

## **RDS IWG Meeting - Slaughter**

3/15/18

### **Updates:**

#### **Dutch Advertising Commission Decision:**

<https://www.reclamecode.nl/webuitspraak.asp?ID=210187&acCode>

- A complaint was filed by Animal Rights NL against home goods brand Auping on the use of language associated with the Responsible Down Standard.
- The commission ruled in favor of Animal Rights NL.
- We need to review our language guidelines to ensure there is no absolute language that may be interpreted as a *guarantee* that animals do not suffer pain or distress.
- Textile Exchange will work with any brands interested in clarifying the language around claims associated with the Responsible Down Standard.

#### **Stakeholder Group Calls:**

- Animal Welfare Groups
- Down Suppliers
- Up next – Certification Bodies (Professional Services)

#### **Topics Addressed:**

- Parent Farms
- Parallel Production
- TBD

As we move through these topics my intention is to bring them to the group once we have stronger versions.

#### **Review of Slaughterhouse Module:**

- The Slaughterhouse has the most requirements applied (Farm Module, Transport Module, Slaughter Module, and Chain of Custody)
- This is the first part in the chain where the CCS picks up.
- During this call, we are specifically talking about the criteria related to slaughter.

\*Refer to pdf sent out: (HSA Poultry Slaughter)

### **Slaughter Module:**

#### **Operations:**

NUMBER	REQUIREMENT	GUIDANCE	LEVEL
S1	The site shall comply with local legislation on animal welfare.		MAJOR
S10	Confirmation inspections should be done of supplier farms to confirm their compliance to RDS.		RECOMMENDATION

*Comment: Is local legislation lower in China than other areas?*

*Response: There is no regulation in China on animal welfare. This is similar to the U.S.*

*Comment: We need to make sure that we do not rely on the local legislation for any of the most important criteria.*

### **Training:**

NUMBER	REQUIREMENT	GUIDANCE	LEVEL
S2	Personnel responsible for unloading, stunning and killing shall receive basic animal welfare training.	Staff shall be trained to recognize signs of distress, and injury, and be competent in bird handling and, if necessary, casualty slaughter. Staff shall never kick, strike, throw or deliberately injure a bird.	MINOR
S3	Training records shall be kept for at least five years.		MINOR

- Training for auditors on how to assess the birds to determine if the stunning is working or not.
- Bring in an education program to explain why stunning is preferred, and how to do it properly; create a visual SOP poster that will remind workers what is acceptable.
- *Comment: What about making the training a major requirement rather than minor? How do we get the training that we want to everyone around the world who uses the standard? The HSA has training programs. I was wondering if we could do some kind of standardized training module with the HSA and hold a training session and webcast it. Maybe there could be a quiz at the end with a score?*

### **Handling:**

NUMBER	REQUIREMENT	GUIDANCE	LEVEL
S4	After arriving at the slaughter site, waterfowl shall be handled with care and as minimally as possible.	Inspection of all birds upon arrival and ensure procedures are in place to deal with panting or huddling birds. Weigh (and record) trucks to monitor density.	MINOR
S5	Waterfowl shall be unloaded and slaughtered within two hours, unless the slaughterhouse has a waiting area with appropriate facilities.		MINOR
S6	In an industrialized slaughterhouse, waterfowl should be unloaded in a dimly lit room preventing stress and fear as much as possible. In case of open air slaughtering, other stress reducing measures should be implemented.	In any type of slaughter site, steps should be taken to prevent waterfowl from seeing other waterfowl get killed. This requirement is fulfilled if sufficient measures are taken to minimize stress of waterfowl from arriving to the slaughter site up to the moment of killing. The following stress reducing methods should be applied: planned arrival time at the slaughter facility so birds do not have to wait for long periods on transport vehicles; careful loading and unloading of birds; handling birds one at a time; minimizing the time between inversion and stunning; adjusting the water-bath height to fit the size of the birds.	RECOMMENDATION

Should we move S4 from a minor to a major?

***Question: What do we feel should change in handling before the birds are actually slaughtered?***

- *Comment: The minors should be majors.*
- *Comment: The dimly lit room would be a problem for the human welfare.*
- *Comment: My concern was the 2 hours to slaughter. I think we need to define that more. Is this from the time they arrive in the lot and until the last bird is off the truck and into slaughter? What about weather conditions? I think there is a lot of other little things to look at.*
- *Comment: The wording on S4 should be more explicit.*

**\*Action:** Some takeaways from this section were, for S5 we should give guidance to auditors about what the possible exceptions might be.

**\*Action:** For S6 – it sounds like the dimly lit room might be possible in some instances. Maybe we could put some rewording in this criteria before we move it.

- *Comment: Controlled Atmosphere Killing: This is a huge capital cost, but it might be good to have a preference or recommendation in the standard, because this seems to be where the industry is heading.*

## **Stunning:**

### **Question: Should we make stunning a major in industrialized slaughterhouses?**

- *Comment: Stunning – it will be an issue in China. The slaughterhouses do not always do it because the meat market prefers cut only. We need to get China auditors comments.*
- *Comment: In China the issue is they don't have the equipment and there is a lack of willingness to make the change due to cost of equipment and training required. There is also a fear of giving the birds a "red head" when stunning which the meat market does not like.*

**\*Action:** We should research the "red head" further because it may be a case of too much voltage being used.

It is important for us to start pushing on these specific criteria and we should put this one as a major.

**\*Action:** We need to identify what we mean by an *industrialized slaughterhouse*. Potentially by the number of birds processed per year.

### **Question: If the slaughterhouse processes a certain number of birds, then should they be considered industrial?**

#### **\*Action:**

- Move s4 from minor to major, as well as the associated frequency and checking of the frequency to a major.

- We need to clearly define *industrialized slaughterhouse*.
- Training of workers should be in place to make sure that the water bath is run correctly.
- *Comment: If gas stunning is best practice, then it needs to be covered in the standard and make it a recommendation.*
- *Comment: Gas stunning was developed for chickens and turkeys, it might not be immediately transferable to waterfowl because they are adapted to dive under water and swim without oxygen. Make sure to research before we recommend it.*
- *Comment: How should it be done on smaller farms? The comment was made that stunning was possible to be done with a handheld device. I don't think this kind of stunning device would be possible. As far as I know this is for small-small household, so I am not sure if such a stunning device can be applied.*
- *Comment: What some farms have done in the past is they have cooperatively owned this type of equipment.*

Currently farms in the small farm module don't have to meet the criteria, it doesn't currently apply to them. We will add this question to the discussion on Small Farmer Groups.

**Question: Do we need to have criteria around the method of slaughter?**

- *Comment: The most common method is the cutting of the neck and not complete severing or dislocation. Do we need to ask for a specific method?*
- *Comment: as long as we have clear guidelines for stunning then the slaughter method isn't as important as long as it is quick and they are unconscious.*
- *Comment: For S1 under local legislation: I don't know that we need to take this out, I think it is a good thing for companies to check especially if there are animal welfare laws that go beyond the RDS. But I am wondering if there are any other comments or thoughts about the need to go deeper into this requirement.*
  - *Let's move this to a blanket statement at the beginning of the standard.*

**Final comments:**

- *At what point do these standards apply? Do they apply to all slaughterhouses? On farm slaughter? Small Farmer Groups?*
- *We need to define the industrial slaughterhouse.*
- *What percentage of birds currently in the supply chain are coming out of small farm groups?*
- *Question for Certification Bodies: What is the processing range of currently certified slaughterhouses?*