

PCC Animal Products Vendor Checklist

Poultry

Purpose of this document:

The following checklist is PCC's method of assessing and gathering information on vendor practices to verify compliance with our own supply chain standards and policies and gain more comprehensive understanding of supplier practices.

We have integrated the full text of our Animal Welfare standard, found in the boxes with yellow backgrounds, into this checklist for reference.

How to use this document:

This document should be filled out by a supplier/producer representative who is knowledgeable about the company's practices and policies. Please include any relevant information and necessary supporting documentation.

SUPPLIER/PRODUCER INFORMATION	
Company Name:	Company Address:
Representative:	Title/Position:
Email Address:	Phone Number:

Please sign and date before submitting to PCC staff.

Print Name

Signature

Date

Section I – PCC’s Animal Welfare Philosophy

At PCC, we believe the way humans treat farm animals is integral to our own general well-being and the health of our planet. We believe we have a responsibility to see that livestock are raised humanely, free of pain, fear, and psychological stress, and that they’re able to express their natural behaviors. We believe animals are capable of experiencing happiness and enjoyment of life. This is the foundation of PCC’s standards for animal welfare. We believe they’re among the strongest in the grocery industry.

We understand some consumers believe it’s unethical to consume any animal products and that taking an animal’s life for food cannot be considered humane. We also accept that our role as a retailer is to provide the most humane choices for omnivorous shoppers.

Section II – Main Vendor Checklist

Instructions: *The following are criteria that we require for vendors to meet our standards for animal products. Please verify that you meet the following criteria and provide additional details if available. If you need additional space for explanation or do not comply with a stated practice, please use spaces provided.*

No Cages, No Crates

PCC does not allow fresh eggs, milk or meat from caged animals or animals confined to crates or stalls. We believe all farm animals must have ample space indoors and out to express behaviors natural to their species.

This means birds have room to stretch their wings, dust-bathe, perch and nest. We do not allow eggs from caged hens. PCC sells a variety of eggs from hens that are cage-free, free-range, organic and/or pastured.

PCC standards prohibit gestation crates or farrowing crates for sows and we will not sell any fresh meat from hogs kept in such crates or stalls.

PCC also does not sell veal because veal calves may be raised in crates or stalls.

Shelters and housing are well ventilated and allow fresh air to enter. *Please describe type of housing and ventilation, including number of pop-holes per linear foot in the barn or hen-house.*

Animal density allows for expression of natural behaviors, physical and social. *Please provide estimated stocking densities in pounds per square foot.*

Chickens are able to dust bathe.

Chickens have enough space to spread their wings.

Chickens have access to perches.

Hens have access to nesting boxes in dark, secluded areas.

Battery cages are not used.

Low-Stress Handling

Changes in an animal's routine can be stressful. PCC suppliers employ low-stress methods to guide animals gently and with care during routine handling, such as loading or offloading before and after transport. This means no electric prods for cattle, except in rare emergency situations when safety is an issue.

Low-stress handling practices are used before, during and after transport to slaughter. *Please describe general practices and policies.*

Birds are caught with both legs (not one leg).

Outdoor Access and Pasture

We believe that raising animals outdoors is the healthiest, most humane environment and eliminates the causes of many, if not most, practices that are considered inhumane. We therefore have made sure all our fresh meat and poultry (and fresh milk) is from animals with outdoor access, and often open range or pasture.

Certified organic ruminant animals must be pastured at least 120 days each year, effectively throughout the growing season. Outside the growing season, conditions may be so wet, muddy or cold that indoor shelter is the most humane choice for ruminant animals, allowing access outdoors when weather permits.

An exception to PCC's outdoor access standard is "cage-free" eggs. "Cage-free" means no cages; it does not mean hens have access outdoors. PCC is working to make all our fresh eggs free-range as soon as supplies allow.

Animals have outdoor access. *Please describe type of access.*

Animals have access to pasture. *Please provide details on number of days animals have access to pasture, amount of pasture, and whether fixed or rotational.*

Animals have continuous access to housing or shelter that protects them from weather extremes.

In cold temperatures, heat is provided as necessary to keep birds comfortable.

