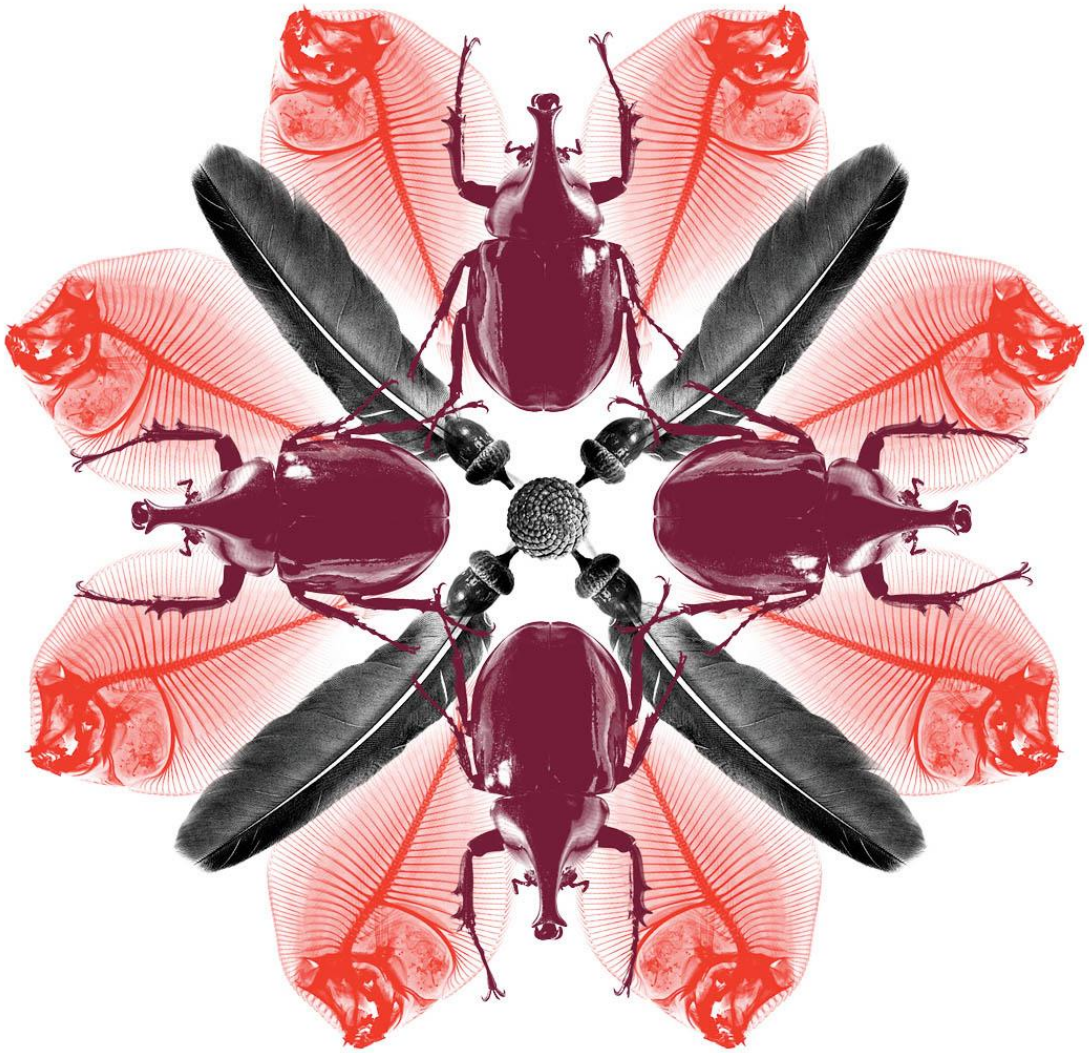
Approved Arrangements

For 5.2—Biosecurity containment level 2 (BC2)

Requirements—Version 3.0



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Version control

Updates to this document will occur automatically on the department's website and the revision table below will list the amendments as they are approved.

Date	Version	Amendments	Approved by
5 Nov 2008	1.0	Revised document.	Co-regulation and Support Program
30 Jun 2013	1.1	Updated to reflect DAFF branding.	Industry Arrangements Reform Program
17 Sept 2013	1.2	Removal of reference to 'examples attached' as there are no attachments to this document.	Industry Arrangements Management Program
30 Mar 2015	1.3	Minor update in response to restructure.	Approved Arrangements section
16 Jun 2016	2.0	Updated references to the department and the Biosecurity Act 2015 and put in new template.	Approved Arrangements section
24 Jun 2016	3.0	Added Accredited Persons requirements	Approved Arrangements section
4 July 2016	3.1	Updated terminology and added another Accredited Persons requirement.	Approved Arrangements section

Contents

Guide to using this document

This document sets out the requirements that must be met before the relevant director will consider approval for the provision of biosecurity activities under section 406 of the *Biosecurity Act 2015*, otherwise known as an approved arrangement (AA).

This document specifies the requirements to be met for the approval, operation and audit of this class of AA. Compliance with the requirements will be assessed by audit.

In the event of any inconsistency between these requirements and any Import Permit condition, the Import Permit condition applies. If the applicant chooses to use automatic language translation services in connection with this document, it is done so at the applicant's risk.

Unless specified otherwise, any references to 'the department' or 'departmental' means the Department of Agriculture and Water Resources. Any references to contacting the department mean contacting your closest regional office.

Further information on AAs, regional contact details and copies of relevant AA documentation is available on the department's website.

Definitions

Definitions that are not contained within the Approved Arrangements Glossary can be found in the *Biosecurity Act 2015* or the most recent edition of the Macquarie Dictionary.

Other documents

The *AA General Policies* should be read in conjunction with these requirements. They will assist in understanding and complying with the obligations and requirements for the establishment and operation of an AA.

AA Requirements

1. Purpose

1.1 This document sets out the requirements, which will achieve the structural and procedural requirements of a class 5.2 under section 406 of the *Biosecurity Act 2015*.

2. Scope

2.1 Class 5.2 sites utilised for goods subject to biosecurity control of low to moderate risk to animals, plants or humans if disease is spread to the community or environment.

2.2 The AA site must meet the Physical Containment (PC) level 2 design and construction requirements as specified in Australian/New Zealand Standard TM 2243.3:2002 and 2982.1:1997. The applicable parts of these standards are outlined in this document.

2.3 BC level 2 or PC level 2 is the whole of the space approved by the department in accordance with the department's AA class 5.2 requirements.

2.4 A BC2 facility may incorporate non-work areas (access and supporting rooms and interconnecting corridors or common space areas) only where access to these areas is gained by swipe card or other similar controlled entry that prevents unauthorised access. Where access is not via a controlled entry, non-work areas may only be incorporated where access can only be gained via an anteroom. AA sites accessed by approved non-work areas must be BC2 or PC2 compliant.

