
Farm animal welfare and housing — Turkeys



Table of contents

1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Staff training and animal management procedures	3
5	Health	5
5.1	Veterinary health plan.....	5
5.2	Additives	6
5.3	Health monitoring.....	6
6	Sourcing, placement and rearing of turkeys.....	7
7	Feed and water.....	9
8	Environment and housing.....	9
8.1	Shed facilities.....	9
8.2	Temperature and ventilation	10
9	Veranda.....	12
10	Outdoor Area.....	12
11	Stocking density	13
12	Animal husbandry and management	14
13	Animal handling (on-farm, during catching, during transport, at the abattoir).....	15
14	Euthanasia (on-farm, during catching, during transport, at the abattoir)	16
15	Catching and transport.....	18
15.5	Pick-up.....	18
15.10	Catching	18
15.13	Post catching	19
15.14	Transport	19
16	Slaughter.....	19
16.10	Lairage.....	21
16.14	Stunning	21
16.28	Traceability	24
	Bibliography	25

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This African Standard was prepared by ARSO Technical Committee ARSO/TC 23, *Live Animals*.

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Introduction

The African welfare standards for turkeys' have been developed to provide the ARSO approved scheme for the rearing, handling, transport and slaughter/killing of turkeys. They take account of ARSO legislation, government welfare codes, scientific research, veterinary advice, recommendations of the Farm Animal Welfare Committee (FAWC) and the practical experience of the farming industry.

The standards are based upon the 'Five Freedoms' as defined by FAWC. Although these 'freedoms' define ideal states, they provide a comprehensive framework for the assessment of animal welfare on farm, in transit and at the place of slaughter/killing, as well as representing an important element of farm assurance requirements.

- **Freedom from hunger and thirst** by ready access to fresh water and a diet to maintain full health and vigour.
- **Freedom from discomfort** by providing an appropriate environment including shelter and a comfortable resting area.
- **Freedom from pain, injury or disease** by prevention or rapid diagnosis and treatment.
- **Freedom to express normal behaviour** by providing sufficient space, proper facilities and company of the animal's own kind.
- **Freedom from fear and distress** by ensuring conditions and care which avoid mental suffering.

These freedoms will be better provided for if those who have care of livestock practice/provide:

- Caring and responsible planning and management.
- Skilled, knowledgeable and conscientious stockmanship.
- Appropriate environmental design.
- Considerate handling and transport.
- Humane slaughter.

The welfare of turkeys can be safeguarded and their physiological and behavioral needs met under a variety of management systems. The system, and the number and the stocking rate of turkeys kept at any one time, should depend on the suitability of the conditions and the skills of the stockman.

Consideration should be given to the question of animal welfare before installing more complex or elaborate equipment than has previously been used. In general, the greater the restriction imposed on the turkey and the greater the complexity of the system or of the degree of control which is exercised over temperature, air flow or food supply, the less the turkey is able to use its instinctive behavior to modify the effect of unfavorable conditions and the greater the chance of suffering if mechanical or electrical failures occur. Thus systems involving a high degree of control over the environment should only be installed where conscientious staff skilled in both animal husbandry and the use of the equipment will always be available.

Farm animal welfare and housing — Turkeys

1 Scope

This Committee Draft African Standard specifies minimum requirements on good agricultural practices for the welfare and housing of turkeys, covering the components of feed, water, animal health, product management, environment, and record keeping for production of wholesome meat suitable for human consumption.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

abattoir

premises including facilities for moving or arranging animals, used for the slaughter of animals to produce animal products and approved by veterinary services or other the component authority

3.2

brood area

area in the shed in which poults are placed and contained for at least the first 7 days and no longer than 14 days and in which an appropriate brooding environment and temperature is provided

3.3

brooder barrier

temporary partitions within the shed which are used to contain poults within the designated brood area, with the purpose of achieving an appropriate brooding environment and temperature

3.4

brood-and-move system

housing system whereby turkeys at 0 days of age are placed and reared in one shed and then transferred at an older age to another shed for grow-out

3.5

cold stress

condition in which a turkey is unable to maintain core body temperature within the normal range during periods of cold ambient temperature resulting in core body temperature falling below the normal range

3.6

competent

having the necessary knowledge, experience, skill and ability to undertake a task successfully

3.7

corneal reflex

blinking in response to touching the bird's eye

3.8

egg storage time

period of time that an egg is held in storage from point of being laid at the breeder farm up to the point of setting at the hatchery

3.9

environmental enrichment

improvement of the environment of the turkeys, which increases their behavioural opportunities (e.g. pecking and ground scratching) and the opportunity to experience positive affective states

3.10

euthanasia/ euthanised

act of inducing death using a method that causes a rapid and irreversible loss of consciousness with minimal pain and stress to an animal

3.11

extreme weather

event which can include heavy and/or prolonged rain, hail, snow, wind, or extremely high or low temperatures that may affect the welfare of the exposed bird

3.12

flight zone

area around an animal that if encroached upon by a potential threat, will trigger escape behaviour

3.13

flock

group of turkeys of the same kind raised together within the same suitable area of a shed

3.14

gait score

assessment of walking ability and lameness based on the following scoring method

3.15

heat stress

condition in which a turkey is unable to maintain core body temperature within the normal range during periods of hot ambient temperature resulting in core body temperature exceeding the normal range

3.16

injurious pecking

severe feather pecking behaviour directed at other turkeys

3.17

lairage

designated area at the abattoir used for the purpose of holding turkeys prior to slaughter

3.18

lameness

impaired movement or abnormal gait usually caused by bone, foot, tendon, joint, or muscle issues and/or pain

