POULTRY Welfare Auditor Course

education / training / certification

DATE: August 5-7, 2014
LOCATION: Raleigh, North Carolina

SPONSOR:
Professional Animal Auditor Certification Organization, Inc.

COOPERATOR:
North Carolina State University
Department of Poultry Science - Extension
Raleigh, North Carolina

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Enjoy The Training Course!

The standard of excellence in animal welfare auditing
COURSE GOAL

To train potential poultry welfare auditors using as a basis the welfare criteria and standards generally found and accepted in industry audits for broilers, turkeys and egg layers.

OVERVIEW

The Poultry Welfare Auditor Course conducted by the Professional Animal Auditor Certification Organization (PAACO) is the initial certification course for broiler, layer and turkey auditors. PAACO is an organization of five professional animal organizations with extensive expertise on best management practices and current science in animal agriculture. The organization’s purpose is to promote the humane treatment of animals through education and certification of animal auditors as well as the review and/or certification of animal audit instruments, assessments and programs. The founding and current organizations are:

- The Federation of Animal Science Societies (FASS)
- The American Registry of Professional Animal Scientists (ARPAS)
- The American Association of Swine Veterinarians (AASV)
- The American Association of Bovine Practitioners (AABP)
- The American Association of Avian Pathologists (AAAP)

AUDITOR CERTIFICATION PROCESS/STEPS

#1
Participate in a 3-day education and instruction course including production site experience.

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

#3
Conduct and successfully complete two shadowed audits in a broiler, table egg or turkey production setting under the supervision of a PAACO poultry certified auditor of your choice within 12 months of the course.

#4
Upon the completion of satisfactory ratings by the certified auditor(s) in Step 3, an official endorsement as a PAACO “Certified Poultry Welfare Auditor” will be issued and your information included in a data base of certified auditors.

VETERINARY CONTINUING EDUCATION

Course is under review to meet the requirements for continuing education credit in jurisdictions which recognize AAVSB’s RACE approval; however participants should be aware that some boards have limitations on the number of hours accepted in certain categories and/or restrictions on certain methods of delivery of continuing education.
POULTRY WELFARE AUDITOR

education / training / certification COURSE

TUESDAY, AUGUST 5, 2014
Moderator: Dave Hermes, Perdue Farms

These first sessions (Poultry 201 till approximately 1 PM) will provide an understanding of industry and production structure as well as background of modern and unique production methods and welfare programs. **IMPORTANT NOTE:** These first sessions are optional for those individuals who may have extensive production knowledge and experience in all three sectors. However, testing will include this area of training and scores will be included in the pass/fail score for the certification process.

7:00 AM: Registration
7:30 AM: Opening – overview of schedule and trainee intros – Simpson/Hermes
8:00 AM: **Poultry 201**
   - Avian Biology & Welfare – Bilgili
8:45 AM: Species Husbandry Areas
   - Broilers – Barger/Martin
   - Turkeys – Grimes
   - Layers – Anderson
   - Processing – Bilgili
12:15 PM: Lunch
1:00 PM: **Poultry Welfare Auditing Topics** – Grandin
2:00 PM: **Broiler Welfare Auditing** – Christensen
5:30 PM: Recess/ Dinner on own

WEDNESDAY, AUGUST 6, 2014
Moderator: Mike Wineland, NC State University

8:00 AM: Introduction to PAACO – Simpson
8:30 AM: **Topical Subjects**
   - Broiler, Turkey, Layer, Euthanasia – Barger
   - Public Relations and Welfare Crisis Exposure – Wojcinski
9:45 AM: **Turkey Welfare Auditing** – Hermes
12:15 PM: Lunch
1:15 PM: **Layer Welfare Auditing** – Jones
3:45 PM: **Auditor Protocol** – Christensen
4:00 PM: **Auditing Scenarios** – All trainers
5:30 PM: Recess/Dinner on own
   - Turkey trainees transported to Goldsboro, time TBA

THURSDAY, AUGUST 7, 2014

6:00 AM: On-farm production/slaughter auditing
   - Group transportation to assigned sites/groups
   - Broilers – early staggered departures TBD
   - Layers – departure TBA
   - Turkeys – in Goldsboro; schedule TBD
   - Lunch on own in field
2:00 PM: Study, Testing – Hotel (turkeys in Goldsboro)
   - After groups return from field, trainees will then have option of individual material review or begin testing. Test is closed book/notes. Trainees free to leave at completion of test. Generally trainees use 1+ hour to complete the test.

THANK YOU TO ALL OUR TRAINING SUPPORTERS INCLUDING:

**MEETING BREAK SUPPORTER**

**BIO-SECURITY SUPPORTER**
LOCATION:
Instruction Site:
Double Tree Hotel
Brownstone - University
1707 Hillsborough Street, Raleigh, NC 27605
Farm Sites:
Multiple poultry farms and plants in the area

COURSE MATERIALS:
This training is designed to affect the quality of auditing by individuals who perform poultry industry audits. Training will address and educate on factors contained in welfare audits utilized in the broiler, layer and turkey industries.

