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| Title | Describe cleaning and sanitation of poultry equipment and facilities in a poultry production operation | | |
| Level | 2 | Credits | 6 |

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| 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: cleaning methods, agents, and tools associated with poultry equipment and facilities; sanitation methods, agents, and tools associated with poultry equipment and facilities; and procedures for poultry equipment and facility cleaning and sanitation used in own operation</p> |
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| Classification | Poultry Production > Poultry Husbandry |
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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:
 - 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

Describe cleaning methods, agents, and tools associated with poultry equipment and facilities.

Performance criteria

- 1.1 Describe cleaning methods in terms of their applications.

Range includes – removal of organic material, subsequent washing procedures.

1.2 Describe cleaning agents in terms of their applications.

Range detergent, foam, scourer, soap.

1.3 Describe cleaning tools in terms of their applications.

Range litter removal machinery, dust blowers and vacuumers, power washer, brushes, mops, scouring pads, foamers; evidence of at least two is required.

Outcome 2

Describe sanitation methods, agents, and tools associated with poultry equipment and facilities.

Performance criteria

2.1 Describe sanitation methods in terms of their applications.

2.2 Describe sanitation agents in terms of their applications.

Range sanitisers, fumigants.

2.3 Describe sanitation tools in terms of their applications.

Range dips, sprayers, foggers, fumigators, foamers; evidence of at least two is required.

Outcome 3

Describe procedures for poultry equipment and facility cleaning and sanitation used in own operation.

Performance criteria

3.1 Describe methods, agents and tools used for cleaning in own operation.

3.2 Describe methods, agents, and tools used for sanitation in own operation.

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| 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 | 15 December 2000 | 31 December 2020 |
| Revision | 2 | 14 February 2005 | 31 December 2020 |
| Review | 3 | 22 August 2008 | 31 December 2020 |
| Review | 4 | 28 February 2019 | N/A |
| Rollover and Revision | 5 | 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.