



FACTA

Animal Welfare Assurance, Certification & Training

FACTA, LLC Turkey Audit Tool

Scope of Audit

The FACTA, LLC (“FACTA”) audit includes the following five sections: Hatchery Welfare, Housing Requirements and Farm Good Manufacturing Practices (“GMP”), Catching and Transportation Welfare, Plant and Processing Welfare, and Corporate Review and Responsibility. The audit covers the full cycle of the turkey from hatching to grow out to processing at the plant. The audit is designed to be independent of housing designs, size of operations or geographical location.

Four areas will be reviewed during the audit:

- Documents
- Animals
- Facilities
- Personnel

Trained Auditors

Only Professional Animal Auditor Certification Organization (“PAACO”) Certified Poultry Auditors are to complete audits. The auditors must also go through a shadowing process with a FACTA senior auditor whereby the trainee is accompanied on an audit to verified auditor knowledge of the standards and auditor policies and consistency on how to evaluate the criteria.

Biosecurity

For biosecurity purposes, single use disposable outerwear including coveralls, boots and head coverings are to be worn when entering the facilities housing the animals. In addition to this, auditors are to follow the bio-security protocol established by each respective company.



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FACTA, LLC Humane Certified – Animal Welfare Audit Program – Turkey Tool



Any major nonconformance will result in immediate failure of the audit. If a willful act of abuse or neglect is witnessed by the auditor, this will result in an immediate audit failure. If it is safe to do so the auditor should immediately intervene to stop the situation, and report this incident to the site representative. Audit will still be completed in its entirety, but a re-audit must occur on any major nonconformance within 30 days. Anything less than the total score of 80.0% is failure of the FACTA, LLC (“FACTA”) audit. Points are not awarded on a sliding scale unless otherwise specified. Each section of the audit does not stand alone, and the entire audit is scored as one sample. (Sections within the audit do not stand alone).

Hatchery Welfare Audit – Section #1

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
1.1.0	Is someone responsible for animal welfare in the hatchery?		5	5
1.2.0	Signature of the site manager ensures corrective action is taken when a turkey's well-being is jeopardized by injury.		5	5
1.3.0	<p>Are employees trained in poultry welfare?</p> <p>Are on-site workers going through an orientation program, i.e., are employees trained in poultry welfare before handling live animals?</p> <p>Does the hatchery have a documented poultry welfare training program conducted annually for all employees involved in the handling of live animals (multilingual, if necessary; verbal translation of materials at the time of training is acceptable)?</p>		10	10
1.4.0	<p>Does the hatchery have a posted emergency plan?</p> <p>Are emergency contacts and emergency plans posted on-site for emergencies, i.e. fire, weather and power outages?</p> <p>Does the site have procedures and/or equipment available to prevent the death of animals in the event of extreme weather or a mechanical ventilation failure?</p>		10	10

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
1.5.0	Does the hatchery have an alarm system or regular monitoring program in use to alert hatchery personnel of failure of critical systems including, but not limited to, adverse temperature shifts or loss of electricity of setters and hatcher?		5	5
1.6.0	Is there a functional generator on-site?		10	10
1.6.1	Is there a generator check in place and available for review? How often are generators tested?		5	5
1.7.0	Does the company have a written temperature range goal for the holding room in the hatchery?		10	10
1.7.1	Is the temperature at the time of the audit within the documented temperature range goal stated in 1.7.0?		5	5
1.7.2	Are the temperatures in the holding room being recorded daily?		5	5
1.7.3	Are thermostats, data loggers and/or thermometers in the holding room calibrated periodically? Is there evidence that corrective action is taken when temperatures fall out of the specified range of the company?		10	10
1.8.0	Observe and report if any live poults are caught in the separator. (120 second poult sample). Observe poults for 120 seconds during the separation process. Are any poults injured during the takeoff procedure, whether manual or mechanical separation?		10	10