2.5 A BC2 facility excludes lifts and stairs. The AA site must be physically separate from offices. Write-up areas may be considered part of the AA site where they are compliant with BC2 requirements. These areas are not permitted to be used for generic office functions and should hold essential reference material only (such as technical equipment manuals). These AA sites may include lockable biosecurity storage areas outside or separate to the biosecurity area where the work is undertaken.

2.6 Class 5.2 sites are not approved for the distinctive needs of other biosecurity operations, except where the establishment has separate approval under another class. For example, a 5.2 facility is not automatically approved as a commercial fumigation facility. This would require separate class approval under class 4.6.

2.7 Note: a Biosecurity Industry Participant (BIP) may keep more than one kind of goods in the one facility, provided the applicable requirements for all those kinds of goods are met:
This kind of facility is appropriate for work with imported:

- soil and water samples for microbial isolation (not undergoing destructive analysis)
- biological samples
- biological material for in vivo work in animals
- seed samples, plant material and processed stock feed samples for in vitro use
- fresh and frozen fruit and vegetable samples for in vitro use only.

This requirement is intended to apply to a wide range of different containment facilities. It is recognised that certain structural requirements, conditions and procedures apply to

facilities with quite different functions. As such, approval as a type of class 5.2 site will meet the requirements of class 5.1 (excluding outdoor animal facilities) AA sites of the same type. For example, a class 5.2 Microbiological facility will also meet all the requirements of a class 5.1 Microbiological facility.

3. Requirements for approval

The applicant must provide the department with documentary evidence (certification) that the AA site complies with:

3.1 The applicable design and construction standards of the Australian/New Zealand Standard TM (AS/NZS) 2982.1:1997 and 2243.3:2002 (the relevant sections of these standards are listed in last part of this document).
Note: the minimum requirement for obtaining this evidence is:

- by contracting a department-approved 'third party' assessor
- a list of department-approved third party assessors can be found on the department's website.

3.2 A transport plan, detailing how the consignment will be taken from the port of arrival to the AA site must be submitted. When developing the plan ensure the following requirements are met

- transport route is the most direct route between the two sites
- route taken is on sealed roads only.

4. Requirements to maintain approval

4.1 Any changes to the AA site should be carried out in a manner which preserves consistency with:

- the third party certification
- the AA requirements
- the conditions of approval
- any subsequent amendments or revisions to AS/NZS 2982.1:1997 and 2243.3:2002.

4.2 A change that significantly affects the overall containment system requires re-certification; this would include structural changes to 40 per cent of the building. If a BIP has any doubt as to whether proposed changes to the physical structure of the AA site has any potential to reduce the level of biosecurity integrity, the department's approval must be obtained before the change is implemented.

4.3 The department must be notified in writing within 15 working days of any alterations to AA site management arrangements.

4.4 Additionally, a biosecurity officer may request that documented evidence be provided for compliance with the AS/NZS 2982.1:1997 and 2243.3:2002 when additions or modifications have been made to the facility.

4.5 Where structural changes have been made to the AA site, the department must be provided with a written statement describing the details of the alterations.

5. Hygiene and isolation

5.1 The biosecurity areas must be separate from other operations within the AA site. This can be achieved in a number of department-approved methods. Examples of how biosecurity area separation can be achieved include isolation from main thoroughfares with yellow lines, structural separation, a lockable room or building, a person-proof security fence, separate benches or similar structures.
Examples of how storage separation can be achieved in a particular AA site class include cupboards, coolrooms, refrigerators, and freezers.

5.2 To achieve the necessary separation of work and goods, it may be necessary to have coolrooms, refrigerators, freezers or other storage units located outside the area where the work is undertaken. Where this is necessary, the AA site will need to have more than one biosecurity area.

5.3 This additional biosecurity storage area may be located outside the designated facility but must be within the one physical site. To be within one physical site the facility must be within the same common boundary as the approved storage area and must be approved under the one organisation or company.

5.4 Where material subject to biosecurity control is stored outside the designated AA site a transfer procedure (as per Part 11.1 point 3) must be in place to ensure the safe movement of goods subject to biosecurity control.

5.5 Biosecurity storage areas which are located outside the building that houses the AA site must be a fully enclosable space contained within walls, doors, windows, floors and ceilings. Doors and windows must be lockable and secure.

5.6 For BC2 facilities the additional biosecurity area must be located within the building that houses the facility and where practical must be lockable. Movement procedures must be applied as per Part 11.1 point 3.

5.7 Where a biosecurity area is outside or separate to the area where the work is undertaken, the type of biosecurity area (such as a refrigerator or freezer) must be stated on the scale drawing.

5.8 The separation of work and goods (separate outside storage areas) is not applicable to BC3 (BC3 facilities may only have the autoclave outside the immediate facility but within the building) or BC4 facilities which must operate as a closed entity.

5.9 The AA site must be managed to ensure that effective separation is maintained between cleared imported goods, domestic goods, imported goods awaiting release from biosecurity control, and (in the case of department-approved dual import and export AA site) export goods.

5.10 Import Permit conditions and inspection procedures for some commodities may also apply in addition to these requirements.

5.11 Effective separation of all goods can be achieved by:

- an impervious physical barrier
- other department-approved methods.

Note: effective separation will depend on the class of goods, not all methods listed are applicable to all AA classes. Examples of effective separation for some AA classes include, but are not limited to:

- sealed containers

- storage in separate rooms
- plywood, sheet metal or heavy gauge plastic sheeting that provides complete and unbroken physical separation between consignments
- double plastic wrap including a space separation between consignments of 1.2 metres
- remain consolidated within the shipping container.
- The use of a method must be approved by the department and, should cross-contamination occur, all goods shall be treated as goods subject to biosecurity control.

5.12 The AA site must be managed in a way that ensures that the buildings and/or structures are maintained in a state of good repair.

5.13 An effective pest control system must be in place to ensure that facilities are managed in a way that effectively isolates goods subject to biosecurity control from environments in which pest and disease are likely to become established. As a minimum this will require the BIP to implement, and keep associated records of a periodic inspection regime and ensure knock-down spray (such as standard household aerosol insecticide spray) is kept on-site at all times.

5.14 In addition to details of the inspection regime and the on-site location of the knock-down spray, this document may include:

- the use of insecticides, fumigation, rodenticides, periodic inspection, baits and/or traps
- a site plan with numbered bait stations
- if applicable, contract details.

Note: the operations of adjacent facilities must be considered when determining any additional pest control measures to be implemented.

6. Biosecurity area

6.1 The biosecurity area must be of a size commensurate with the proposed quantity of goods being handled.

6.2 Biosecurity areas must be managed to allow biosecurity officers to conduct adequate inspections of goods in a timely and effective manner. This can occur by:

- having illumination to a sufficient level (within a building this will require a minimum 400 lux in storage areas and 600 lux in biosecurity inspection areas)
- having goods accessible for inspection (this will require that goods be stored no more than 2.5 m high unless racks are used).

Note: accessible means goods must be able to be inspected as directed by a biosecurity officer. Generally, block stacking will not be regarded as being accessible.