3.19

light intensity

illuminance expressed in lux emitted by a light source

3.20

nictitating membrane reflex

third eyelid slides across horizontally in response to touching the bird's eye

3.21

outdoor area

outside space immediately adjacent to the shed

3.22

perches

structures above the floor on which turkeys, depending on age, step up or jump on to sit, stand or roost

3.23

placement

action of putting a group of turkeys which arrive at the farm together into a shed for brooding or grow-out

3.24

pupillary light reflex

pupil constricting in response to a bright light shining into the bird's eye

3.25

stocking density

space allowance expressed as kg/m² calculated on the basis of turkey live weight or number of turkeys per square meter

3.26

stun/stunned/stunning

procedure (or the act of carrying out a procedure) that renders a turkey unconscious and insensible to pain

3.27

poults

young of turkeys

3.28

brooding

period immediately after hatch when special care and attention shall be given to chicks/poults to ensure the health and survival

3.29

biosecurity

set of management and physical measures designed to reduce the risk of introducing establishment and spread of animal diseases or infestation to from and within an animal population

3.30

mortality

dead turkeys

3.31

antimicrobial

agent that kills microorganism

3.32

veranda

additional roofed, an insulated, outdoor part of a building intended for turkey farming

3.33

desnooding

removal of the snood which is in the fleshy appendage on top of the head of the turkey

3.34

relevant authority

government authority comprising veterinarians and other professionals and paraprofessionals, having the responsibility and competence to ensure and supervise the implementation of animal health and welfare measures

4 Staff training and animal management procedures

DARS 1854:2025

4.1 Persons responsible for the management and/or handling of turkeys shall be appropriately trained and competent in their required tasks of:

- a) recognising signs of ill-health;
- b) appropriate care and/or treatment of injury, disease, or distress;
- c) maintaining the housing environment;
- d) general management and husbandry;
- e) observing turkeys and identifying normal and abnormal behaviour;
- f) euthanasia of turkeys, including observing all signs of death;
- g) catching, handling, loading, transport and unloading of turkeys;
- h) slaughter of turkeys, including observing signs of unconsciousness; and
- i) accurate record keeping.

4.2 Staff induction/training programs and standard operating procedures shall include the requirements of this standard.

4.3 Records of staff training shall be maintained.

4.4 Staff shall be available to respond promptly to problems that arise.

4.5 Instances of animal neglect, cruelty or other breaches of animal welfare legislation shall be reported immediately to the relevant regulatory authority.

4.6 Animal care statement

4.6.1 An animal care statement shall be completed and implemented.

4.6.2 The animal care statement shall specify general management and standard operating procedures as relevant, including but not limited to:

- a) procedures for reporting breaches of animal welfare legislation;
- b) internal assessment systems, including regularity of assessments;
- c) contingency plans and procedures to manage shed conditions in the event of power failure, equipment failure or other breakdowns, fire, flood, drought, extreme weather conditions, or other major reportable events;
- d) supply and placement of turkeys;
- e) maximum turkeyplacement number for each shed;
- f) maintaining stocking density so as not to exceed the maximum stocking density at any point in time, including weighing techniques;
- g) feed and water, including contingency plans for problems with supply and/or formulation issues and changes to feed provision during extreme weather conditions;
- h) environment and housing, including perches, environmental enrichment and visual barriers;
- i) maintaining appropriate internal shed temperatures;

- j) litter treatment, including processes where litter is treated and/or composted for re-use;
- k) lighting program, including dark periods and changes to lighting provision during extreme weather conditions;
- l) husbandry and animal management procedures, including turkey observations, and management and monitoring of injurious pecking and lameness;
- m) turkey handling;
- n) catching, including depopulation;
- o) transport, including emergency arrangements and measures to minimise the risk of heat stress and cold stress; and
- p) slaughter.

4.6.3 The animal care statement shall be reviewed on an annual basis.

4.7 Record keeping

All records required to be maintained shall be:

- a) available on site at the time of an assessment (applicable to facility and live turkey records only);
- b) provided to relevant regulatory authority upon request; and
- c) retained for at least five (5) years (applicable to turkey records only).

5 Health

5.1 Veterinary health plan

5.1.1 A veterinary health plan shall be completed and implemented.

5.1.2 The veterinary health plan shall specify turkey health management and monitoring procedures, including but not limited to:

- a) biosecurity, including quarantine, cleaning and sanitation;
- b) routine health monitoring, including identification and treatment of weak, ill or injured turkeys;
- c) the vaccination program, including vaccinations received at the hatchery;
- d) the use of veterinary medicines, including antimicrobials;
- e) the use of any other treatments or additives including probiotics;
- f) the euthanasia of turkeys and signs of death, including emergency mass euthanasia;
- g) physical injury, including the trigger levels for foot pad lesions and lameness;
- h) minimising injurious pecking, including the trigger levels for feather cover;
- i) the identification and treatment of disease;
- j) the control of internal and external parasites;
- k) mortalities and the trigger levels; and

- l) pest animal control.

5.1.3 The veterinary health plan shall be reviewed on an annual basis and authorised by the designated registered veterinarian.

5.1.4 Any antimicrobial classified as being of 'high' or 'medium' importance for human medicine is not permitted for use in turkeys, unless veterinary advice indicates that the only effective treatment option is an antimicrobial from these categories.

5.1.5 Where antimicrobials are used, an antimicrobial stewardship plan shall:

- a) be completed and implemented;
- b) specify current type, quantity and nature (therapeutic or preventative) of antimicrobial use in a format to be agreed relevant authority;
- c) consider available evidence of antimicrobial resistance in the turkey flock specify a year-on-year strategy which considers the reduction, refinement and/or replacement of preventative antimicrobial use;
- d) specify husbandry, management strategies and any alternative preventative treatments, where used, to manage disease risk during any planned reduction, refinement and/or replacement of antimicrobials;
- e) be reviewed on an annual basis in order to inform the following year's strategy; and
- f) be authorised by the designated registered veterinarian.

