

Title	Demonstrate knowledge of cleaning and sanitation in a primary products food processing operation		
Level	3	Credits	5

Purpose	<p>This theory-based entry-level unit standard is for people who work in cleaning roles or who are responsible for cleaning their work area as part of their job role in a primary products food processing operation.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: cleaning and sanitation chemicals; cleaning processes; safety data sheets (SDS), safe handling and storage of cleaning chemicals; and procedures to be followed when a cleaning chemical hazard occurs, in a primary products food processing operation.</p>
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Classification	Primary Products Food Processing > Primary Products Food Processing - Core Skills
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Available grade	Achieved
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Guidance information

- 1 All evidence presented in this unit standard must be in accordance with:
 - Hazardous Substances and New Organisms Act 1996;
 - Health and Safety at Work Act 2015;
 - Health and Safety in Employment Regulations 1995;
 - Resource Management Act 1991;
 and any subsequent amendments.

- 2 Definitions

Kinetic energy – energy from motion such as manual scrubbing, cleaning in place liquid flow rate and spray balls. Kinetic energy is sometimes called mechanical energy.

Organisational requirements – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace.

Primary products food processing operation – covers a meat processing, dairy processing, seafood or baking yeasts manufacturing operation.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of cleaning and sanitation chemicals used in a primary products food processing operation.

Performance criteria

- 1.1 Uses of cleaning and sanitation chemicals are described in terms of application for soil removal and hygiene control.
- Range chemicals include but are not limited to – acids, alkalis, detergents, sanitisers
- 1.2 Properties of cleaning chemicals are described in terms of their enhancement of residue removal and hygiene control.
- Range properties include but are not limited to – pH, wettability.

Outcome 2

Demonstrate knowledge of cleaning processes used in a primary products food processing operation.

Performance criteria

- 2.1 Objectives of cleaning are described in terms of visual, chemical and microbiological cleanliness.
- 2.2 Cleaning control variables are described in terms of maximising efficiency and effectiveness of cleaning.
- Range variables include but are not limited to – thermal energy (temperature), chemical energy, kinetic energy, time, chemical concentrate.
- 2.3 Steps in a cleaning process are described in terms of requirements for residue removal and hygiene control, in accordance with organisational requirements.
- Range steps may include but are not limited to – removal of excess residue, pre-rinsing, application of detergent, application of sanitiser, post rinsing, drying, waste disposal, cleaning and storage of cleaning equipment used; evidence of at least three steps from one cleaning process is required.
- 2.4 Processes for verifying the effectiveness of cleaning and sanitation are described in terms of organisational requirements.
- Range evidence of at least two processes are required.

- 2.5 Reporting and recording requirements are described in terms of organisational requirements.

Outcome 3

Demonstrate knowledge of safety data sheets (SDS), and safe handling and storage of cleaning chemicals used in a primary products food processing operation.

Performance criteria

- 3.1 Safety data sheets are explained in terms of their source of supply, location and standard format of information provided.

Range SDS standard format of information includes but is not limited to – the name of the product, the hazards of the chemical, protective clothing and equipment required when handling the chemical, first-aid instructions, fire-fighting measures, what to do if there is a spill or the chemical is accidentally released; evidence of three examples of standard format of information are required.

- 3.2 Safe handling of cleaning chemicals is described in terms of the protection of self and others in the work area.

Range safe handling may include but is not limited to – use of safety equipment and protective clothing, dispensing, dilution, transport of chemicals, non-mixing of incompatible chemicals; evidence of at least two examples are required.

- 3.3 Safe storage of chemicals is described in terms of organisational requirements and/or safety data sheets.

Range safe storage may include but is not limited to – segregation of non-compatible chemicals, storage of oxidisers away from flammable materials, signage, labelling, bunding; evidence of at least two safe storage methods are required.

Outcome 4

Demonstrate knowledge of procedures to be followed when a cleaning chemical hazard occurs in a primary products food processing operation.

Performance criteria

- 4.1 The first aid procedure to be followed for skin or eye contact of a cleaning chemical is identified and described in terms of organisational requirements and safety data sheet for the type of chemical involved.

Range first aid procedure may include but is not limited to – removal of contaminated clothing, use of eye wash stations and showers, reference to SDS and/or Poisons Centre, seeking appropriate medical attention.

- 4.2 The procedure to be followed when a cleaning chemical spill occurs is identified and described in terms of organisational requirements and safety data sheet for the type of chemical involved, nature of the spill and environmental protection.

Replacement information	This unit standard replaced unit standard 4820.
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Planned review date	31 December 2020
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Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 June 2015	31 December 2020
Review	2	24 January 2019	N/A

Consent and Moderation Requirements (CMR) reference	0022
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.