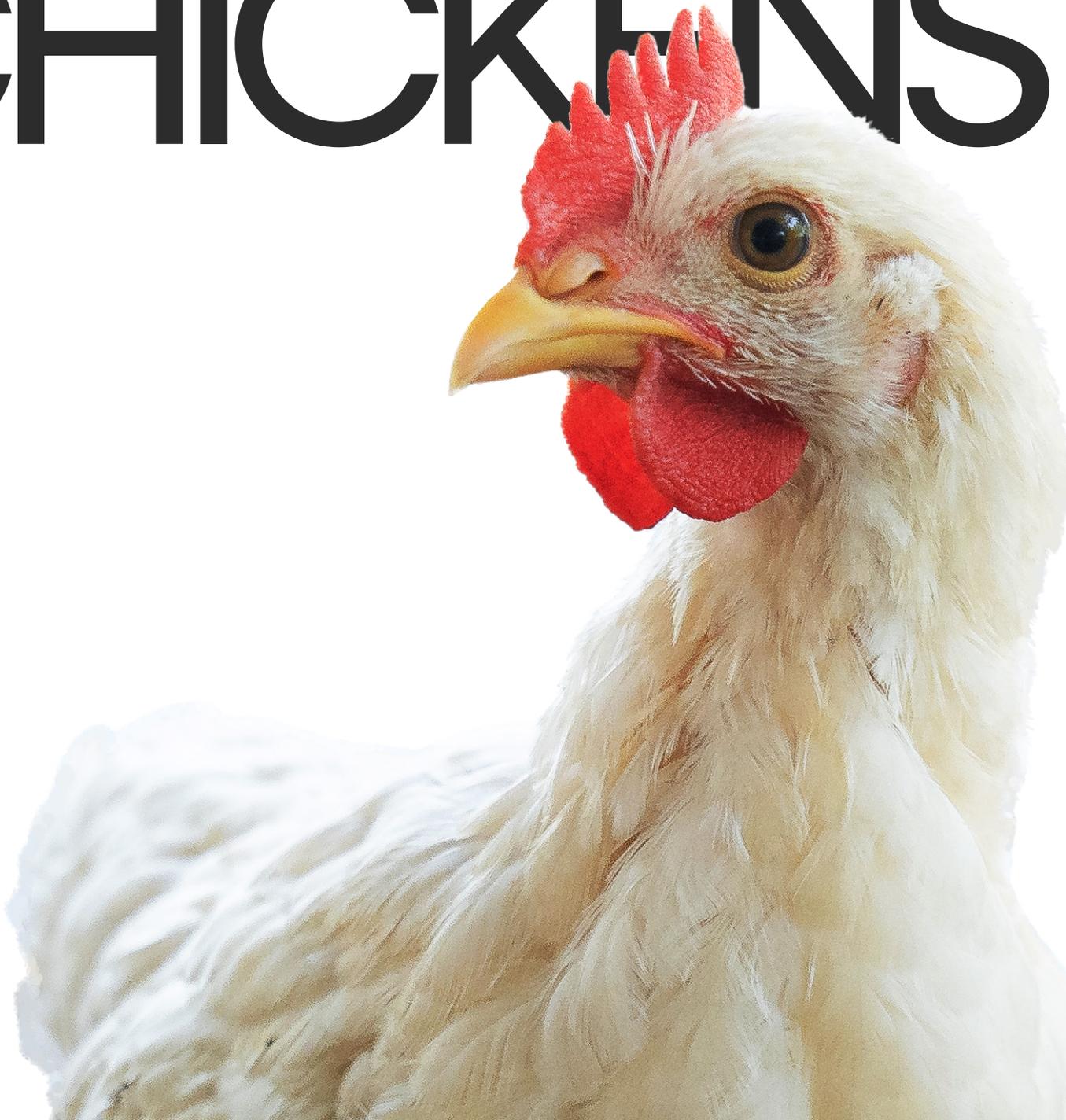


AMERICAN HUMANE FARM PROGRAM

**ANIMAL WELFARE FARM AUDIT TOOL**

# BROILER CHICKENS



AMERICAN HUMANE SOCIETY RESCUE. CARE. PROTECT.

# INTRODUCTION

## **THE PROGRAM IS PREDICATED ON THE PRINCIPLES OF:**

- Improving animal welfare for as many lives as possible.
- Ensuring scientific knowledge and expert opinion drives our standards.
- Conveying the commitment of farmers toward excellent welfare and exceeding industry standards with independent third-party verification.
- Differentiating American Humane Certified™ products in the marketplace.

The American Humane Farm Program (American Humane Certified™ Animal Welfare Standards) is the product of over 140 years of applied experience in farm animal welfare. Since its beginning in 1877, American Humane has had a long history with the humane treatment of farm animals. In its work to improve the treatment of working animals and livestock in transit, American Humane has been involved in almost every major advancement in improving the welfare of animals, including an instrumental role in the enactment of the 28 Hour Transportation Law. In 1916, the U.S. Secretary of War asked American Humane to help with the rescue of horses and other animals on the battlefields of World War I. The program that followed became the American Humane Rescue program, which continues to this day to rescue and shelter animals involved in disasters throughout the country.

Given its history, it was natural that American Humane would create the first farm animal welfare audit program. In 2000, American Humane pioneered the first third party audit and certification program in the United States to encourage and support the humane treatment of animals used for food.

Always underpinning the program has been the values of science- and evidence-based standards, transparency, accountability, and verification.

The audit standards, which are a living document, are reviewed and updated by the American Humane Scientific Advisory Committee on a regular basis. This committee of internationally renowned animal scientists and veterinarians advances new science and regularly evaluates the standards to help ensure that the American Humane Certified™ program incorporates the best and current knowledge of humane practices.

# KEY WELFARE INDICATORS (KWI)

Key welfare indicators (KWI) are defined as factors affecting animal welfare that can be measured, monitored, and managed to assess or improve animal welfare. The KWI measures were selected based on science-based and clear correlations with

animal welfare. The KWI are designed to be outcome-based, inclusive to various types of production, include sampling instructions to help ensure data can be used to improve animal welfare, and able to be used to guide improvements of a specific welfare outcome.

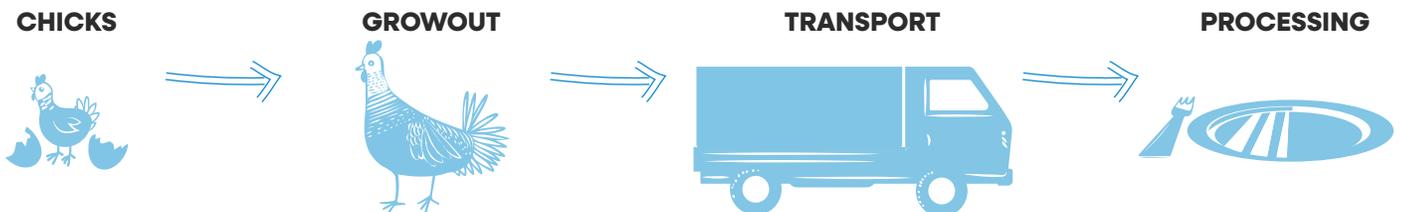


Specific KWI standards are marked with this symbol.

## AUDIT SCOPE

The American Humane Certified™ Broiler Chickens Welfare Standards and Audit Tool includes main aspects of pre-harvest broiler care and welfare through all phases of growth production. This audit covers the full lifecycle of the growing broiler, including chick, grower, transport, and processing. The American Humane Certified™ standards

are written to cover facilities in varying geographic and temperature regions and facilities utilizing different systems. Therefore, not all sections in these standards apply to every facility. The audit tool includes several areas of evaluation, including records, buildings and environment, animal observations, transport, and processing.



## SCORING PROCESS

Each individual Audit (e.g. farm, transport, or processing, as applicable at specific sites and facilities) will receive its own score ("Audit Score"). For each audit item, producer will receive the maximum number of points allotted if it meets the standard, and zero points if it does not meet the standard (i.e. no partial credit). When an audit item is deemed not applicable (e.g., because it is not relevant to the type of audit), it will be removed from the total available points in calculating the Audit Score. To be eligible for certification, the

producer must pass each mandatory Pass/Fail audit item, receive an Audit Score of at least 85%, and, if there are any non-conformances, submit a corrective action plan to reach 100% compliance. The corrective action plan must be approved by American Humane before certification will be granted or renewed. Since not every audit item may apply to every audit location, some items will be considered Not Applicable (N/A). It is necessary to remove these N/A questions from the overall count of the audit score.

# SCORING PROCESS

Count the number of Total Points for N/A audit items (Total N/A Points). Subtract the Total N/A Points from the Total Possible Points for all items. This will give you the Adjusted Possible Points for the audit.

$$\begin{aligned}
 & \text{TOTAL POSSIBLE POINTS} \\
 & - \text{N/A ITEMS POINT VALUES} \\
 \hline
 & = \text{TOTAL ADJUSTED POSSIBLE POINTS}
 \end{aligned}$$

EXAMPLE:

EX1	Example item 1	<input checked="" type="checkbox"/> <sup>15</sup> N/A
EX2	Example item 2	<sup>15</sup> <input type="checkbox"/> <sup>15</sup> N/A
EX3	Example item 3	<sup>0</sup> <input type="checkbox"/> <sup>10</sup> N/A

$$\begin{aligned}
 & \text{30 POSSIBLE POINTS} \\
 & - \text{5 POINTS OF N/A ITEMS} \\
 \hline
 & = \text{25 ADJUSTED POSSIBLE POINTS}
 \end{aligned}$$

Count the Total Earned Points in the audit. These are the audit items that were in conformance.

$$\begin{aligned}
 & \text{EARNED POINTS FOR ITEM 1} \\
 & \text{EARNED POINTS FOR ITEM 2} \\
 & \text{EARNED POINTS FOR ITEM 3} \\
 & + \dots \text{ETC.} \\
 \hline
 & = \text{TOTAL EARNED POINTS}
 \end{aligned}$$

EXAMPLE:

EX1	Example item 1	<input checked="" type="checkbox"/> <sup>15</sup> N/A
EX2	Example item 2	<sup>15</sup> <input type="checkbox"/> <sup>15</sup> N/A
EX3	Example item 3	<sup>0</sup> <input type="checkbox"/> <sup>10</sup> N/A

$$\begin{aligned}
 & \text{N/A POINTS FOR ITEM 1} \\
 & \text{15 POINTS FOR ITEM 2} \\
 & + \text{0 POINTS FOR ITEM 3} \\
 \hline
 & = \text{15 TOTAL EARNED POINTS}
 \end{aligned}$$

Divide the sum of the Total Earned Points by the sum of the Total Adjusted Possible Points and multiply by 100 to find the Overall Audit Score (%).

$$\begin{aligned}
 & \frac{\text{TOTAL EARNED POINTS}}{\text{TOTAL ADJUSTED POSSIBLE POINTS}} \times 100 \\
 & = \text{AUDIT SCORE \%}
 \end{aligned}$$

EXAMPLE:

$$\begin{aligned}
 & \frac{15 \text{ EARNED POINTS}}{25 \text{ ADJUSTED POSSIBLE POINTS}} \times 100 \\
 & = \mathbf{60\%}
 \end{aligned}$$

## NON-CONFORMANCES

All non-conformances identified with a loss of points during an audit must be discussed in the exit interview by the auditor and will be described in the Non-Conformance Report. The Non-Conformance Report must be signed and dated by both the facility manager and auditor. All non-conformances discussed during the exit interview must be addressed.