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
1.9.0	Does the hatchery have employees who are responsible for recording and reporting poult injuries to management?		5	5
1.9.1	Are corrective actions taken when (1.9.0) preventable injuries are reported to management?		10	10
1.10.0	Prior to shipping, visually observe 10 boxes of poults (total of approximately 1,000 poults). Are there more than 1% of poults with evidence of obvious severe equipment injuries?		50	50
1.11.0	Is the macerator working properly?		50	50
1.11.1	Are cull, nonsale and injured poults euthanized in a timely manner?		5	5
1.11.2	Are there any live poults observed in the hatchery waste collection?		Major nonconformance	Major nonconformance
1.12.0	The hatchery has a program in place to retrieve loose poults from the floor after each flock change at a minimum. It is recommended that this check occur at a minimum of every two hours if the flock change does not occur at a higher frequency. Is the loose poult program being documented?		10	10
1.13.0	Observe euthanasia method to verify it is in compliance with hatchery protocol.		10	10

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
1.14.0	<p>If poult injection is being done, FACTA standards require the hatchery to have a written vaccination program with sanitation and calibration procedures.</p> <p>Documentation of this quality assurance process must be kept. If no poult injection or in ovo, points are N/A.</p>		5	5
1.14.1	Are the written vaccination procedures listed in the program being followed?		10	10
1.15.0	Are hatcher baskets/trays in good condition to prevent injuries to the poults? (50 trays).		20	20
1.16.0	FACTA policy states that any beak conditioning must be done at the hatchery with infrared equipment.		10	10
1.17.0	Toenail conditioning must only be done at the hatchery.		10	10
1.18.0	<p>FACTA sanitation standards require that specialized equipment for egg handling, incubation, hatching and poult servicing equipment is cleaned and sanitized regularly.</p> <p>Quality control checks must be done on servicing equipment: beak, toe treatment, snood removal and vaccination.</p>		10	10
1.19.0	<p>Does the company have a set procedure for dew claw removal that minimizes loss of blood?</p> <p>If the company does not practice dew claw, then full points will be awarded.</p>		10	10

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
1.20.0	Are carousels overloaded?		10	10
1.21.0	Does the company have a written standard operating procedure (“SOP”) for the amount of poults per box being placed? Is the SOP being followed?		5	5
1.22.0	Does the hatchery utilize absorbent poult pads in boxes? Do the boxes have holes for proper breathing of poults?		5	5
1.23.0	Are all poult boxes cleaned and sanitized after each delivery per FACTA sanitation standards?		10	10
1.24.0	Does the hatchery have a certified veterinarian available for consultation as needed?		20	20
1.25.0	Do dead on arrivals (“DOA”) exceed .5% from hatchery to the grower farm in the previous 30 (working) days of hatchery production? (List).		5	5
	Hatchery Welfare Audit – Section #1		360	360

Housing Requirements and Farm GMP Audit – Section #2

Houses:

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
2.1.0	Is someone responsible for animal welfare in the live operations department?		5	5
2.2.0	Signature of the site manager ensures corrective action is taken when a turkey's well-being is jeopardized by injury.		5	5
2.3.0	Are employees trained in poultry welfare? Are on-site workers going through an orientation program, i.e., are employees trained in poultry welfare before handling live animals? Do on-farm employees have a documented poultry welfare training program conducted annually for all employees involved in the handling of live animals (multilingual, if necessary; verbal translation of materials at time of training is acceptable)?		10	10
2.4.0	Does the live operations department have a posted emergency plan? Are emergency contacts and emergency plans posted on-site for emergencies, i.e. fire, weather and power outages? Does the operations department have procedures and/or equipment to prevent death of animals in the event of extreme weather or a mechanical ventilation failure?		10	10

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
2.5.0	Does the company have a SOP for loading poualts on a transport trailer, which includes recording trailer conditions and is the SOP being followed?		5	5
2.6.0	Driver/transport records are kept for each delivery that include: <ul style="list-style-type: none"> • Loading start and stop times/dates. • Unloading start and stop times/date. • Departure and arrival times. • Housing conditions at placement. • Log emergency stops/delays. 		10	10
2.7.0	Does the farm/company have a documented brooding program in place?		10	10
2.8.0	Is the brooding program being followed?		10	10
2.9.0	Are brooder guards, and feeding and watering equipment within the guards, designed and constructed so that poualts can move freely toward or away from the heat source?		5	5
2.10.0	Is there a company lighting program on the farm and is it being followed?		10	10
2.11.0	Are feeders and drinkers regularly being checked for litter and free of debris?		5	5
2.12.0	After removal of the brooder guards, is a minimum of 1.0 ft. ² of floor space per poult for poualts up to six weeks of age, and 1.5 ft. ² (0.14 m ²) of floor space per poult for poualts between six and eight weeks of age being provided?		10	10

