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| Food Marketing Institute |
| Evaluation of Animal Welfare Guidelines |
| The following evaluation of the animal welfare guidelines established by various meat and poultry commodity associations was performed by the Food Marketing Institute’s Animal Welfare Advisory Committee. This committee is comprised of animal scientists and veterinarians from the fields of academia and veterinary medicine. **Key:** **Checkmark (x):** element is present in the commodity’s recommended guidelines**Box left blank:** element is not found in the commodity’s recommended guidelines**N/A:** element is “not applicable” to the particular commodity |

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| 5/13/2013 |

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| Practice | Commodity Group |
|  | American Meat Institute | Milk & Dairy Beef | The Pork Board | National Chicken Council | National Cattlemen’s Beef Association | National Turkey Federation | American Sheep Industry Association | American Veal Association | United Egg Producers |
| **Guideline development process** |
| Guidelines reflect transparent decision - making process | X  | X | X | X | X | X |  |  | X |
| Guidelines reflect broad based input | X  |  | X | X | X |  | X |  | X |
| Scheduled review and revision mechanism | X  |  |  | X |  | X |  |  | X |
| **Guideline elements** |
| Handling methods  | X  | X | X | X | X | X | X |  | X |
| Husbandry procedures1 | X  | X | X | X | X | X | X | X | X |
| Environmental considerations2 | X  | X | X | X | X | X | X | X | X |
| Health program based on veterinary guidance | X  | X | X | X | X | X | X | X |  |
| Behavioral management3 | X  |  |  | X |  |  | X |  | X |
|  | American Meat Institute | Milk & Dairy Beef | The Pork Board | National Chicken Council | National Cattlemen’s Beef Association | National Turkey Federation | American Sheep Industry Association | American Veal Association | United Egg Producers |
| Facility/equipment maintenance & design | X  | X | X | X | X | X |  |  | X |
| Emergency preparedness4 | X  | X | X | X | X |  |  | X |  |
| Transportation procedures | X  | X | X | X | X | X | X | X | N/A |
| Slaughter procedures | X  | N/A |  | X |  | X | N/A |  | N/A |
| Euthanasia | X | X | X | X | X | X | X |  | X |
| Inspection procedures and rate of inspection | X | X | X | X | X | X |  |  | X |
| Elements of training Programs  | X  | X | X | X | X | X | X |  | X |
| Documentation and assessment of training  | X  | X | X | X | X | X | X |  |  |
| Biosecurity of premises5 |  |  | X | X | X | X |  | X | X |
| Record keeping requirements6 | X  | X | X | X | X | X | X |  | X |
| Special agricultural practices7 | X  | X |  | N/A |  | X |  |  | X |
|  | American Meat Institute | Milk & Dairy Beef | The Pork Board | National Chicken Council | National Cattlemen’s Beef Association | National Turkey Federation | American Sheep Industry Association | American Veal Association | United Egg Producers |
| **Guideline implementation** |
| Auditable guidelines or self-assessment (with performance outcomes or design criteria) | X  |  | X | X | X | X |  |  | X |
| Audit or self-evaluation mechanism |  |  |  |  |  |  |  |  | X |

**Footnotes**

1Food water, space allocation, bedding condition, etc., as applicable

2Ventilation, air quality, temperature

3Includes identifying and minimizing behavioral problems and/or opportunities to minimize

4Power outages, weather emergencies, fire

5 Standards established to control/mitigate potential of diseases brought onto farm

6Includes minimum required data to assure compliance with the guidelines

7Management procedures that could cause pain or distress (ex: castration, dehorning, beak-trimming, molting)