## CORRECTIVE ACTION PLAN

To be eligible for certification, the producer must pass each mandatory Pass/Fail audit item, receive an Audit Score of at least 85%, and, if there are any non-conformances, submit a Corrective Action Plan (CAP) to reach 100% compliance. The corrective action plan must be approved by American Humane before certification will be granted or renewed.

## PROOF OF COMPLETION

Upon implementation of any Corrective Action Plan, a Proof of Completion confirming implementation of the plan may be requested and must then be submitted for American Humane's review and approval.

## AUDIT NOTES

- Producers must comply with any local, state or federal mandates for handling and processing broilers.
- The American Humane Certified™ program reserves the right to perform unannounced audits at any time during the certification period.
- If an outside company is used for other processes such as transport, processing, etc., auditors must verify this process by observing the practices being conducted. If this is not a viable option for the site, then the company needs to be able to show documentation that the individuals are properly trained in these areas. This can be accomplished through training documents, employee interviews, and/or the Certificate of Conformances. A Certificate of Conformance (COC) is a document signed or otherwise authenticated by an individual certifying the degree to which terms or services meet specified requirements. A COC may be required when third parties, for example, are used for tasks like loading or transporting.
- If the auditor observes willful acts of abuse towards the animals during the audit, they must suspend the audit and notify the manager, their audit company, and the American Humane Certified™ program immediately.
- American Humane must be notified of any emergency incidents that impact animal welfare.



# DATA FORM: BROILER CHICKENS

*Auditor note: the following information MUST be completed in full (unless N/A) and reported to the American Humane Certified™ program with submission of the audit.*

AUDITOR	AUDIT DATE	TEMPERATURE
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LICENSE HOLDER/ PRODUCER: \_\_\_\_\_

LICENSE MANAGER: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY, STATE, ZIP: \_\_\_\_\_

PHONE #: \_\_\_\_\_

AUDIT FARM LOCATION: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY, STATE, ZIP: \_\_\_\_\_

PHONE #: \_\_\_\_\_

AUDIT HOUSES OR BUILDINGS: \_\_\_\_\_

FARM MANAGER/STOCKPERSON: \_\_\_\_\_

CHICK SUPPLIER: \_\_\_\_\_

PROCESSOR: \_\_\_\_\_



# FARM DATA

TOTAL NUMBER OF HOUSES: \_\_\_\_\_ TOTAL NUMBER OF BROILERS: \_\_\_\_\_

## FOR AUDITED HOUSE ONLY

AUDITED FLOOR SPACE (FT <sup>2</sup> ):	AUDITED OUTSIDE SPACE (FT <sup>2</sup> ): (IF APPLICABLE)
NUMBER OF BROILERS STOCKED:	
ESTIMATED MORTALITY RATE:	FEEDER TYPE/ MANUFACTURER (PRIMARY):
CURRENT NUMBER OF BROILERS:	(SECONDARY, IF APPLICABLE):
AGE OF BROILERS, TIME OF AUDIT:	NO. BROILERS/FEEDER PER MFR. (PRIMARY):
WEIGHT OF BROILERS, TIME OF AUDIT:	(SECONDARY, IF APPLICABLE):
TARGET WEIGHT OF BROILERS:	WATERER TYPE/ MFR.:
YEARLY NUMBER OF CYCLES:	NO. BROILERS/ WATERER PER MFR.:

NAME OF MARKETING OR PRODUCER GROUP IF UNDER FORWARD CONTRACT: \_\_\_\_\_

LIST OF QUALITY ASSURANCE PROGRAMS: \_\_\_\_\_

## OFFICE RECORDS AND STANDARD OPERATING PROCEDURES (SOP)

M1	<p>Proof that an internal animal welfare audit is performed and documented for each broiler house at least once every 3 years, which can include results or record of internal audit.</p> <p><i>Auditor note: The implementation date is Jan. 1, 2026. Before Jan. 1, 2026, auditors should either award full points if the standard is met or “N/A” if the standard is not met. Starting Jan. 1, 2026, this question must be scored.</i></p>	<p><i>/2</i></p> <p><input type="checkbox"/> N/A</p>
M2	<p>All employees must have been provided training of the “Company Animal Welfare Policy”, understand that there is a “zero-tolerance” policy regarding willful acts of abuse toward animals, and execute an animal welfare “whistle blower” policy, as defined in the Definition List within American Humane Certified™ (AHC) Animal Welfare Standards for Broiler Chickens.</p>	<p><i>/2</i></p>
M3	<p>All employees must have been trained to understand the Employee Code of Conduct as defined in the AHC Definition List.</p>	<p><i>/2</i></p>
M4	<p>Each farm must have at least one designated Animal Welfare Officer (AWO) who is responsible for ensuring the implementation of animal welfare policies and for monitoring operations for animal welfare.</p> <p><b>Name of AWO:</b> _____</p>	<p><i>/2</i></p>
M5	<p>Written or electronic SOPs must be available in a language each worker can understand, relating to daily, weekly, and monthly practices and procedures including but not limited to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Performing and recording twice daily inspections of all broilers and facilities</li> <li><input type="checkbox"/> Daily inspections of equipment, routine maintenance and cleaning, and back-up protocols, as well as records of each</li> <li><input type="checkbox"/> Daily monitoring and recording of maximum and minimum house temperatures (unless automatically recorded) with personnel initials</li> <li><input type="checkbox"/> Monitoring and recording of ventilation settings/rates and any necessary adjustments</li> <li><input type="checkbox"/> Monitoring and recording periodic ammonia levels (at least twice per flock)</li> <li><input type="checkbox"/> Checking facilities for structural soundness before flock placement</li> <li><input type="checkbox"/> Maintenance and management of litter</li> <li><input type="checkbox"/> Maintenance and testing of auxiliary power supply under load once per flock</li> <li><input type="checkbox"/> Maintenance and testing of weekly alarm systems</li> <li><input type="checkbox"/> Maintenance and testing daily of automatic ventilation systems</li> <li><input type="checkbox"/> A copy of the current American Humane Certified™ Animal Welfare Standards for Broiler Chickens</li> <li><input type="checkbox"/> Workers must sign and date that they understand and have been provided copies of the SOPs that are relevant to their assigned duties</li> </ul> <p><i>Auditor note: QR codes are acceptable if they are readily available and workers can identify what information they are linked to.</i></p>	<p><i>/10</i></p>

M6	<p>There are written or electronic SOPs stating that day old chicks must be placed in an appropriate environment for thermal conditions:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Placement and maintenance of brooder heaters must minimize risk of fire and noxious emissions (such as CO, CO2, etc.) at the level of the chicks.</li> <li><input type="checkbox"/> Brooder area design must allow chicks to move freely towards or away from the brooder.</li> <li><input type="checkbox"/> The behavior of the chicks must be closely monitored throughout the brooding period and the brooders adjusted accordingly.</li> </ul>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
M7	<p>Chicks must be sourced from a location which meets the requirements of the American Humane Certified™ Animal Welfare Standards for Hatcheries. This is documented through the American Humane Certified™ certification of an on-site hatchery, or through certification or a Certificate of Conformance from an outside hatchery.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
M8	<p>A written or electronic emergency response plan, as defined by AHC Definition List, must be available in the main office on-site.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
M9	<p>A written or electronic fire prevention plan, as defined by AHC Definition List, must be available in the main office on-site.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
M10	<p>There is documentation that the diet has been developed in consultation with a qualified flock nutritionist to meet or exceed most recently published National Research Council (NRC) standards and reviewed at least annually.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
M11	<p>There is documentation that growth promoters, in-feed antibiotics, and in-feed anti-parasitic agents are not used as additives to the feed in the stated formulation for the stated producer (except ionophores and coccidiostats), except for therapeutic reasons as prescribed by the flock veterinarian and documented in the animal health plan.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
M12	<p>There are at least one year of feed records that identify feed mills and complete ingredient list for diets used for the stated producer.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
M13	<p>There is a written or electronic SOP stating that water and feed availability is checked daily, water flow rate is checked weekly, and water lines are flushed between flock cycles.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
M14	<p>There is a written or electronic SOP stating that supplemental feed must be provided for chicks during their first week, where applicable, unless otherwise specified by the feed equipment manufacturer and documented by the producer.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
M15	<p>There is a written or electronic description of lighting program meeting minimum requirements as defined by AHC Definition List.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>

M16	<p>A written or electronic animal health plan (AHP) must be available at the main office. This plan must include:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Documentation that the AHP has been developed in consultation with the flock veterinarian who is licensed in the state of operation and reviewed annually</li> <li><input type="checkbox"/> Documentation that broilers are not toe trimmed/treated, beak trimmed/treated, or dubbed, unless therapeutic beak trimming/treatment is required by the flock veterinarian to reduce problems with feather pecking</li> <li><input type="checkbox"/> Vaccination protocols</li> <li><input type="checkbox"/> Treatment protocols</li> <li><input type="checkbox"/> Documentation that therapeutic use of antimicrobials is in conformance with the latest edition of the FDA Judicious Use of Antimicrobials For Poultry Veterinarians, and complies with flock veterinarian and withdrawal periods</li> <li><input type="checkbox"/> Documentation that therapeutic use of antiparasitic agents and antifungals complies with flock veterinarian and withdrawal periods</li> </ul> <p><b>NOTE: Treatment must never be withheld to maintain an antibiotic-free production policy. Broilers must be given appropriate treatment, including antibiotics, if prescribed by the flock veterinarian, regardless of antibiotic-free production policy.</b></p>	<p>/10 <input type="checkbox"/> N/A</p>
M17	<p>Complete animal health records must be available for at least one year in graphic, tabular, or electronic form for each flock cycle, including but not limited to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Vaccination records (vaccine, date, and route of administration)</li> <li><input type="checkbox"/> Records of any abnormal behaviors of the flock, incidence of injury, or disease</li> <li><input type="checkbox"/> Complete treatment records (type and amount of drug(s), date, route of administration, reason, withdrawal date)</li> <li><input type="checkbox"/> Records of any surgical procedures</li> </ul> <p><i>Auditor note: Injury is described as damage severe enough for the formation of granular scar tissue or defective bones or joints, and to an extent significantly greater than would be caused by accidental bumps or scratches.</i></p>	<p>/10 <input type="checkbox"/> N/A</p>
 M18	<p>Farm flock performance parameter tolerance levels must be defined by the company with the flock veterinarian and monitored for indicators of disease or production disorders. Written or electronic records of each parameter and the outcome of each tolerance level must be made available to the auditor. Tolerance levels must be defined for:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Body weight projections</li> <li><input type="checkbox"/> Feed and water consumption</li> <li><input type="checkbox"/> Flock mortality percent</li> <li><input type="checkbox"/> Flock culling percent</li> <li><input type="checkbox"/> If the mortality level within a house is in excess of 2% in 24 hours within first 7 days of placement or 1.5% in 24 hours after day 7 of placement, a veterinary investigation must be made to determine the cause and if necessary to remedy the problem.</li> </ul>	<p>/30 <input type="checkbox"/> N/A</p>
M19	<p>If any flock performance parameters fall below the tolerance levels, the veterinarian or properly trained personnel must be informed, and a program of action must be developed to remedy the problem.</p>	<p>/10 <input type="checkbox"/> N/A</p>

