

Title	Store eggs in a hatchery		
Level	3	Credits	4

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: prepare and maintain the storage area; sanitise eggs; maintain storeroom environment, hygiene, and documentation; and prepare eggs for setting.</p>
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Classification	Poultry Production > Poultry Hatchery
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Animal Welfare Act 1999;
 - Hazardous Substances and New Organisms Act 1996;
 - Health and Safety at Work Act 2015;
 - and any subsequent amendments.
- 2 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.
- 3 All evidence presented in this unit standard must be in accordance with workplace procedures.

Outcomes and performance criteria

Outcome 1

Prepare and maintain the storage area.

Performance criteria

- 1.1 Clean and sanitise the storeroom and equipment.
- 1.2 Check storeroom equipment and machinery for function and identify and repair and/or report faults.

- 1.3 Carry out routine servicing, maintenance, and calibration of storeroom equipment and machinery.
- 1.4 Set temperature and humidity controls to predetermined levels in accordance with hatchery procedures.

Outcome 2

Sanitise eggs.

Performance criteria

- 2.1 Transfer eggs to sanitising area without causing damage to eggs.
- 2.2 Measure and mix sanitising chemicals.
- 2.3 Store unused chemical, and clean or decontaminate and store mixing equipment.
- 2.4 Set up the sanitiser for operation and carry out sanitising of eggs.
- 2.5 Handle sanitising chemicals and operate sanitiser in a safe manner.

Outcome 3

Maintain storeroom environment, hygiene, and documentation.

Performance criteria

- 3.1 Transfer eggs to the storeroom and place on the dolly without causing damage to eggs.
- 3.2 Monitor storeroom temperature and humidity levels, identify and report problems, and make adjustments.
- 3.3 Maintain storeroom hygiene.
- 3.4 Maintain storeroom records and documentation.

Outcome 4

Prepare eggs for setting.

Performance criteria

- 4.1 Identify eggs for setting and remove from the storeroom.
- 4.2 Pre-warm eggs to the specified temperature.
- 4.3 Handle and move eggs without causing damage to eggs.

4.4 Maintain records.

Range includes but is not limited to – egg weights, fresh egg breakouts, donor flock information.

Planned review date	31 December 2024
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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
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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.