7. Security

7.1 Biosecurity areas where goods subject to biosecurity control are stored or handled must display a biosecurity sign to assist in effectively managing the security of these goods. These signs are to be:

- secured on a building/s, racks, fences, gates and/or doors and be visible at all times
- permanently affixed
- of a professional standard
- made to state 'Biosecurity Area – Authorised Persons Only, No Entry or Removal of Goods, Penalties Apply, (Biosecurity Act 2015)' or 'Quarantine Area - Authorised Persons Only , No Entry or Removal of Goods, Penalties Apply, (Quarantine Act 1908)' or as directed for specific biosecurity operations
- on a yellow background, with black lettering.

Note 1: cardboard and paper signs are not acceptable.
Note 2: Where new signs are being produced, they should use biosecurity not quarantine.

7.2 Signs on external structures must be:

- a minimum 600 mm x 400 mm with lettering a minimum 25 mm height
- weatherproof and resistant to the elements

Signs within structures must be a minimum 295 mm x 210 mm with lettering a minimum 8 mm height.

7.3 The following procedures must be applied to manage the AA site in a way that effectively secures goods subject to biosecurity control from movement or interference by unauthorised persons:

- the department must be immediately informed of any incidents which could significantly compromise the biosecurity security of the facility. This may include structural damage, electrical breakdowns, escapes or unauthorised entry and the removal of material subject to biosecurity control
- goods subject to biosecurity control must be stored in an area that is securely locked when unattended.

Note: video surveillance, alarms or other security monitoring methods may also be used.

8. Operating procedures

8.1 Biosecurity related spills include any spillage of goods subject to biosecurity, waste or waste water. These spills must be disposed of in a manner as per the section on biosecurity waste.

8.2 Equipment used for the clean-up of biosecurity related spills must be provided. A list of broad-spectrum disinfectants can be found on the department's website.

8.3 Any major spillage or loss of material subject to biosecurity control must be immediately reported to the department.

Note: a major spillage is classified as a loss of material subject to biosecurity control outside the confines of the AA site, which cannot be readily cleaned up within 15 minutes, or which may be accessed by the general public.

8.4 A procedure must be in place that ensures that the department is notified of any pest or disease infestation.

Administration and management

9. Record requirements

9.1 Recordkeeping procedures must provide the department with the confidence that the system has adequate controls and the necessary evidence to verify identifiable links to goods. This can be achieved by:

- electronic or manual records of all goods subject to biosecurity control imported through the AA site. This includes retaining originals or copies of Import Permits, biosecurity entries/directions or transfer approvals
- retaining records for a minimum period of 18 months after release from biosecurity control or disposal of the goods
- ensuring that records are available within 48 hours for inspection by the department.

Note: the department will continue to assess whether activities and arrangements have been implemented effectively and are meeting requirements. If records are unavailable during an inspection/audit, the department will return to the AA site within 48 hours to continue the assessment of documentation. This inspection will be charged at fee-for-service rates.

9.2 Records must be maintained of Accredited Persons.

10. Office and general AA site requirements

10.1 Office and general AA site requirements must provide the department with the confidence that applicable Work Health and Safety standards have been met, this is achieved by:

- providing a first aid cabinet/kit which is fully stocked and meets the minimum commercial Australian Standard (AS2675-1983: Portable first aid kits for use by consumers)
- providing vehicle parking for visiting biosecurity officers (Note: this may require Department of Agriculture and Water Resources identified parking or providing a parking permit)
- ensuring adequate security for any Department of Agriculture and Water Resources technical equipment left on the AA site
- providing access and the availability of:
  - a desk, chair and a telephone with direct outside call access
  - toilet facilities
  - handwashing facilities and a hygienic means of drying hands
  - suitable arrangements to ensure amenities are clean.

Note: additional mandatory requirements apply to AA sites with permanent biosecurity officers.

10.2 The AA site must comply with relevant safety codes and Work Health and Safety legislation.

10.3 The BIP must ensure that persons having physical access to goods subject to biosecurity control are aware that such items must only be handled by an Accredited Person or under the direct supervision of an Accredited Person.

10.4 Persons performing the function of an Accredited Person must have successfully completed the department's approved training to obtain and maintain Accredited Person status.

10.5 The BIP must notify the department in writing as soon as practicable within 15 working days of becoming aware of any change of status, not previously been notified to the department, of the BIP or their associates relevant to the operation of the AA in relation to any of the following matters:

- conviction of an offence or order to pay a pecuniary penalty under the *Biosecurity Act 2015, Quarantine Act 1908, Customs Act 1901*, the Criminal Code or the *Crimes Act 1914*
- debt to the to the Commonwealth that is more than 28 days overdue under the *Biosecurity Act 2015, Quarantine Act 1908, Customs Act 1901*, the Criminal Code or the *Crimes Act 1914*
- refusal, involuntary suspension, involuntary revocation/cancelation or involuntary variation of an Import Permit, quarantine approved premises, compliance agreement or AA under the *Quarantine Act 1908* or the *Biosecurity Act 2015*.

10.6 Biosecurity officers, biosecurity enforcement officers and department-approved auditors must be provided access to the AA site to perform the functions and exercise the powers conferred on them by the Biosecurity Act or another law of the Commonwealth.

10.7 Departmental auditors or department-approved auditors must be provided with facilities and assistance as requested, and any required documents, records or things relevant to the audit.

10.8 The department must be notified of any Reportable Biosecurity Incident as soon as practicable, in accordance with the determination made by the Director of Biosecurity.

10.9 Department-approved auditors must be permitted to collect evidence of compliance and noncompliance with AA requirements through actions including the copying of documents and taking of photographs.

11. Administration

11.1 Administration and documentation requirements must provide the department with assurance that there are adequate controls. This must include:

- applications being accompanied by scale drawings (with dimensions and locations of biosecurity areas), identifying facilities for treatments, nearest main road and parking for biosecurity officers
- obtaining a departmental direction or prior written approval to move, accept, transfer or release any goods subject to biosecurity control from the approved facility to another approved facility that is not co-located

- where applicable, developing a transfer procedure for the safe movement of goods subject to biosecurity control between co-located facilities. This procedure must be provided at application, and at the request of a biosecurity officer.

11.2 When a direction, written approval or an applicable Import Permit to transfer goods subject to biosecurity control to an AA site that is not co-located has not been issued, apply in writing requesting authority. This will require details of the proposed suitable transport containers, the intended transport route and any other relevant information to support the case. The department may seek further information before making a decision.

12. Management

12.1 Control and security of the biosecurity area is the responsibility of the BIP. The BIP must ensure that there is an agreement with the department for training and/or electronic initiatives needed. Failure to comply with the approval requirements or any violation of the Act may result in the approval of the AA being withdrawn or suspended and legal action prompted.

Specific requirements for BC2 approval

This part outlines the specific requirements that must be complied with for facilities to be approved to a specific facility type.

Microbiological BC2 facilities

13. General

13.1 The goods that can be held in a facility that is approved for microbiological containment includes imported:

- soil and water samples for microbe isolation
- biological products for in vitro analysis as approved by the department
- conducting in vitro testing of food products.