All hens have access to outdoor runs and direct sunlight. *Please provide details on size and quality of runs, including whether vegetation, trees, hay bales, logs or other natural features for shade are incorporated.*

No Added Hormones or Antibiotics

All fresh meat and milk sold at PCC is produced without added hormones and antibiotics. This means non-therapeutic or sub-therapeutic antibiotics or other drugs to promote growth are prohibited, as well as ionophores — used to increase “feed efficiency” and weight gain in dairy cows and cattle.

When animals on an organic farm fall ill, organic standards require treatment to restore health but the products cannot be sold as organic; they’re diverted to the non-organic supply stream.

No sub-therapeutic or non-therapeutic antibiotics or hormones are used to control or prevent disease, or to promote growth or feed efficiency. *If antibiotics are provided, please describe circumstances when administered.*

Health care includes prevention of disease and/or parasites. *Please describe allowed methods of prevention.*

All animals are treated immediately and provided necessary care. *Please describe treatment protocols.*

No Animal Byproducts in Feed

The U.S. Department of Agriculture still allows cooking oil from restaurants and food processors, blood and blood products, pork and horse protein, feather meal, manure and hatchery waste in conventional U.S. livestock feed. We believe it is inhumane to feed animals such ingredients and that they do not contribute to a wholesome product.

All PCC fresh meat providers prohibit animal byproducts.

Feed does not contain any animal byproducts. *Please describe how feed is verified to be free of animal byproduct.*

No Cloning

PCC opposes cloning as an animal welfare issue and will not accept any meat products made with ingredients from cloned animals or their offspring.

Since labeling is not required, PCC requires signed affidavits from all our fresh meat suppliers to ensure no fresh meat products are from cloned animals or their offspring.

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Farm Inspection

Farm visits and inspections are the basis of all valid certifications. At PCC, our knowledgeable staff makes a point of developing relationships with our suppliers and visits their facilities before we sell their products.

PCC buyers visit fresh meat, dairy and egg suppliers on an ongoing basis to ensure compliance with our animal welfare checklist.

Vendor grants permission for PCC staff to visit farm for a scheduled and pre-arranged tour.

Humane Slaughter

PCC believes we owe it to farm animals to provide humane end-of-life conditions. We understand some people question whether any slaughter can be humane. We also accept that our role as a retailer is to provide the most humane choices for omnivorous shoppers.

All meat animals for PCC are rendered unconscious before slaughter in commercial facilities, except where smallholder farms utilize on-farm, humane-slaughter practices.

“Smallholder farms” are defined as independently-owned farms whose principal operator(s) owns the farm business and demonstrates a strong commitment to sustainable farm practices and animal welfare. The principal operator is the person who is responsible for the on-site, day-to-day decisions of the farm or ranch business. Any slaughter of animals on smallholder farms must take place on farm property with attention to humane slaughter practices where reasonable given farm size and scale. Gross sales of a smallholder farm must fall under \$250,000.

We continue to work with vendors to ensure the most humane slaughter practices are being used.

We’re working with our fresh chicken suppliers to eradicate live-shackling and electrical stunning of birds before slaughter and instead utilize controlled atmosphere killing systems that are believed to be more humane. Some of our fresh chicken already meets this standard. We’ll demonstrate full compliance by 2024 via third party auditing.

Animals are rendered unconscious before slaughter.

Animals are slaughtered using controlled atmosphere killing systems.

Animals are live-shackled and electrically stunned before slaughter. *Please describe methods.*

Animals are transported to off-site slaughter facility. *Please provide details on method of transport, distance traveled, and estimated time of transport.*

Animals are slaughtered on-farm. *Please provide details on method of slaughter and operation responsible.*

Slaughter facilities are audited. *Please provide name of auditor, date of last audit, and frequency of audits.*

Farm meets definition of “smallholder farm”. (“Smallholder farms” are defined as independently-owned farms whose principal operator(s) owns the farm business and demonstrates a strong commitment to sustainable farm practices and animal welfare. The principal operator is the person who is responsible for the on-site, day-to-day decisions of the farm or ranch business. Any slaughter of animals on smallholder farms must take place on farm property with attention to humane slaughter practices where reasonable given farm size and scale. Gross sales of a smallholder farm must fall under \$250,000.) *If “smallholder farm” definition applies, please provide detailed description of slaughtering practices.*

Better Chicken Initiative (BCI)

PCC is the nation’s first retailer to commit to the Joint Animal Protection Organization Statement on Broiler Chicken Welfare in partnership with Compassion in World Farming’s Better Chicken Initiative. We hope we will inspire our industry to do better—especially in the ready-to-eat foods category.

