

<b>Title</b>	<b>Demonstrate knowledge of food-safe cleaning practices when working as a cleaner</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to demonstrate knowledge of food-safe cleaning practices when working as a cleaner.
----------------	--

<b>Classification</b>	Cleaning and Caretaking > Cleaning Skills
-----------------------	---

<b>Available grade</b>	Achieved
------------------------	----------

### Guidance Information

- 1 Assessment conditions  
All tasks must be carried out in accordance with own role and responsibilities, organisational policies and procedures, and industry best practice.
- 2 Recommended skills and knowledge prior to attempting this unit standard: Unit 29382, *Work independently as a cleaner*; Unit 29388, *Demonstrate knowledge of and apply site-specific health and safety requirements when working as a cleaner*; and Unit 29384, *Demonstrate and apply knowledge of infection prevention and contamination when working as a cleaner*; or demonstrate equivalent skills and knowledge.
- 3 Definitions  
*Food-safe cleaning practices* refers to using food-safe chemicals and cleaning practices that will not contaminate food products.  
*Industry best practice* refers to guidelines, standards, and practices that represent the most efficient or sensible course of action in a given situation. Best practice can follow legal and regulatory requirements, industry standards, and may form part of the scope of organisational policies and procedures.  
*Organisational policies and procedures* are the policies, procedures, and methodologies used in an organisation. They include legislative and regulatory requirements which may apply across an organisation, a specific site, or a workplace. Requirements are documented in organisational health and safety plans, contract work programmes, quality assurance programmes, policies, and procedural documents such as job descriptors and employment contracts.  
*Personal Protective Equipment (PPE)* refers to clothing or equipment used to protect against hazards (e.g. coveralls, protective eyewear, footwear, gloves, gowns, hearing protection, masks, uniform).

## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of food-safe cleaning practices when working as a cleaner.

### Performance criteria

- 1.1 Essential personal hygiene practices are identified and applied.  
 Range clean clothes, nails, hair, and skin; washing hands between tasks and after going to the toilet; wearing required PPE.
- 1.2 Illnesses and health conditions which could exclude a person from working in a food-based cleaning role are identified.
- 1.3 The differences between cleaning, sanitising, and disinfecting, are described.
- 1.4 Approaches to cross-contamination prevention are described.
- 1.5 Signs of infestation in a food-based environment are described.  
 Range may include but is not limited to – flies, ants, cockroaches, slaters, rodents, mould.
- 1.6 Actions to be taken on discovery of an infestation are described.
- 1.7 Equipment is cleaned and sanitised.
- 1.8 Food-safe cleaning practices are applied.

<b>Replacement information</b>	This unit standard replaced unit standard 1568.
--------------------------------	---

<b>Planned review date</b>	31 December 2026
----------------------------	------------------

### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	21 April 2016	31 December 2023
Review	2	28 October 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0024
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

---

**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.