M20	<p>Complete production records must be available for at least one year in graphic, tabular, or electronic form for each flock cycle, including but not limited to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Broiler movement logs (incoming and outgoing flocks)</li> <li><input type="checkbox"/> Number of mortalities (with reasons stated, if known)</li> <li><input type="checkbox"/> Number of culls (with reasons stated)</li> <li><input type="checkbox"/> Daily house temperatures</li> <li><input type="checkbox"/> Twice daily inspections of broilers with inspector initials</li> </ul>	<p>/10 <input type="checkbox"/> N/A</p>
	<p>Records must be kept for at least one year of gait scoring, performed by the producer for each flock in the last two weeks of that flock cycle, showing that all flocks have gait score measures within the AHC set tolerance level (B4; no more than 5 birds with gait score of 2).</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Where records show that more than 5 broilers had a gait score of 2, there must be documentation available of the corrective actions taken by the producer to improve gait scores for subsequent flocks.</li> </ul> <p><i>Auditor note: Award full points if records show that no more than 5 broilers per flock have a gait score of 2 and/or if records show that more than 5 broilers per flock have a gait score of 2, the producer implemented corrective actions to improve gait score for subsequent flocks. Otherwise award 0 points.</i></p>	<p>/30 <input type="checkbox"/> N/A</p>
M22	<p>Records of any necessary action and management plans in response to animal health or welfare concerns as defined by the AHC Definition List must be retained as part of the AHP.</p>	<p>/2 <input type="checkbox"/> N/A</p>
M23	<p>A written or electronic euthanasia policy must be available, which includes provisions for timely, routine, and emergency euthanasia. This policy must include:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> A statement declaring that trained farm personnel or the flock veterinarian are permitted to perform euthanasia</li> <li><input type="checkbox"/> Training records which identify: the names of the stockpersons who have undergone training, the name of the trainer, the specific method(s) of euthanasia covered in the training, confirmation that the trainees' competence in performing the procedure was validated by the trainer, including proper techniques and proper use of any equipment, and the date(s) that the training occurred</li> <li><input type="checkbox"/> Training must include a hands-on portion with an associated record outlined above</li> <li><input type="checkbox"/> For euthanasia equipment, at least one year of documentation that equipment has been maintained per the manufacturer's recommendations and that it is stored securely, but available when needed</li> <li><input type="checkbox"/> Euthanasia must be performed promptly to prevent further suffering and methods must comply with the latest edition of the American Veterinary Medical Association's Guidelines for the Euthanasia of Animals</li> <li><input type="checkbox"/> Procedures stating that the persons performing euthanasia must verify that each broiler has been properly euthanized. If it is not properly euthanized on the first attempt the same method or an alternate method is performed immediately to help ensure that the broiler does not suffer</li> <li><input type="checkbox"/> For situations other than routine culls, logs stating the reason for euthanasia, numbers of animals euthanized, the date, and the procedure used</li> </ul> <p><b>NOTE: Nothing stated here is intended to discourage the prompt diagnosis and appropriate treatment of any ill or injured broiler.</b></p>	<p>/10 <input type="checkbox"/> N/A</p>

P/F	All methods of euthanasia identified in the site's written SOPs, as described by caregivers, and observed during the audit must be an approved method based on AVMA Guidelines for the Euthanasia of Animals.	RECORD AT END OF AUDIT
M24	A written or electronic structural biosecurity plan must be available and include plans to reduce unwanted wild bird access, pest control, exclusion of dogs and other pets, and plans to stop unwanted visitors, including signs, secure buildings, and a visitor log that tracks all approved farm visitors.	1/2 <input type="checkbox"/> N/A
M25	A written or electronic operational biosecurity plan must be available and include plans to maintain outdoor access around buildings with minimal vegetative growth, pest control, removal of available feed, and cleaning of equipment. There must be a provision and maintenance of protective clothing, foot baths, and/or shower facilities for workers, where appropriate.	1/2 <input type="checkbox"/> N/A
M26	A written or electronic cleaning and sanitation plan must be available and must include details for routine/scheduled cleaning and a minimum 10-day rest period between flocks, unless otherwise specified by the flock veterinarian based on mortality and production records and limited to no more than 2 consecutive cycles.	1/2 <input type="checkbox"/> N/A
M27	There is a written or electronic waste disposal plan, which details protocols for the safe and proper disposal of medical waste, sharps, carcasses, and other waste that poses a potential threat to animal and human health and safety.	1/2 <input type="checkbox"/> N/A

## BUILDING & EQUIPMENT RECORDS

M28	House building records must be available for at least one year and contain the following information for all broilers previously and currently maintained in that house: <input type="checkbox"/> Total floor area available <input type="checkbox"/> Total number of broilers placed <input type="checkbox"/> Total number of waterers and feeders	1/2 <input type="checkbox"/> N/A
M29	Records of routine and scheduled maintenance of manual or automatic equipment must be available for at least one year.	1/2 <input type="checkbox"/> N/A
M30	Records of testing of onsite auxiliary power supply under load with outcome of the test documented at least once per flock must be available. Auxiliary power supply must have sufficient capacity to operate critical equipment.  <i>Auditor note: An auxiliary power supply is not required for sites that rely on manually operated equipment.</i>	1/2 <input type="checkbox"/> N/A
M31	Records of weekly test of alarm systems with the outcome of the test documented for controlled environment houses for at least one year. Alarm systems must remain operational even if the principal electricity has failed.	1/2 <input type="checkbox"/> N/A

M32	Records of maintenance and daily checks of ventilation equipment must be available for at least one year, including ventilation rates to maintain minimum ventilation requirements and to maintain air quality parameters. A backup plan must be in place to safeguard broilers from suffering pain or distress as a result of a malfunction of the ventilation equipment.	/2 <input type="checkbox"/> N/A
M33	Records must be available showing that heaters are inspected and cleaned annually, and electrical components are checked quarterly. Inspections can be completed by facility personnel.  <i>Auditor note: The implementation date is Jan. 1, 2026. Before Jan. 1, 2026, auditors should either award full points if the standard is met or "N/A" if the standard is not met. Starting Jan. 1, 2026, this question must be scored.</i>	/2 <input type="checkbox"/> N/A
M34	Records must be available for at least one year showing that ammonia level is measured twice per flock (chick placement and 2 weeks prior to transport at the end of the flock cycle), as described in E15, and levels should be less than 10 ppm and must not exceed 25 ppm in any location. <input type="checkbox"/> If any ammonia test result was in excess of 25 ppm, records must show that a program of ammonia mitigation was implemented and that testing was performed weekly until ammonia levels dropped below 25 ppm.	/5 <input type="checkbox"/> N/A
M35	Records showing that litter quality is measured at minimum twice per flock (chick placement and 2 weeks prior to transport at the end of the flock cycle), as described in E21 must be available for at least one year. <input type="checkbox"/> If any litter quality results were recorded as "no," records must show a litter management plan was implemented and weekly testing was performed until all locations are recorded as "yes."	/5 <input type="checkbox"/> N/A

## RECORDS OF STOCKPERSON TRAINING

M36	Records of stockperson training at orientation, annual updates, and any additional specialized training, appropriate to the level of operation must be available, with dates and signatures for both "classroom" and "hands-on" training portions. Training must be provided in a language the stockperson can understand.	/5 <input type="checkbox"/> N/A
M37	Training material must include at a minimum: <input type="checkbox"/> Normal and abnormal (including stress and fear) behavior of broilers to recognize the signs that indicate good or poor health and welfare <input type="checkbox"/> Proper low-stress broiler handling <input type="checkbox"/> Physical and environmental requirements for broilers <input type="checkbox"/> Signs of common diseases and appropriate actions for treatment <input type="checkbox"/> Factors that affect litter condition and how to identify welfare problems associated with poor litter management <input type="checkbox"/> Training of the emergency response plan	/5 <input type="checkbox"/> N/A
M38	There must be documentation that transport crews have been trained in catching, carrying, and loading protocols, broiler handling, and in the operation of any equipment used during catching and transport. Auditor note: An auxiliary power supply is not required for sites that rely on manually operated equipment.	/5 <input type="checkbox"/> N/A
M39	Documentation must be provided if crews outside the producer's control are familiar with AHC Standards. Crew training must be validated through employee documents or through COCs.	/5 <input type="checkbox"/> N/A

## EXTERIOR ACCESS SOPS

The American Humane Certified™ Animal Welfare Standards for Broiler Chickens do not require that broilers have outdoor access. Where they do, the following standards must be met.