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
2.13.0	<p>Is mortality being checked and documented at a minimum of daily on the farm?</p> <p>In the event of morbidity that requires euthanasia, are the methods of euthanasia being used acceptable or acceptable with conditions within the current American Veterinary Medical Association (“AVMA”) Guidelines for the Euthanasia of Animals?</p>		20	20
2.14.0	Is company policy on stocking density for birds after eight weeks of age being followed for adequate, maximum performance and health?		20	20
2.15.0	<p>If the grower is separating injured birds from the flock, can they access feed and water?</p> <p>If the grower is not separating injured birds from the flock, are birds euthanized daily? (If so, full points will be awarded).</p>		10	10
2.16.0	What is the health plan to prevent illness? What detection method is used? How is the treatment of sick animals documented?		5	5
2.17.0	Are the drinkers and feeders accessible to birds, with the exception of scheduled water treatments/vaccinations?		5	5
2.18.0	Does the company have SOPs for daily animal care and are they being followed?		5	5

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
2.19.0	Does the company have a maximum and minimum temperature policy based on the age of the birds in each house or primary rest area for range turkeys? Is the policy being followed?		10	10
2.20.0	Is there a company policy in place managing litter, ventilation, drinking systems and/or feed formulations to maintain appropriate paw integrity?		10	10
2.21.0	Are structural integrity and environmental controls set up to protect birds from extreme cold weather and extreme heat during the growing cycle?		10	10
2.22.0	Is the ammonia level in the house below 25 ppm?		25	25
2.23.0	Light intensity is at least 20 lux (2 FC°) in daylight hours.		5	5
2.24.0	Is the gait score averaged over the flocks assessed above .75 for toms? .60 for hens?		20	20
2.25.0	Is enrichment provided to the birds to mitigate persecution?		5	5
2.26.0	Is the facility in a good state of repair and not posing a threat of injury to birds?		15	15
2.27.0	Is there a backup power system or emergency ventilation plan in place and written documentation provided with up-to-date verification of weekly testing?		10	10

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
2.28.0	Are house structural integrity, biosecurity and rodent controls in place to exclude turkeys from predators of all kinds? Is there a rodent control program in place? Is there evidence of rodent infestation or rodent feces?		15	15
2.29.0	If culling exceeds 5% per flock, are there preventative measures being performed to reduce the high percentage?		5	5
2.30.0	Are the methods of euthanasia used on-site approved by the AVMA? Are only trained/certified individuals allowed to perform the euthanasia?		20	20
2.31.0	Is the assessment of the flock to determine if there are any birds that need culling, and culling of birds as necessary, occurring by on-farm employees at minimum of once daily?		40	40
2.32.0	Is there a communication plan in place from the processing facility to farms in which hock burns and breast blisters are recorded?		5	5
2.33.0	Feed formulations are approved by a professional poultry nutritionist.		10	10
2.34.0	Is feed and water consumption monitored? Is feed intake monitored with every change of feed type; water consumption is monitored daily?		5	5

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
2.35.0	Is feed and water withdrawal kept to the minimum level consistent with good processing practices?		5	5
	Housing Requirements and Farm GMP Audit – Section #2		375	375