14. Hygiene and isolation

14.1 Write-up areas may be approved as part of a BC2 facility where they are adjacent to a BC2 compliant or combined BC2/PC2 compliant facility. To be eligible for approval, these areas must comply with BC2 requirements, be constructed such that horizontal surfaces are minimised (for example, minimal shelving), must not be used for generic office functions and should hold only essential reference materials (such as technical equipment manuals).

15. Waste disposal

15.1 Where applicable any biosecurity waste must be effectively contained and disposed of in a manner approved by the department and be detailed in a document outlining specific procedures for the disposal of any accumulated waste, this may include a section on:

- the disposal of waste that is not subject to Import Permit conditions
- waste transportation (where the waste has not been rendered safe at the AA site) by an approved transporter or under the department's supervision
- the movement of waste within the AA site where an approved method is not available within the biosecurity area/facility.

15.2 Solid biosecurity wastes must be bagged and placed in an unbreakable container with a secured lid for movement within or outside the building to the approved disposal place.

15.3 Where waste cannot be disposed of immediately, there must be as a minimum the provision for:

- a separate storage device/area for the temporary holding of goods
- storage in lidded bins/containers of an appropriate size which are leak and pest proof

- bins to be labelled 'Biosecurity Waste'
- double bagging of all waste.

15.4 Separate storage device/area must be approved and be within the AA site to prevent loss, spillage or unauthorised access.

15.5 The department's approved methods of solid biosecurity waste disposal include incineration at a high temperature in a high efficiency incineration facility, deep burial, or sterilisation by autoclaving.

15.6 Minimum autoclaving times after attainment of temperature for goods, residues or biosecurity waste shall be 121°C:

- (core temperature) for 15 minutes. Specify how the core temperature has been reached and detail how this temperature was recorded
- for 30 minutes where core temperature is not measured.

15.7 Biosecurity waste water must be disposed of by an approved municipal sewage system.

15.8 The use of other waste disposal methods must be approved in writing by the department after demonstration of their efficacy to the satisfaction of the department. Such methods may require detailed scientific research.

16. Security

16.1 To assist in effectively managing the security of the AA site, a biosecurity sign be displayed on the entry door to the facility. Such signs are to include:

- requirements as stated in Part 6.1 above
- the statement 'microbiological containment – BC2 (or QC2) Facility'
- the name and telephone number of the facility manager or other responsible person must be displayed near all access doors

Note: Where new signs are being produced, they should use BC not QC.

16.2 To prevent the unauthorised removal of goods subject to biosecurity control or the escape of pest and disease organisms, the doors to the site must be closed while biosecurity work is in progress.

17. Operational procedures

17.1 Containers holding goods subject to biosecurity control must be clearly labelled using standard scientific nomenclature. The labelling must enable clear reconciling of goods subject to biosecurity control with the following information:

- biosecurity entry number (where relevant)
- Import Permit number or Department of Agriculture and Water Resources in vivo approval number and expiry dates
- importation date.

If the containers cannot be labelled with this information due to constraints such as size, then a suitable identification system may be used, such as referring to a logbook that contains the required information.

17.2 Equipment used or that has come into contact with goods subject to biosecurity control must be cleaned or rendered safe by an approved method. Approved methods include, but are not limited to:

- sterilisation
- incineration, as per Part 15: Waste disposal
- disinfection using an approved broad-spectrum disinfectant.

Equipment must be disinfected before being sent for repair or disposal and where appropriate, equipment may need to be disinfected at regular intervals.

17.3 Gloves shall be removed and hands thoroughly washed after handling goods subject to biosecurity control, and before leaving the facility. Used gloves shall be discarded with the biosecurity waste.

17.4 To prevent cross-contamination while work is being undertaken, there must be separation of work subject to biosecurity control from other work.

17.5 When working with goods subject to biosecurity control the following minimum requirements apply to clothing and other apparel:

- personnel must wear covering clothes
- closed footwear
- dirty clothing must be removed and laundered before re-use.

Note: The department must be provided with a written procedure of how protective clothing will be laundered.

17.6 To ensure the containment features of the facility are intact a document detailing annual inspection must be available to the department for audit purposes. The minimum requirements for this document include:

- an annual inspection report detailing findings
- the personnel who conducted the inspection.

Note: ‘Personnel’ include the holders of the approval, employees or the Biosafety Committee.

17.7 A manual listing procedures and documents applicable to biosecurity, including emergency and maintenance procedures, must be available within the facility in a prominent position.

17.8 Where there are pressure steam sterilisers at the AA site, the department must be provided with information concerning the calibration and certification of sterilisers and the efficacy of the treatment. The minimum requirements for sterilisers are that:

- relevant local regulations for pressure vessels be applied, including the timeframes for the regular certification of the steriliser
- steriliser cycles be calibrated. This can be achieved by the use of either:

- thermocouples or resistance thermometers to ensure that the sterilisation temperature indicated has been achieved
- chemical indicators which progressively change colour with the time exposed at the specified temperature
- biological indicators such as spore strips
- enzyme indicators be used at regular intervals (for example, monthly)
- other department-approved methods.

17.9 The timing of the sterilisation stage of the cycle commences when the set temperature is recorded by the thermometer in the drain line.

17.10 Where indicators are used they must be placed in several positions in a load, including those least likely to attain sterilisation conditions.

17.11 The annual checking and certification of sterilisers or heat ovens must be carried out by a qualified technician.

17.12 Where a biological safety cabinet is integral to biosecurity functions, the minimum requirements for Biological Safety Cabinets are that:

- cabinets be checked for containment efficiency and safety before initial use, after any modification including change of HEPA filters, after relocation and on an annual basis
- used filters be disposed of with biosecurity waste
- where class II cabinets are used they will need to pass the air barrier containment test in AS 1807.22.

17.13 The annual checking and certification of cabinets must be carried out by a qualified technician.

18. Administration and management

18.1 Records for each consignment of goods subject to biosecurity control must include:

- biosecurity entry number (where relevant)
- Import Permit number or Department of Agriculture and Water Resources in vivo approval number for the regulated articles
- description of the regulated goods (using accurate scientific terminology)
- date of receipt of goods and country of origin
- location or part of facility where each item subject to biosecurity control is held, and the respective BC status
- records of any derivatives and additional cultures/material or substance grown from the original material subject to biosecurity control
- where applicable, quantities (such as ‘kg’ or ‘litres’) of goods received, destroyed and in storage
- date of completion of research
- details of any treatments

- method and date of disposal/destruction of goods subject to biosecurity control and any direct or indirect derivatives
- method and date of waste disposal/destruction
- the date of movement and the department's permission for any movement (including transfer certificates) of goods from the facility
- comprehensive details of any breaches of goods subject to biosecurity control from the facility.

18.2 A bi-annual summary of records that includes the information in Part 18.1 must be provided at audit or at the request of a biosecurity officer.

18.3 A logbook (electronic or manual) recording steriliser load, temperature and duration of sterilisation cycle must be maintained.