M40	<p>Where broilers have access to the outside, exterior access SOPs must be available and include as a minimum:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Twice daily inspection of the broilers and the outdoor facilities</li> <li><input type="checkbox"/> Maintenance of shade/screening and exterior substrate</li> <li><input type="checkbox"/> Schedule for when broilers have access to the exterior (daily procedures for opening/closing pop holes, with continuous access to the outdoor areas during daylight hours, weather permitting, and closed access during nighttime)</li> <li><input type="checkbox"/> Protection must be provided from predators</li> <li><input type="checkbox"/> If dust-bathing environment for broilers is provided outdoors, there must be maintenance of suitable substrate</li> <li><input type="checkbox"/> Maintenance to prevent buildup of pathogens and allow vegetation to regrow where the climate allows</li> </ul>	<p>/2</p> <p><input type="checkbox"/> N/A</p>
M41	<p>In addition, where outdoor runs have a cover of living vegetation, SOPs must be available for the provisions for the maintenance and management to remedy damaged or sodden ground and allow the vegetation to regrow in order to provide an appropriate cover of living vegetation.</p>	<p>/2</p> <p><input type="checkbox"/> N/A</p>
M42	<p>Where broilers have exterior access with mobile housing, SOPs must be available and include schedule for rotation of mobile housing.</p>	<p>/2</p> <p><input type="checkbox"/> N/A</p>

## ON-SITE EVALUATION OF FOOD & WATER

FW1	<p>Broilers must have daily access to food, except prior to transport for processing or as required and documented by the flock veterinarian.</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> The number of broilers per feeder must be less than or equal to the maximum number specified by documents from the feeder manufacturer or the targets for feed intake and body weight gain specified in the performance parameters plan must all be met.</li> </ul>	<p>/20</p> <p><input type="checkbox"/> N/A</p>
FW2	<p>Food must be fresh and not left in a contaminated (i.e. moldy, wet, soiled with rodent feces, etc.) or stale condition.</p>	<p>/10</p> <p><input type="checkbox"/> N/A</p>
FW3	<p>Broilers must have continuous access to an adequate supply of clean, fresh drinking water, except immediately prior to transport for processing.</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Drinkers must be located to allow the broilers to drink without restriction and must be at optimum height (as per manufacturer's guidelines) for the size and age of the broilers.</li> <li><input type="checkbox"/> The number of broilers per waterer must be less than or equal to the maximum number specified by documents from the waterer manufacturer.</li> </ul>	<p>/20</p> <p><input type="checkbox"/> N/A</p>

FW4	<p>At the time of the audit, no more than 10% of water lines can be inoperable.</p> <p><i>Auditor note: randomly select at least 10 waterers that represent all water lines and multiple parts of the barn to be tested. For example, select a few waterers for each water line and spread the testing locations throughout the barn. No more than 1 waterer may be inoperable when 10 are sampled.</i></p> <p><b>COUNT OF INOPERABLE WATERERS:</b> _____</p>	<p>/20</p> <p><input type="checkbox"/> N/A</p>
FW5	<p>In the case of a water outage or failure, on-site provisions must be in place to provide clean, fresh water for the duration of the outage.</p>	<p>/10</p> <p><input type="checkbox"/> N/A</p>
FW6	<p>In order to reduce water spillage and prevent consequent problems with litter management, waterers must be of an appropriate design.</p> <p><i>Auditor note: where a new drinking system is being installed, there must be no open water systems that allow water spillage and soaking of litter.</i></p>	<p>/5</p> <p><input type="checkbox"/> N/A</p>

## ON-SITE EVALUATION OF BUILDING AND ENVIRONMENT

E1	<p>Structural biosecurity must be maintained by:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Signs posted at the farm and/or house entrances that provide instructions and information regarding biosecurity procedures</li> <li><input type="checkbox"/> Exclusion of dogs and other animals from the houses</li> <li><input type="checkbox"/> Log of approved visitors with names and dates</li> <li><input type="checkbox"/> A physical method that excludes any unapproved visitors from entering the houses</li> <li><input type="checkbox"/> Perimeter fencing, overhead netting in yards (where there is outside access for broilers), screening of drains/vents/openings, or other physical methods for exclusion of pests, predators, and wild birds</li> </ul>	<p>/5</p> <p><input type="checkbox"/> N/A</p>
E2	<p>Operational biosecurity must be maintained as follows:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> The vegetation adjacent to surrounding buildings in outdoor areas are kept short and tidy within at least 24" of the house</li> <li><input type="checkbox"/> Evidence of pest control methods, such as baiting and trapping</li> <li><input type="checkbox"/> Bulk feed and emergency water sources are covered and protected, and other potential attractants of pests, rodents, mold, etc. are removed (i.e. open trash cans with food waste or other items not necessary to the operation of the house)</li> <li><input type="checkbox"/> The provision of protective clothing, foot baths, and/or shower facilities, where appropriate</li> </ul>	<p>/5</p> <p><input type="checkbox"/> N/A</p>
E3	<p>An emergency response plan (ERP) must be posted at the entrances to all houses, with the exception that the ERP may be posted at a central office or the main office if the office is located on the same site as the facility.</p>	<p>/2</p> <p><input type="checkbox"/> N/A</p>

E4	Each barn must have logs posted for the daily/weekly/monthly procedures conducted on site (such as equipment checks, feed/water checking, water line flushing, etc.).	/2 <input type="checkbox"/> N/A
E5	There must be no sharp edges, projections, protrusions, damaged partitions, etc. that are likely to cause injury or distress to the broilers.	/5 <input type="checkbox"/> N/A
E6	Electrical equipment must be: <input type="checkbox"/> Inaccessible to the broilers <input type="checkbox"/> Well-insulated and properly grounded <input type="checkbox"/> Safeguarded from rodents	/2 <input type="checkbox"/> N/A
E7	With the exception of insecticidal preservatives, broilers must have no possibility to come into contact with paints, wood preservatives, disinfectants, or other toxins.	/2 <input type="checkbox"/> N/A
E8	Where used, euthanasia equipment must show no obvious signs of neglect, i.e. rust, dirt, or grime, and must be stored in a secure but accessible location.	/10 <input type="checkbox"/> N/A
E9	For controlled environment houses, a stockperson must demonstrate that an auxiliary power supply, such as a standby generator, is available on-site, unless the site relies on manually operated equipment.	/15 <input type="checkbox"/> N/A
E10	For controlled environment houses, a stockperson must demonstrate that alarm systems (audible & remote) are installed.	/15 <input type="checkbox"/> N/A
E11	Where automatic ventilation systems are used, it must include back-up equipment or means of ventilation (whether automatic or not) which, in the event of such a failure of the ventilation system will provide adequate ventilation to prevent broilers from suffering unnecessary distress because of the failure.	/10 <input type="checkbox"/> N/A
E12	The ventilation system must be connected to an alarm to alert about potential failure, unless using a manual ventilation system.	/10 <input type="checkbox"/> N/A
E13	There must be documentation of daily recording or electronic record of minimum and maximum temperature indicating that a ventilation system is available and working for the current flock.	/10 <input type="checkbox"/> N/A



There must be documentation that:

- The current flocks are evaluated twice daily with personnel initials or time of checks
- Mortalities and broilers that need to be euthanized (culled) due to recurring injury, terminal illness, compromised welfare, or otherwise determined by trained personnel or flock veterinarian, are recorded daily

/30  
 N/A

*Auditor note: if there are no mortalities or culls, a zero must be recorded for that day.*



Ammonia level, measured at the height of the broilers at 3 locations in the utilized space of the house, should be less than 10 ppm and must not exceed 25 ppm in any location. Award full points if all measures are below 25 ppm.

\_\_\_\_\_  
FIRST 1/3

\_\_\_\_\_  
SECOND 1/3

\_\_\_\_\_  
LAST 1/3

/30  
 N/A

### Non-Gradient or Traditional Lighting Systems

The lighting system must provide an average minimum illumination of 10 lux (1 foot-candle) sampled at the height of the broilers. The auditor must assess illumination at the height of the broilers at 4 locations within the broiler house that represent the entire house. Full points are to be awarded if the average illumination is at least 10 lux (1 foot-candle). The locations are specified as follows:

$$\left( \frac{\text{____}}{\text{UNDER LIGHT}} + \frac{\text{____}}{\text{BETWEEN LIGHTS}} + \frac{\text{____}}{\text{UNDER LIGHT}} + \frac{\text{____}}{\text{BETWEEN LIGHTS}} \right) / 4 = \text{_____}$$

### Gradient/Line/Variable Lighting Systems

The lighting system must provide high intensity lighting at the feedline ( $\geq 20$  lux or 2 foot-candles) and low intensity light throughout the barn. The auditor must assess illumination at the height of the broilers at 4 locations within the broiler house. Full points are to be awarded if the facility is using a gradient/line/variable lighting system as defined in the American Humane Certified™ Broiler Chickens Welfare Standards. Full points are to be awarded if the high intensity locations are at least 20 lux or 2 foot-candles. The locations are specified as follows:

\_\_\_\_\_  
HIGH INTENSITY    HIGH INTENSITY    LOW INTENSITY    LOW INTENSITY

### Sunlight or Natural Lighting Systems

The lighting system must provide an average minimum illumination of 10 lux (1 foot-candle) sampled at the height of the broilers. The auditor must assess illumination at the height of the broilers at 4 random locations within the broiler house and record the values below. Full points are to be awarded if the average illumination is at least 10 lux (1 foot-candle).

$$\left( \text{_____} + \text{_____} + \text{_____} + \text{_____} \right) / 4 = \text{_____}$$

Circle the unit measures were taken in: LUX or FOOT-CANDLE

Broilers being assessed are how many weeks old? \_\_\_\_\_

/15  
 N/A

E16



E17	Adequate lighting, whether fixed or portable, indoors or outdoors, must be available to enable broilers to be thoroughly inspected at any time.	/5 <input type="checkbox"/> N/A
E18	<p>The maximum stocking density allowed is 7.0 pounds of broiler weight (expected market weight) per square foot (34 kilograms per square meter) unless it can be demonstrated that, at a higher stocking density, <b>all</b> the following are achieved:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Flock growth rates, both during the last week of the growth period and cumulatively, are within the tolerance limits in the performance parameter plan</li> <li><input type="checkbox"/> The percentage of mortalities and culls, both during the last week of the growth period and cumulatively, are within the tolerance limits in the performance parameter plan</li> <li><input type="checkbox"/> The standards for gait scoring, bird distribution, ammonia levels, and litter quality squeeze test are met (Section B)</li> <li><input type="checkbox"/> The target stocking density does not exceed 8.2 pounds of broiler weight per square foot (40 kg per square meter)</li> </ul>	/15 <input type="checkbox"/> N/A
E19	<p>Broilers must have access to well-maintained litter at all times. The litter must be:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Suitable, absorbent material of an appropriate particle size (less than 1 inch)</li> <li><input type="checkbox"/> Sufficient depth (no less than 2 inches) for dilution of feces</li> </ul>	/5 <input type="checkbox"/> N/A
E20	Litter must not be caked with feces or water beyond 2 feet of feeders and drinkers.	/5 <input type="checkbox"/> N/A
	<p>Litter must be maintained in a dry and friable condition and must be tested at 6 random locations. When litter is squeezed in the hand, it must not form a clump, and there must be no free water that is released. If no free water is released and the litter crumbles easily, record “Yes” on each location, otherwise the litter is too wet, and record “No” on the location. If any locations receive a “no”, award 0 points. This must be measured twice in the first third, second third, and last third of the barn and outcomes recorded below:</p> <p><b>First 1/3 Location 1:</b> _____ <b>Location 2:</b> _____</p> <p><b>Second 1/3 Location 1:</b> _____ <b>Location 2:</b> _____</p> <p><b>Last 1/3 Location 1:</b> _____ <b>Location 2:</b> _____</p> <p><i>Auditor note: Auditor must not perform the squeeze test at the waterline.</i></p>	/30 <input type="checkbox"/> N/A