5.2 Additives

5.2.1 The use of growth promoters is not permitted.

5.2.2 The use of beta-adrenergic agonists for growth enhancement is not permitted.

5.3 Health monitoring

5.3.1 Quarantine and biosecurity procedures shall be in place to minimise the risk of introducing and spreading disease among turkeys.

5.3.2 turkeys that have been injured shall be appropriately treated or euthanased immediately.

5.3.3 Where the cause and/or appropriate treatment of ill health or disease in the flock is unable to be identified, veterinary advice shall be sought immediately and followed accordingly.

5.3.4 Mortalities shall be removed promptly from the shed and disposed of in a safe and hygienic manner.

5.3.5 Any major event shall be reported to relevant authority within 24 h of observation.

5.3.6 Where a major event is identified, records shall be maintained specifying the:

- a) nature of the problem;
- b) date the problem was identified;
- c) nature of correction undertaken;
- d) date correction was undertaken; and

- e) nature of the corrective action.

5.2.7 Health records for each flock shall be maintained containing details of:

- a) vaccinations;
- b) treatments or medicines administered, including antimicrobials for both preventative and therapeutic use;
- c) diseases;
- d) injuries;
- e) dates of any veterinarian/any animal husbandry professionals visits, notes of any problems identified and corrective measures taken;
- f) incidences of any trigger level reached, including foot pad lesions, lameness, feather cover condition and mortalities, notes of problems identified, and the corrective action taken; and
- g) incidences of any bird-related trigger level reached from the abattoir's internal animal-based welfare assessment system, notes of problems identified, and the corrective action taken.

5.2.8 Where turkeys are temporarily segregated from the flock for treatment or recovery, a record shall be maintained of:

- a) the reason for segregation;
- b) treatment where applicable;
- c) length of stay; and
- d) outcome for each bird.

5.2.9 Daily records of turkey mortality, from placement to final pick-up, shall be maintained with details of:

- a) total mortalities;
- b) mortalities separated into deaths and turkeys euthanised;
- c) the main reasons for euthanasia; and
- d) the type of injury if any turkeys are euthanized due to injury.

6 Sourcing, placement and rearing of turkeys

6.1 Where brood-and-move systems are used, only rearing and grow-out sheds that have been routinely assessed by relevant authority and shown to comply with this standard may be used.

6.2 For each placement of turkeys, records shall be maintained for the:

- a) name of the hatchery from which the turkeys are sourced;
- b) date and time turkeys depart the hatchery;
- c) date and time each truck load of turkeys arrives at the farm;
- d) date and time that turkey placement in each shed is completed from each truck load;

DARS 1854:2025

- e) total number of turkeys placed in each shed;
- f) total number of turkey transport mortalities for each flock; and
- g) genetic strain.

6.3 Egg storage and hatching: For each flock, records shall be maintained for:

- a) age of donor (breeder) flock; and
- b) egg storage time.

6.4 Pre-placement activities: The shed shall be prepared prior to the arrival of the turkeys by:

- a) being cleaned and sanitised;
- b) flushing the water lines;
- c) checking water and feed availability and quality;
- d) the provision of litter;
- e) demarcation of the brood area (brooder barriers and/or paper) where applicable;
- f) maintaining appropriate temperature, air quality and ventilation; and
- g) appropriate operation of lighting and provision of light intensity.

6.5 Records specifying completion of pre-placement shed preparation shall be maintained.

6.6 Turkey placement shall include:

6.6.1 All turkeys shall be removed from transport trays and placed in the shed without delay or breaks after arrival of the transport vehicle.

6.6.2 Where split placement of turkeys occurs, all turkeys shall be placed in the shed within 72 h of the first turkey being placed.

6.6.3 When emptying turkeys from transport trays onto the shed floor:

- a) the tray shall be tipped carefully; and
- b) turkeys shall not be tipped from a height >30 cm.

6.6.4 Where split placement of turkeys occurs:

- a) lighting period and light intensity adjustment between light and dark periods shall be managed to accommodate the oldest turkeys;
- b) light intensity shall be managed to accommodate the youngest turkeys;
- c) ammonia levels shall be managed to accommodate the youngest turkeys;
- d) turkeys shall have access to litter to accommodate the youngest turkeys;
- e) perches, environmental enrichment and visual barriers shall be provided by the time the oldest turkeys are 7 days of age; and

- f) veranda and outdoor area access, where available, shall be managed to accommodate the youngest turkeys.

6.7 Rearing of turkeys: Where brooder barriers are used, they shall be removed by the time turkeys (or oldest turkeys in the case of split placement) are 14 days of age.

7 Feed and water

7.1 Turkeys shall have continuous access to feed and water from when they are placed in the shed, unless:

- a) being treated under veterinary advice;
- b) during catching or preparation for catching; and
- c) when necessary during litter management activities.

7.2 Where feed and/or water are withheld, the date, duration and reason for withdrawal shall be recorded.

7.3 Feeding and drinking equipment shall be operating to ensure that turkeys' daily requirements for feed and water are met.

7.4 Feeding and drinking equipment design, distribution, position and height shall allow all turkeys to access feed and water with minimal effort.

7.5 Feed - Feed shall be palatable and available in sufficient quantity and quality to meet turkeys' requirements.

7.6 Water - Water shall be suitable for drinking and available in sufficient quantity to meet turkeys' requirements.

8 Environment and housing

8.1 Shed facilities

8.1.1 All turkeys shall have continuous access to a shed.

8.1.2 Floors, surfaces, fittings, equipment and other facilities in and around the shed shall be designed, constructed, operated and maintained to minimise the risk of smothering, injury, entrapment, escaping or disease.

