

Maintain reception and holding areas for livestock in food operations

Overview

This standard covers the skills and knowledge needed to maintain reception and holding areas for livestock in food operations.

You must understand how to and show you can prepare and identify areas requiring maintenance, cleaning and maintain the area and working within Health, Safety and Hygiene regulations.

This standard is for you if you work in food operations and the associated supply operations and your role requires you to maintain reception and holding areas for livestock.

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Performance criteria

You must be able to:

Prepare and identify areas requiring maintenance

1. select tools and materials for cleaning and check that they comply with relevant company regulations
2. report non-conforming tools and materials to the relevant person
3. inform the relevant person where remedial need exceeds the limits of your authority

Clean and maintain reception area

4. follow cleaning schedules to clean the reception area
5. re-position fixtures and fittings and take remedial action within the limits of your authority
6. inspect fixtures and fittings for operational fitness and make an accurate report to the relevant person
7. identify damaged and faulty fixtures and fittings and take remedial action within the limits of your authority

Work safely and hygienically

8. maintain the safety, security and welfare of livestock in accordance with relevant regulations
9. follow safe and hygienic working practices

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Knowledge and understanding

You need to know and understand:

1. how to re-position fixtures and fittings after cleaning
2. how to carry out cleaning
3. what cleaning tools and materials to use
4. how to identify non-conforming tools
5. how to select the correct tools for the task
6. why it is important to carry out maintenance work and the problems which occur if this is not done
7. what problems occur if fixtures and fittings are not repositioned after cleaning
8. who to report problems to which exceed limits of own authority
9. how to look after the safety, security and welfare of livestock and why this is important
10. why it is important to inspect the feed facilities

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