E22	<p>At least one of the following types of environmental enrichment must be provided to the broilers:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Elevated resting places (e.g. platforms, boxes, ramps, A-frames)</li> <li><input type="checkbox"/> Foraging enrichments (e.g. straw bales, hanging edible items)</li> <li><input type="checkbox"/> Outdoor access that meets the exterior access SOPs</li> <li><input type="checkbox"/> Gradient or line lighting</li> </ul> <p>The enrichments must be evenly distributed throughout the house, provided in sufficient quantity to allow the broilers to use them freely, and not cause injury to broilers.</p> <p><b>Enrichment used:</b> _____</p> <p><b>Number of enrichments offered:</b> _____</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> For outdoor access enrichment, daily records must show that the number of individual days for which it was necessary to secure the broilers indoors did not exceed 21 days in total.</li> </ul> <p><i>Auditor note: The implementation date is Jan. 1, 2026. Before Jan. 1, 2026, auditors should either award full points if the standard is met or "N/A" if the standard is not met. Starting Jan. 1, 2026, this question must be scored.</i></p>	<p style="text-align: right;">/5</p> <p><input type="checkbox"/> N/A</p>
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## ON-SITE EVALUATION OF EXTERIOR ACCESS

The American Humane Certified™ Animal Welfare Standards for Broiler Chickens do not require that broilers have outdoor access. Where they do, the following guidelines must be met.

E23	<p>Where exterior access is provided, areas must: Twice daily inspection of the broilers and the outdoor facilities</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Have active management of damaged ground, including resting (rotation) and/or reseeding of ground to encourage regrowth, where necessary</li> <li><input type="checkbox"/> Be designed and managed to help ensure that the area around the house is well-drained and does not become muddy</li> <li><input type="checkbox"/> Provide partial overhead cover, either natural or manmade</li> <li><input type="checkbox"/> Protection must be provided from predators and other birds</li> <li><input type="checkbox"/> In warm months, provide a sufficiently large, shaded area so that the broilers are able to spread out to cool off</li> </ul>	<p style="text-align: right;">/10</p> <p><input type="checkbox"/> N/A</p>
E24	<p>Where broilers have access to outdoor runs (porches/winter gardens), the run must:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Be appropriate size for the flock population that allows for effective management of pathogenic contamination and maintenance of vegetation</li> <li><input type="checkbox"/> Be provided with shade and cover/screening to discourage contact with predators, rodents, and wild birds</li> </ul>	<p style="text-align: right;">/10</p> <p><input type="checkbox"/> N/A</p>
E25	<p>Where outdoor runs are provided without a cover of living vegetation:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> The outdoor area must be constructed of a material that can be readily cleaned and disinfected between flocks</li> <li><input type="checkbox"/> The outdoor area must be provided with a well-maintained, suitable substrate (such as dry wood chips)</li> </ul>	<p style="text-align: right;">/10</p> <p><input type="checkbox"/> N/A</p>

E26	Exit areas to the outside must be provided, evenly distributed, and in a sufficient number to allow broilers to readily access the outside areas. Exits must be no smaller than 1½ feet high and 2 feet wide to help ensure there is no piling or other risk of broiler injury upon exiting.	/10 <input type="checkbox"/> N/A
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## ON-SITE EVALUATION OF CHICKS

Chicks are defined as broilers that are less than or equal to 7 days old. Chicks do not need to be observed on each broiler site, but where chicks are present, the following auditor observation guidelines must be met.

C1	When handling, chicks must be handled with care and not be dropped from heights of more than 12 inches.	/10 <input type="checkbox"/> N/A
C2	<p>Day old chicks must be handled carefully and placed in an appropriate environment for thermal conditions.</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Brooder area design must allow chicks to move freely towards or away from the brooder</li> <li><input type="checkbox"/> The behavior of the chicks must be closely monitored throughout the brooding period and the brooders adjusted accordingly. (i.e. when all of the chicks are huddled, it is too cold; when all are at the perimeter of the brooder, it is too hot; when all are clustered to one side, it is too drafty)</li> </ul>	/10 <input type="checkbox"/> N/A
C3	<p>Supplementary feed must be provided for chicks during their first week, unless otherwise specified by the feed equipment manufacturer and documented by the producer.</p> <p><i>Auditor note: if otherwise specified by the feed equipment manufacturer, mark as N/A and record the name of the feed equipment as a comment.</i></p>	/10 <input type="checkbox"/> N/A

## ON-SITE EVALUATIONS OF BROILERS

Full instruction for evaluation of broilers are located in American Humane Certified™ Animal Welfare Standards for Broiler Chickens.

Transect walks are to be performed by walking at least ¾ of the length of the house and back in 2 different routes.

*Note: If at any point during on-site broiler observation the broilers show piling behaviors or signs of stress or fear, the auditor is to stop observation and take necessary steps to alleviate stress on the broilers.*

B1	Assessing the entire house, broilers must be spaced evenly and regularly throughout the house and not clustered or huddled in one area. This observation should be performed before walking through the birds, to avoid piling or clustering caused by human handling or presence.	/15 <input type="checkbox"/> N/A
B2	Assessing the entire house, no more than one quarter of the house are severely open-mouth and dropped-wing panting. This observation should be observed before walking through the birds, to avoid panting caused by human handling or presence.	/15 <input type="checkbox"/> N/A
B3	While performing transect walks, there must be evidence that deceased broilers are identified and removed daily by farm caretakers.	/20 <input type="checkbox"/> N/A
 B4	<p>The auditor must walk approximately 100 feet between the wall and the waterline and record the number of broilers that cannot walk 5 feet or there is obvious lameness (gait score 2). There must be no more than 5 broilers with a gait score of 2.</p> <p><b>Count of broilers with gait score of 2:</b> _____</p> <p><i>Auditor note: Any broiler with a gait score of 2 identified during the audit must be addressed by the appropriate personnel.</i></p>	/30 <input type="checkbox"/> N/A
B5	<p>While performing transect walks, there must be no more than 5 upside down broilers (broilers that are flipped over on their back and cannot right themselves and show evidence that they have been in this position for an extended time as indicated by dirty feathers or further wear on the bird's back; "turtle birds") in one house.</p> <p><b>Count of upside-down broilers:</b> _____</p> <p><i>Auditor note: Any upside-down broilers identified during the audit must be addressed by the appropriate personnel.</i></p>	/15 <input type="checkbox"/> N/A
P/F	Throughout the course of the audit, the auditor must not have observed farm personnel committing willful acts of abuse or neglect, which include but are not limited to kicking, throwing, making loud noises or quick movements to purposefully scare birds, or neglecting to provide feed, water, or health care.	RECORD AT END OF AUDIT
P/F	There are no live broilers in any bird disposal areas.	RECORD AT END OF AUDIT

## TRANSPORT AND HANDLING SOPS

S1	<p>An animal welfare officer (AWO) must be identified and present and is responsible for ensuring the implementation of animal welfare policies and for monitoring operations for animal welfare.</p> <p><b>Name of AWO:</b> _____</p>	<p><i>/2</i></p> <input type="checkbox"/> N/A
S2	<p>There is a written or electronic SOP that states:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Broilers must be provided water up to the time when catching begins.</li> <li><input type="checkbox"/> Broilers must not be deprived of food for more than 16 hours in total, including the period from loading, transport, and up to the time of processing.</li> </ul>	<p><i>/2</i></p> <input type="checkbox"/> N/A
S3	<p>There is a written or electronic SOP that states, where possible, feeders, waterers, and other obstacles must be raised or removed from the house prior to catching to minimize the risk of bruising.</p>	<p><i>/2</i></p> <input type="checkbox"/> N/A
S4	<p>There is a written or electronic SOP that states catching must take place in low lighting to minimize broilers' fear reactions.</p>	<p><i>/2</i></p> <input type="checkbox"/> N/A
S5	<p>There is a written or electronic SOP that states action must be taken during handling to prevent broilers from piling. When piling occurs, the broilers must be allowed time to spread out and to settle before catching is resumed.</p>	<p><i>/2</i></p> <input type="checkbox"/> N/A
S6	<p>There is a written or electronic SOP that states the transport modules:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Are appropriate for the size/weight of the broilers</li> <li><input type="checkbox"/> Have no sharp edges, holes large enough that a broiler can escape, or other protrusions or mechanisms which may cause injury to the broilers</li> <li><input type="checkbox"/> Must have a solid floor surface to prevent soiling of the broilers in the stack below</li> </ul> <p><i>Auditor note: Injury is described as damage severe enough for the formation of granular scar tissue or defective bones or joints, and to an extent significantly greater than would be caused by accidental bumps or scratches.</i></p>	<p><i>/2</i></p> <input type="checkbox"/> N/A
S7	<p>All personnel in charge of transportation and transport equipment, including non-employees, must be trained in handling broilers when loading and unloading them and while in transit. This must be verified through records or a Certificate of Conformance (COC).</p>	<p><i>/2</i></p> <input type="checkbox"/> N/A



S8	<p>There is a written or electronic catching and handling plan, stating that when catching (select the applicable catching method):</p> <p><b>By Hand:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> No more than three broilers may be carried in one hand at one time unless the following performance-based metrics data is provided from the processing plant and meets the AHC outlined tolerance limits for broken wing score, broken leg score, and leg bruising score.</li> <li><input type="checkbox"/> Broilers must never be carried by the wings or the neck.</li> <li><input type="checkbox"/> Broilers must be placed in the transport module as quickly as possible.</li> </ul> <p><b>By Mechanical Catchers:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> There must be sufficient personnel as required by the manufacturer for the operation of the machinery.</li> <li><input type="checkbox"/> Broilers must be guided smoothly towards the mouth of the catcher, and the machine is run at a speed to allow the smooth loading of the broilers into the modules.</li> <li><input type="checkbox"/> All personnel responsible for operation of the machinery must maintain constant vigilance throughout loading to help ensure that no broilers are caused injury.</li> </ul>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
S9	<p>There is a written or electronic SOP stating that in periods of hot weather, broilers must be transported at night or in the coolest part of the day OR systems must be in place to provide cooling during load in/out of broilers.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
S10	<p>There is a written or electronic SOP to identify steps that are to be taken to shelter and protect the broilers when they are transported during extreme weather.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
S11	<p>There is a written or electronic SOP to address procedures to be followed in the event of an emergency, such as an accident.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
S12	<p>There is a written or electronic SOP stating that the person supervising the catching and loading of broilers must work closely and coordinate with the processing plant to minimize the time broilers spend waiting on the vehicle.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
S13	<p>There is a written or electronic SOP outlining that every effort must be made to help ensure journeys are completed without unnecessary delays, i.e. drivers must be aware of any potential traffic problems and plan their journey accordingly.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
S14	<p>There is a written or electronic SOP stating that if it is necessary to keep broilers on a stationary vehicle, the driver must take action to avoid thermal stress to the broilers.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>
S15	<p>Records must be kept on file for at least one year for each flock, documenting that the time of departure from the broiler farm to the time of unloading at the processing plant for each transport truck does not exceed 12 hours.</p>	<p><i>1/2</i> <input type="checkbox"/> N/A</p>



