

Modification history

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

SFIPRO102	Clean work area
Application	<p>This unit of competency describes the skills and knowledge required to clean a work area during and after production. It includes the ability to remove and dispose of waste products, use chemicals safely, use low pressure hoses and floor scrubbers, wash and store cleaning equipment after production.</p> <p>The unit applies to individuals who undertake routine tasks in a seafood processing environment under the direction of a supervisor.</p> <p>All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety, biosecurity and environmental regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Seafood Processing (PRO)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Remove waste	1.1 Deposit waste products into correct bins, hoppers and chutes, according to food hygiene and environmental requirements 1.2 Identify correct shovels, brooms and bins and use when gathering waste material to avoid cross-contamination of product area 1.3 Keep work area free from waste to ensure a safe working environment 1.4 Maintain segregation of edible and inedible product at all times 1.5 Shift waste in bins and tubs according to induction, manual lifting procedures and workplace health and safety requirements
2. Clean areas during production	2.1 Clean work area to avoid contamination of edible product 2.2 Use cleaning chemicals and hazardous substances according to workplace health and safety and workplace requirements 2.3 Use low pressure hoses and floor scrubbers safely 2.4 Control people movement in wet areas using appropriate control measures
3. Wash and store cleaning and processing equipment	3.1 Roll hoses and store safely according to workplace health and safety and workplace requirements 3.2 Clean, sanitise and store brooms, shovels, mops and scrubbing brushes 3.3 Store chemicals according to workplace health and safety and workplace requirements 3.4 Clean and sanitise all processing equipment according to food safety and workplace health and safety requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Clean up after production	4.1 Transfer waste material to designated storage area 4.2 Clean work areas and worksite according to food safety and workplace health and safety requirements 4.3 Control vermin and pests according to food safety and workplace health and safety requirements 4.4 Complete housekeeping tasks and report problems to supervisor 4.5 Monitor worksite regularly to ensure it complies with food safety and workplace health and safety requirements and workplace practices

Foundation Skills	
<i>This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret basic directions on the use and decanting of cleaning and sanitising chemicals and agents Interpret directions for the safe operation of equipment
Writing	<ul style="list-style-type: none"> Record cleaning schedules using signage as well as paper based and electronic media
Numeracy	<ul style="list-style-type: none"> Decant and mix chemicals in the correct proportion Monitor actions including temperature gauges and tank levels
Navigate the world of work	<ul style="list-style-type: none"> Ask questions to clarify understanding or seek further information
Interact with others	<ul style="list-style-type: none"> Confirm cleaning requirements and priority areas Communicate and report workplace activity and safety information to relevant personnel
Get the work done	<ul style="list-style-type: none"> Wear required personal protective equipment

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO102 Clean work area	SFIPROC102C Clean work area	Updated to meet Standards for Training Packages	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273
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TITLE	Assessment requirements for SFIPRO102 Clean work area
Performance Evidence	
<p>An individual demonstrating competency must satisfy all the elements and performance criteria of this unit. There must be evidence that the individual has cleaned and maintained a safe work area on at least one occasion including:</p> <ul style="list-style-type: none"> • sorting out, removing and shifting waste safely • using and storing chemicals safely • using cleaning equipment safely • maintaining safety in wet areas • cleaning, sanitising and storing cleaning and processing equipment • applying workplace health and safety, food safety and environmental requirements. 	
Knowledge Evidence	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> • personal, workplace and product hygiene principles in maintaining a clean working environment • cleaning and sanitising techniques and their application to different work areas • cleaning techniques, including wet and dry clean and application to different work areas • hazards to others in workplace created by cleaning work areas, including wet floors, and the use of chemicals • health hazards posed by cross-contamination • impact of incorrect disposal of waste on the work environment • workplace health and safety hazards and procedures when handling and storing chemicals, carrying out manual handling and repetitive movements. 	
Assessment Conditions	
<p>Assessment of this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a seafood processing workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective equipment required for cleaning work areas • cleaning equipment • chemicals used for cleaning • cleaning schedules • signage • specifications: <ul style="list-style-type: none"> • access to safety data sheets and instruction for preparing cleaning chemicals • workplace procedures for cleaning work areas that includes advice on food safety, workplace health and safety and environmental requirements. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273