



Australian Government

AHCPLY312 Implement and monitor biosecurity measures in poultry production

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.

Application

This unit of competency describes the skills and knowledge required to implement and monitor biosecurity measures in commercial poultry enterprises and facilities.

This unit applies to workers who apply technical knowledge and skills with discretion and judgement to interpret codes of practice, and enterprise procedures to maintain biosecurity in commercial poultry production. They work under broad direction, and coordinate activities and solve problems to implement biosecurity requirements. 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 keeping and working with poultry, 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

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. Apply biosecurity	1.1 Identify and follow personal hygiene and other biosecurity

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
procedures for site entry	procedures that apply to entering and working on a poultry worksite 1.2 Identify worksite biosecurity procedures and measures developed to comply with relevant legislation, regulations, codes of practice, industry guidelines and enterprise requirements 1.3 Identify health and safety hazards, and assess and control risks related to implementation of biosecurity measures on a poultry worksite 1.4 Ensure contractors and visitors are signed in, checked for risk profile, instructed in their responsibilities, and follow enterprise biosecurity requirements 1.5 Ensure contractors and visitors apply personal hygiene and personal protective equipment (PPE) requirements 1.6 Ensure all vehicles, equipment, machinery, tools, clothing, footwear, and PPE are cleaned and disinfected prior to entry onto worksite 1.7 Check incoming consignment documentation for poultry, feed and feed ingredients prior to entry to worksite for compliance with biosecurity requirements, and report and/or reject noncompliance according to enterprise procedures
2. Implement biosecurity procedures to minimise spread of disease and pests	2.1 Implement enterprise requirements and prescribed routes for movements of personnel, vehicles, equipment, feedstuffs and poultry on worksite 2.2 Ensure all water used for poultry drinking and poultry contact is treated according to enterprise quality requirements 2.3 Implement personal hygiene and sanitation, and equipment cleaning procedures for people movement between site facilities 2.4 Implement biosecure procedures for carcass, effluent, organic waste and inorganic waste removal and disposal
3. Implement biosecurity procedures on detection of disease or pest	3.1 Identify signs of disease, wild birds and pests that can introduce or spread high risk pathogens in poultry and/or worksite 3.2 Immediately report signs of unusual disease or pest to management 3.3 Clean and disinfect worksites, production areas, sheds, facilities, plant, feeding, watering and other equipment to stop spread of disease or pest, using appropriate methods and agents, according to regulatory and enterprise biosecurity 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>
	3.4 Check, adjust and/or apply pest, vermin and/or predator controls according to biosecurity requirements
4. Monitor and report outcomes	4.1 Monitor effectiveness of biosecurity control activities, and compare with enterprise requirements 4.2 Monitor production areas, facilities or sites to ensure biosecurity work practices and procedures are applied 4.3 Complete biosecurity records and report issues according to enterprise requirements 4.4 Review biosecurity controls and suggest changes to improve enterprise biosecurity outcomes

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 industry and enterprise requirements related to biosecurity for poultry production
Writing	Use industry terminology to record information about biosecurity and poultry health
Oral communication	- Use active listening and questioning techniques to clarify and confirm information - Use language appropriate to audience when explaining enterprise procedures to visitors
Numeracy	Measure, estimate and calculate distance, area, volume, percentage, time and ratio

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
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AHCPLY312 Implement and monitor biosecurity measures in poultry production	AHCPLY307 Implement and monitor biosecurity measures in poultry production	Major changes to all sections of the unit References to biosecurity zone and weeds removed Foundation skills added Performance evidence, knowledge evidence and assessment conditions updated	Not equivalent
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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 AHCPLY312 Implement and monitor biosecurity measures in poultry production

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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 effectively implemented and monitored biosecurity measures on a poultry production worksite, on at least two occasions, including:

- applied enterprise biosecurity procedures for site entry, including personal hygiene
- implemented enterprise preventative biosecurity procedures for at least two of the following:
 - visitor and/or contractor site entry
 - incoming vehicles
 - incoming poultry
 - incoming poultry feed
- followed enterprise biosecurity procedures on detection of disease or pest, including reporting
- identified signs of good health, ill health or abnormal disease in live birds
- implemented wild bird and/or pest control measures
- cleaned and disinfected poultry work area, work surface or equipment in response to, or to prevent, a specific pest or disease
- monitored application of biosecurity procedures in part of poultry worksite over at least one week in each monitoring period, and documented and reported outcomes.

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 working on a poultry production site, including current national biosecurity manuals
- enterprise procedures and requirements for worker health and safety, biosecurity and environment protection that apply to working on a poultry production site

- hazard identification, risk assessment and controls to minimise risks when implementing biosecurity measures in a poultry enterprise
- typical biosecurity threats that apply to commercial poultry production environments, including disease, pests and wild birds
- major routes for disease and pathogen transmission in poultry production, including:
 - transfer of poultry from production area to production area
 - dead bird disposal
 - other animals, including wild birds, feral and domestic animals (including other livestock and pets), insects, rodents (including rats and mice) and domestic birds
 - people, including farm workers and family members living on site, contractors, maintenance and service workers, neighbours and visitors
 - vehicles and equipment
 - aerosols and dust
 - water, feed and bedding materials
- signs of healthy poultry and signs of unusual disease in poultry
- types, characteristics, methods of spread, signs, prevention, control and treatment of diseases and pests that impact poultry production
- requirements for maintaining enterprise biosecurity, including:
 - perimeter fencing, lockable gates, and controlling vehicle access
 - monitoring enterprise boundaries and movement of poultry, humans and equipment across worksite
 - appropriate signage
- standard biosecurity procedures and practices used in poultry production enterprises, including:
 - site entry and movement of workers, contractors and visitors
 - site entry of vehicles, equipment, machinery
 - site entry and movement of poultry and poultry feed
 - control of pests, vermin, predators, including wild birds
 - poultry feeding and watering
- methods and procedures for cleaning and disinfection of facilities, sheds, feeding and watering equipment and other shed equipment, including fumigation
- enterprise requirements, methods and procedures for treatment of drinking, cooling and washing-down water supplies
- enterprise procedures for handling, measurement and usage of cleaning chemicals, disinfectants and sanitisers
- enterprise and regulatory environmental and sustainability requirements, methods and procedures for disposal and management of effluent, organic and inorganic waste
- essential biosecurity principles of government disease control emergency plans that apply to poultry
- notifiable diseases in poultry, including enterprise procedures for reporting and responding to notifiable diseases
- regulatory and enterprise documentation, records and reports required for biosecurity in poultry production.

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:
 - live poultry
 - poultry production shed, materials, resources, tools and equipment, including PPE
 - safety data sheets
- specifications:
 - enterprise health and safety, infection control, 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.

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