8.1.3 Floors shall be maintained to provide a level surface.

8.1.4 Where barriers or visual barriers are used, they shall not prevent access to feed, water, perches, environmental enrichment and any other resources required for the turkeys within that part of the shed.

8.1.5 A maintenance program shall identify and rectify any facility defects.

8.1.6 Facilities, including feed and litter storage areas, shall be maintained to limit the entry of pathogens, pests, and animals that could cause distress or transmit diseases to turkeys.

8.1.7 Pest animal control programs shall:

- a) use the most humane effective techniques that are applicable to the situation; and
- b) reduce the risk of impact on non-target species.

8.2 Temperature and ventilation

8.2.1 Equipment for ventilation, heating or cooling shall be designed, constructed, operated and maintained to:

- a) manage air exchange, air quality, humidity, dust and turkey comfort within the shed; and
- b) minimise the risk of heat stress or cold stress.

8.2.2 Where present, automatic equipment for ventilation, heating or cooling shall:

- a) be inspected daily when in use;
- b) be fitted with automatic alarms that warn immediately of equipment failure;
- c) have a back-up power supply that is tested weekly;
- d) have date of alarm checks, any problem identified and the correction and the corrective action taken recorded; and
- e) have staff available to respond to alarms promptly.

8.2.3 Minimum and maximum shed temperatures shall be recorded daily at turkey head height.

8.2.4 For poults ≤ 14 days of age, shed conditions in the brood area shall be managed so that ammonia levels do not exceed 10ppm at turkey head height.

8.2.5 For poults > 14 days of age, shed conditions shall be managed so that ammonia levels do not exceed 15ppm at turkey head height.

8.2.6 Ammonia readings shall be taken in each shed:

- a) at least twice per week upon first entering the shed in the morning, and
- b) within 1 h after any litter maintenance activities have ceased.

8.2.7 Records of ammonia readings shall be maintained.

8.2.8 Litter (in the shed and veranda where applicable).

8.2.8.1 Only fresh litter shall be used in the brood area.

8.2.8.2 Turkeys shall have continuous access to litter.

8.2.8.3 Records of litter supplies with documentation specifying source, type and volume shall be maintained.

8.2.8.4 The floor of the shed from day of placement shall be covered in litter:

- a) completely and continuously;
- b) to a minimum average depth of 100 mm at brooding and 75 mm during the grower phase;
- c) that allows turkeys to dust bathe, scratch and forage;
- d) that allows turkeys to maintain thermal comfort; and
- e) that is in a dry and friable condition.

8.2.9 Litter management equipment shall be available on farm.

8.2.10 Lighting

8.2.10.1 Poults ≤ 3 days of age shall be provided with a minimum period of continuous darkness at night of at least 1 h in every 24-hour period.

8.2.10.2 Poults > 3 days of age, in each 24-hour period, shall have a minimum of:

- a) 8 h continuous light; and
- b) 8 h continuous darkness at night, unless during a night catch where at least 4 h continuous darkness that night is permitted.

8.2.11 For poults > 7 days of age, light intensity between light and dark periods shall be adjusted gradually (using dimmers or switching individual lights on/off) over at least 15 min. Gradual adjustment of light intensity shall not be included as part of the dark or light period.

8.2.12 For poults ≤ 7 days of age, the light intensity in the brood area at turkeyhead height, shall ensure that, during the light period, no area of the brood area floor is lit at < 50 lux.

8.2.13 For poults > 7 days of age, the light intensity in the shed at turkeyhead height, shall ensure that, during the light period and unless during catching, that:

- a) no area of the shed floor is lit at < 10 lux; and
- b) the average light intensity across the entire shed floor is ≥ 20 lux.

8.2.14 Flickering lights shall be replaced or repaired promptly.

8.2.15 Artificial lighting shall provide at least the broad spectrum visible to humans, unless during catching.

8.2.16 Perches

8.2.16.1 turkeys ≥ 7 days of age shall have access to perches in all usable areas.

8.2.16.2 Perches shall be provided at a minimum length of 10 m per 1 000 turkeys.

8.2.16.3 Perches shall:

- a) be evenly distributed throughout the shed;
- b) provide a permanent flat surface;
- c) support the whole of the poult's foot;
- d) be positioned and of a height to allow poults to perch on the minimum required length at all ages ≥ 7 days of age; and
- e) be accessible at all times, unless the shed is being prepared for catching or where temporary removal is required for litter maintenance.

8.2.17 Environmental enrichment

8.2.17.1 Poults ≥ 7 days of age shall be provided with at least 2 different types of environmental enrichment in all usable areas.

8.2.17.2 At least 2 environmental enrichment objects shall be provided for every 1 000 turkeys.

8.2.17.3 Environmental enrichment shall be provided, maintained, replaced or changed to ensure continuous easy access for all poults, unless the shed is being prepared for catching or where temporary removal is required for litter maintenance.

9 Veranda

9.1 The total available usable area in the veranda shall be at least 1/3 the size of the total shed floor area.

9.2 The veranda shall be designed and constructed to provide:

- a) shade and shelter, including protection from weather;
- b) natural light; and
- c) adequate air exchange to manage airflow, temperature, humidity, and dust.

9.3 The veranda shall be actively managed and maintained to:

- a) encourage turkeys to access all areas;
- b) control disease and parasites; and
- c) avoid injury or mortality.

9.4 The floor of the veranda shall be entirely covered in litter.

9.5 The design, number and position of openings that provide access to the veranda shall:

- a) allow turkeys to pass through easily and unhindered using normal posture;
- b) give turkeys a clear view of the veranda from within the shed; and
- c) avoid injury to turkeys.

9.6 Any ramps for turkeys to access the veranda shall:

- a) be of a minimal slope to allow turkeys to walk up and down the ramp with normal gait; and
- b) provide a non-slip surface.

