



Australian Government

AHCBIO204 Follow site biosecurity procedures

Release: 1

AHC BIO204 Follow site biosecurity procedures

Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to follow the workplace biosecurity procedures for accessing and leaving a quarantine site to reduce and contain the transfer of diseases or pests.

The unit applies to individuals who work under general supervision and exercise limited autonomy. They undertake defined activities and work in a structured context.

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

Pre-requisite Unit

Nil

Unit Sector

Biosecurity (BIO)

Elements and Performance Criteria

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. Prepare to enter biosecurity site	1.1 Confirm biosecurity procedures and protocols with supervisor 1.2 Ensure all vehicles are decontaminated before entering and leaving the biosecurity area according to biosecurity procedures 1.3 Identify and report contact with potential biosecurity risk 1.4 Perform personal decontamination before entering biosecurity area according to workplace procedures 1.5 Store and isolate personal fomites from biosecurity area according

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	to workplace and biosecurity procedures
2. Prepare to work in biosecurity site	2.1 Identify workplace health and safety hazards and report to supervisor 2.2 Select, check and apply personal protective equipment 2.3 Apply personal hygiene procedures while working in biosecurity or quarantine area environments according to workplace procedures 2.4 Check disinfectant levels and report irregularities to supervisor
3. Work in biosecurity site	3.1 Handle and store chemicals and medications according to workplace procedures 3.2 Store and label production materials and products to minimise risk according to biosecurity procedures 3.3 Identify and report abnormal conditions of produce/stock to supervisor 3.4 Identify and report breaches of biosecurity procedures to supervisor 3.5 Dispose of all waste according to workplace biosecurity procedures 3.6 Dispose of all contaminated produce according to supervisor instructions 3.7 Maintain records for quarantine activities according to workplace procedures 3.8 Perform personal decontamination before exiting biosecurity or quarantine area according to workplace procedures
4. Assist in maintaining site biosecurity procedures	4.1 Follow visitor quarantine procedures 4.2 Check visitor sign in, sign out and hygiene procedures are observed according to workplace procedures 4.3 Ensure quarantine facilities are secured according to workplace security procedures 4.4 Maintain security of boundaries and fencing according to supervisor's instructions 4.5 Check deliveries to site comply with delivery procedures and biosecurity protocols
5. Respond to	5.1 Report issues and infringements of site quarantine procedures to

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
infringements of site biosecurity procedures	supervisor 5.2 Secure site where quarantine infringement occurs according to supervisor instructions 5.3 Apply sanitation procedures to affected areas according to workplace procedures and supervisor instructions 5.4 Isolate potentially contaminated produce, stock or materials and monitor for evidence of contamination 5.5 Treat or dispose of all contaminated produce, stock and materials according to workplace quarantine procedures 5.6 Maintain records of quarantine infringements according to workplace procedures

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
Writing	Update records using familiar text types and simple vocabulary, grammatical structures and conventions
Oral Communication	Communicate with visitors using everyday language to provide biosecurity information and directions in familiar spoken contexts

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHC BIO204 Follow site biosecurity procedures	AHC BIO202 Follow site quarantine procedures	Changed unit code and title Changes to Application, Elements and Performance Criteria for clarity Updated Performance Evidence, Knowledge	Equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		Evidence and Assessment Conditions	

Links

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

Assessment Requirements for AHC BIO204 Follow site biosecurity procedures

Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 6.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has followed biosecurity procedures for at least one biosecure site and has:

- met site security entry and exit requirements for vehicles, personal fomites and personal hygiene
- handled and stored production materials and products according to procedures and biosecurity protocols
- identified and reported abnormal conditions and infringements of biosecurity procedures and workplace health and safety hazards to supervisor
- disposed of waste and contaminated produce and products according to biosecurity and quarantine procedures
- maintained records for quarantine activities and infringements
- maintained security of biosecurity or quarantine site and reported infringements
- checked visitors for compliance with workplace biosecurity procedures
- controlled site deliveries according to biosecurity procedures
- applied sanitation procedures on contaminated quarantine sites
- isolated and monitored produce, stock or materials suspected of being contaminated according to supervisor instructions.

Knowledge Evidence

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:

- site quarantine procedures and biosecurity protocols for:
 - disposal of waste products, diseased livestock, unwanted biological material, damaged or infected plant stock, contaminated stock or contaminated material
 - directing visitors at the quarantine site
 - reporting diseases and pest infestations, workplace health and safety hazards

- handling and storing production materials and products, including chemicals, medications, feed mixes, soil, growing media
- controlling entry of deliveries to a quarantine site
- isolating livestock and monitoring livestock
- cleaning and disinfecting quarantine area
- maintaining security for the quarantine site
- recording information about own work and any quarantine breaches
- personal infection control and decontamination procedures while working in a biosecure site, including:
 - shower in and shower out environments
 - removal of street clothing and replacement with decontaminated work clothing
 - decontaminating hands and exposed skin during work
 - purpose and use of hair nets, coveralls, booties, gloves
 - footbaths and disinfectant levels
- fomites - inanimate objects that can cause infections:
 - clothing, boots and hats
 - cars and trucks
 - utensils and hand tools
 - furniture
 - work machinery
- security procedures for biosecurity:
 - fences and boundaries
 - entrance access locks
 - site visitors checking and communicating their responsibilities
- external deliveries and protocols, including:
 - vehicle decontamination
 - unloading of produce and stock
 - receipt and holding or storage of stock and supplies are followed
- personal protective equipment appropriate to site quarantine procedures and biosecurity protocols
- workplace health and safety hazards and controls
- methods for cleaning and disinfecting quarantine areas
- control area and restricted area
- biosecurity protocols and how they apply to the work site, industry and in the context of a work role.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:

- skills must be demonstrated on a site subject to quarantine and biosecurity conditions or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - products, stock and materials relevant to the industry sector
 - tools and equipment required to secure biosecurity site
 - personal protective safety equipment
 - sanitation materials and equipment specific to site
- specifications:
 - specific workplace procedures and processes for maintaining a biosecure environment
 - access to safety data sheets for treatments, chemicals and medications
 - workplace instructions
- relationships:
 - visitors
 - supervisor.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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