



Australian Government

Assessment Requirements for AHCPLY311 Clean and disinfect poultry production sheds

Release: 1

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Modification History

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

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 safely and efficiently cleaned and sanitised at least two different poultry sheds or two different sections of a shed. Each shed or section is to be at least 20 square metres.

For each shed or section, the individual must have, according to enterprise requirements:

- confirmed and applied enterprise health and safety, biosecurity and environmental protection procedures related to cleaning and disinfecting poultry shed
- confirmed sheds being cleaned, scope of work and cleaning methods, and created cleaning plan
- followed personal hygiene requirements
- identified at least three different health and safety hazards, and assessed and controlled associated risks
- selected, checked and correctly fitted appropriate personal protective equipment (PPE)
- identified at least two environmental hazards, and assessed and controlled associated risks
- prepared to clean shed, including:
 - raised or removed shed equipment, including feeders and drinkers
 - protected electrical equipment to prevent entry of water
 - selected, mixed and prepared cleaning agents
- cleaned shed and shed equipment, including:
 - feeders and drinkers, and/or slats or nesting systems
 - dry cleaned electrical equipment
 - removed and disposed of waste materials
- sanitised, disinfected or fumigated shed or section and shed equipment according to regulatory requirements, including:
 - sealed shed or section to minimise escape of fumigant as required
 - ventilated shed or section to remove unsafe remnants of disinfectant agents

- applied pest control measures as required
- completed check of cleaning and disinfection against required work scope and standards
- safely and correctly stored or disposed of left-over cleaning and/or disinfection agents
- accurately completed records and/or reports.

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:

- key features of state/territory legislation, regulations and codes of practice for worker health and safety, biosecurity and environment protection that apply to cleaning and disinfecting poultry sheds
- enterprise procedures and requirements for worker health and safety, biosecurity and environment protection that apply to cleaning and disinfecting poultry sheds
- hazard identification, risk assessment and controls to minimise risks when cleaning and disinfecting poultry sheds
- common types of poultry sheds, machinery and equipment found in sheds
- how to handle, raise or remove equipment in sheds
- methods of sealing or protecting electrical or sensitive equipment to prevent entry of water
- methods for litter and manure removal
- methods for dry cleaning electrical equipment
- procedures for dry or wet cleaning sheds and shed equipment
- equipment and machinery used for poultry shed cleaning and disinfection, including its operation, maintenance and storage
- enterprise procedures for disposal and management of waste, including biosecurity and environmental requirements
- cleaning, maintenance and servicing of filters, drinker lines and tanks used in poultry production
- regulatory and enterprise requirements for storage, handling and application of insecticides, sanitisers, disinfectants and fumigants
- environmental impacts and controls of cleaning and fumigating sheds
- chemical spillage management, including safety equipment and clothing requirements
- regulatory and enterprise documentation, records and reports required for cleaning and sanitising poultry sheds and equipment.

Assessment Conditions

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

- physical conditions:
 - a commercial poultry production site or an environment that accurately represents workplace conditions
- resources, equipment and materials:

- poultry production sheds or sections of sheds, materials, resources, tools and equipment, including PPE
- safety data sheets
- specifications:
 - enterprise health and safety, biosecurity and environmental protection procedures for the activities.

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>