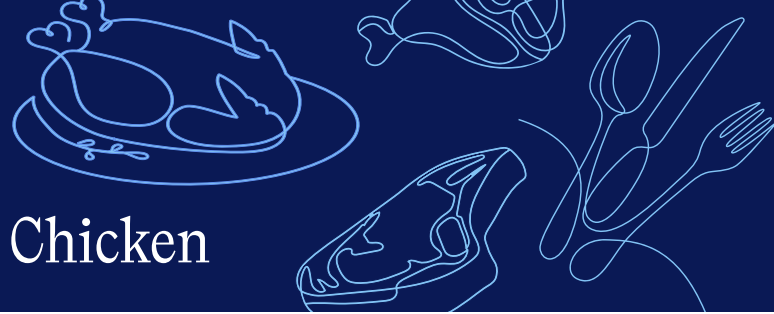




Nourishing Today
Sustaining Tomorrow

2026 Animal Welfare Metrics & Guidance — Chicken



Instructions

- Select *Yes*, *No*, or *Not Reporting* for each metric. If *Yes*, select which establishment(s) the “*Yes*” is applicable to by checking the box next to each establishment id.
- Report data for the prior calendar year.
- Animal welfare metrics are reported for slaughter establishments by protein type.
- Resources provide information to assist in meeting the metric or to help define criteria for the metric. Resources may be a known standard, policy, practice, program, and/or recognized best practice.
- Definitions (unless otherwise clarified in the metric):
 - » Supplier: who the Establishment receives a product and/or service from.
 - » Customer: who the Establishment sells a product and/or service to.
- In the reporting portal, the question mark (?) after each metric provides interpretation guidance, best practices, and applicable resources.

1. Do any establishments at a minimum annually pass an accredited third-party National Chicken Council (NCC) Broiler Welfare Audit – the Processing Operations Area conducted by a certified auditor?

Best Practices:

- A goal has been established to conduct and pass an accredited third-party audit annually at the slaughter establishment(s).
- A passing third-party audit is conducted annually at the establishment(s).
- During the entire calendar year, the establishment(s) does not fail a third-party audit or if there was a failure, the establishment passed the re-audit with sufficient corrective actions in place. An establishment does not meet this metric if the audit failure was due to observed acts of abuse.

Resources:

- National Chicken Council (NCC) [Broiler Welfare Guidelines and Audit Checklist](#)
- PAACO Certification <https://animalauditor.org/>

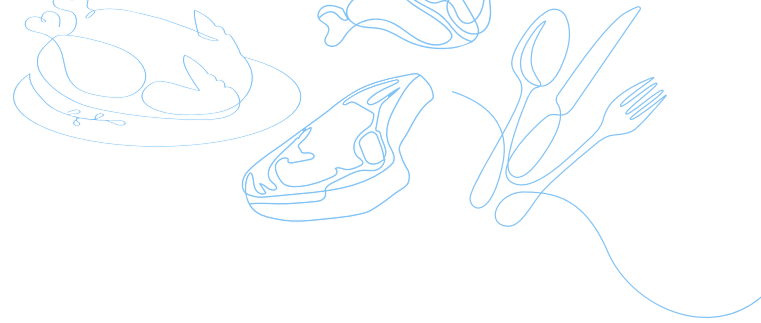
Yes	No	Not Reporting
If yes, list USDA ID(s) below		

2. Do any establishments at a minimum annually pass an accredited third-party National Chicken Council (NCC) Broiler Welfare Audit – the Catching & Transportation Area conducted by a certified auditor?

Best Practices:

- Company has identified & committed to participating in country- & species-specific transportation programs, such as:
 - » USA: Poultry Handling and Transportation (PHT)
 - » Canada: Canadian Livestock Transport (CLT) for Poultry
- Supplier(s) could utilize an independent program (could be internal or by third-party) that is comparable to an industry standard and/or meets the intent of the metric but would need to be verified by the company.
- The Company has a program in place to verify transporters have current training in the identified program(s). Programs can be verified by an affidavit, letter of guarantee, or third-party audit.
- The program is implemented to ensure all transporters have current training prior to delivery with program components that include approving or verifying compliance of training.

