

Title	Clean and sanitise work areas, machinery and equipment in a primary products food processing operation		
Level	3	Credits	2

Purpose	People credited with this unit standard are able to: prepare to clean and sanitise work areas, machinery and equipment; clean and sanitise work areas, machinery and equipment; and complete post-cleaning and sanitation procedures, in a primary products food processing operation.
----------------	--

Classification	Primary Products Food Processing > Primary Products Food Processing - Core Skills
-----------------------	---

Available grade	Achieved
------------------------	----------

Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Health and Safety at Work Act 2015;
 - Hazardous Substances and New Organisms Act 1996;
 - Resource Management Act 1991;
 - and any subsequent amendments.
- 2 All performance criteria in this unit standard must be in accordance with organisational requirements.
- 3 Definitions

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.
- 4 Evidence for the practical components of this unit standard must be supplied from within the workplace.

Outcomes and performance criteria

Outcome 1

Prepare to clean and sanitise work areas, machinery and equipment in a primary products food processing operation.

Performance criteria

- 1.1 Inspect work areas, machinery and equipment for hygiene standards and identify any hygiene breaches.
- 1.2 Prepare cleaning materials, equipment and services for use.
- 1.3 Confirm machinery and equipment is safe to clean and is secured.
- 1.4 Prepare area, machinery and equipment to be cleaned and sanitised.

Outcome 2

Clean and sanitise work areas, machinery and equipment in a primary products food processing operation.

Performance criteria

- 2.1 Clean and sanitise work areas, machinery and equipment.
- 2.2 Clean and protect moisture sensitive equipment.
- 2.3 Dispose of gross contamination and objects likely to obstruct drains.
- 2.4 Complete cleaning process of own work area prior to the commencement of the next shift and avoid recontamination of cleaned areas.
- 2.5 Check hygiene standards of cleaned areas.
- 2.6 Complete cleaning and sanitising.

Outcome 3

Complete post-cleaning and sanitation procedures in a primary products food processing operation.

Performance criteria

- 3.1 Dispose of collected and sorted waste.
- 3.2 Prepare equipment for operation after cleaning and sanitation.
- 3.3 Prepare work area for operation after cleaning.
- 3.4 Return all cleaning equipment and supplies to their correct locations.
- 3.5 Check the effectiveness of the cleaning and sanitation procedure.

Replacement information	This unit standard replaced unit standard 17613 and unit standard 19979.
--------------------------------	--

Planned review date	31 December 2024
----------------------------	------------------

Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 June 2015	31 December 2021
Review	2	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference	0022
--	------

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.