## ON-SITE EVALUATION OF TRANSPORT

Auditor sampling of transport evaluation: On the day and time of observation, 33% of catching crews on the audit site must be observed. For each crew, the auditor must observe 20% of the catch crew's modules, with a minimum of 10 modules, spread out over at least 2 trailers for catching, carrying, and loading:

**Number of catch crews to observe:** \_\_\_\_\_

**20% of total modules with a minimum of 10 for each catch crew:** \_\_\_\_\_  
 \_\_\_\_\_

T1	Before catching or handling, feeders, waterers, and other obstacles must be raised or removed from the house.	/10 <input type="checkbox"/> N/A
T2	<p>Of the observed transport modules (20% of total modules by observed catch crews, minimum of 10, across at least 2 trailers), modules should be inspected for any that are damaged or defective that could cause injury to the broilers (i.e. bent wires, holes large enough for a bird to escape, etc.). No modules can be damaged or defective to cause injury.</p> <p><b>Number of modules inspected:</b> _____</p> <p><b>Count of defective modules:</b> _____</p> <p><b>Percent defective modules:</b> _____</p>	/20 <input type="checkbox"/> N/A
T3	Catching and handling must take place in low lighting to minimize broilers' fear reactions.	/10 <input type="checkbox"/> N/A
T4	<p>When catching, carrying, and loading (select the applicable catching method):</p> <p><b>By Hand:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> No more than three broilers may be carried in one hand at one time unless the following performance-based metrics data is provided from the processing plant and meets the AHC outlined tolerance limits for broken wing score, broken leg score, and leg bruising score.</li> <li><input type="checkbox"/> Broilers must never be carried by the wings or the neck.</li> <li><input type="checkbox"/> Broilers must be placed in the transport module as quickly as possible.</li> </ul> <p><b>By Mechanical Catchers:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> There must be sufficient personnel as required by the manufacturer for the operation of the machinery.</li> <li><input type="checkbox"/> Broilers must be guided smoothly towards the mouth of the catcher, and the machine is run at a speed to allow the smooth loading of the broilers into the modules.</li> <li><input type="checkbox"/> All personnel responsible for operation of the machinery must maintain constant vigilance throughout loading to help ensure that no broilers are caused injury.</li> <li><input type="checkbox"/> Mechanical catchers are not causing injury to the broiler.</li> </ul>	/20 <input type="checkbox"/> N/A



T5	During catching, action must be taken during handling to prevent broilers from crowding. When crowding occurs, the broilers must be allowed time to spread out and to settle before catching is resumed.	/10 <input type="checkbox"/> N/A
T6	When observing the transport modules (20% of total modules by observed catch crews, minimum of 10, across at least 2 trailers), modules must: <input type="checkbox"/> Be appropriate for the size/ weight of the broilers <input type="checkbox"/> Have a solid floor surface to prevent soiling of the broilers in the stack below <input type="checkbox"/> All broilers are upright in the module and no broilers have their body parts caught in the module door <input type="checkbox"/> The density in the module is appropriate for the ambient temperature <input type="checkbox"/> Broilers are not stacked on top of one another in the modules	/20 <input type="checkbox"/> N/A
T7	During catching and transport, no injured broilers may be transported but instead must be euthanized as soon as possible.	/20 <input type="checkbox"/> N/A
P/F	All methods of euthanasia identified in the site's written SOPs, as described by caregivers, and observed during the audit must be an approved method based on AVMA Guidelines for the Euthanasia of Animals.	RECORD AT END OF AUDIT
T8	It must be apparent to the auditor that steps are to be taken to shelter and protect the broilers during loading and transport during extreme weather (e.g. avoiding long wait times, providing protection from extreme cold, etc.).	/20 <input type="checkbox"/> N/A
P/F	Throughout the course of the audit, the auditor must not have observed farm personnel committing willful acts of abuse or neglect, which include but are not limited to kicking, throwing, making loud noises or quick movements to purposefully scare birds, or neglecting to provide feed, water, or health care.	RECORD AT END OF AUDIT
P/F	There are no live broilers in any bird disposal areas.	RECORD AT END OF AUDIT
P/F	There are no live broilers in trailers that have already been unloaded and are otherwise empty.	RECORD AT END OF AUDIT



## PROCESSING SOPS AND RECORDS

R1	<p>Proof that an internal animal welfare audit is performed and documented at least annually, which can include results or record of internal audit.</p> <p><i>Auditor note: The implementation date is Jan. 1, 2026. Before Jan. 1, 2026, auditors should either award full points if the standard is met or “N/A” if the standard is not met. Starting Jan. 1, 2026, this question must be scored.</i></p>	<p><i>12</i></p> <p><input type="checkbox"/> N/A</p>
R2	<p>Processing employees must have received training on the Company Animal Welfare Policy, understand that there is a "zero-tolerance" policy regarding willful acts of abuse toward animals, and signed an animal welfare "whistle blower" policy, as defined in the American Humane Certified (AHC) Definition List within American Humane Certified™ Animal Welfare Standards for Broiler Chickens.</p>	<p><i>12</i></p> <p><input type="checkbox"/> N/A</p>
R3	<p>There must be documentation that there is an Employee Code of Conduct as defined in the AHC Definition List and that all employees have been provided training to understand it.</p>	<p><i>12</i></p> <p><input type="checkbox"/> N/A</p>
R4	<p>Managers must appoint at least one trained Animal Welfare Officer (AWO), who is responsible for the implementation of the animal welfare policy.</p> <p><b>Name of AWO:</b> _____</p>	<p><i>12</i></p> <p><input type="checkbox"/> N/A</p>
R5	<p>There is a written or electronic SOP outlining that the AWO must make frequent checks throughout the day to help ensure that broilers are being effectively stunned and are insensible throughout the slaughter operation. Where this is not found to be the case, they must take immediate remedial action.</p>	<p><i>12</i></p> <p><input type="checkbox"/> N/A</p>
R6	<p>There is a written or electronic SOP stating that all transport modules must be examined on arrival at the processor to identify any broilers suffering from injury. Any broiler identified as suffering from injury must be euthanized as soon as possible.</p> <p><i>Auditor note: Injury is described as damage severe enough for the formation of granular scar tissue or defective bones or joints, and to an extent significantly greater than would be caused by accidental bumps or scratches.</i></p>	<p><i>12</i></p> <p><input type="checkbox"/> N/A</p>
R7	<p>There is a written or electronic SOP stating that staff in charge of any holding premises must check that any broiler on their premises awaiting slaughter is:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Protected from direct sun and from adverse weather, i.e. wind, rain, hail, snow, etc.</li> <li><input type="checkbox"/> Provided with adequate ventilation- temperature and humidity in the holding area and within chicken loads must be regularly monitored and controlled</li> </ul>	<p><i>12</i></p> <p><input type="checkbox"/> N/A</p>
R8	<p>There is a written or electronic SOP stating that all broilers must be slaughtered in a timely manner but no later than 8 hours after arriving at the processing facility.</p>	<p><i>12</i></p> <p><input type="checkbox"/> N/A</p>

R9	<p>There is a written or electronic module dump plan, where applicable, outlining that:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Broilers are unloaded from the modules onto the conveyor belt in a way to minimize injury and distress to the broilers. The operator at the unloader must proceed slowly and be responsible for ensuring that the module doors open properly and no broilers are caught on or left in the modules. If so, the broilers must be carefully removed from the module by carrying the broiler's body or by both legs.</li> <li><input type="checkbox"/> The belt on the line must include a barrier to prevent broilers from falling off and that broilers are inspected for injury or illness. Where loose broilers are found they must be taken immediately to the hanging area or, if injured, immediately stunned or euthanized away from the line.</li> </ul>	<p>/2 <input type="checkbox"/> N/A</p>
R10	<p>There is a written or electronic SOP stating that if a defective module or cage is present the defective module or cage must be removed from use until repaired or replaced.</p>	<p>/2 <input type="checkbox"/> N/A</p>
R11	<p>There is a written or electronic shackling plan stating that the shackling line must be in a closed area, and the belt on the line must include a barrier to prevent broilers from falling off. Where loose broilers are found they must be taken immediately to the hanging area or, if injured and suffering, immediately euthanized or stunned.</p>	<p>/2 <input type="checkbox"/> N/A</p>
R12	<p>There is a written or electronic shackling plan stating that broilers must be hung by both legs and any mishanging (high hang or cross legged) must be corrected.</p>	<p>/2 <input type="checkbox"/> N/A</p>
R13	<p>There is a written or electronic SOP outlining that sufficient personnel are employed on shackling lines at all times to help ensure care and diligence, and rotated routinely to avoid fatigue.</p>	<p>/2 <input type="checkbox"/> N/A</p>
R14	<p>There is a written or electronic training policy outlining that shackling teams have been thoroughly trained to handle the broilers in such a way as to avoid injury and wing-flapping as well as getting them hung by both legs within 90 seconds of picking up the broiler.</p>	<p>/2 <input type="checkbox"/> N/A</p>
R15	<p>Written or electronic SOPs manual must be available for operators of the shackling, bleeding, and stunning equipment, provided in a language that the operator can understand, which includes:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Daily checklists and inspections</li> <li><input type="checkbox"/> Warning signs and troubleshooting</li> <li><input type="checkbox"/> Schedules for routine maintenance</li> <li><input type="checkbox"/> Protocols to be followed in the event of deviations from expected equipment function (i.e. when the equipment may be repaired in house and when the manufacturer needs to be called. This does not include defects or failures of the primary equipment, which shall automatically result in the system being shut down)</li> <li><input type="checkbox"/> Protocols specific to type of stunning equipment being used in the event of power failure or equipment breakdown</li> <li><input type="checkbox"/> Protocols to be followed in the event of power failure, including back-up procedures (i.e., use of electric stun baths or other method of stunning approved by American Humane)</li> </ul>	<p>/5 <input type="checkbox"/> N/A</p>

