



Cleaning & Disinfection

The image shows the interior of a large, modern poultry barn. The ceiling is high and features a complex arrangement of red, funnel-shaped hanging feeders and strings of small yellow lights. The floor is covered in a layer of light-colored bedding, possibly wood shavings, with visible tracks from machinery. The perspective is from a low angle, looking down a long aisle towards a bright light source at the far end of the building.

Before a new flock is transported to a barn, the facility is rigorously cleaned and disinfected.



- Day old chicks are moved from the hatchery to the growout barn.
- Nutritious feed and ample water is supplied at all times.
- Farmers maximize the birds' comfort levels and increase livability especially in young chicks!

ANIMAL WELFARE



The meat poultry industry raises birds on the ground – no cages

- chickens *roam freely* and *socialize*.

- allow for natural behavior and ensure the health and welfare of our animals now more than ever.

Sustainable Housing

A wide-angle photograph of a large, modern poultry barn. The barn is filled with rows of white chickens on the floor. The ceiling is high and features a series of overhead lights that illuminate the space. The floor is covered with a layer of bedding, and there are long, narrow troughs for water and feed running down the center of the barn. The overall atmosphere is clean and well-lit.

The poultry industry uses spacious barns to house chickens which provide *optimal living conditions*:

Temperature • Humidity • Lighting

Sustainable housing has *significantly increased* the welfare of birds

- *increasing livability*

- *decreased stress levels.*

Biosecurity



Chickens are susceptible to diseases like Bird Flu and Exotic Newcastle Disease from wild and domestic birds, so, the industry employs biosecurity practices.

- Clean and disinfected facilities
- Restricted access to visitors
- Animal disease monitoring.
- Reduced stress/healthy environment

Proper Nutrition



- birds enjoy specifically designed diets
- to maximize animal health and welfare.

CALIFORNIA INDUSTRY ANIMAL WELFARE PLAN

2008 Industry Committee established to develop Statewide Animal Welfare Plan.

Objective to develop a statewide plan that all companies could comply with

- Many meetings held to develop a plan
- Large and small farmers involved



100% PARTICIPATION

- Every member poultry company is represented on the committee
 - California Poultry Federation Board adopted the plan unanimously
 - Every member poultry company signed on to participate in and adopt the program
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CA PLAN HIGHLIGHTS

Bird Stress elimination is key

- Proper temperature/ventilation
 - Effective disease protection
 - Assure reduction of crowding
 - Provide adequate water/nutrition access
 - Assure handling care in transport
 - Assure handling care at processing plants
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CA PLAN HIGHLIGHTS

Owner Compliance Affidavits

- Certify to not abuse any animal, and to comply with all elements of plan

- Certify that if abuse is observed it must be stopped and reported

CALIFORNIA PLAN HIGHLIGHTS

Employee Compliance Affidavits

- Annual Animal Welfare training
ongoing industry wide
- Annual Employee affidavits for
compliance are required

Same abuse reporting requirement as for growers



CRITICAL CALIFORNIA DIFFERENCE

GROWER affidavits include clause:

EMPLOYEE affidavits include clause:

“If I see abuse, I must take actions to stop it. And... I must report it. If I do not do both – then I am considered as guilty as the perpetrator of any abuse of animals and will be subject to job loss and appropriate prosecution.”

Safe, Affordable Food



Consumers can be confident they can enjoy poultry, as their lowest cost form of protein, that has been raised by in a manner respectful of the animals.

Safe, Affordable Food

A top-down view of a dark green ceramic plate with a gold leaf pattern around the rim. The plate contains three pieces of golden-brown, breaded chicken. To the left is a portion of fresh green lettuce. To the right is a mango salsa made of diced mango, green onions, and red onions. Three lime wedges are placed at the top of the plate. The plate sits on a textured green placemat. In the background, a glass of water and a whole orange are visible on a wooden table.

Responsibly grown, Chicken remains within economic reach for all California families, at a time when 20% of the population is struggling to put food on the table!



"Through united work and action, promote the California Poultry Industry and its ability to responsibly produce and market the highest quality poultry food products in a competitive manner."

CALIFORNIA POULTRY FEDERATION

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