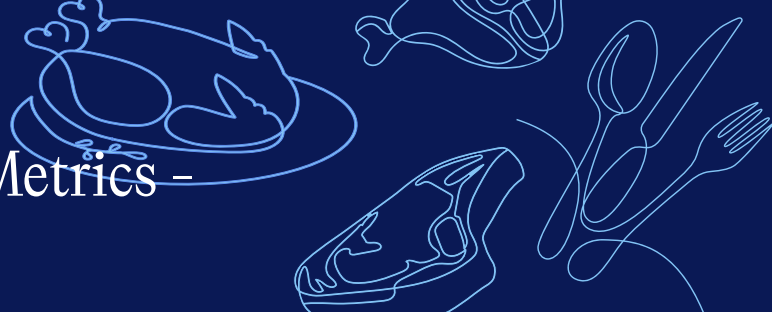





Nourishing Today
Sustaining Tomorrow

2026 Animal Welfare Metrics – All Species/Proteins



 **Sector Target:** By 2030, 100% of Meat Institute members who handle live animals will pass third party animal transport and slaughter audits. [Metrics Q1 & Q2 are calculated to meet the target.]

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.

Q1. Slaughter Audit

- Beef/Pork/Lamb/Veal – Do any establishments at a minimum annually pass an accredited third-party Meat Industry Animal Welfare Slaughter Audit conducted by a certified auditor?
- Chicken – 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?
- Turkey – Do any establishments at a minimum annually pass an accredited third-party National Turkey Federation (NTF) Slaughter Audit conducted by a certified auditor?
- Bison – Not Applicable; no known audit specific to bison.

Q2. Transportation Audit

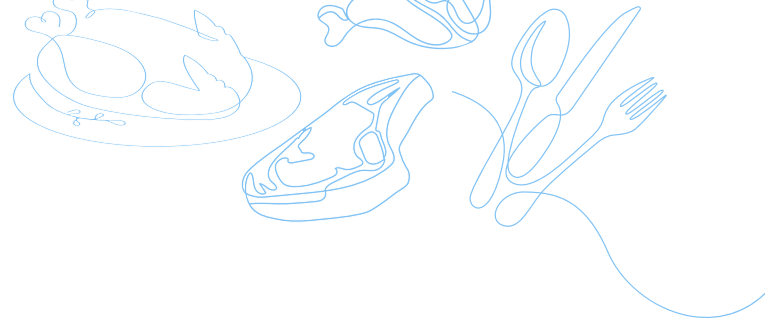
- Beef/Pork/Lamb/Veal – Do any establishments at a minimum annually pass an accredited third-party Meat Industry Animal Welfare Transportation Audit conducted by a certified auditor?
- Chicken – Do any establishments at a minimum annually pass an accredited third-party National Chicken Council (NCC) Broiler Welfare Audit – the Catching & Transportation Area conducted by a certified auditor?
- Turkey – Do any establishments at a minimum annually pass an accredited third-party National Turkey Federation (NTF) Catching & Transportation Audit conducted by a certified auditor?
- Bison – Not Applicable; no known audit specific to bison.

Q3. Employee Trained on Animal Handling & Welfare

- Beef/Pork/Lamb/Veal – Do any establishments have an employee(s) on staff or consultant that maintains third-party animal handling and welfare training based on the Meat Institute Animal Handling Guidelines?
- Chicken – 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?
- Turkey – Do any establishments have an employee(s) on staff or consultant that maintains third-party turkey handling and welfare training based on the National Turkey Federation (NTF) Animal Care Guidelines?
- Bison – Not Applicable; not included in Meat Institute Animal Guidelines.

Q4. Animal Welfare Policy

- Beef/Pork/Lamb/Veal – Do any establishments maintain a written company animal welfare policy that requires direct live animal suppliers to implement an animal welfare program that includes employee training and specific standards for animal care?
- Chicken – 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?
- Turkey – Do any establishments maintain a written company animal welfare policy that requires direct live turkey suppliers to implement an animal welfare program that includes employee training and specific standards for turkey care?
- Bison – Do any establishments maintain a written company animal welfare policy that requires direct live animal suppliers to implement an animal welfare program that includes employee training and specific standards for animal care?



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](#)
- Refer to the species/protein specific Animal Welfare Metric & Guidance document for more resources, best practice, and interpretation guidance.