18.4 Calibration specifications for equipment that has a bearing on the biosecurity status of the material (such as autoclave); along with calibration records must be provided at audit and at the request of a biosecurity officer.

18.5 Drinking water, food and toilets shall only be located within designated areas of the biosecurity facility where goods are not handled, stored or treated and there is also no potential for harm to animals, plants, humans or the environment. A procedure must be in place which ensures gloves and garments are removed and hands are washed prior to drinking, eating or use of the toilet facilities.

Indoor animal BC2 facilities

19. Isolation and hygiene

19.1 Adequate precautions should be taken to avoid cross contamination where post-mortem examinations are undertaken, this consists of providing a separate area for other activities such as animal production.

19.2 Secure housing/caging must be provided.

19.3 Write-up areas may be approved as part of a BC2 facility where they are adjacent to a BC2 compliant or combined BC2/PC2 compliant facility. To be eligible for approval, these areas must comply with BC2 requirements, be constructed such that horizontal surfaces are minimised (for example, minimal shelving), must not be used for generic office functions and should hold only essential reference materials (such as technical equipment manuals).

20. Waste disposal

20.1 Department-approved methods of disposal of carcass subject to biosecurity control include incineration at a high temperature in a high efficiency incineration facility, deep burial, or sterilisation by autoclaving.

20.2 Minimum autoclaving times after attainment of temperature for goods, residues or biosecurity waste shall be either 121°C:

- (core temperature) for 15 minutes.
- for 30 minutes where core temperature is not measured.

20.3 Department-approved methods of disposal of animal bedding subject to biosecurity control include incineration at a high temperature in a high efficiency incineration facility, deep burial, or sterilisation by autoclaving.

20.4 Pens and cages used or that have come into contact with goods subject to biosecurity control must be cleaned or rendered safe by an approved method. Approved methods include, but are not limited to:

- sterilisation
- disinfection using an approved broad-spectrum disinfectant

20.5 Biosecurity waste water must be disposed of by a department-approved method. Department-approved methods include disposal of waste water by an approved municipal sewage system.

20.6 The use of other waste disposal methods must be approved in writing by the department after demonstration of their efficacy to the satisfaction of the department. Such methods may require detailed scientific research at the BIP's expense.

20.7 Where a facility performs a primary containment function and animal holding areas/pens/cages are plumbed to floor drains, these drains must be fitted with traps to ensure that all solids (including bedding, faecal matter) are collected during research and at times of pen/cage washing and disinfection. Waste solids collected from drains must be treated by an approved method.

20.8 The department's approved methods of solid biosecurity waste disposal include incineration at a high temperature in a high efficiency incineration facility, deep burial, or sterilisation by autoclaving.

20.9 Where the facility has floor drains, the drain traps should always be filled with water and a suitable approved broad spectrum disinfectant, and be secure against entry by pests.

21. Security

21.1 A nominated personnel employed by the BIP is responsible for gate, door or animal enclosure keys. The name, designation/position title and contact details of this person must be supplied with the application form and when a change in the nominated staff member occurs.

21.2 To assist in effectively managing the security of the AA site, a biosecurity sign be displayed on the entry door to the facility. Such signs are to include:

- requirements as stated in Part 6.1 above
- in addition, state 'indoor animal containment – BC2 (or QC2) facility'
- the name and telephone number of the facility manager or other responsible person must be displayed near all access doors.

Note: Where new signs are being produced, they should use 'BC' not 'QC'.

22. Operational procedures

22.1 Arrangements must be in place for animals undergoing in vivo trials involving imported biologicals that ensure daily checking. A written record must be kept of daily checks.

22.2 Identification must be possible for animals subject to biosecurity control, for example by microchip, tattooing, permanent branding or through a cage labelling system.

22.3 Where applicable, cages and racks must be labelled to indicate the identity and date of any inocula given.

22.4 Where it is necessary to transport animals (alive or dead) from the AA site, in addition to the requirements in Part 11 Administration, procedures must include details on pens/cages used for transport and the decontamination of these with a department-approved broad-spectrum disinfectant.

22.5 Unexpected animal mortalities or incidence of disease must be reported to the department immediately and investigated. The department must be kept up to date on the progress of the investigation and must be provided a report at the conclusion of the investigation.

22.6 When working with goods subject to biosecurity control the following minimum requirements apply to clothing and other apparel:

- personnel must wear covering clothes
- closed footwear
- dirty clothing must be removed and laundered before re-use.

22.7 A means of washing hands after handling animals subject to biosecurity control must be available.

22.8 Where the facility has floor drains, the drain traps should always be filled with water and a suitable approved broad spectrum disinfectant.

23. Administration and management

23.1 Records for each consignment of goods subject to biosecurity control must include:

- date of receipt of goods and country of origin
- Import Permit number or in vivo approval
- location or part of facility where each item subject to biosecurity control is held
- date of completion of research
- details of any treatments
- method and date of goods disposal/destruction (if applicable) and any direct or indirect derivatives
- the date and the department's permission for any movement (including transfer certificates) of goods from the facility

- comprehensive details of any breaches of goods subject to biosecurity control from the facility.

23.2 An up to date inventory of the animals present and a chronological record of procedures performed must be maintained.

23.3 Records should be kept of births (if applicable), mortalities, post mortem findings, test results etc.

23.4 Details of post mortem results must be made available at the request of a biosecurity officer.

23.5 Drinking water, food and toilets shall only be located within designated areas of the biosecurity facility where goods are not handled, stored or treated and there is also no potential for harm to animals, plants, humans or the environment. A procedure must be in place which ensures gloves and garments are removed and hands are washed prior to drinking, eating or use of the toilet facilities.

Plant laboratory BC2 facilities

24. Hygiene and isolation

24.1 Write-up areas may be approved as part of a BC2 facility where they are adjacent to a BC2 compliant or combined BC2/PC2 compliant facility. To be eligible for approval, these areas must comply with BC2 requirements, be constructed such that horizontal surfaces are minimised (for example, minimal shelving), must not be used for generic office functions and should hold only essential reference materials (such as technical equipment manuals).

25. Waste disposal

Where applicable any biosecurity waste must be effectively contained and disposed of in a manner approved by the department and be detailed in a document outlining specific procedures for the disposal of any accumulated waste, this may include:

- a section on the disposal of waste that is not subject to Import Permit conditions
- a section on waste transportation (where the waste has not been rendered safe at the AA site) by an approved transporter or under the department's supervision

a section on the movement of waste within the AA site where an approved method is not available within the biosecurity area/facility.

25.1 Solid biosecurity wastes must be bagged and placed in an unbreakable container with a secured lid for movement within or outside the building to the approved disposal place.

25.2 Where waste cannot be disposed of immediately, there must be as a minimum the provision for:

- a separate storage device/area for the temporary holding of goods
- storage in lidded bins/containers of an appropriate size which are leak and pest-proof
- bins to be labelled 'Biosecurity Waste'

- double bagging of all waste.

25.3 Separate storage device/area must be approved by the department and be within the AA site to prevent loss, spillage or unauthorised access.

