42.5
During lairage, you must **not** use undue force or electric goads to move animals.

### Waiting and overnight lairage

42.6
If animals have to wait before slaughter you must:

- give drinking water and adequate bedding and space for the animals to lie down from when they arrive, if they are going to wait for more than six hours, and
- also give organic feed, if they are going to wait more than 12 hours.

Note – mesh or slatted floors are acceptable for animals waiting less than six hours. You may put bedding over the mesh or slatted floor. We may approve types of mesh floors that are proven to have equivalent welfare benefits to straw bedding.

Note – this standard is under review.

42.7
You may arrange to receive animals the evening before slaughter if you are killing them first the following morning.

42.8
**Stunning, killing and slaughtering**

42.8.1
Live animals should not be able to see the stunning and slaughter processes.

Note – we recognise that some animals are easier to handle and less stressed if stunning occurs in groups. However no livestock should witness the sticking/bleeding process.

42.8.2
The stunning process must:

- cause instantaneous unconsciousness and insensibility, or
- induce unconsciousness without distress, and
- maintain unconsciousness until the animal dies.

42.8.3
You must **not** slaughter animals without pre-stunning.

42.8.4
You must restrain animals effectively for stunning or killing, but you must **not**:

- cause any injury, pain or distress, or
- restrain them unless you will be stunning or killing them immediately.

42.8.5
Except for poultry, you must render animals unconscious before shackling and hoisting.
42.8.6
For all the stunning and killing equipment, you must:
• have in place an effective cleaning and maintenance schedule based on the manufacturers’ instructions
• appoint suitably trained and competent staff to clean and maintain them, and
• keep adequate manual back-up or reserve equipment at the point of slaughter ready for use in case of emergency or breakdown.

42.8.7
You must **not** use tenderising substances on live animals.

### Cattle

42.8.8
You must only stun or kill cattle with:
• penetrative captive-bolt
• electrocution, or
• free bullet.

### Sheep

42.8.9
You must only stun or kill sheep with:
• penetrative captive-bolt
• electronarcosis
• electrocution, or
• free bullet.

### Pigs

42.8.10
You must only stun or kill pigs with:
• electronarcosis
• electrocution
• free bullet, or
• penetrative captive bolt. You can only use this for pigs in emergency or for back-up.

42.8.11
With our permission, you may stun or kill pigs with carbon dioxide. However we will need to inspect this first to satisfy ourselves that any welfare advantages outweigh the disadvantages in your system.

### Deer

42.8.12
You must only stun or kill deer with:
• penetrative captive-bolt, or
• free bullet.

### Poultry

42.8.13
You must slaughter birds as soon as possible after they arrive.
42.8.14
You must only stun or kill poultry by the following methods:
• non-penetrative captive bolt, or
• electronarcosis:
  i. dry electrodes, or
  ii. waterbath stunners.

42.8.15
You can only use neck dislocation to kill poultry in an emergency or as a back-up.

42.9    Stunning and killing methods

Penetrative captive-bolt

42.9.1
You must:
• position the stunner so that the bolt enters the cerebral cortex and gives an effective stun, and
• use the right cartridge or propellant according to the manufacturer's instructions and suitable for the size and species of the animal.

42.9.2
The stun to bleed time must be:
• less than 20 seconds for sheep
• less than 60 seconds for cattle and deer, and
• immediate for pigs.

Electronarcosis: dry electrodes

42.9.3
You must:
• place electrodes to span the brain
• make sure the current is strong enough and in contact for long enough so that the animal is immediately unconscious, and
• keep electrodes clean.
42.9.4
Stun to bleed time must be:
• less than 20 seconds for sheep
• less than 60 seconds for cattle and deer, and
• immediate for pigs.

Electronarcosis: waterbath stunners

42.9.5
You must make sure that the waterbath stunner:
• is wide and deep enough for the birds being slaughtered, and
• includes an electrode which, when immersed in the water, extends the full length of the waterbath.

42.9.6
You must make sure that the waterbath stunner does not:
• overflow at the entrance, and
• deliver pre-stun shocks to any bird.

42.9.7
You must make sure that:
• the shackle to leg contact is kept wet
• there is good electrical contact
• the heads of all birds make effective contact with the waterbath, and
• the current is strong enough and in contact for long enough so that every bird is immediately unconscious and stays unconscious until it is dead.

42.9.9
Someone must be present at all times to check that the stun is effective and where the stun may have not worked correctly, to stun or kill without delay.

Electrocution

42.9.10
You must:
• stun animals first as described above, and
• make sure that the strength and duration of the current is enough to kill any animal of that species.

42.9.11
If you have an automatic system for electrocuting you must:
• make sure that a trained and licensed operator is present at all times to check the stun/kill operation, and
• have a suitable backup.

Carbon dioxide

42.9.12
You must:
• monitor the system all the time you are killing pigs, and
• have suitable back-up equipment available in case the carbon dioxide system fails.
**42.9.13**
The person who does the checks must:
- be trained to do the checks
- be a licensed slaughterman, and
- know the critical control points and evacuation procedures.

**42.9.14**
When pigs leave the gas they must be dead. You must bleed them as soon as possible.

**Bleeding**

**42.9.15**
You must bleed:
- cattle, sheep, pigs and deer with a chest or thoracic stick
- poultry by cutting the carotid arteries and jugular veins.

**42.9.16**
Bleeding must be rapid profuse and complete.

**42.9.17 | New**
You must not do any dressing or electrical tenderisation until the following times after the animal is fully bled:
- sheep and pigs 20 seconds
- cattle 30 seconds.

**42.10 | Processing**

**Meat stamp**

**42.10.1**
Once we have certified you, we will give you a meat stamp for stamping organic carcasses, sides, quarters and primals. You must:
- name the people who are allowed to apply the stamp
- only apply our stamp to carcasses we have certified or those we have approved as produced to standards equivalent to ours, and
- apply our meat stamp to all such primals as soon as possible after slaughter.

Note – you may use the stamp on smaller cuts to assist with identification.

**Non-dedicated operations**

**42.10.2**
If you also kill non-organic animals, you must slaughter and dress organic animals:
- as the first operation of the day, or
- straight after a thorough clean of the line and as the first of that species.

**42.10.3**
You must record when you killed and cleaned so that our inspector can check separation of organic and non-organic animals.
You must:

- keep organic and non-organic meat separate
- nominate a member of staff to check the organic animals and meat through the abattoir to make sure that they are identified at every stage
- keep organic carcasses on separate rails in the chill so that they do not touch non-organic carcasses
- label rails in chills which have organic carcasses on them so that you do not put non-organic carcasses onto the same rail, and
- be able to show our inspector how you keep organic and non-organic meat separate.

Labelling the carcass

You must:

- label the whole carcass or side with the date, identification number and weight as soon as possible after slaughter, and
- label edible offals from organic animals as you take them out of the carcass to make sure that they can be traced and do not get mixed with non-organic offals.

Tenderising the meat

With our permission, you may use electrical tenderisation.

You must:

- avoid cruelty
- satisfy the needs of animals by handling, housing and transporting them with proper care and attention
- always look after animals' physical and behavioural needs, health and well-being so that they enjoy the ‘five freedoms’ – freedom from:
  i. malnutrition
  ii. physical discomfort and extremes of temperature
  iii. injury and disease
  iv. fear and distress
  v. unnecessary restrictions of behaviour.

Handling and transporting livestock

Your farm facilities should be properly designed for handling the types of livestock you have on your farm.