



COOPERATING PACKERS:

SF seaboardtriumph





OVERVIEW

The Professional Animal Auditor Certification Organization's Meat Plant Welfare Auditor Course is the first step to auditor certification. It was created to train potential meat plant welfare auditors (typically beef, pork and lamb) using the most current auditing materials in conjunction with the widely used North American Meat Institute (NAMI) Foundation's "September 2019 Recommended Animal Handling Guidelines and Audit Guide."

PAACO is an organization overseen by eight animal science and veterinary professional organizations with extensive expertise on best management practices and current science in animal welfare. PAACO's mission is to promote animal welfare through auditor training and audit certification.

MEAT PLANT WELFARE AUDITOR

education / training / certification COURSE

EDUCATION & EXPERIENCE

(Note the following are not a requirement to take the course, but are required for certification.)

- Master's, Ph.D., DVM with relevant livestock experience of 2 years within the past 5 years
- Associate or Bachelor's degree with relevant livestock experience of 3 years within the past 7 years
- High school diploma with relevant livestock experience of 5 years within the past 10 years.

AUDITOR CERTIFICATION PROCESS

#1

Participate in a 2-day education/ instruction course including in-plant experience. #2

Be tested at the end of the 2-day course and pass an examination. Successfully completing the course and test results in moving to a shadow phase of training. #3

Conduct and complete no less than two swine, cattle or sheep plant audits under the supervision of a PAACO meat plant certified auditor of your choice.

#4

Upon the completion of satisfactory ratings by the certified auditors in Step 3, an official endorsement as a PAACO "Certified Meat Plant Welfare Auditor" will be issued and your information included in a data base of certified auditors.

PARTICIPANT & AUDITOR QUALIFICATIONS

PAACO reserves the right to limit class size and registrations to qualified individuals. Therefore, prompt reservations are encouraged and honored on a first come, first served basis. Companies may be limited on number of participant registrations in one training.

Basic individual requirements and qualifications to attend the course and be certified are:

• Read, write and walk unassisted in a processing plant environment

PRE-COURSE MATERIALS

Registrants should go to animalhandling.org then click on Guidelines and Audits (halfway down on right side). Click on the "Download Guidelines and Audit Guide" This information should be thoroughly studied prior to the course, but a copy of the audit tool will be provided for you at training.



FOR MORE INFORMATION CONTACT COURSE COORDINATOR:

Collette Kaster, PAACO Executive Director Phone: 833-839-1823 • E-mail: ckaster@animalauditor.org

MEAT PLANT WELFARE AUDITOR

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REGISTRATION INFORMATION

LOCATION:

Course is conducted at two sites.

•Pork •Beef Seaboard-Triumph Foods Tyson Foods

FEES:

\$875 – Full registration includes 2-day course, classroom materials, frock & boots, and two lunches. Your registration acceptance will be emailed to you by PAACO along with pre-course information.

LODGING:

Each attendee is responsible for their lodging.

A PAACO block of rooms and group rate has been established. Book your hotel early by calling them directly and asking for the PAACO room block/rate.

Stoney Creek Hotel & Conference Center 300 3rd Street, Sioux City, IA 51101 Reservations: (712) 234-1100

Rate: \$104 plus taxes

Rate available until May 1, 2020

AIRPORT:

Closest airports are Sioux City, IA (SUX) Omaha, NE (OMA) and Sioux Falls, SD (FSD). The hotel is approximately 100 miles from Omaha and 95 miles from Sioux Falls. * Flights into Sioux City are very limited, Omaha & Sioux Falls typically offer more options.

TRANSPORTATION:

Personal ground transportation is not provided. Participants are encouraged to drive or rent cars for transportation needs.

COURSE DEADLINES & CANCELLATION:

Registration deadline is **May 1, 2020**. Completed registration form, payment and resume are due at time of submission.

CLASS SIZE LIMITED! ACT NOW!

Refunds will be made (less \$75) until May 1, 2020, unless class is full or participant does not qualify. No refunds after May 1, 2020.

TENTATIVE SCHEDULE

specific times to be included in squential agenda

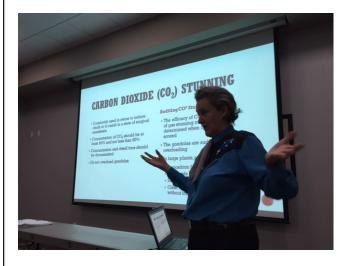
DAY 1 | WEDNESDAY, MAY 20, 2020

7:00 AM REGISTRATION
7:30 PM - 6:00 PM INSTRUCTION & PORK SITE VISIT

DAY 2 | THURSDAY, MAY 21, 2020

7:30 AM - 2:00 PM BEEF SITE VISIT, DISCUSSION & EXAM

After returning from farm and finishing final discussions, trainees will then have option of individual material review or begin testing. Test is closed book/notes. Trainees are free to leave at completion of test. Generally trainees take about one hour plus to complete the test.



COURSE INSTRUCTORS

Temple Grandin, PhD

President, Grandin Livestock Handling Systems

Paula Alexander, MS

Project Leader - Office of Animal Well-Being, Tyson Foods

Jason McAlister

Director of Animal Welfare, Triumph Foods

Collette Kaster, MS

Executive Director and Course Coordinator – PAACO

Lora Wright, MS

Training Specialist - PAACO