

Title	Describe the procedures for poultry facility turn around between batches, and prepare facility for reuse		
Level	3	Credits	5

Purpose	<p>This unit standard is for people working in a poultry production context.</p> <p>People credited with this unit standard are able to: describe procedures for facility destocking, and facility and equipment cleaning and wash down; and describe facility and equipment sanitising, and swab and sample collection procedures. They are also able to prepare the facility for reuse.</p>
----------------	---

Classification	Poultry Production > Poultry Husbandry
-----------------------	--

Available grade	Achieved
------------------------	----------

Guidance Information

- Legislation relevant to this unit standard includes but is not limited to:
 - Animal Welfare Act 1999;
 - Biosecurity Act 1993;
 - Hazardous Substances and New Organisms Act 1996;
 - Health and Safety at Work Act 2015;
 - Resource Management Act 1991;
 - Code of Welfare: Layer Hens 2018;
 - Code of Welfare: Meat Chickens 2018;
 and any subsequent amendments.
- Definition
Workplace procedures refer to the documented procedures for workplace practices and safety and must meet the requirements equipment manufacturer's guidelines, current legislation, and codes of welfare.
- All evidence presented in this unit standard must be in accordance with workplace procedures.

Outcomes and performance criteria

Outcome 1

Describe procedures for facility destocking, and facility and equipment cleaning and wash down.

Performance criteria

- 1.1 Describe catch programme procedures and roles of people involved.
- 1.2 Describe procedures for waste material removal and disposal.
Range litter, manure, dust, bird carcasses.
- 1.3 Describe procedures for equipment and machinery cleaning, function checks, and faults identification, repair and/or reporting.
- 1.4 Describe procedures for in-house equipment and machinery cleaning.
- 1.5 Describe procedures for removal, wash down, and reinstalling of movable equipment.
- 1.6 Describe procedures for facility wash down procedures.

Outcome 2

Describe facility and equipment sanitising, and swab and sample collection procedures.

Performance criteria

- 2.1 Describe procedures for mixing and measuring sanitising chemicals.
- 2.2 Describe procedures for storing and securing unused sanitising chemicals and mixing equipment.
- 2.3 Describe the protective clothing required for chemical handling.
- 2.4 Describe procedures for disinfecting and disinfesting facility, and facility equipment and machinery.
- 2.5 Describe procedures for disinfectant flushing of the watering system.
- 2.6 Describe procedures for collection, recording, labelling and dispatch of swabs and samples for microbiological testing.

Outcome 3

Prepare the facility for reuse.

Performance criteria

- 3.1 Check vermin control systems for function, and identify and repair, and/or report faults.
- 3.2 Check facility equipment and machinery function, and identify and repair, and/or report faults.

3.3 Set facility environmental control systems for operation and to meet poultry requirements on arrival.

Range environmental control systems may include – ventilation, relative humidity, lighting, temperature control systems, time clocks, alarms.

3.4 Adjust mechanical systems to meet poultry requirements on arrival.

Range adjustments may include – feeder height, drinker height, depth of feed, depth of water, environmental setting, equipment assembly.

3.5 Evenly spread fresh uncontaminated litter to the required depth.

3.6 Check availability of feed and water supplies on site.

Planned review date	31 December 2024
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 December 1996	31 December 2020
Revision	2	20 July 1998	31 December 2020
Revision	3	16 May 2003	31 December 2020
Review	4	15 December 2004	31 December 2020
Review	5	27 June 2019	N/A
Rollover and Revision	6	15 December 2022	N/A

Consent and Moderation Requirements (CMR) reference	0052
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Muka Tangata – People, Food and Fibre Workforce Development Council qualifications@mukatangata.nz if you wish to suggest changes to the content of this unit standard.