10 Outdoor Area

10.1 Turkeys shall be given the choice to access the outdoor area during daylight hours for a minimum of 8 h per 24-hour period as soon as they are reasonably feathered or by 42 days of age at the latest, unless:

- a) under direct veterinary advice for treatment of injury or disease; and
- b) extreme weather requires turkeys to be temporarily kept indoors.

10.2 Records shall be maintained daily and include:

- a) date and times that openings to the outdoor area were opened and closed; and
- b) dates and reasons where fewer than 8 h access per 24-hour period was provided.

10.3 The total available outdoor area shall be:

- a) at least 1.5 times the size of the total shed floor area where the available outdoor area is not limited by the overall farm footprint; and
- b) at least the size of the total shed floor area where the available outdoor area is limited by the overall farm footprint.

10.4 The outdoor area shall be designed and actively managed and maintained to:

- a) encourage turkeys to go outside and access all areas;
- b) provide turkeys with palatable vegetation;
- c) provide overhead cover;
- d) be well drained to avoid muddiness and the accumulation of water, control disease and parasites;
- e) avoid injury or mortality; and
- f) minimise the risk of fire.

10.5 The design, number and position of openings that provide access to the outdoor area shall:

- a) allow turkeys to pass through easily and unhindered using normal posture;
- b) give turkeys a clear view of the outdoor area from within the shed;
- c) avoid injury to turkeys; and
- d) take into account prevailing weather conditions.

10.6 Any ramps for turkeys to access the outdoor area shall:

- a) be of a minimal slope to allow turkeys to walk up and down the ramp with normal gait; and
- b) provide a non-slip surface.

10.7 At least 30 m² of overhead cover per 1 000 turkeys based on shed placement number shall be provided.

10.8 Overhead cover shall be:

- a) distributed evenly across the outdoor area;
- b) of sufficient height for turkeys to stand under it using normal posture; and
- c) constructed, placed and maintained to encourage turkey access and use.

10.9 Where used, fences in or around the outdoor area shall not be electrified.

11 Stocking density

11.1 Stocking density per flock shall not exceed those given in Table 1.

Table 1 — Stocking density

Age weeks	Turkeys/square meter	
	Hens	Toms
0 - 6	11	11
7 - 12	5.5	4.0 - 4.5
13 - 16	5.0	3.0 - 3.5
17 to end	4.5	2.5 - 3.0

11.2 Records of the size of the usable area/s within the shed shall be maintained.

11.3 Records of each flock shall be maintained specifying the:

- a) number of turkeys (daily);
- b) age and weight of turkeys (weekly); and
- c) final turkey slaughter program, including pick-up dates.

12 Animal husbandry and management

12.1 Where beak-trimmed turkeys are sourced, the procedure shall be:

- a) performed at the hatchery by a competent operator using an infra-red technique and appropriately calibrated equipment;
- b) limited to tipping of the beak only; and
- c) even, rounded and consistent across the flock.

12.2 Where it is identified that turkeys have been incorrectly beak-trimmed, the hatchery and relevant authority shall be promptly notified.

12.3 Beak-trimming procedures not specified in the Standard shall not be performed unless prior consent has been obtained from relevant authority.

12.4 Vision impairing devices shall not be used.

12.5 Desnooding, dewinging and toe trimming procedures shall not be performed on turkeys.

12.6 Other management or husbandry procedures that directly impact turkey welfare and are not specified in the Standard shall not be performed unless prior consent has been obtained from relevant authority.

12.7 Turkey observation

12.7.1 Turkeys shall be observed at least 4 times in each 24-hour period for the first 3 days following placement. Any abnormal observations shall be addressed and recorded for:

- a) appearance, vocalisations and behaviour, including wounds and aggression; and
- b) lameness, including gait score.

12.7.2 Turkeys (except in the first 3 days following placement) shall be observed at least 3 times in a 24-hour period. Any abnormal observations shall be addressed and recorded for:

- a) appearance, vocalisations and behaviour, including wounds and aggression;
- b) injurious pecking, including feather cover condition; and
- c) lameness, including gait score.

12.7.3 Turkey observations shall be increased during periods of adverse environmental conditions (including during hot weather), disease outbreak, and any other circumstances where turkey health or welfare may be compromised.

12.7.4 From 21 days to 7 weeks of age, weekly assessments shall be made on a sample of at least 25 turkeys representative of the flock per shed, recording foot pad lesions for each turkey.

13 Animal handling (on-farm, during catching, during transport, at the abattoir)

13.1 Movements and activities by people in the shed shall be:

- a) slow and predictable; and
- b) in a manner that avoids fear and injury in turkeys.

13.2 Turkey handling time shall be kept to a minimum.

13.3 Turkeys shall be approached and handled:

- a) calmly and quietly;
- b) with an awareness of the bird's natural flight zone; and
- c) in a manner that minimises pain, suffering and/or distress and avoids injuries and/or mortalities.

13.4 Turkeys shall be lifted up and carried individually by securely holding both legs in one (1) hand, and providing support to the body while restraining the wings appropriately for the size of the turkey, unless:

- a) in a brood-and-move system, where young turkeys may be caught by 1 or both legs, then lifted up and carried by both legs with no more than 4 turkeys in each hand;
- b) caught for slaughter, where turkeys ≤ 5 kg may be caught by 1 leg then lifted up and carried holding both legs in 1 hand, with no more than 1 turkey in each hand;
- c) caught for slaughter, where turkeys > 5 kg may be caught by grasping the shoulder of the wing furthest away from the catcher and using the other hand to hold the legs, and carried individually; and
- d) during shackling at slaughter, where turkeys may be caught by 1 or both legs, then gently lifted up by both legs and each leg then gently inserted into the shackle.

