

Title	Describe chemical residues in poultry products, and residue control procedures on a poultry farm		
Level	2	Credits	3

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: the sources and modes of assimilation of chemicals that may lead to residue build up in poultry and poultry products; the process of residue build up in poultry products; the hazards of consuming poultry products with unacceptable residue levels, and actions to take to minimise the risk of residues in poultry products from entering the food chain; and residue control procedures on a poultry farm.</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:
 - Agricultural Compounds and Veterinary Medicines Act 1997;
 - Animal Welfare Act 1999;
 - Hazardous Substances and New Organisms Act 1996;
 - Health and Safety at Work Act 2015;
 - Animal Welfare (Care and Procedures) Regulations 2018;
 - Code of Welfare: Layer Hens 2018;
 - Code of Welfare: Meat Chickens 2018;
 - 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 the sources and modes of assimilation of chemicals that may lead to residue build up in poultry and poultry products.

Performance criteria

- 1.1 Describe chemicals that may lead to a residue build up in poultry products in terms of their sources.
- Range medicines, pesticides, sanitisers, timber preservatives, heavy metals, biotoxins, herbicides.
- 1.2 Describe chemicals that may lead to a residue build up in terms of their mode of assimilation in poultry.
- Range ingestion, absorption.

Outcome 2

Describe the process of residue build up in poultry products.

Performance criteria

- 2.1 Describe residue build up in terms of the process.
- Range accumulation, excretion.
- 2.2 Describe residue build up in terms of the effects on poultry.
- Range toxicity – sub-clinical, clinical.

Outcome 3

Describe the hazards of consuming poultry products with unacceptable residue levels, and actions to take to minimise the risk of residues in poultry products from entering the food chain.

Performance criteria

- 3.1 Describe the health consequences of consuming poultry products with unacceptable residue levels.
- 3.2 Describe action to take to minimise poultry's exposure to potential residue forming chemicals.
- Range observance of withdrawal periods, use of approved chemicals, use of approved application rates, use of approved litter materials.

- 3.3 Describe the action to take where poultry's exposure to potential residue forming chemicals has occurred.

Range residue testing, withholding of meat and products from human consumption, safe disposal.

Outcome 4

Describe residue control procedures on a poultry farm.

Performance criteria

- 4.1 Describe residue control in terms of the responsibilities of people at management level.

Range Production Manager, Farm Manager, Feedmill Manager, Veterinarian.

- 4.2 Describe residue control in terms of the responsibilities of the person in charge of a poultry flock.

Range on-farm medication, cleaning chemicals, site management, record keeping, pesticides, herbicides.

- 4.3 Describe residue control procedures in relation to feed management.

Range ordering, storage, inspection, corrective action.

Replacement information	This unit standard replaced unit standard 18012 and unit standard 18013.
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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	28 February 2019	N/A
Rollover and Revision	2	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.