

Modification history

Release	Comments
Release 2	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 5.0.
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 1.0.

AHCBIO202	Follow site quarantine procedures
Application	<p>This unit of competency describes the skills and knowledge required to follow the workplace procedures for accessing and leaving a quarantine site to reduce the transfer of pathogenic organism entering or leaving a quarantine site.</p> <p>The unit applies to individuals who work under general supervision and exercise limited autonomy. They undertake defined activities and work in a structured context.</p> <p>No licensing, legislative or certification requirements are known to apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Biosecurity (BIO)

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. Prepare to work in quarantine site	1.1 Verify quarantine procedures and biosecurity protocols with supervisor 1.2 Ensure all vehicles are decontaminated before entering and leaving the control area (CA) or restricted area (RA) according to biosecurity procedures 1.3 Report contact with potential biosecurity risk 1.4 Perform personal decontamination before entering CA and RA according to workplace procedures 1.5 Store and isolate personal fomites from CA and RA according to workplace procedures 1.6 Select, check and apply personal protective equipment 1.7 Apply personal hygiene procedures while working in CA and RA environments according to workplace procedures 1.8 Check disinfectant levels and report irregularities to supervisor 1.9 Perform personal decontamination before exiting CA and RA according to workplace procedures
2. Work in quarantine site	2.1 Handle and store chemicals and medications according to workplace procedures 2.2 Store and label production materials and products to minimise risk according to biosecurity procedures 2.3 Report abnormal conditions of produce/stock to supervisor 2.4 Report breaches of biosecurity procedures to supervisor 2.5 Identify work health and safety hazards and report to supervisor 2.6 Dispose of all waste according to workplace biosecurity procedures 2.7 Dispose of all contaminated produce according to supervisor instructions 2.8 Maintain records for quarantine activities according to workplace procedures

Commented [RB1]: From Biosecurity Glossary = inanimate objects (clothing, tools equipment etc.)

AHC BIO202 Follow site quarantine procedures

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. Assist in maintaining site quarantine procedures	3.1 Inform visitors of the quarantine procedures and provide resources for compliance 3.2 Check visitor sign in and hygiene procedures are followed 3.3 Check visitor sign out and site exit procedures are followed 3.4 Report observed breaches of quarantine procedures by visitors to supervisor 3.5 Ensure biosecure facilities are secured according to workplace security procedures 3.6 Maintain security of boundaries and fencing according to supervisor's instructions 3.7 Check deliveries to site comply with delivery procedures and biosecurity protocols
4. Respond to infringements of site quarantine procedures	4.1 Report issues and infringements of site quarantine procedures to supervisor 4.2 Secure site where quarantine infringement occurs according to supervisor instructions 4.3 Apply sanitation procedures to affected areas according to workplace procedures and supervisor instructions 4.4 Isolate potentially contaminated produce, stock or materials and monitor for evidence of contamination 4.5 Treat or dispose of all contaminated produce, stock and materials 4.6 Maintain records of quarantine infringements according to workplace procedures

AHCBIO202 Follow site quarantine procedures

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
Writing	<ul style="list-style-type: none"> Update records using familiar text types and simple vocabulary, grammatical structures and conventions
Oral communication	<ul style="list-style-type: none"> Communicate with visitors using everyday language to provide biosecurity information and directions in familiar spoken contexts

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCBIO202 Follow site quarantine procedures Release 2	AHCBIO202 Follow site quarantine procedures Release 1	Changes to Applications, Element 4 and Performance Criteria for clarity. Updated Performance Evidence, Knowledge Evidence and Assessment Conditions	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72
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TITLE	Assessment requirements for AHC BIO202 Follow site quarantine procedures
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has followed quarantine procedures for a biosecure site and has:</p> <ul style="list-style-type: none"> • met site security entry and exit requirements for vehicles, personal fomites and personal hygiene • handled and stored production materials and products according to procedures and biosecurity protocols • reported abnormal conditions and infringements of quarantine procedures and workplace health and safety hazards to supervisor • disposed of waste and contaminated produce and products according to biosecurity and quarantine procedures • maintained records for quarantine activities and infringements • maintained security of quarantine site and reported infringements • advised and checked visitors in their obligations to follow quarantine procedures • controlled site deliveries according to quarantine procedures • applied sanitation procedures on contaminated quarantine sites • isolated and monitored produce, stock or materials suspected of being contaminated. 	

Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • site quarantine procedures and biosecurity protocols for: <ul style="list-style-type: none"> • disposal of waste products, diseased livestock, unwanted biological material, damaged or infected plant stock, contaminated stock or contaminated material • directing visitors at the quarantine site • reporting diseases and pest infestations problem, work health and safety hazards • handling and storing production materials and products, including chemicals, medications, feed mixes, soil, growing media • controlling entry of deliveries to a quarantine site • isolating livestock and monitoring livestock • cleaning and disinfecting quarantine area • maintaining security for the quarantine site • recording information about own work and any quarantine breaches • personal decontamination procedures while working in a , including: <ul style="list-style-type: none"> • shower in and shower out environments • removal of 'normal' clothing and replacement with decontaminated work clothing • decontaminating hands and exposed skin during work • purpose and use of hair nets, coveralls, booties, gloves • footbaths and disinfectant levels • fomites - inanimate objects that can cause infections <ul style="list-style-type: none"> • clothing, boots and hats • cars and trucks • utensils and hand tools • furniture • work machinery • security procedures for biosecurity <ul style="list-style-type: none"> • fences and boundaries • entrance access locks • external deliveries and protocols, including: <ul style="list-style-type: none"> • vehicle decontamination • unloading of produce and stock • receipt and holding or storage of stock and supplies are followed 	

Knowledge Evidence

- personal protective equipment appropriate to site quarantine procedures and biosecurity protocols
- work health and safety hazards and controls
- methods for cleaning and disinfecting quarantine control area (CA) and restricted area (RA)
- biosecurity protocols and how they apply to the work site, industry and in the context of a work role.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated on a site subject to quarantine and biosecurity conditions or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - products, stock and materials relevant to the industry sector
 - use of tools and equipment required to secure quarantine site
 - use of personal protective safety equipment
 - sanitation materials and equipment specific to site
- specifications:
 - use of specific workplace procedures and processes for maintaining a biosecure environment
 - access to safety data sheets for treatments, chemicals and medications
 - use of workplace instructions
- relationships:
 - visitors
 - supervisor

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet:
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>