Catching and Transportation Welfare Audit – Section #3

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
3.1.0	Is someone responsible for animal welfare in the live haul department?		5	5
3.2.0	Signature of the site manager ensures that corrective action is taken when a turkey's well-being is jeopardized by injury.		5	5
3.3.0	<p>Are employees trained in poultry welfare?</p> <p>Are on-site workers going through an orientation program, i.e., are employees trained in poultry welfare before handling live animals?</p> <p>Does the live haul department have a documented poultry welfare training program conducted annually for all employees involved in the handling of live animals (multilingual, if necessary; verbal translation of materials at the time of training is acceptable)?</p>		10	10
3.4.0	<p>Does the live haul department have a posted emergency plan?</p> <p>Does the live haul department have procedures and/or equipment to prevent the death of animals in the event of extreme weather or a mechanical failure?</p>		10	10

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
3.5.0	<p>When carrying a market age turkey, two points of support for the bird are required. Birds must always be handled in way to prevent injury. (Both shoulders, a leg and shoulder, two legs).</p> <p>When loading, are employees doing so in a quick and effective manner to get the bird in the coop as quickly as possible? If the company is using mechanical loaders, they must do so in a manner to prevent injury to the turkeys.</p>		10	10
3.6.0	Are catchers placing one turkey at a time into the transport coop?		10	10
3.7.0	Does the company have a documented program to protect turkeys from extremes of heat and cold during transportation and holding, and provide birds with adequate ventilation?		5	5
3.8.0	Out of 40 coops are at least 97% of them in proper condition?		10	10
3.9.0	Is there a documented protocol in place to address coop damage and make necessary repairs?		10	10
3.10.0	Does the company have a documented policy in place to adjust the number of birds based on seasonality (hot vs. cold weather)?		10	10
3.11.0	<p>Transport records must be kept by flock and include:</p> <ul style="list-style-type: none"> • Flock/load #. • Loading start and complete time. • Delivery time. • Any emergency related issues. 		20	20

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
3.12.0	Does the driver carry a written or electronic documented emergency plan in his/her truck? (Verify one written emergency plan during the loading process of the audit).		5	5
	Catching and Transportation Welfare Audit – Section #3		110	110

Plant and Processing Welfare Audit – Section #4

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
4.1.0	Is someone responsible for animal welfare in the plant?		5	5
4.2.0	Signature of the site manager ensures corrective action is taken when a turkey's well-being is jeopardized by injury.		5	5
4.3.0	<p>Are employees trained in poultry welfare?</p> <p>Are on-site workers going through an orientation program, i.e., are employees trained in poultry welfare before handling live animals?</p> <p>Does the plant have a documented poultry welfare training program conducted annually for all employees involved in the handling of live animals (multilingual, if necessary; verbal translation of materials at time of training is acceptable)?</p>		10	10
4.4.0	<p>Does the plant have a posted emergency plan?</p> <p>Are emergency contacts and emergency plans posted on-site for emergencies, i.e. fire, weather, and power outages?</p> <p>Does the plant have procedures and/or equipment to prevent the death of animals in the event of extreme weather or a mechanical ventilation failure?</p>		10	10

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
4.5.0	Is there a written program outlining steps and temperature ranges to protect birds from extreme weather conditions in the holding shed? Is the program available on-site?		10	10
4.6.0	Are holding areas covered and equipped with an adequate number of fans to ensure proper ventilation for birds; do company procedures for fan operation have designated temperatures at which fans and misters are to be operated?		10	10
4.7.0	Are there procedures in place to retrieve loose birds in a timely manner?		5	5
4.8.0	Are holding times kept to the minimum consistent with good processing practices? Plant/yard holding time must not exceed 24 hours for an individual truck and average hold time should not exceed 12 hours? (Check records for the previous week).		5	5
4.9.0	Is DOA documented with anything over 0.5% average per week having a documented corrective action?		5	5
4.10.0	Are there any live birds in the DOA bin? A live bird in the DOA bin is a major nonconformance.		Major nonconformance	Major nonconformance
4.11.0	Are live birds being unloaded in a manner to prevent injury or harm? Are live birds being pulled out of the coop by the wings or the head?		15	15