25.4 The department's approved methods of solid biosecurity waste disposal include incineration at a high temperature in a high efficiency incineration facility, deep burial, or sterilisation by autoclaving.

25.5 Minimum autoclaving times after attainment of temperature for goods, residues or biosecurity waste shall be 121°C:

- (core temperature) for 15 minutes. Specify how the core temperature has been reached and detail how this temperature was recorded
- for 30 minutes where core temperature is not measured.

25.6 Biosecurity waste water must be disposed of by an approved municipal sewage system.

25.7 The use of other waste disposal methods must be approved in writing by the department after demonstration of their efficacy to the satisfaction of the department. Such methods may require detailed scientific research.

26. Security

26.1 To assist in effectively managing the security of the AA site, a biosecurity sign be displayed on the entry door to the facility. Such signs are to include:

- requirements as stated in part 6.1 above
- the statement 'plant containment – BC2 (or QC2) facility'
- the name and telephone number of the facility manager or other responsible person and must be displayed near all access doors.

Note: Where new signs are being produced, they should use 'BC' not 'QC'.

27. Operational procedures

27.1 To ensure the containment features of the facility are intact a document detailing annual inspection must be available to the department for audit purposes. The minimum requirements for this document include:

- an annual inspection report detailing findings
- the personnel who conducted the inspection.

Note: Personnel include the BIP of the approval, employees or the Biosafety Committee.

27.2 Documentary evidence that screens, filters and similar equipment is cleaned according to the frequency and procedures specified by the manufacturer, must be provided to the department. This includes the manufacturer's frequency plan and procedures and the recording of the date that the cleaning occurred.

27.3 Unexpected incidences of pest or disease must be reported to the department immediately.

27.4 When working with goods subject to biosecurity control the following minimum requirements apply to clothing and other apparel:

- personnel must wear covering clothes
- closed footwear
- dirty clothing must be removed and laundered before re-use.

27.5 A means of washing hands after handling animals subject to biosecurity control must be available.

27.6 Where the facility has floor drains, the drain traps should always be filled with water and a suitable approved broad spectrum disinfectant.

27.7 A manual listing procedures and documents applicable to biosecurity control, including emergency and maintenance procedures must be available within the facility in a prominent position.

27.8 Where there are pressure steam sterilisers at the AA site the following minimum requirements applies for sterilisers are that:

- relevant local regulations for pressure vessels are applied, including the timeframes for the regular certification of the steriliser
- steriliser cycles are calibrated. This can be achieved by the use of either:
  - thermocouples or resistance thermometers to ensure that the sterilisation temperature indicated has been achieved
  - chemical indicators which progressively change colour with the time exposed at the specified temperature
  - biological indicators such as spore strips
  - enzyme indicators be used at regular intervals (for example, monthly)
  - other approved methods.

Note:

- the timing of the sterilisation stage of the cycle commences when the set temperature is recorded by the thermometer in the drain line
- where indicators are used they must be placed in several positions in a load, including those least likely to attain sterilization conditions
- the annual checking and certification of sterilisers or heat ovens must be carried out by a qualified technician.

27.9 Where a biological safety cabinet is integral to biosecurity functions, the following minimum requirements for biological safety cabinets are that:

- cabinets be checked for containment efficiency and safety before initial use, after any modification including change of HEPA filters, after relocation and on an annual basis
- used filters be disposed of with biosecurity waste
- where class II cabinets are used they will need to pass the air barrier containment test in AS 1807.22.

Note: The annual checking and certification of cabinets must be carried out by a qualified technician.

28. Administration and management

28.1 Records for each consignment of goods subject to biosecurity control must include:

- date of receipt of goods and country of origin
- Import Permit number, in vivo approval number or transfer approval
- plant material type (where applicable include scientific name)
- location or part of facility where each item subject to biosecurity control is held
- date of completion of research
- details of any treatments
- method and date of disposal/destruction of goods subject to biosecurity control (if applicable) and any direct or indirect derivatives
- the date of movement and the department's permission for any movement (including transfer certificates) of goods from the facility
- comprehensive details of any breaches of goods subject to biosecurity control from the facility.

28.2 A record must be maintained of an up to date inventory of the plant material present and a chronological record of procedures performed.

28.3 A logbook (electronic or manual) recording steriliser load, temperature and duration of sterilisation cycle must be maintained.

28.4 Drinking water, food and toilets shall only be located within designated areas of the biosecurity facility where goods are not handled, stored or treated and there is also no potential for harm to animals, plants, humans or the environment. A procedure must be in place which ensures gloves and garments are removed and hands are washed prior to drinking, eating or use of the toilet facilities.

Applicable Australian/New Zealand Standards

This part outlines the specific standards that an approved 'third party' assessor will certify. The applicable parts of the standards must be complied with for facilities to be approved to a specific facility type.

Where reference is made to an Australian/New Zealand Standard (or clause in an Australian/New Zealand Standard) in the requirements against which a facility is to be certified, that referenced standard (or clause) must also be met.

Note: These requirements are additional to the BC2 requirements, the requirements for approval, the General departmental requirements, and the Specific departmental requirements for BC2 approval of a particular facility type.

Australian/New Zealand Standard – Laboratory Design and Construction Part 1: General Requirements (AS/NZS 2982.1:1997).

Specific standards

29. Microbiological BC2 facilities

29.1 The following structural standards from AS/NZS 2982.1:1997 are the minimum for work with microbiological goods at the BC2 level.
Section 2: General laboratory design and construction requirements (excluding 2.2, 2.5, 2.6, 2.7 (a) (vi) and (vii) and 2.7 (c), 2.9, 2.11, 2.12 and 2.13).

29.2 In addition to 2.4, the following will be applied:
Where walls have a textured finish, these must be easily cleanable and impermeable. This may require any one of the following:

- rendering, or coverage with plasterboard, of all brick work or blockwork
- filling and smoothing of mortar joints
- sealing of surfaces using a non-porous paint (such as elastomeric or latex paint).

29.3 In addition to 5.6 (c), for new or re-furbished facilities, the following will be applied:
Where laboratory air is to be recirculated, filtration by a system with performance rating not inferior to F4 to AS 1324 should be provided at the air handling unit intake at the laboratory boundary. Filter plenums and filters must be designed to capture and concentrate dust from the laboratory.

29.4 The use of ceiling plenum spaces as paths for the un-ducted re-circulation of air should be considered with caution. This practice can give rise to long-term build-up of settled laboratory dusts in ceiling spaces that may be disturbed if tiles are removed.

29.5 Where filtration is not provided at the air handling unit intake at the laboratory boundary, ducting must be installed between the intake and the return air discharge

point. Prior to discharge at the return air discharge point, re-circulated air must be filtered at a point within the system.

Section 6: Health and safety requirements (excluding 6.1, 6.4, 6.5 and 6.6).

29.6 In substitution for 6.2 (safety showers), the following clause will be applied:

Clean up provisions are required which may be:

- fixed appliances (such as showers and eyewash stations)
- single use apparatus (such as disinfectant swabs or squeeze bottles).

