

Title	Clean and sanitise food or related product production equipment manually		
Level	2	Credits	2

Purpose	People credited with this unit standard are able to: prepare to clean and sanitise, clean, and sanitise food or related product production equipment manually.
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Classification	Food and Related Products Processing > Food and Related Product Processing - Cleaning
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard may include but is not limited to the:
Health and Safety at Work Act 2015
Food Act 2014
Resource Management Act 1991.
- 2 Definitions
Cleaning and sanitising agents refer to items such as detergents, foams, caustic soda, chlorine based products.
Cleaning and sanitising equipment refers to items such as brushes, mops, brooms, cloths, sponges, sprays, fogging, vacuum cleaner.
Organisational procedures refer to documents that include worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
PPE refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
Production equipment refers to items such as packaging, food processing, mixing, blending, cooking, bowls, tables, conveyors, tools, vats, tanks, and surrounding work areas such as floors or walls.
Related products refer to beverages, household products, or personal care products.
- 3 Assessment information
All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Prepare to clean and sanitise food or related product production equipment manually.

Performance criteria

- 1.1 Area and equipment to be cleaned and sanitised are prepared.
- Range may include but is not limited to – removal of debris.
- 1.2 Prior to scheduled cleaning, availability, and operability of cleaning and sanitising equipment are checked.
- 1.3 Cleaning and sanitising agents are checked for availability and for correct quantity and dilution for cleaning.
- 1.4 Production equipment is isolated from non-essential services and is checked for correct configuration for cleaning and sanitising.
- Range services may include but are not limited to – air, electricity, steam, water, gas.

Outcome 2

Clean food or related product production equipment manually.

Performance criteria

- 2.1 Production equipment is manually cleaned and left clean and free from contamination.
- Range may include but is not limited to – correct product(s), correct methods, minimal wastage of cleaning agent; contamination may include but is not limited to – residual product, cleaning agents, foreign objects, microbiological.
- 2.2 Cleaning equipment is cleaned and stored.

Outcome 3

Sanitise food or related product production equipment manually.

Performance criteria

- 3.1 Production equipment is manually sanitised.
- Range may include but is not limited to – minimal wastage of sanitising agent.
- 3.2 Sanitising agent is applied in accordance with product specifications.
- Range may include but is not limited to – quantity, duration, safety.
- 3.3 Production equipment is sanitised and made free from microbiological contamination.

3.4 Sanitising equipment is cleaned and stored.

Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 August 1996	31 December 2022
Revision	2	15 May 1998	31 December 2022
Review	3	19 August 2004	31 December 2022
Review	4	19 March 2010	31 December 2022
Review	5	25 February 2021	N/A

Consent and Moderation Requirements (CMR) reference	0013
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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 Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.