13.5 Catching aids which may cause injury, entanglement, or result in turkeys being dragged shall not be used.

13.6 Other turkey handling techniques not specified in this standard shall not be performed unless prior consent has been obtained from relevant authority.

14 Euthanasia (on-farm, during catching, during transport, at the abattoir)

14.1 Turkeys shall be euthanised in a manner that avoids pain, suffering or distress.

14.2 Turkeys shall be euthanised immediately if they:

- a) are sick, injured or have some other physical impediment and are not able to respond to treatment or recover; and
- b) have a gait score of 2.

14.3 The permitted methods for euthanasia of turkeys are:

- a) for turkeys ≤ 5 kg: manual cervical dislocation, captive bolt device or carbon dioxide-controlled atmosphere killing; and
- b) for turkeys > 5 kg: captive bolt device or carbon dioxide-controlled atmosphere killing.

14.4 Euthanasia equipment suitable for turkeys > 5 kg shall be available on farm, unless where turkeys are part of a brood-and-move system and are transferred prior to reaching 5 kg live weight.

14.5 Turkeys euthanised by cervical dislocation shall be confirmed to be dead by checking for complete severance between the brain and the spinal cord, evident by feeling a gap between the first neck vertebrae and cranium.

14.6 For all euthanasia methods (cervical dislocation, captive bolt device or carbon dioxide-controlled atmosphere killing) turkeys shall have unconsciousness and death confirmed by checking for the absence of the nictitating membrane reflex, and at least 2 of the following signs:

- a) no corneal reflex;
- b) no pupillary light reflex;
- c) no rhythmic breathing;
- d) no neck tension; and
- e) no vocalisation.

14.7 Where the euthanasia method has not resulted in immediate loss of consciousness and subsequent death:

- a) the method shall be immediately repeated or another permitted method shall be immediately applied; and
- b) equipment and/or method which resulted in failure shall be checked and adjusted to correct any fault.

14.8 The following methods of euthanasia are not permitted:

- a) killing pliers or other equipment that crushes the neck;
- b) methods of cervical dislocation that require spinning or flicking of the turkey; and
- c) decapitation (unless as an unintended result of applying a permitted euthanasia method).

14.9 Other euthanasia methods not specified in this standard shall not be performed unless prior consent has been obtained from relevant authority.

4.10 Cervical dislocation

14.10.1 Cervical dislocation shall be performed:

- a) manually and without the use of objects or equipment to assist;
- b) holding the turkey with both legs in 1 hand and the head in the other, unless the turkey is being euthanased for poor leg health or the turkey has apparent leg problems, in which case the base of both wings shall be held in 1 hand instead of the legs, with the weight of the turkey supported against the person's body; and
- c) using a single, quick and controlled stretching motion that dislocates the first neck vertebrae from the cranium and severs the spinal cord, causing death at the first attempt.

4.11 Captive bolt - Captive bolt devices shall be designed, manufactured, maintained and operated to be:

- a) appropriate for the size of the turkey;
- b) fit for purpose; and
- c) able to achieve death at the first attempt.

14.12 The operator of a captive bolt device shall:

- a) appropriately restrain the turkey to enable accurate positioning of the device so that it is in contact with the bird's head; and
- b) aim and discharge the device straight down on the midline of the head, between the eyes and ears where the brain is located.

14.13 Carbon dioxide-controlled atmosphere killing - Where carbon dioxide-controlled atmosphere killing is used, a detailed standard operating procedure including gas concentration calculations, shall be submitted and prior consent obtained from relevant authority.

14.14 Carbon dioxide-controlled atmosphere killing shall take place in a purpose-built container that is designed, manufactured, maintained and operated to ensure rapid unconsciousness and death, while:

- a) avoiding injury and discomfort to turkeys;
- b) being of sufficient floor space and height to allow turkeys to sit and stand comfortably in a single layer;
- c) allowing visual observation of turkeys inside the container; and
- d) having monitors that indicate the temperature of gas that turkeys are exposed to in the container
- e) using gas concentrations and temperatures that are non-aversive until turkeys have lost consciousness; and
- f) being used in accordance with the submitted and agreed to standard operating procedure outlining the method.

14.15 Carbon dioxide gas concentrations shall not exceed 40% until turkeys have lost consciousness, followed by concentrations of $\geq 40\%$ until death.

15 Catching and transport

15.1 All persons involved in the catching, loading, transport and unloading of turkeys shall:

- a) meet on farm biosecurity procedures; and
- b) be aware of and be able to implement emergency arrangements.

15.2 Action shall be taken to minimise the risk of heat stress or cold stress to turkeys at catching, loading, unloading, during transport and while the vehicle is stationary.

15.3 The timing of catching, transport and slaughter shall be coordinated to minimise the time turkeys spend on the transport vehicle.

15.4 Turkeys shall not be off feed or water for more than 18 h prior to slaughter.

15.5 Pick-up

15.5.1 Pick-ups, including final depopulation, shall not take place on more than 5 occasions per shed.

15.5.2 Where turkeys are transferred between sheds as part of a brood-and-move system, this transfer shall not take place on more than 1 occasion per flock.

15.5.3 Pick-ups shall not occur on 2 consecutive days in the same shed.

15.6 Water facilities shall not be removed until immediately before catching commences.

15.7 Removal of perches, environmental enrichment and visual barriers shall coincide with removal of feed or water to minimise disturbance to the turkeys.

15.8 A visual assessment of turkeys shall be made before catching commences to confirm turkeys are fit for the intended journey.

15.9 Any turkey not fit for the intended journey shall be treated or euthanised immediately.

15.10 Catching

15.10.1 At least 1 senior member of the catching team shall be made responsible for supervising and maintaining.

15.10.2 Turkeys that do not meet slaughter specifications, including those that are too small, shall not be caught or loaded.