Note: Where safety showers and fixed eyewash facilities are in use they must comply with the requirements of 6.2.

The approach to all clean up provisions must be unobstructed.

29.7 In substitution for 6.3 (handwashing facilities), the following clause will be applied:

Work areas where goods subject to biosecurity control are handled must contain either a handwashing basin fitted with hands-free taps, or some other means of decontaminating hands.

29.8 Handwashing basins must be located inside the facility, near to the exit and serviced with hot and cold potable water. Potable water requirements must be met in accordance with AS 3500. Alternatives to wash basins include:

- dispensers fitted with approved antiseptic solutions, are considered suitable, provided the dispensers can be operated without using the hands
- a sink of hands-free operation.

Section 8: Biological laboratories (only 8.3).

Appendix B: Additional requirements for Microbiological Facilities (excluding B1, B2, B3, B4 (a), (c), (d), (e), B5 and B6).

29.9 In addition to the above standards, the following requirements must be met:

- access doors to the facility must be fitted with self-closing devices
- where a basin/sink is provided for washing hands an antiseptic handwash dispenser must be supplied.

30. Indoor animal BC2 facilities

30.1 The BIP of indoor animal containment approval must also meet the BC2 conditions, the requirements for approval, the General requirements and the Specific requirements for Indoor Animal Containment.

The following standards from AS/NZS 2982.1:1997 are the minimum for work with indoor animal goods at the BC2 level.

Section 2: General laboratory construction requirements (excluding 2.2, 2.6, 2.7 (a) (vi) and (vii) & 2.7 (c); 2.9, 2.10, 2.11, 2.12 and 2.13).

30.2 In addition to 2.4, the following will be applied:

Where walls have a textured finish, these must be easily cleanable and impermeable. This may require:

- rendering, or coverage with plasterboard, of all brick work or blockwork

- filling and smoothing of mortar joints
- sealing of surfaces using a non-porous paint (such as elastomeric or latex paint).

30.3 In addition to 2.5, the following will be applied:
Where ceilings have a textured finish, these must be easily cleanable and impermeable. Acoustic tiles may be used for the ceiling where the facility does not perform a primary containment function, provided contaminants are not readily absorbed and can be removed easily by cleaning or washing. The ability for tiles to be deep cleaned through methods such as wash-down is desirable.
Section 3: Reticulated services (excluding 3.7.1 and 3.7.3).
Section 4: Electrical services (excluding 4.2 and 4.3).
Section 5: Ventilation and air quality (excluding 5.1, 5.2, 5.3, 5.5.1, 5.5.3, 5.6 (b) last sentence only, and 5.7).

30.4 In addition to 5.6 (c), for new or re-furbished facilities, the following will be applied:
Where laboratory air is to be recirculated, filtration by a system with performance rating not inferior to F4 to AS 1324 should be provided at the air handling unit intake at the laboratory boundary. Filter plenums and filters must be designed to capture and concentrate dust from the laboratory.

30.5 The use of ceiling plenum spaces as paths for the un-ducted re-circulation of air should be considered with caution. This practice can give rise to long-term build-up of settled laboratory dusts in ceiling spaces that may be disturbed if tiles are removed.

30.6 Where filtration is not provided at the air handling unit intake at the laboratory boundary, ducting must be installed between the intake and the return air discharge point. Prior to discharge at the return air discharge point, re-circulated air must be filtered at a point within the system.
Section 6: Health and safety requirements (excluding 6.1, 6.4, 6.5 and 6.6.

30.7 In substitution for 6.2 (safety showers), the following clause will be applied:
Clean up provisions are required which may be either:

- fixed appliances (such as showers and eyewash stations)
- single use apparatus (such as disinfectant swabs or squeeze bottles).

Note: Where safety showers and fixed eyewash facilities are in use they must comply with the requirements of 6.2.
The approach to all clean up provisions must be unobstructed.

30.8 In substitution for 6.3 (handwashing facilities), the following clause will be applied:
Work areas where goods subject to biosecurity control are handled must contain either a handwash basin fitted with hands-free tap(s), or some other means of decontaminating hands.

30.9 Handwash basins must be located inside the facility, near to the exit serviced with hot and cold potable water. Potable water requirements must be met in accordance with AS 3500.
Note: Alternatives to wash basins include:

- dispensers fitted with approved antiseptic solutions, are considered suitable, provided the dispensers can be operated without using the hands

- a sink of hands-free operation.

Section 8: Biological laboratories (only 8.6.7, 8.6.8, 8.6.10 and 8.6.11).

30.10 Where a basin/sink is provided for washing hands an antiseptic handwash dispenser must be provided.

31. Plant laboratory BC2 facilities

31.1 The following standards from AS/NZS 2982.1:1997 are the minimum for work with plant goods at the BC2 level.
Section 2: General laboratory construction requirements (excluding 2.2; 2.5, 2.6, 2.7 (a) (vi) and (vii) and 2.7 (c); 2.9, 2.11, 2.12 and 2.13).

31.2 In addition to 2.4, the following will be applied:
Where walls have a textured finish, these must be easily cleanable and impermeable. This may require one of the following:

- rendering, or coverage with plasterboard, of all brick work or blockwork
- filling and smoothing of mortar joints
- sealing of surfaces using a non-porous paint (such as elastomeric or latex paint).

31.3 In addition to 2.5, the following will be applied:
Where ceilings have a textured finish, these must be easily cleanable and impermeable. Acoustic tiles may be used for the ceiling, provided contaminants are not readily absorbed and can be removed easily by cleaning or washing. The ability for tiles to be deep cleaned through methods such as wash-down is desirable.
Section 3: Reticulated services (excluding 3.7.1 and 3.7.3).
Section 4: Electrical services (excluding 4.2 and 4.3).
Section 5: Ventilation and air quality (excluding 5.1, 5.2, 5.3, 5.5.1, 5.5.3, 5.6 (b) last sentence only, and 5.7).

31.4 In addition to 5.6 (c), for new or re-furbished facilities, the following will be applied:
Where laboratory air is to be recirculated, filtration by a system with performance rating not inferior to F4 to AS 1324 should be provided at the air handling unit intake at the laboratory boundary. Filter plenums and filters must be designed to capture and concentrate dust from the laboratory.

31.5 The use of ceiling plenum spaces as paths for the un-ducted re-circulation of air should be considered with caution. This practice can give rise to long-term build-up of settled laboratory dusts in ceiling spaces that may be disturbed if tiles are removed.

31.6 Where filtration is not provided at the air handling unit intake at the laboratory boundary, ducting must be installed between the intake and the return air discharge point. Prior to discharge at the return air discharge point, re-circulated air must be filtered at a point within the system.
Section 6: Health and safety requirements (excluding 6.1, 6.4, 6.5 and 6.6).

31.7 In substitution for 6.2 (safety showers), the following clause will be applied:
Clean up provisions are required which may be:

- fixed appliances (e.g. showers and eyewash stations)
- single use apparatus (e.g. disinfectant swabs, squeeze bottles).