Yes	No	Not Reporting
If yes, list USDA ID(s) below		



Resources:

- US Poultry [Handling and Transportation Certification](#)
- Canadian Livestock Transport (CLT) for [Poultry](#)
- Canada’s Guidance Document Repository (GDR) - [Livestock and poultry transport in Canada](#)
- International Poultry Welfare Alliance (IPWA) Broiler Guide – [Transportation of poultry to slaughter facilities \(page 50 – 57\)](#)

3. Do any establishments have an employee(s) on staff or consultant that maintains third-party poultry handling and welfare training based on the National Chicken Council (NCC) Broiler Welfare Guidelines?

Best Practices:

- A goal has been set to employ at least one designated certified auditor for the company who evaluates employee comprehension of broiler behavior to further employee training and understanding of broiler behavior and handling. Records are kept to document whether the individual has and maintains third-party certification.

Resources:

- National Chicken Council – [Broiler Welfare Guidelines and Audit Checklist](#)
- PAACO Certification <https://animalauditor.org/>

Yes	No	Not Reporting
<i>If yes, list USDA ID(s) below</i>		

4. Do any establishments maintain a written company animal welfare policy that requires direct broiler suppliers to implement an animal welfare program that includes employee training and specific standards for broiler care?

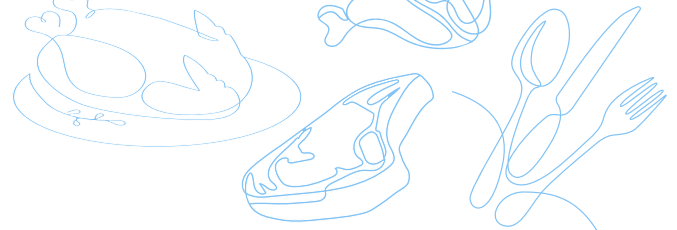
Best Practices:


- A company policy is in place to source from direct (immediate) broiler suppliers (example: someone outside your integrated supply chain I.E. live bird providers) that implement broiler welfare programs, such as:
 - » USA: [National Chicken Council Broiler Welfare Guidelines & Audit Checklist](#)
 - » Canada:
 - National Farm Animal Care Council: [Animal Care Assessment Framework](#)
 - Chicken Farmers of Canada’s [Animal Care Program](#)
- Supplier(s) could utilize an independent program (internal or comparable) that meets the industry standard and/or the intent of the metric but would need to be verified by the company.
- A program is in place to verify suppliers are implementing the program. Programs can be verified by an affidavit, letter of guarantee, or third-party audit.
- All suppliers provide proof of implementation prior to delivery.

Resource:

- Meat Institute’s Animal Welfare [Policy Templates for Packers and Processors](#)

Yes	No	Not Reporting
<i>If yes, list USDA ID(s) below</i>		



 **Sector Target:** By 2030, 100% of Meat Institute members who handle live animals will pass third party animal transport and slaughter audits. This target is approved by the Meat Institute Board of Directors.

Note: Metrics Q1 and Q2 contribute to the:

- Meat Institute's packer-processor [Animal Welfare Goals](#)
- [Protein PACT Goal](#): Providing the best animal care

Additional Animal Welfare Resources

- Meat Institute's [Animal Welfare Page & Committee info](#)
- Meat Institute's [Animal Handling Guidelines & Audit](#)
- Meat Institute's Animal Welfare [Policy Templates for Packers and Processors](#)
- Free Range/Organic Guidelines (options that could be in additional part of a company's animal welfare program) [USDA Guidelines for Organic Certification of Poultry](#)
- American Association of Avian Pathologists (AAAP) [Antimicrobial Stewardship](#)
- [IPWA Broiler Guide](#) – see [pages 22 and 23](#) about processing measurements on shackling, stunning, and slaughter effectiveness.