



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

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

Assessment Requirements for AHCPLY311 Clean and disinfect poultry production sheds

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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

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