15.10.3 Loading turkeys into transport modules and crates shall take place inside the shed.

15.11 Transport modules and crates shall:

- a) be clean and intact;
- b) not be able to cause injury to turkeys during loading, transport or unloading;
- c) provide sufficient floor space to allow all turkeys to sit comfortably at the same time;
- d) be of a height and have openings of sufficient size to avoid injury to turkeys;
- e) not be tilted at an angle that may impact turkeywelfare by piling or smothering; and
- f) be closed in a manner that avoids entrapment of any turkeys.

15.12 Turkeys shall be placed onto the floor of the crate or module 1 at a time, unless being caught as part of a brood-and-move system.

15.13 Post catching

15.13.1 Where part of a flock is removed prior to final depopulation, the remaining turkeys in the shed shall:

- a) be checked and encouraged to re-distribute evenly throughout the usable area promptly after catching;
- b) be provided with feed and water promptly after catching; and
- c) have all perches, environmental enrichment and visual barriers redistributed within the shed promptly.

15.14 Transport

15.14.1 Only transporters that have been routinely assessed by relevant authority and shown to comply with the Standard may be used to transport approved turkeys.

15.14.2 Transporters shall provide information relevant to this standard promptly to relevant authority upon request.

15.14.3 Transporters shall have emergency arrangements in place that include out of hours contacts and standard operating procedures for protecting turkey welfare in the case of breakdowns, unexpected delays, accidents, and other circumstances that may affect the welfare of the turkeys during the journey.

15.14.4 Access roads and pick-up pads shall be kept clear and be well-maintained to provide a level and compacted surface.

15.14.5 Transport modules and crates shall be placed onto the transport vehicle at a speed and angle that minimises tilting and avoids injury to turkeys.

15.15 Records shall be maintained for each pick-up of:

- a) the source farm and shed;
- b) the name of the person and company responsible for the turkeys at catching;
- c) time and date feed and water are withdrawn
- d) time and date catching commenced and concluded;
- e) number of turkeys caught;
- f) time and date of turkeys' departure from farm;
- g) time and date of turkeys' arrival at the abattoir; and
- h) any problems identified and correction taken.

16 Slaughter

16.1 Only abattoirs that have been routinely assessed by relevant authority and shown to comply with the Standard may be used to slaughter approved turkeys.

16.2 Abattoirs shall provide information relevant to this standard promptly to relevant authority upon request.

16.3 The abattoir shall nominate a designated person (or persons) who is:

- a) responsible for the oversight of animal welfare at the facility;
- b) responsible for ensuring that animal-based welfare assessment and monitoring of animal handling and slaughter is part of the abattoir quality assurance system;
- c) on site when live turkeys are being unloaded, handled and slaughtered;
- d) knowledgeable in all facets of handling and slaughter;
- e) responsible for monitoring adherence to this standard; and
- f) responsible for ensuring that breaches of animal welfare legislation are reported to the relevant regulatory authority.

16.6 Stunning and slaughter equipment shall be:

- a) designed, manufactured, maintained and operated to provide effective restraint, stunning and killing;
- b) checked at least at the start of each shift;
- c) checked and adjusted to accommodate turkey size when required; and
- d) checked and adjusted after a breakdown or line stoppage.

16.7 Procedures shall be in place to manage equipment failure and other breakdowns that may impact turkey welfare and shall:

- a) ensure that effectively stunned turkeys are processed or euthanised; and
- b) ensure other turkeys are managed until the issue has been rectified.

16.8 Methods of stunning and/or killing not specified in this standard shall not be performed unless prior consent has been obtained from relevant authority.

16.9 Daily records shall be maintained for the:

- a) source farm of turkeys;
- b) hourly checks of the turkeys in lairage to monitor turkey welfare and signs of heat stress, cold stress or other signs of distress;
- c) number of turkeys dead on arrival and mortality rate;
- d) 1reason/s for death on arrival, if mortality trigger level reached;
- e) slaughter date;
- f) holding time (time in lairage);
- g) number of turkeys slaughtered; and
- h) segregation of turkeys approved by relevant authority.

16.10 Lairage

16.10.1 Upon arrival at the abattoir, turkeys shall be placed in a lairage area that is:

- a) covered to provide shelter and shade;
- b) designed and operated to provide adequate air exchange between and within transport modules and crates; and
- c) able to allow effective inspection of all turkeys.

16.10.2 turkeys shall be checked on arrival and hourly to identify any turkeys suffering from injury, heat stress, cold stress or other signs of distress.

16.10.3 Where transport mortalities exceed set trigger levels.

16.10.4 They shall be reported promptly to the consignor with any problems identified.

16.10.5 Corrective action shall be taken by the consignor to address problems identified.

16.11 Records where any problem is identified during turkey checks in the lairage area, shall be maintained specifying the:

- a) nature of the problem;
- b) date and time the problem was identified;
- c) nature of correction undertaken;
- d) date and time correction was undertaken; and
- e) nature of the corrective action.

16.12 Where turkeys are tipped from transport modules, the system shall be fitted with slides to minimise the distance between the transport module and the conveyor belt.

16.13 Transport modules and crates shall be inspected following offloading of turkeys, and any modules or crates that may cause injury to turkeys shall be disposed of or repaired.

16.14 Stunning

16.14.1 Turkeys shall be stunned prior to slaughter using one of the following methods: a) electrical water bath stunning b) controlled atmosphere stunning.

16.14.2 Turkeys shall be checked for signs of unconsciousness post stunning.

16.14.3 Where turkeys are identified as ineffectively stunned, correction shall be taken immediately.

16.14.4 Persons shall be available at all times when the stunning system is in operation to immediately make adjustments when required. Shackling — Electrical water bath stunning systems.

