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| **Operator #:** |  | **Operation Name:** |  | **Date:** |  |
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| **Please be aware that OCIA offers a Livestock Transportation Affidavit that can be sourced at the OCIA website,** [www.ocia.org](http://www.ocia.org). | | | | | |
| 1. Are livestock transported?  YES  NO | | | | | |
| 2. Is there at least one person responsible for the well-being of livestock at each step of the transportation process?  YES  NO | | | | | |
| 3. The person who is responsible for overseeing the transport of the organic livestock must have an emergency plan in place that adequately addresses possible animal welfare problems that might occur during transport. Please describe the emergency plan in place. | | | | | |
| 4. Is an animal identification method in place during transportation to ensure organic animals can be adequately tracked?  YES  NO  If **YES**, please describe. | | | | | |
| 5. Is the loading area and means of transportation free of protrusions that could cause bruising and/or injury?  YES  NO | | | | | |
| 6. Is clean transportation provided?  YES  NO | | | | | |
| 7. Is clean bedding provided on trailer floors during transport and in holding pens prior to slaughter?  YES  NO | | | | | |
| 8. Do the methods of transportation provide adequate ventilation and comfortable headspace so that the animal is able to stand in a natural position?  YES  NO | | | | | |
| 9. Do the methods of transportation provide adequate and seasonal appropriate ventilation for all livestock to protect against cold and heat stress?  YES  NO | | | | | |
| 10. Do you use tranquilizers during loading, transport or unloading?  YES  NO | | | | | |
| 11. Please describe the transportation method used for each animal type. | | | | | |
| 12. Does transport of any animals exceed 8 hours  YES  NO | | | | | |
| 13. Are animals processed and sold later as cuts of meat?  YES  NO, they are sold live  If **YES**, is meat labeled as certified organic?  YES  NO  If **YES**, please attach copies of labels used and the organic certificate for the slaughter facility. | | | | | |
| 14. Please describe how you document the amount of processed meat products that are a result of the slaughter of your organic animals. If a lot number is used, please explain the numbering system.  N/A, they are sold live | | | | | |
| 15. What records are maintained for transportation and slaughter? | | | | | |
| 16. Are organic animals sold through auctions or brokers?  YES  NO | | | | | |
| 17. If organic animals are sold through auctions or brokers, is there any treatment or  YES  NO  physical alteration performed on the organic animals at the auction yard?  If YES, please describe: | | | | | |
| 18. If organic animals are sold through auction yards and/or brokers, please  Attached  N/A-Auction/Broker not used  provide copies of the organic certificates for the auction yards and/or brokers.  *Please be reminded that each auction yard facility and/or broker used for the sale of organic livestock must be certified.* | | | | | |
| 19. **OCIA Standards** – How long is the journey time to the slaughterhouse? | | | | | |