**Section 190.APPENDIX B Disclosure Statement: Slaughterhouse − Poultry**

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| Name of Poultry Slaughterhouse: |  |

Please check all that apply.

**A. Raising of Poultry**

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| --- | --- |
| [ ]  | This establishment slaughters only poultry that have been fed feed that does not contain any animal or animal by-products, such as 100% vegetarian feed, organic feed or Amish feed or seafood. |
| [ ]  | This establishment slaughters only poultry that has been raised on free roaming farms. |
| [ ]  | The poultry are free from diseases and raised without added hormones. |
| [ ]  | The poultry slaughtered do not have any sub-therapeutic antibiotics in their system at the time of slaughter. |

**B. Origin of Poultry Slaughtered**

|  |  |
| --- | --- |
| [ ]  | Poultry are raised on the premises. |
|  | USDA Premises ID number: |  |

|  |  |
| --- | --- |
| [ ]  | Poultry is purchased from the following farms (include the USDA Premises ID number): |

|  |  |  |
| --- | --- | --- |
| Name |  | ID # |
|  |  |  |
|  |  |  |
|  |  |  |
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| --- | --- |
| [ ]  | Poultry is purchased from the following auctions: |
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|  |

**C. Slaughter**

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| --- | --- |
| The USDA Plant Number of this slaughterhouse is: |  |
|  |
| The IDOA plant number of this slaughterhouse is: |  |

|  |  |
| --- | --- |
| [ ]  | The slaughterhouse is not under the supervision of any halal certifying entity. |
| [ ]  | The slaughterhouse is under the supervision of the following halal certifying entity. |
|  | Name of Certifying Entity: |  |
|  | Address: |  |
|  |  |  |

The slaughter of poultry is performed in the following manner:

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| --- | --- |
| [ ]  | [ ]  If the poultry is hand-slaughtered with a sharp knife: |
|  | If the above box is checked, answer the following: |
|  | [ ]  | The poultry is alive at the time of slaughter. |
|  | [ ]  | The poultry is not stunned before slaughter. |
|  | [ ]  | The knife used during the slaughter is cleaned/sanitized after each use. |
|  | [ ]  | The poultry is facing Mecca when slaughtered. |
|  | [ ]  | The poultry is slaughtered by a person who represents him/herself as a Muslim. |
|  | [ ]  | The slaughterer pronounces an Islamic benediction while performing the slaughter. |
|  | [ ]  | The poultry is slaughtered with a swift, deep, transverse incision on the neck that causes a simultaneous and instantaneous severance of the jugular veins and carotid arteries on both sides, including the trachea and esophagus. |
|  | [ ]  | The spinal cord is not severed at the time of slaughter. |

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| [ ]  If the poultry is slaughtered by mechanical means: |
|  | If the above box is checked, answer the following: |
|  | [ ]  | The poultry is alive at the time of slaughter. |
|  | [ ]  | The poultry is not stunned before slaughter. |
|  | [ ]  | The poultry is facing Mecca when slaughtered. |
|  | [ ]  | The machine is turned on and supervised by a person who represents him/herself as a Muslim. |
|  | [ ]  | An Islamic benediction is pronounced when the machine is turned on. |
|  | [ ]  | The poultry is slaughtered with a swift, deep incision on the neck that cuts the jugular veins and carotid arteries on both sides and also the trachea and esophagus. |
|  | [ ]  | Poultry that are not adequately slaughtered by the machine are manually slaughtered by a person who represents him/herself as a Muslim slaughterer with Islamic benediction. |
|  | [ ]  | The poultry is not decapitated. |
|  | [ ]  | If any additional steps or procedures are performed, they are: |
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| [ ]  | Pigs are slaughtered in this slaughterhouse. |

 If the above box is checked, answer the following:

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| --- | --- |
| [ ]  | Pigs are slaughtered on separate equipment. |
| [ ]  | Pigs are slaughtered on the same day as animals that are slaughtered to be sold as halal. |
| [ ]  | Pigs are slaughtered on a different day as animals that are slaughtered to be sold as halal. |

**D. Post-Slaughter**

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| [ ]  | No part of the poultry is cut before the poultry is completely dead. |
| [ ]  | Only non-animal derived/non-alcohol based cleansers and sanitizers are used to wash/clean the equipment. |
| [ ]  | The poultry is drained of blood following the slaughter. |
| [ ]  | The poultry slaughtered to be sold as halal is stored in a cooler or freezer that contains only meat or poultry to be sold as halal. |
| [ ]  | Poultry is labeled as halal or zabiha halal consistent with the Food Standards and Labeling Policy Book of the USDA. |
| [ ]  | If the slaughterhouse fabricates poultry to be sold as halal, food packaging materials have been certified as halal by a halal certifying entity. |
| [ ]  | If the slaughterhouse fabricates poultry to be sold as halal, the poultry has not been co-mingled with any food or food product not represented to be halal. |

**E. Certification by Slaughterhouse**

I certify that the above information is correct.

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|  |  |  |
|  | Signature |  |
|  | Printed Name |  |
|  | Business Name |  |
|  | Address |  |
|  | City |  | State |  | Zip Code |  |
|  | Telephone Number |  | Date |  |