16.14.5 The shackling line and shackles shall be an appropriate size for processing turkeys.

16.14.6 Transport modules and crates shall be checked for turkeys that remain behind and any remaining turkeys immediately removed.

16.14.7 The shackling line shall be designed and operated to minimise wing-flapping, head-raising, or disturbance to turkeys at any stage on the line.

DARS 1854:2025

16.14 8 A breast comforter shall be present from the point at which the turkey is shackled to the stunner entry and:

- a) be operating effectively to minimise wing-flapping and head-raising; and
- b) maintain contact with the breast of the turkey in a manner that does not cause injury, discomfort or distress.

16.14 9 Any turkeys that are too small, have leg abnormalities or have severe visible injuries shall:

- a) not be shackled; and
- b) be euthanised immediately.

16.14 10 Turkeys shall be shackled to ensure that groups of turkeys that are consistent in size are stunned together.

16.14 11 Where individual turkeys' programmed live weight at slaughter is >10 kg and the flocks' maximum average live weight at slaughter is >12 kg, an alternative stunning method that does not require shackling of conscious turkeys shall be used.

16.14.12 Shackling crews shall place both of the bird's legs simultaneously in the shackles:

- a) firmly but gently;
- b) in a manner that minimises disturbance and wing-flapping;
- c) in a manner that avoids excessive swinging in the shackles;
- d) in a manner that turkeys cannot fall from the shackle line; and
- e) only if shackles are clear of obstructions.

16.14 13 Turkeys shall not be suspended from the shackle line for more than 90 s prior to stunning.

16.14.14 Shackles shall:

- a) be wet at the point where the bird's feet touch the shackle; and
- b) have water applied prior to the turkey being placed in the shackles.

16.14 15 The shackling area shall be checked regularly to ensure that no turkeys have been left behind.

16.15 Electrical water bath stunning systems.

16.15.1 Equipment, calibration, and procedures for electrical waterbath stunning shall have as their primary purpose that:

- a) electrical water bath stunning parameters are effective for the size of the turkeys;
- b) turkeys do not receive pre-stun shocks;
- c) the bird's head is in immediate contact with the electrified water;
- d) the bird's head is submerged in the electrified water for the entire length of the water bath;
- e) current settings are accurately displayed and monitored; and

- f) deviations from current setting is immediately rectified.

16.15.2 Turkeys shall have their neck cut within 15 s of stunning.

16.16 Where conveyor systems are used, unloading of turkeys from transport modules onto the conveyor shall be managed to avoid turkeys being on top of other turkeys within the controlled atmosphere stunning system.

16.17 Gas concentration monitors shall:

- a) accurately indicate the gas concentrations at different phases;
- b) be calibrated regularly, as per the manufacturer's recommendations; and
- c) have dates of calibration with notes of any problems identified and correction taken recorded.

16.18 The controlled atmosphere stunning system shall be fitted with a visual or audible alarm which is automatically triggered when the equipment is not functioning effectively.

16.19 turkeys shall not be exposed to carbon dioxide gas concentration $\geq 40\%$ until they have lost consciousness.

16.20 Where used, the shackling carousel area outside the controlled atmosphere stunning system shall be constructed and managed to avoid turkeys exiting the stunning unit falling to the floor.

16.21 turkeys shall have their neck cut within 60 s after leaving the controlled atmosphere stunning system.

16.22 Stunned turkeys shall be cut effectively in a manner that severs both carotid arteries to ensure bleed out without regaining consciousness.

16.23 Bleeding out time prior to scalding shall be at least 120 s.

16.24 Manual and automated cutting systems shall at all times have at least one back-up knife-hand ensuring that all turkeys are cut effectively to bleed out without regaining consciousness.

16.25 Where any red turkeys are identified:

- a) correction and corrective action shall be taken to rectify the problem and avoid reoccurrence of turkeys being cut ineffectively;
- b) the correction and the corrective action taken shall be recorded; and
- c) the total number of red turkeys shall be recorded.

16.26 The abattoir shall have an internal animal-based welfare assessment system in place that:

- a) describes an objective and daily protocol for measuring turkeywelfare outcomes;
- b) establishes and records trigger levels associated with these welfare outcomes;
- c) ensures feedback is provided to the farm or abattoir as relevant when a trigger level is reached;
- d) ensures correction is undertaken when a trigger level relating to handling, stunning and/ or bleeding out of turkeys at the abattoir is reached;
- e) records the nature of correction and date/time the correction was undertaken; and
- f) ensures corrective action is undertaken to avoid reoccurrence of a trigger level.

DARS 1854:2025

16.27 For a random sample of at least 100 approved turkeys processed, the number of turkeys with the following shall be recorded at least daily using the protocol described in the abattoir's internal animal-based assessment system:

- a) source farm of turkeys;
- b) foot pad lesions;
- c) hock lesions;
- d) breast lesions (blisters or buttons);
- e) the severity of the lesions;
- f) broken and dislocated bones and bruises, including leg damage and leg injuries;
- g) scratches;
- h) number of turkeys receiving pre-stun shocks (electrical water bath stunning systems only);
- i) number of turkeys where the head is not in contact with the electrode for the entire length of the water bath (electrical water bath stunning systems only);
- j) number of turkeys at stunner exit (at point of shackling for gas stunning systems) not effectively stunned; and
- k) number of turkeys not effectively cut.

16.28 Traceability

16.28.1 Turkeys approved by the relevant authority shall be separated from other turkeys at all times.

16.28.2 All carcasses and products shall be clearly identified as approved and checked for this identification before leaving the abattoir.

16.28.3 Supporting documentation and evidence of physical separation of approved turkeys, carcasses and products from other turkeys and products shall be demonstrated.

16.28.4 The total live weight and number of turkeys supplied to the licensee shall be recorded.

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