



7	Birds have been regularly fed with feeds containing any pork derived material.	<input type="checkbox"/> Yes <input type="checkbox"/> No	If yes, clean feeding has been given before arrival at the abattoir: <input type="checkbox"/> Yes: _____ Days of clean feeding <input type="checkbox"/> No
8	Designated staff to ensure birds alive and healthy upon arrival.	<input type="checkbox"/> Yes <input type="checkbox"/> No	

## B. Slaughtering Procedure

1	Birds are confirmed alive and healthy by a designated Muslim slaughterer prior to shackling.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
2	Birds are treated humanely throughout the slaughtering process.	<input type="checkbox"/> Yes <input type="checkbox"/> No	If yes, please specify: <input type="checkbox"/> Separation available between the slaughtering and waiting areas to prevent birds from being scared <input type="checkbox"/> Birds protected from seeing the knives & sharpening process <input type="checkbox"/> Avoid 'sawing' action at slaughtering
3	Animal stunning is performed at this abattoir.	<input type="checkbox"/> Yes <input type="checkbox"/> No	If yes, stunning method used: <input type="checkbox"/> Electrical Water-bath <input type="checkbox"/> Head-only electrical <input type="checkbox"/> Gas stunning (CAS) <input type="checkbox"/> Other: _____
4	Following #3 above: if water-bath stunning used, voltage/speed is adjusted according to bird size.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
5	Post-stunning check is regularly done on randomly selected birds before slaughter to ensure birds survive the stunning.	<input type="checkbox"/> Yes <input type="checkbox"/> No	If yes, percentage of birds randomly checked: _____%
6	Is mechanical slaughtering the only method operated in the entire abattoir.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
7	Is manual slaughtering the only method operated in the entire abattoir?	<input type="checkbox"/> Yes <input type="checkbox"/> No	If No, please specify:
8	In this abattoir, all slaughtering is done only by practicing Muslim adults, sane and capable.	<input type="checkbox"/> Yes <input type="checkbox"/> No	If yes; number of qualified Muslim slaughterers: _____; and please attach a list of all the Muslim slaughter men (Name, title, etc.)

9	Qualified Muslim slaughter man on stand-by to replace those off duty for any reason (wounded, sick or personal leave, vacation, etc.)	<input type="checkbox"/> Yes <input type="checkbox"/> No	If yes, number of stand-by slaughter men:
10	All Muslim slaughter men have passed professional Halal slaughter training with licenses.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
11	Slaughter line has designated positions for all slaughter men during slaughtering operation.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
12	Knives used for slaughter are always kept sharp/clean.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
13	Each slaughter man has spare knives handy while on duty doing slaughtering.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
14	Tasmiyyah and Takbīr invoked at the time of slaughter.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
15	Muslim supervisors for slaughtering are available.	<input type="checkbox"/> Yes <input type="checkbox"/> No	If yes, number of Muslim supervisors: _____
16	Check is done immediately after slaughter by a Muslim supervisor (or another Muslim slaughter man) to ensure the slaughter is correct and complete, or carcasses are otherwise marked and discarded.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
17	Blood drained thoroughly.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
18	Enough time given before scalding to ensure death after slaughter.	<input type="checkbox"/> Yes <input type="checkbox"/> No	If yes, elapsed time: _____ minutes
19	Post-slaughter inspection done by veterinary.	<input type="checkbox"/> Yes <input type="checkbox"/> No	

✘ Incomplete, false answer, or missing contact information may render this questionnaire invalid.

Completed by (Print Name): \_\_\_\_\_ Title: \_\_\_\_\_

Telephone: \_\_\_\_\_ Email: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_