Note: Where safety showers and fixed eyewash facilities are in use they must comply with the requirements of 6.2.
The approach to all clean up provisions must be unobstructed.

31.8 In substitution for 6.3 (hand washing facilities), the following clause will be applied:
Work areas where goods subject to biosecurity control are handled must contain either a handwash basin fitted with hands-free taps, or some other means of decontaminating hands.

31.9 Handwash basins must be located inside the facility, near to the exit serviced with hot and cold potable water. Potable water requirements must be met in accordance with AS 3500.
Note: Alternatives to wash basins include:

- dispensers fitted with approved antiseptic solutions, are considered suitable, provided the dispensers can be operated without using the hands
- a sink of hands-free operation.

31.10 In addition to the above standards, the following requirements must be met:

- access doors to the facility must be fitted with self-closing devices
- where a basin/sink is provided for washing hands an antiseptic handwash dispenser must be provided.

32. Microbiological BC2 facilities

32.1 The BIP of microbiological containment approval must also meet the BC2 requirements, the requirements for approval, the General requirements and the Specific requirements for Microbiological Containment.
The following standards from AS/NZS 2243.3:2002 are the minimum for work with microbiological goods at the BC2 level:
Section 4.8: PC2 requirements (only 4.8.3 (a), (b) and (f)).
In addition to 4.8.3 (b) the following note will apply:
Large HVAC heat exchangers (such as chilled beams and some other natural or forced convectors) located within containment occupancies may be vulnerable to contamination if they are not protected by efficient air filters. The likely contamination and implications for containment should be carefully assessed where such devices are proposed or used.

32.2 In addition, to 4.8.3 (f) the following note will apply:

Mechanical ventilation should be provided to ensure the directional air flow is maintained. The primary air handling unit and fixed exhaust systems must be capable of maintaining the required directional air flow.

Supplementary exhaust created by fume hoods or other special service exhaust systems will only be considered when determining compliance with ventilation requirements where the units are hardwired and in constant operation or otherwise interlocked, to start and stop, with the supply air handling unit.

A BC2 area may form part of a conforming PC2 area provided the air handler serving the BC2 area or combined BC2/PC2 areas has air filtration with performance rating not inferior to F4 to AS 1324.

33. Indoor animal BC2 facilities

33.1 The BIP of indoor animal containment approval must also meet the BC2 requirements, the requirements for approval, the general requirements and the specific requirements for Indoor animal containment.

The following standards from AS/NZS 2243.3:2002 are the minimum for work with indoor animal goods at the BC2 level.

Section 4.8: PC2 requirements (only 4.8.3 (a), (b) and (f)).

33.2 In addition to 4.8.3 (b) the following note will apply:

Large HVAC heat exchangers (such as chilled beams and some other natural or forced convectors) located within containment occupancies may be vulnerable to contamination if they are not protected by efficient air filters. The likely contamination and implications for containment should be carefully assessed where such devices are proposed or are used.

33.3 In addition, to 4.8.3 (f) the following note will apply:

Mechanical ventilation should be provided to ensure the directional air flow is maintained.

The primary air handling unit and fixed exhaust systems must be capable of maintaining the required directional air flow. Supplementary exhaust created by fume hoods or other special service exhaust systems will only be considered when determining compliance with ventilation requirements where the units are hard-wired and in constant operation or otherwise interlocked, to start and stop, with the supply air handling unit. A BC2 area may form part of a conforming PC2 area provided the air handler serving the BC2 area or combined BC2 / PC2 areas has air filtration with performance rating not inferior to F4 to AS 1324.

Section 10: Animals and Animal Containment Facilities (only 10.8.1 (b) associated notes only, (c)).

34. Plant laboratory BC2 facilities

34.1 The BIP of plant laboratory containment approval must also meet the BC2 conditions and the requirements for approval, the general AA site requirements and the Specific requirements for Plant Containment.

The following standards from AS/NZS 2243.3:2002 are the minimum for work with plant goods at the BC2 level:

Section 4.8: PC2 requirements (only 4.8.3 (a), (b) and (f)).

In addition to 4.8.3 (b) the following note will apply:
Large HVAC heat exchangers (such as chilled beams and some other natural or forced convectors) located within containment occupancies may be vulnerable to contamination if they are not protected by efficient air filters. The likely contamination and implications for containment should be carefully assessed where such devices are proposed or are used.

34.2 Where walk-in coolrooms or freezers are located within the facility, they must be installed in a manner which reduces contaminant collection points.
Note: BIPs should consider locating refrigeration coils, condensing units and other contamination prone components outside the facility or in a plant room.

34.3 Where these components are mounted above the coolroom/freezer, the facility wall must be flush with the front surfaces of the device to ensure contaminant collection is minimised.

34.4 In addition, to 4.8.3 (f) the following note will apply:
Mechanical ventilation should be provided to ensure the directional air flow is maintained. The primary air handling unit and fixed exhaust systems must be capable of maintaining the required directional air flow.
Supplementary exhaust created by fume hoods or other special service exhaust systems will only be considered when determining compliance with ventilation requirements where the units are hardwired and in constant operation or otherwise interlocked, to start and stop, with the supply air handling unit. A BC2 area may form part of a conforming PC2 area provided the air handler serving the BC2 area or combined BC2/PC2 areas has air filtration with performance rating not inferior to F4 to AS 1324.

35. Specific requirements for BC2 microbiological, animal and plant facilities

The following requirements are applicable to all BC2 facilities:

35.1 Non BC2 areas adjacent to BC2 facilities must be accessed by a route other than through the BC2 area. That is, BC2 areas are not permitted to serve as thoroughfares to adjacent non BC2 areas.

35.2 Where a ‘suite’ of BC2 compliant rooms or a combined BC2/PC2 area is accessed only after passing through an anteroom or alternate controlled entry point, only a single site for clean-up provisions is required. This is applicable only where the corridor or common space entered into after passing through the anteroom is BC2 compliant and considered part of the facility.

35.3 Write-up areas may be approved as part of a BC2 facility where they are adjacent to a BC2 compliant or combined BC2/PC2 compliant facility. To be eligible for approval, these areas must comply with BC2 requirements, be constructed such that horizontal surfaces are minimised (for example, minimal shelving), must not be used for generic office functions and should hold only essential reference materials (such as technical equipment manuals).

36. Specific requirements for BC2 animal and plant facilities

36.1 Any openings in the walls, ceiling or roof, such as vents, drainage outlets and air conditioning or ventilation inlets and outlets, must be screened at the containment boundary with fine mesh screens having an aperture size small enough to prevent entry or egress of insects. Screens must be of suitable material to withstand the air flow load, to remain undamaged following cleaning and be resistance to attack by insects or corrosion.

Note: An aperture size small enough to prevent entry or egress of insects will require a maximum aperture size of 0.25 mm or 250 microns (um). Suitable material includes stainless steel mesh of 0.16 mm wire gauge (0.25 mm aperture).