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
4.12.0	When shackling live birds, does the hanging/unloading areas have lower light levels or are covered in order to keep birds calm?		5	5
4.13.0	Are management practices in place to minimize worker fatigue (rotation or similar practices)?		5	5
4.14.0	In electrical stunning, are the proper amperage, voltage and salt solution known and checked hourly for the equipment used? (Except for Kosher or Halal slaughter, which have separate guidelines). If stunning with CO ₂ or other gas, proper concentration of the gas should be known and checked each hour of operation.		20	20
4.15.0	Is stunning process resulting in insensibility in at least 99.0% of birds? (Maximum of five birds in a 500-bird sample appears to not be stunned).		60	60
4.16.0	Does the facility have a backup person in place to ensure the bleed-out of all birds?		Major nonconformance	Major nonconformance
4.16.1	Is the automatic knife effective at a rate to cut blood vessels to induce bleed-out and is at least 99.0% effective?		30	30
4.17.0	Are any live birds entering the scalding?		Major nonconformance	Major nonconformance

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
4.18.0	Are appropriate measures (breast rub panel, low lighting, etc.) taken to prevent wing flapping and birds raising their heads before reaching the stunning bath?		10	10
4.19.0	Are shackles of a size and type, and the slaughter line run at a speed, which permits the birds to be hung properly?		5	5
4.20.0	How long (seconds) are turkeys suspended before they are stunned?		5	5
4.21.0	Does more than 10 seconds elapse between stunning and neck cutting?		10	10
4.22.0	Observed 500 birds leaving the de-feathering area for bruised legs.		20	20
4.23.0	FACTA standards require turkeys be immersed in a scalding tank or plucked only <u>after</u> at least 120 seconds have elapsed since the major blood vessels in their necks have been severed.		50	50
	Plant and Processing Welfare Audit – Section #4		300	300

Corporate Review and Responsibility Audit – Section #5

Q#	Audit Tool	Verification/Guideline Process	Points Awarded	Numerical Value
5.1.0	Does the company have a written program for animal welfare with a clear understanding of how the program is operated throughout the company?		10	10
5.2.0	Does current senior management sign off on the animal welfare program annually? Is there a review of documented operating procedures being performed annually?		10	10
5.3.0	Does the company have an internal auditing inspection process in place? If so, how frequently is it to be completed?		10	10
5.4.0	Does the company have a licensed veterinarian available for consultation as needed?		10	10
	Corporate Review and Responsibility Audit – Section #5		40	40

Summary Sheet and Score

Audit Section	Possible Points	Actual Points	Percentage
Hatchery Welfare Audit – Section #1	360	360	100.00%
Housing Requirements and Farm GMP Audit – Section #2	375	375	100.00%
Catching and Transportation Welfare Audit – Section #3	110	110	100.00%
Plant and Processing Welfare Audit – Section #4	300	300	100.00%
Corporate Review and Responsibility Audit – Section #5	40	40	100.00%
Average Score	1,185	1,185	0.00%

Turkey Lameness/Gait Evaluation

When scoring gait, the auditor will separate 25 turkeys from each flock he/she is auditing. (Note: the birds may need to be gently encouraged to walk. If birds become stressed, especially in hot weather, discontinue scoring immediately). U.S. gait scoring is referenced below:

- a. Score 0 – Walk at least five feet, and while the bird may appear ungainly, there are no visible signs of lameness.
- b. Score 1 – Walk at least five feet, but appears awkward, uneven in steps.
- c. Score 2 – Will not walk five feet without sitting down or there is obvious lameness.

Gait Score = 0

- Zero abnormality when turkey is walking or running.
- Turkey is well balanced and can function normally.
- Gait is in proper form.
- Foot does not curl inwards.

Gait Score = 1

- The turkey is forced to use one or the other wing to balance itself properly.
- Foot does not curl inwards.
- Uneven gait.
- Spend most time in a downward position on the floor.

Gait Score = 2

- Unable to get to food or water.
- Must use both wings to help perform movement.

Complete 4 samples of 25 turkeys. (Gait score must not exceed 25).

(Total # scoring 0 x 0) + (total number scoring 1 x 1) + (total number scoring 2 x 2) = Lameness Sum.

Gait Score:	Flock #1	Flock #2	Flock #3	Flock #4	Total/Sum:
0					
1					
2					
				Lameness Sum:	