

<b>Title</b>	<b>Identify, demonstrate, and apply food-safe cleaning practices</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this standard are able to identify, demonstrate, and apply food-safe cleaning practices.
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<b>Classification</b>	Cleaning and Caretaking > Cleaning Skills
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<b>Available grade</b>	Achieved
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<b>Entry information</b>	
<b>Recommended skills and knowledge</b>	Unit 29382, <i>Work independently as a cleaner</i> , Unit 29388, <i>Meet site specific health and safety requirements when working as a cleaner</i> , and Unit 29384, <i>Apply general knowledge of infection prevention and contamination as a cleaner</i> , or demonstrate equivalent skills and knowledge.

### Explanatory notes

- 1 Work practices must comply with current legislation and be in accordance with organisational requirements.
- 2 Definitions  
*Food-safe cleaning practices* refers to using food-safe chemicals and using cleaning practices that will not contaminate food products.

### Outcomes and evidence requirements

#### Outcome 1

Identify, demonstrate, and apply food-safe cleaning practices.

#### Evidence requirements

- 1.1 Personal and essential hygiene practices are identified, demonstrated, and applied.  
  
Range must include – clean clothes, nails, hair, and skin; washing hands between tasks and after going to the toilet; wearing required personal protective equipment (PPE).
- 1.2 Illnesses and health conditions which could exclude a person from working in a food based industry are identified.

- 1.3 The difference between cleaning and sanitizing is described and demonstrated.
- 1.4 Preventing cross-contamination is described and demonstrated.
- 1.5 Signs of infestation are described. Actions to be taken on discovery of an infestation are described.
- Range infestation may include but is not limited to – flies, ants, cockroaches, slaters, rodents, mould.
- 1.6 Equipment is cleaned and sanitized.
- 1.7 Food-safe cleaning practices are met.

<b>Replacement information</b>	This unit standard replaced unit standard 1568.
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<b>Planned review date</b>	31 December 2021
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	21 April 2016	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0024
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

#### **Please note**

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMRs). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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**Comments on this unit standard**

Please contact Careerforce [info@careerforce.org.nz](mailto:info@careerforce.org.nz) if you wish to suggest changes to the content of this unit standard.