R16	<p>Written or electronic SOPs must be available for operators of the proper shackling, bleeding, and stunning of broilers in a language the operator can understand, which includes:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Humane handling of broilers</li> <li><input type="checkbox"/> How to assess that each broiler is receiving a proper stun</li> <li><input type="checkbox"/> No more than 10 seconds elapses between irreversible stunning and neck cutting, excluding CAS and LAPS</li> <li><input type="checkbox"/> Broilers are not immersed in the scalding tank for at least 90 seconds after carotid cutting</li> </ul>	<p>/5 <input type="checkbox"/> N/A</p>
R17	<p>There is a written or electronic SOP stating that each broiler must be checked for a poor or missed cut. This cut must be checked by the appointed member of staff who must be given sufficient time to sever the blood vessels manually, if necessary.</p>	<p>/2 <input type="checkbox"/> N/A</p>
R18	<p>There is a written or electronic SOP stating that operators and all members on the processing line must remain vigilant for any recovery by the broilers. If any indications of broiler recovery are observed the line manager and manufacturer must be notified immediately, all cycles in process must be allowed to complete, then the system must be shut down and backup protocols put into effect until corrective action is taken.</p>	<p>/2 <input type="checkbox"/> N/A</p>
R19	<p>A written or electronic emergency response plan, as defined by AHC Definition List, must be available in the main office on-site.</p>	<p>/2 <input type="checkbox"/> N/A</p>
R20	<p>All transport deaths and injuries must be recorded and reported to the AWO before the next consignment from the same source is collected. Records must be made available to the auditor.</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Where mortalities during transport are traced to a single cause, prompt action must be taken, and documented, to prevent further deaths, injury, or suffering from occurring.</li> <li><input type="checkbox"/> Levels of transport mortality above 0.2% in any three-month period are subject to investigation and must be reported to the American Humane Certified™ program.</li> <li><input type="checkbox"/> Where transport mortality has exceeded 0.2% in any three-month period, there must be documented corrective action steps to prevent further deaths from occurring.</li> </ul> <p><b>Highest DOA level recorded within the last 3 months:</b> _____</p>	<p>/10 <input type="checkbox"/> N/A</p>
 R21	<p>Monthly assessments must be made of broilers at the processing plant and one year of records must be made available to the auditor. This includes records of:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Shackling scoring (where applicable)</li> <li><input type="checkbox"/> Stunning rate scoring</li> <li><input type="checkbox"/> Missed broilers at auto knife scoring</li> <li><input type="checkbox"/> Broken wing scoring</li> <li><input type="checkbox"/> Live broilers entering the scalding tank scoring</li> <li><input type="checkbox"/> Broken leg scoring</li> <li><input type="checkbox"/> Bruised leg scoring</li> <li><input type="checkbox"/> Paw scoring</li> <li><input type="checkbox"/> Number of condemnations by the USDA</li> </ul> <p>Where scores are outside of American Humane Certified™ defined acceptable parameters, records must be available to show the corrective actions that were taken to the management and/or the environmental conditions.</p>	<p>/30 <input type="checkbox"/> N/A</p>

R22	If any monthly paw score assessments of “fail” are above 10%, the appropriate farm personnel must be informed, and a program of action must be developed to remedy the problem. Record of the action plan must be provided for the auditor.	/5 <input type="checkbox"/> N/A
R23	There must be records of annual training for all staff handling and slaughtering broilers to help ensure they are properly trained and competent to perform said duties, including dates, names of trainees, and names of trainers.	/5 <input type="checkbox"/> N/A
R24	There are records documenting that stunning equipment operators have been trained to operate the specific stunning equipment correctly and perform routine maintenance. Including but not limited to training for: <ul style="list-style-type: none"> <li><input type="checkbox"/> Procedures for starting up, using, and shutting down equipment</li> <li><input type="checkbox"/> Correct operation of equipment and the duties and responsibilities of each operator</li> <li><input type="checkbox"/> Expected operation of equipment and how to recognize when equipment is not operating correctly or is not calibrated</li> <li><input type="checkbox"/> Instructions for performing routine maintenance and troubleshooting</li> <li><input type="checkbox"/> Protocol to be followed in the event of alarms or error messages, and how to distinguish between minor alerts and those problems that warrant immediate shutdown of the equipment</li> <li><input type="checkbox"/> Protocol to be followed in the event of equipment or power failure</li> </ul>	/5 <input type="checkbox"/> N/A
R25	There are records documenting that stunning equipment operators or equipment managers have been trained to help ensure broilers have been effectively stunned or euthanized.	/5 <input type="checkbox"/> N/A
R26	For CAS or LAPS stunning, there are records documenting that daily procedures and inspections are being performed, including as a minimum: <p><b>System Start-Up Checks:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Sensors are working properly.</li> <li><input type="checkbox"/> All cameras are working properly.</li> <li><input type="checkbox"/> Vacuum pumps are on.</li> <li><input type="checkbox"/> There are no alarms are present.</li> </ul> <p><b>Leak Test:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Automatic leak tests are performed on each chamber as a minimum once per day, verified on the main screen.</li> <li><input type="checkbox"/> Chambers that pass are indicated with a green light. The operator must verify daily that each chamber in use has passed the leak test. If any chambers fail, indicated with a red light, the system shall be put into bypass and back up protocols shall be followed (i.e. use of electric stun baths or other stunning method approved by American Humane).</li> </ul>	/10 <input type="checkbox"/> N/A

R27	<p>There are records documenting that daily procedures and inspections are being performed, including as a minimum (mark the applicable operation of cycle):</p> <p><b>Operation of Cycle: LAPS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Operator puts system into Auto setting.</li> <li><input type="checkbox"/> On the Auto screen, the operator is able to view the internal pressure and elapsed time of each cycle. Operator to verify that all 8 steps in the cycle display a green light, indicating that the cycle is functioning properly.</li> <li><input type="checkbox"/> The operator has no control over the parameters or settings for pressure and time of cycle. The presence of any negative (i.e. red) indication lights must result in the automatic or, if necessary, the manual shutdown of the system and backup protocols.</li> <li><input type="checkbox"/> The operator must remain vigilant and is responsible for continuous observation of the indicators of system performance while it is in operation.</li> </ul> <p><b>Operation of Cycle: CAS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> The operator must remain vigilant and is responsible for continuous observation of the indicators of system performance while it is in operation.</li> </ul> <p><b>Operation of Cycle: Electrical</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Electrodes are clean and free of debris.</li> <li><input type="checkbox"/> The water bath stunner must be designed and set up to prevent broilers from receiving pre-stun shocks.</li> <li><input type="checkbox"/> The water bath used for stunning or euthanizing broilers must be of sufficient size and depth, and the water must not overflow at the entrance. The electrode immersed in the water must extend the length of the water bath.</li> <li><input type="checkbox"/> The stunning bath must be set at a height appropriate for the size and number of broilers. In particular, the height must be set such that the heads of all broilers make an effective contact with the water bath.</li> <li><input type="checkbox"/> A current sufficient to induce insensibility in all broilers prior to neck-cutting must be used.</li> <li><input type="checkbox"/> The water bath must be fitted with a controller that clearly displays voltage, current, and frequency settings to accurately monitor current flow through the bath when loaded with broilers.</li> </ul>	<p>/10</p> <p><input type="checkbox"/> N/A</p>
R28	<p>Records must be kept and produced for the auditor, including records of:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Processing line speed/max capacity of plant</li> <li><input type="checkbox"/> Design capacity of stunning equipment</li> <li><input type="checkbox"/> Plant processing rates, i.e. daily/weekly/ monthly numbers being processed</li> </ul>	<p>/12</p> <p><input type="checkbox"/> N/A</p>
R29	<p>There must be contingency plans in place to deal with occasions when unavoidable delays may occur and it is not possible to process broilers. Specifically, if the slaughter line is stopped, broilers between the point of shackling and the stunner must be removed and any broilers that have already been stunned must be immediately euthanized.</p>	<p>/15</p> <p><input type="checkbox"/> N/A</p>

## AUDITOR OBSERVATIONS OF PROCESSING

Full instructions for evaluation of broilers are in American Humane Certified™ Animal Welfare Standards for Broiler Chickens. For processing plants that have more than one line, the following observations must be performed for each line. For sections where more than one line is being assessed, the possible points must only be awarded if **all** lines pass the specific standard.

P1	<p>The auditor must observe the unloading area and holding premises to assess that any broiler on their premises awaiting slaughter is:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Protected from direct sun and from adverse weather, i.e. wind, rain, hail, snow, etc.</li> <li><input type="checkbox"/> Provided with adequate ventilation- temperature and humidity in the unloading/holding area and within chicken loads must be regularly monitored and controlled</li> <li><input type="checkbox"/> Euthanized as soon as possible if found to be suffering</li> </ul>	<p><b>/10</b> <input type="checkbox"/> N/A</p>
P2	<p>In the holding area all present trailers' travel modules must be inspected for any broilers suffering from injury. Any broiler identified as suffering from injury must be euthanized as soon as possible.</p>	<p><b>/10</b> <input type="checkbox"/> N/A</p>
P3	<p>In the unloading area, there must be reduced or blue lighting.</p>	<p><b>/5</b> <input type="checkbox"/> N/A</p>
P4	<p>In the unloading area, 25% of travel modules must be inspected upon unloading for any modules with broilers exhibiting signs of severe thermal discomfort.</p>	<p><b>/10</b> <input type="checkbox"/> N/A</p>
P5	<p>For 3 modules at each unloading line, modules must be transferred from the trailer to the module dump area in a way to minimize injury and distress to the broilers. Record "yes" for any line meeting this standard and "no" for any line not meeting this standard. If any line receives a "no", then no points are awarded.</p> <p><b>Unloading line 1:</b> _____      <b>Unloading line 2:</b> _____  <b>Unloading line 3:</b> _____      <b>Unloading line 4:</b> _____</p>	<p><b>/5</b> <input type="checkbox"/> N/A</p>
P6	<p>For 3 modules at each module dump area, broilers are dumped from the module in a way to minimize injury and distress to the broilers and not dumped on top of other broilers. Record "yes" for any line meeting this standard and "no" for any line not meeting this standard. If any line receives a "no", then no points are to be awarded.</p> <p><b>Dump line 1:</b> _____      <b>Dump line 2:</b> _____  <b>Dump line 3:</b> _____      <b>Dump line 4:</b> _____</p>	<p><b>/10</b> <input type="checkbox"/> N/A</p>
P/F	<p>There are no live broilers in trailers that have already been unloaded and are otherwise empty.</p>	<p><b>RECORD AT END OF AUDIT</b></p>

