



Australian Government

AHCPLY311 Clean and disinfect poultry production sheds

Release: 1

AHCPLY311 Clean and disinfect poultry production sheds

Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 9.0.

Application

This unit of competency describes the skills and knowledge required to wet or dry clean and disinfect sheds used for poultry production. The standard of cleaning and disinfection applied may vary depending on the species, breed and life stage of poultry, enterprise disease status and risk.

This unit applies to workers who apply technical knowledge and skills with discretion and judgement to care for poultry in commercial production environments. They work under broad direction, coordinate activities and solve problems related to poultry husbandry. Work environments may include poultry farms and breeding facilities for a variety of poultry species.

Commonwealth and/or state/territory health and safety, animal welfare, environmental protection and biosecurity legislation, regulations and codes of practice apply to working in a poultry work environment, including the use of fumigants. Requirements vary between jurisdictions.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Poultry (PLY)

Elements and Performance Criteria

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>

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1. Prepare to clean sheds	1.1 Identify and follow personal hygiene and other biosecurity procedures that apply to entering and working on poultry farm and in sheds 1.2 Confirm sheds being cleaned, scope of work and cleaning methods, and create cleaning plan 1.3 Identify health and safety hazards, and assess and control risks 1.4 Select, check and fit personal protective equipment (PPE) required for shed cleaning 1.5 Identify environmental hazards associated with cleaning of sheds, and assess and control risks according to regulatory and enterprise requirements 1.6 Raise, dismantle or remove nesting systems, feeding, watering, slats, and/or other equipment in preparation for cleaning 1.7 Cover or seal electrical switchboards and other equipment to prevent entry of water 1.8 Apply insecticides as required
2. Clean shed and shed equipment	2.1 Remove and dispose of poultry litter and/or manure 2.2 Service filters and flush drinker lines and tanks if required 2.3 Clean and service feeders, drinkers and other specified equipment 2.4 Select, mix and prepare cleaning agents according to supplier instructions and enterprise requirements 2.5 Use equipment and tools to clean specified shed surfaces 2.6 Dry clean electrical equipment and other items that may be damaged by water 2.7 Manage waste and run-off from cleaning activity according to regulatory and enterprise requirements
3. Sanitise, disinfect or fumigate shed	3.1 Select and fit PPE required for sanitising, disinfecting or fumigation of shed 3.2 Select and prepare equipment and agents required to sanitise, disinfect or fumigate shed 3.3 Cover or protect electrical equipment and seal shed to minimise escape of disinfectant as required 3.4 Use equipment to apply agents to disinfect shed according to regulatory and enterprise safety and environmental requirements

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	3.5 Ventilate shed to remove unsafe remnants of disinfectant agents prior to entry of workers, re-installation of equipment and placement of poultry and/or eggs 3.6 Check, install and/or adjust pest, vermin and/or predator controls as required
4. Finalise cleaning and disinfecting process	4.1 Check cleaning and disinfection has been completed according to the required scope and standards 4.2 Clean, maintain and store cleaning and disinfection equipment 4.3 Store or dispose of leftover cleaning and disinfection agents, fluids, containers and waste according to regulatory and environmental requirements 4.4 Complete records and report issues to management according to enterprise requirements

Foundation Skills

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.

Skill	Description
Reading	Interpret textual information in regulations and enterprise procedures that apply to cleaning and disinfecting poultry sheds
Writing	Use regulatory and industry terminology to record information about cleaning and disinfecting in poultry sheds
Numeracy	Measure, estimate and calculate quantity, weight, area, volume, ratio and temperature

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPLY311 Clean and disinfect poultry	AHCPLY306 Clean and disinfect poultry	Elements revised for	Not equivalent

production sheds	production sheds	clarity Performance criteria removed, added or revised for clarity Foundation skills added Performance evidence, knowledge evidence and assessment conditions updated	
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Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>