PCC already offers members and shoppers organic chickens that meet a higher welfare standard than conventional commercial chicken. In addition, we will ensure that 100 percent of our fresh and frozen chicken and ready-to-eat chicken product suppliers meet the following by 2024:

- Transition to strains of birds accepted for use by RSPCA or Global Animal Partnership (GAP) based on measurably improved welfare outcomes.
- Reduce stocking density to a maximum of 6lb/sq ft and prohibit broiler cages.
- Provide birds enriched environments including litter, lighting and enrichment that meets GAP’s new standards.
- Process chickens in a manner that avoids pre-stun handling and instead utilizes a multi-step controlled atmosphere processing system that induces an irreversible stun.

Demonstrate compliance with the above standards via third party auditing and annual progress reporting.

PLEASE NOTE: *The following are for information gathering purposes only and are not required under our current animal welfare standard. Compliance with the Better Chicken Initiative will be required for PCC vendors starting in 2024.*

Slower-growing breeds of broiler chickens accepted for use by RSPCA or GAP are raised. *Please provide breed details.*

No broiler cages are used.

Stocking density is a maximum of 6 Lb/sq ft.

Knowledge and implementation of GAP's standards for environmental enrichment.

Third-party audits verify compliance with BCI. *Please provide name of auditor, date of last audit, and frequency of audits.*

Section III – Supplemental Questions

Instructions: The following questions are included so PCC can learn about the efforts of our producers that go above and beyond our requirements. We gather this information to help improve transparency in our supply chain and educate on future standards development.

Above and Beyond

Some PCC ranchers go above and beyond the standards above, honoring additional animal welfare criteria. Lower-stress weaning methods and transport practices that aren't addressed by organic standards or other certifications are additional criteria we seek out and are gathering information on.

While it's not a requirement, many PCC meat and dairy vendors are committed to pasture-based operations, even if they're not certified organic.

PCC will continue to visit longtime partners and seek out new ones that ensure animals a living environment free of pain, fear and psychological stress where they can express their natural behaviors.

We will continue to try to educate consumers about the choices in the marketplace. It's integral to our own well-being and the health of our planet.

Animals have free access to clean, fresh water at all times.

Feed provided is certified organic.

Feed provided is Non-GMO Project Verified.

Food is distributed in a method that minimizes competition among animals.

Manure is removed from housing or shelters on a regular basis. *Please provide details of removal process, frequency of removal, and disposal methods.*

Predator protection plans are in place. *Please describe.*

A minimum of 6 hours of continuous darkness every 24 hours.

Bedding is kept in a dry, mold-free condition and replenished as necessary.

Birds are monitored to ensure that bedding does not cause discomfort or harm.

Birds are monitored to minimize fighting, feather pecking, and other negative behaviors. *Please describe monitoring and removal from harm protocols.*

Please check any that are performed:

De-beaking (beak clipping, tipping and trimming)

De-clawing

De-spurring

De-toeing

Hole punching

Pinioning

Notching

Wattle trimming

Comb trimming

Ammonia levels are monitored. *Please describe average and maximum levels of ammonia in ppm.*

Please use the space below to provide additional details on your practices:

PCC Staff Use Only

Record any visits to the producer's operating locations:

Under site type identify all types of operations visited. For example, pastured farm, milking room, slaughter house, etc.

<i>Site Type</i>	<i>Date of Visit</i>	<i>PCC Attendees</i>

List any certifications held by the producer (e.g., Fair Trade):

<i>Name of Certification</i>	<i>Dates Valid</i>	<i>Certificate No.</i>