P7	<p>For electric stunning systems, the shackling lines must be located in a closed area, and the belt on the line must include a barrier to prevent broilers from falling off. Record “yes” for any line meeting this standard and “no” for any line not meeting this standard. If any line receives a “no”, then no points are to be awarded.</p> <p><b>Line 1:</b> _____      <b>Line 2:</b> _____  <b>Line 3:</b> _____      <b>Line 4:</b> _____</p>	<p>/5  <input type="checkbox"/> N/A</p>
P8	<p>Where loose birds are found they must be taken immediately to the hanging area or, if injured, euthanized away from the line as soon as possible (per AVMA guidelines).</p>	<p>/10  <input type="checkbox"/> N/A</p>
	<p>A count of 500 broilers leaving the shackling area must show:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> No more than 2 broilers hung on the shackles by one leg alone, AND</li> <li><input type="checkbox"/> No more than 5 broilers mishung, such as hung high on the shackle, cross legged, or other mishanging.</li> </ul> <p>Indicate count of broilers shackled by one leg and mishung for each line:</p> <p><b>Shackled by one leg:</b>  <b>Line 1:</b> _____      <b>Line 2:</b> _____  <b>Line 3:</b> _____      <b>Line 4:</b> _____</p> <p><b>Mishung:</b>  <b>Line 1:</b> _____      <b>Line 2:</b> _____  <b>Line 3:</b> _____      <b>Line 4:</b> _____</p> <p><i>Auditor note: Mark “N/A” for LAPS/CAS.</i></p>	<p>/30  <input type="checkbox"/> N/A</p>
P10	<p>Appropriate measures must be taken, and observed by the auditor, to prevent wing flapping and birds raising their heads before reaching the stunning bath (i.e. the use of a breast bar, curtains, reduction in noise, low light intensity, running a hand down the bird’s back at shackling).</p>	<p>/5  <input type="checkbox"/> N/A</p>
P/F	<p>At the shackling area, there must be no live broilers in the DOA bin.</p>	<p>RECORD  AT END OF  AUDIT</p>

Auditor observation of stunning equipment must include (only mark the applicable stunning equipment):

**Where CAS is used:**

- Sensors, cameras, and alarms are present and working properly
- Automatic leak test has been performed on each chamber and each chamber passed as indicated with green light. If any chambers fail (red light) the system shall be put into bypass and backup protocols shall be followed.

**Where LAPS is used:**

- Sensors, cameras, and alarms are present and working properly
- Automatic leak test has been performed on each chamber and each chamber passed as indicated with green light. If any chambers fail (red light) the system shall be put into bypass and backup protocols shall be followed.
- System must be put into auto setting and the Operator is able to view the internal pressure and elapsed time of each cycle, and that each cycle is functioning properly, indicated by green light.

**Where an electrical water stunning bath is used:**

- The water bath stunner must be designed and set up to prevent broilers from receiving pre-stun shocks.
- The stunning bath must be set at a height appropriate for the size and number of broilers. In particular, the height must be set such that the heads of all broilers make an effective contact with the water bath.
- The water bath must be fitted with a controller that clearly displays voltage, current, and frequency settings to accurately monitor current flow through the bath when loaded with broilers.

**Where hand-held electrical stunners are used:**

- The broilers must be restrained in a cone or on a shackle.
- They are stunned immediately after shackling.
- The stunning electrodes are placed carefully and firmly in the optimum position (between the ear and the eye).
- Stunners are operated until initial wing flapping ceases, or until the legs become rigid and extended.

/15

N/A

P11

**Electric Water Bath Stunning:**

A count of 500 broilers leaving the stunner must show no more than 5 broilers missing the stun. Indicate the number of missed broilers for each line:

**Line 1:** \_\_\_\_\_ **Line 2:** \_\_\_\_\_

**Line 3:** \_\_\_\_\_ **Line 4:** \_\_\_\_\_

**LAPS or CAS Stunning:**

A count of 500 broilers leaving the stunner must show 0 broilers who have failed to be properly stunned. Indicate the number of missed broilers for each line:

**Line 1:** \_\_\_\_\_ **Line 2:** \_\_\_\_\_

**Line 3:** \_\_\_\_\_ **Line 4:** \_\_\_\_\_

/30

N/A



P12



Out of 500 broilers, there must be no more than 15 broilers with broken or dislocated wings. This observation can be completed anywhere after the stunner, but before entering the scalding tank. Indicate the number of broilers with broken or dislocated wings for each line:

**Line 1:** \_\_\_\_\_ **Line 2:** \_\_\_\_\_  
**Line 3:** \_\_\_\_\_ **Line 4:** \_\_\_\_\_

/30  
 N/A

P14

Where applicable, no more than 10 seconds must elapse between stunning and neck cutting. Record how many seconds elapse between stunning and neck cutting for 3 broilers on each line. All measurements must be below 10 seconds to receive credit for this question. If using CAS or LAPS, mark as N/A.

**Line 1:** \_\_\_\_\_  
**Line 2:** \_\_\_\_\_  
**Line 3:** \_\_\_\_\_  
**Line 4:** \_\_\_\_\_

/10  
 N/A



A count of 500 broilers leaving the automatic knife must show:

- No more than 5 broilers that have missed the automatic cutter; AND
- There must be a manual backup available to perform the effective ventral cut on each broiler that missed the automatic cut.

Indicate count of broilers missing the automatic cutter for each line:

**Line 1:** \_\_\_\_\_ **Line 2:** \_\_\_\_\_  
**Line 3:** \_\_\_\_\_ **Line 4:** \_\_\_\_\_

/30  
 N/A

P16

Where applicable, at least 90 seconds elapses between the major blood vessels in their necks being severed and immersion into the scalding tank. Record how many seconds elapse between blood vessels being severed and immersion in the scalding tank for 3 broilers on each line. If more than 90 seconds have elapsed the auditor can record ">90". Record the time on 3 broilers for each line. All measurements must be above 90 seconds to receive credit for this question.

**Line 1:** \_\_\_\_\_  
**Line 2:** \_\_\_\_\_  
**Line 3:** \_\_\_\_\_  
**Line 4:** \_\_\_\_\_

/10  
 N/A

P/F

There must be no live broilers entering the scalding tank. A "live broiler" is defined as any broiler missing both the automatic and the backup knife whose carotid arteries have not been effectively severed prior to the broiler entering the scalding tank. Auditors may observe these birds after exiting the scalding tank, which may appear red in color with an uncut carotid artery. At least 500 broilers must be observed.

RECORD  
 AT END OF  
 AUDIT

P17	<p>After the picker, a count of 250 broilers (500 paws) must show no more than 25 broilers (50 paws) with a paw score of “Fail” on the pass/fail “AAAP Paw Scoring System” scale Indicate count of broilers with a “fail” paw score for each line:</p> <p><b>Line 1:</b> _____      <b>Line 2:</b> _____  <b>Line 3:</b> _____      <b>Line 4:</b> _____</p>	<p>/10  <input type="checkbox"/> N/A</p>
	<p>After the picker, a count of 500 broilers leaving the de-feathering area must show no more than 3 broilers with broken legs with hemorrhaging or bruised legs (AAAP Broiler Leg Injury Guide). Indicate count of broilers <b>with</b> broken legs with hemorrhaging or bruised legs for each line:</p> <p><b>Line 1:</b> _____      <b>Line 2:</b> _____  <b>Line 3:</b> _____      <b>Line 4:</b> _____</p>	<p>/30  <input type="checkbox"/> N/A</p>
P19	<p>For all equipment observed during the audit, there must be no sharp edges, projections, protrusions, damaged equipment, etc. that are likely to cause injury or distress to the broilers.</p>	<p>/5  <input type="checkbox"/> N/A</p>
P/F	<p>Throughout the course of the audit, the auditor must not have observed farm personnel committing willful acts of abuse or neglect, which include but are not limited to kicking, throwing, making loud noises or quick movements to purposefully scare birds, or neglecting to provide feed, water, or health care.</p>	<p>RECORD  AT END OF  AUDIT</p>
P/F	<p>All methods of euthanasia identified in the site’s written SOPs, as described by caregivers, and observed during the audit must be an approved method based on American Veterinary Medical Association Guidelines for the Euthanasia of Animals.</p>	<p>RECORD  AT END OF  AUDIT</p>
P/F	<p>There are no live broilers in any bird disposal areas.</p>	<p>RECORD  AT END OF  AUDIT</p>

## PASS/FAIL AUDITOR EVALUATIONS

Please check whether the processor has “passed” or “failed” each of the following evaluation measures.

P/F1	Throughout the course of the audit, the auditor must not have observed farm personnel committing willful acts of abuse or neglect, which include but are not limited to kicking, throwing, making loud noises or quick movements to purposefully scare birds, or neglecting to provide feed, water, or health care.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
P/F2	All methods of euthanasia identified in the site’s written SOPs, as described by caregivers, and observed during the audit must be an approved method based on American Veterinary Medical Association Guidelines for the Euthanasia of Animals.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
P/F3	There are no live broilers in any bird disposal areas.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
P/F4	There are no live broilers in trailers that have already been unloaded and are otherwise empty.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
P/F5	At the shackling area, there must be no live broilers in the DOA bin.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
P/F6	There must be no live broilers entering the scalders. A “live broiler” is defined as any broiler missing both the automatic and the backup knife whose carotid arteries have not been effectively severed prior to the broiler entering the scalders. Auditors may observe these birds after exiting the scalders, which may appear red in color with an uncut carotid artery. At least 500 broilers must be observed.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail



# NOTIFICATION OF NON-CONFORMANCE

To be filled out by the auditor and signed at the exit interview at the end of the on-site audit. The following non-conformances were found during the American Humane Certified™ audit on:

\_\_\_\_\_

Within 10 business days of audit entry, you must submit a Corrective Action Plan that includes the corrective action to be taken, the person responsible for the correction, and the date the correction will be completed. After correction, a Corrective Action Proof of Completion with supporting documentation must be submitted to the American Humane Certified™ program. Documentation may include pictures, copies of daily reports, training records, veterinary health plan adjustments, etc. Producers/ managers are encouraged to submit progress reports as corrective actions are taken.

## AUDIT SUMMARY

PRODUCER	AUDIT LOCATION
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NON-CONFORMANCES

COMMENTS

OUT OF SCOPE OBSERVATIONS

Notes should include each non-conformance item (for example: FW3, H12) and details of the non-conformance. Attach additional pages as needed. Information in the completed Animal Welfare Audit Tool and Notification of Non-Conformance Report is complete, correct, and has been verified by the auditor. One copy should be left with the producer and one copy should be retained for American Humane.

AUDITOR SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

I, the undersigned, agree to submit a Corrective Action Plan within 10 business days of audit entry. I will submit a Corrective Action Proof of Completion and agree to additional audits, if needed, to maintain certification.

PRODUCER SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_