION SKILLS	As well as the foundation skills explicit in the performance criteria of this unit, candidates require: • reading skills to interpret safety signs and symbols in work area and on cleaning agent labels • numeracy skills to measure quantities of cleaning agents.
UNIT MAPPING INFORMATIO N	Supersedes and is equivalent to CPPCLO3038 Clean food-handling areas.
LINKS	The Companion Volume Implementation Guide for the CPP Property Services Training Package is available at:

DRAFT

	https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=6f3f9672-30e8-4835-b348-205dfcf13d9b.

DRAFT

Assessment Requirements

UNIT CODE AND TITLE	CPPCLO3113 Clean food-handling areas and equipment
Release 1	This version first released with CPP Property Services Training Package Release 15.0 Supersedes and is equivalent to CPPCLO3038 Clean food-handling areas.

PERFORMANCE EVIDENCE
To demonstrate competency, a candidate must meet the elements and performance criteria of this unit by:

- cleaning two of the following food-handling areas:
  - a commercial food-preparation area
  - a commercial food-processing area
  - an office kitchenette
  - a residential kitchen
  - a public food court.

Candidates must clean each selected food-handling area on at least two occasions.

KNOWLEDGE EVIDENCE
To be competent in this unit, a candidate must demonstrate knowledge of:

- aspects of the following standard relevant to cleaning food premises, fixtures, fittings and equipment:
  - Food Safety Standard 3.2.2., Division 5 – Cleaning, sanitising and maintenance
- personal and site security procedures and requirements:
  - site access - security cards, codes and keys
  - areas of the worksite not to be accessed
  - alarm activation and deactivation
  - maintaining client privacy and confidentiality
  - contingencies if personal safety at risk
- types of hazards and risks and ways to control:
  - work health and safety (WHS) requirements
  - Safe Work Australia regulations and guidelines
  - job safety analyses (JSAs) and safe work method statements (SWMS)
  - manufacturer instructions and safety data sheets (SDS)
  - types of personal protective equipment (PPE) and correct selection, care, use and disposal
  - slips, trips, falls and spills
  - manual-handling techniques when carrying, lifting, pushing and pulling
  - identification and safe practices with asbestos on site
  - correct use of signage, barriers, containment and engineering controls and PPE
  - safe use of electrical equipment
- organisational requirements for:
  - reporting incidents - accidents and injury, damage to or breakages in the cleaning area or cleaning equipment, theft and threats to personal security and breaches of site security
  - procedures for checking equipment operation and safety
  - use of cleaning equipment, cleaning agents, consumables and PPE
- cleaning methods and precautions for surface types:
  - stainless steel, chrome and aluminium
  - plastics, vinyls, laminates and rubber
  - ceramic, porcelain, stone and concrete
  - glass

DRAFT

- common types of soil in food-handling areas and methods to remove:
  - dust and dirt, oil/grease, raw and cooked food, and beverages
  - adhered and built-up soils
- functions, features, safe use, care and storage of cleaning equipment:
  - wet and dry mops
  - brushes and brooms
  - cloths
  - selection, use, care and storage of microfibre equipment
- types of cleaning agents - their purpose, action, correct use, precautions, safe handling, storage and disposal:
  - detergents
  - sanitisers
  - disinfectants
  - solvents
  - abrasives
- cleaning principles:
  - cleaning agent, time, agitation, temperature
  - significance of pH value of cleaning agents
  - sequence and direction of cleaning
  - achieve results while doing no harm
- environmentally sustainable work practices and compliance with environmental regulations:
  - storage and disposal of cleaning agents
  - ways of minimising negative environmental impact
  - conserving energy and water
  - recycling
- waste disposal:
  - general waste
  - hazardous waste
  - recyclable waste
  - organic and green waste
  - used materials and cleaning agents.

ASSESSMENT CONDITIONS

Assessors must satisfy the requirements for assessors contained in the Standards for Registered Training Organisations.

Competency is to be assessed in the workplace or a simulated environment that accurately reflects performance in a real workplace setting where these skills and knowledge would be performed.
Candidates must have access to:

- industry-standard cleaning equipment
- appropriate PPE
- manufacturer's instructions and workplace documents.

LINKS	The Companion Volume Implementation Guide for the CPP Property Services Training Package is available at: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=6f3f9672-30e8-4835-b348-205dfcf13d9b.

DRAFT