

ASTC309

Supervise the cleaning of food areas



Overview

This unit is about the supervision of staff who are cleaning food areas including kitchens, food service areas, food manufacturing premises, food production or food retailing.

Food preparation, service and retail areas pose a high risk to public health if they are not cleaned properly. It is important to ensure staff observe and maintain high standards of personal, including hand, hygiene throughout the cleaning process. It is also important to ensure that the business' food safety management procedures are followed.

In food areas, there will be in-place equipment, it is therefore also important to ensure that staff take the correct precautions with regard to personal protective equipment and the handling and safe isolation of food production equipment.

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Performance criteria

- You must be able to:*
- P1 ensure staff are aware of the location of cleaning specification in the business' food safety management procedures
 - P2 advise staff of the level of personal hygiene required, how to maintain this and types of health conditions which should be reported
 - P3 ensure that staff are using the correct equipment, cleaning agents and PPE for the specific cleaning operation
 - P4 ensure staff are aware of procedures for the isolation, disassembly, cleaning and reassembly of equipment.
 - P5 assess the cleaning which is being undertaken against the business' food safety management procedures
 - P6 ensure that waste and slurry has been disposed of properly
 - P7 act appropriately on problems reported to you by your staff
 - P8 check that staff have left the food area in a condition which is suitable for use and that equipment has been stored correctly
 - P9 where signs of pest infestation have been identified ensure appropriate action has been taken
 - P10 provide feedback to the person responsible for the organisation's food safety management procedures on any problems

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Knowledge and understanding

You need to know and understand:

- K1 the location of the cleaning specification in the business food safety management procedures
- K2 the level of personal hygiene required and how to maintain this
- K3 types of health conditions which should be reported and the procedures for doing so
- K4 types of cleaning agents which are appropriate for specific cleaning operations and the risks associated with making an incorrect choice
- K5 types of PPE which are appropriate for cleaning operations within the food area
- K6 how to isolate food equipment power supplies
- K7 the procedures for the disassembly, cleaning and reassembly of food equipment
- K8 types of problems that may mean the food area cannot be reopened for use
- K9 the types of problems you can deal with within your area of responsibility
- K10 the correct procedures for the disposal of waste and slurry
- K11 where and how cleaning equipment should be cleaned and stored
- K12 what actions should be taken where signs of pest infestation have been identified
- K13 to whom problems with food safety management procedures should be reported

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