FEES:
$795 – Full registration includes 3-day course, classroom materials, travel to production sites and bio-security uniform. Your registration acceptance will be e-mailed 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 of $99 + taxes has been established and the deadline for reservations is July 11, 2014.

Double Tree Hotel
Brownstone - University
1707 Hillsborough Street, Raleigh, NC 27605
Reservations: 800-331-7919, Local: 919-828-0811
Website: www.brownstonehotel.com

Book your hotel(s) early by calling them directly and asking for the PAACO room block/ rate. Turkey track trainees see “Please Note” section.

AIRPORT:
Raleigh airport has major service and good connections. The hotel does not have free shuttle service and is located about 10 miles or 20 minutes from the airport. Cab service is approximately $30.

TRANSPORTATION:
Personal ground transportation is not provided. Group transportation from the hotel to production/processing sites on August 7th is provided.

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

- Read, write and walk unassisted in a poultry production and processing plant environment
- US trainees must not have had contact with poultry, water fowl or pet birds for 72 hours prior to August 7th.

Education and experience:
(Note the following are not a requirement to take the course, but are required for individual certification.)
- B.S. or higher with livestock experience of 3 years within the past 5 years
- Associate degree with livestock experience of 5 years within the past 7 years
- High school diploma with livestock experience of 10 years within the past 15 years.

COURSE DEADLINES & CANCELLATION:
Registration deadline is July 11, 2014. Completed registration form, payment and resume are due at time of submission.

Class size limited! Act now!
Refunds will be made (less $75) until July 11, 2014, unless class is full or participant does not qualify. No refunds after July 11, 2014.

TURKEY TRAINEES PLEASE NOTE:
If you indicate a preference to train at the turkey facilities on the 7th you will need to make lodging arrangements for one night (August 6) at the following site. Please take this into account when making reservations for the training at the Double Tree Hotel.

For example if you are not leaving the training on the 7th but need to stay over for travel, you should make reservations for the 4th, 5th and 7th; not the 6th with the Double Tree Hotel.

Hampton Inn - Goldsboro
905 Spence Ave., Goldsboro, NC
Reservations: 919-778-1800
Room Block: Code – PAA Rate: $89 + taxes

FOR MORE INFORMATION CONTACT COURSE COORDINATOR:
Mike Simpson, PAACO Executive Director
Phone: 402-403-0104 • E-mail: mike@animalauditor.org
**COURSE INSTRUCTORS**

**Ken Anderson**, PhD  
Professor/Extension Specialist, Poultry Science, North Carolina State University  
Dr. Anderson will cover areas of layer production and management.

**Kate Barger**, DVM  
Director of Animal Welfare, Cobb-Vantress, Inc.  
Dr. Barger will present timely information on current euthanasia procedures for poultry and instruct in broiler hatchery and breeder management.

**Sacit “Sarge” Bilgili**, PhD  
Professor, Graduate Program Offices, Poultry Science, Auburn University  
Dr. Bilgili will address some of the unique biology that is in play with poultry in relation to animal husbandry and welfare, address the basics of broiler slaughter and lead broiler audit demonstrations.

**Karen Christensen**, PhD  
Associate Professor, Dept. of Poultry Science, University of Arkansas  
Dr. Christensen will be responsible for instruction and demonstration in the areas of broiler production and processing as well as auditor ethics and protocols.

**Temple Grandin**, PhD  
President, Grandin Livestock Handling Systems  
By tele-conference, Dr. Grandin will provide her insight into the welfare auditing process and key items that contribute to an accurate audit that is reflective of the welfare of birds.

**Jesse Grimes**, PhD  
Professor, Poultry Science, North Carolina State University  
Dr. Grimes will cover areas of turkey production and management.

**Dave Hermes**, DVM, dipl. ACPV  
Regional Veterinarian – broiler chickens and turkeys, Perdue Farms, Inc.  
Dr. Hermes will be responsible for instruction in the areas of auditing turkey production and processing.

**Matt Jones**, BS  
Director of Audits and Assessments, Validus, LLC  
Mr. Jones will be responsible for instruction and demonstrations in the area of auditing egg layer production welfare.

**Mike Martin**, DVM, MPVM, dipl. ACPV  
Associate Professor, North Carolina State University, College of Veterinary Medicine  
Dr. Martin will cover areas of broiler production and management.

**Helen Wojcinski**, DVM, DVSc, dipl. ACPV  
Science and Sustainability Manager, Hybrid Genetics  
Dr. Wojcinski will address public relations and welfare crisis exposure from personal experience.