

Sample Poultry Supplier Survey Questions



Identifying and Purchasing Sustainably Produced Poultry Products

Health care purchasers are encouraged to use any and all of these questions to help identify and purchase sustainably produced poultry products for their institutions. Health Care Without Harm (HCWH) recommends that purchasers prioritize the purchase of poultry products produced without the use of antibiotics or arsenic compounds in feed or water, so questions pertaining to the use of these additives are listed first. The remaining questions address proximity, manure/ nutrient management and humane animal welfare, as well as certifications that can be used to verify supplier claims. For more on why it is important to ask these questions, see the *HCWH Poultry Primer, Purchaser's Guide to Sourcing Sustainable Poultry* and *Feeding Arsenic to Poultry: Is this good medicine?* available at healthyfoodinhealthcare.org.

For the purposes of this survey "supplier" is defined as an independent grower, grower cooperative, poultry company or food distributor that carries private label poultry products. It is unlikely that a distributor will be able to complete this survey for poultry products not sold under its private label.

1. Use of antibiotics and arsenic compounds

a. Do you have a policy, protocol or production contract that limits grower use of antibiotics in feed and water for poultry production?

Broilers YES NO
Turkeys YES NO

If YES,

i. How is antibiotic use limited? (Check any that apply.)

Broilers

- Growers cannot use antibiotics.
- Growers cannot use specific antibiotics that we call out.
- Growers can use antibiotics only on sick animals that are treated independently of healthy animals.
- Other _____

Turkeys

- Growers cannot use antibiotics.
- Growers cannot use specific antibiotics that we call out.
- Growers can use antibiotics only on sick animals that are treated independently of healthy animals.
- Other _____

ii. How do you ensure grower compliance?

(Check any that apply.)

- Signed affidavits
- Visit growers ourselves
- Random feed testing
- Ask growers to submit production/ veterinary records
- Employ a third-party to audit our growers
- Other _____

b. Do you have a policy, protocol or production contract that prohibits use of arsenic compounds in feed and water for poultry production?

Broilers YES NO
Turkeys YES NO

If YES, how do you ensure grower compliance? (Check any that apply.)

- Signed affidavits
- Visit growers ourselves
- Random feed testing
- Ask producers to submit production/ veterinary records
- Employ a third-party to audit our growers
- Other _____

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2. Use of animal by-products in feed

a. Do you have a company policy, protocol or production contract that prohibits the grower use of fish and/or animal by-products such as feather meal, fecal materials, blood, bone meal, fat and other animal proteins in feed or supplements?

Broilers YES NO
Turkeys YES NO

If YES,

How do you ensure grower compliance? (Check any that apply.)

- Signed affidavits
- Visit growers/ integrators ourselves
- Random feed testing
- Ask growers to submit production/ veterinary records
- Employ a third-party to audit our growers
- Other _____

3. Manure/ Nutrient Management

a. Do you have a company policy, protocol or production contract that limits flock size?

Broilers per building and/ or # of buildings

YES NO

Turkeys per building and/ or # of buildings

YES NO

If YES,

i. What are these requirements? _____

ii. How do you ensure grower compliance? (Check all that apply.)

- Signed affidavits
- Visit growers ourselves
- Ask growers to submit production / veterinary records
- Employ a third-party to audit our growers
- Other (Please specify.) _____

b. Do you have a company policy, protocol or production contract that requires the growers supplying you with poultry products to have a state, federal or similar nutrient management plan?

Broilers YES NO
Turkeys YES NO

If YES,

i. Which types of plan(s) do you have? (Check any that apply.)

- State
- Federal
- Other (Please specify.) _____

ii. How do you ensure grower compliance? (Check any that apply.)

- Signed affidavits
- Visit growers ourselves
- Ask growers to submit their nutrient management plans
- Employ a third-party to audit our growers
- Other _____

iii. Do you require growers to perform soil tests at their farms/ facilities for phosphorous (P) levels?

YES NO

4. Humane Animal Treatment

a. Do you have a company policy, protocol or production contract that ensures minimum space requirements for birds and flocks?

Broilers YES NO

Turkeys YES NO

If YES,

i. What are these requirements? _____

ii. How do you ensure grower compliance? (Check all that apply.)

- Signed affidavits
- Visit growers ourselves
- Ask growers to submit production / veterinary records
- Employ a third-party to audit our growers
- Other (Please specify.) _____

b. Do you have a company policy, protocol or production contract that ensures access to sunlight for birds?

Broilers YES NO

Turkeys YES NO

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If YES,

i. What are these requirements? _____

ii. How do you ensure grower compliance? (Check all that apply.)

- Signed affidavits
- Visit growers ourselves
- Ask growers to submit production / veterinary records
- Employ a third-party to audit our growers
- Other (Please specify.) _____

c. Do you have a company policy, protocol or production contract that addresses physical manipulations such as beak trimming, claw trimming, de-voicing, de-winging, de-snooding, pinioning, or notching and tendon severing?

- | | | |
|----------|------------------------------|-----------------------------|
| Broilers | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| Turkeys | <input type="checkbox"/> YES | <input type="checkbox"/> NO |

If YES,

i. What are these requirements? _____

ii. How do you ensure grower compliance? (Check all that apply.)

- Signed affidavits
- Visit growers ourselves
- Ask growers to submit production / veterinary records
- Employ a third-party to audit our growers
- Other (Please specify.) _____

d. Do you have a company policy, protocol or production contract that prohibits the growers supplying you with chicken or turkey products from using cloned or genetically engineered animals?

- Cloned Broilers YES NO
 Genetically Engineered Broilers YES NO

- Cloned Turkeys YES NO
 Genetically Engineered Turkeys YES NO

If YES, how do you ensure grower compliance? (Check all that apply.)

- Signed affidavits
- Visit growers ourselves
- Ask growers to submit production/ veterinary records
- Employ a third-party to audit our growers
- Other (Please specify.) _____

5. Certifications

a. Are any of your poultry products Certified Organic, Food Alliance Certified, Certified Humane Raised and Handled, Free Farmed Certified or Animal Welfare Approved?

- YES NO

If YES, complete the table at the bottom of this page.

6. Product Source

a. Where are your growers located?

Chicken: _____

 Turkey: _____

POULTRY PRODUCT CERTIFICATIONS

Product Description	Certified Organic (list certifier)	Other Certifications (write name)



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