

Standard	Aspect	Criterion	Interpretation	Method of measurement	Sanction
No rights may be derived from these criteria. Subject to inaccuracies and amendments.					
<b>Slaughter: Abattoir inspection</b>					
<b>Personnel</b>					
BLKSAP01	Valid certificate from quality management system accredited by GFSI.	The farm has a valid certificate from a quality management system accredited by GFSI.	For schemes accredited by GFSI, see <a href="http://www.mygfsi.com">www.mygfsi.com</a> under Benchmarking, Benchmarking recognition. Examples: BRC, IFS, HACCP, FSSC 22000. Record the schemes for which the farm has a valid certificate. Make a note of the certificate expiry date.		Suspension
BLKSAP01a	Animal welfare officer	The abattoir has an animal welfare officer.	Record the animal welfare officer's name and training, including the date of completion of the training. An 'Animal Officer' certificate from the University of Bristol is acceptable (it may also be a course delivered by the University of Bristol in the Netherlands).		Exclusion
BLKSAP01b	Animal welfare officer	The animal welfare officer is present throughout the slaughter process.	The slaughter process starts when the animals are unloaded and ends when they are killed.		Exclusion
BLKSAP01c	Animal welfare officer competencies	The animal welfare officer supervises the welfare of the animals and is authorised to intervene.			Exclusion
BLKSAP02a	Animal welfare training	Personnel who handle live animals have received animal welfare training via a specialist vocational training course in butchery from SVO in the Netherlands or an equivalent training course in animal welfare or animal welfare for abattoir personnel.			Exclusion

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BLKSAP02b	Training records	Records of trained personnel are kept, including the training courses they have completed.	The training records are arranged to cover, as a minimum, all personnel who handle live animals. Make a note of the training course followed by each employee involved in this area of work.		AR
BLKSAP03	Refresher course	Personnel working with live animals attend a refresher course in animal welfare at least once every two years.	Verify whether refresher courses are completed every two years. Make a note of any nonconformities.		RI
BLKSAP04	Procedures	Personnel who work with live animals are familiar with the procedures for handling suffering animals as well as anaesthetising, killing, herding and unloading animals.	Use interviews as well as the procedures outlined in the quality manual to verify whether personnel are familiar with the stated procedures.		Exclusion
<b>Record keeping</b>					
BLKSAR01	Animal handling records	Activities relating to animal handling are recorded on a daily basis.	Verify the presence of said records and that they are kept up to date. Make a note of any nonconformities.		AR
BLKSAR02	Critical procedures	Critical procedures for handling suffering animals as well as anaesthetising, killing, herding and unloading animals, among others, are laid down in the quality manual.	Verify that the quality manual contains procedures for handling suffering animals as well as anaesthetising, killing, herding and unloading animals.		AR
<b>Killing</b>					
<b>Stunning chamber</b>					
BLKSBD01	Stunning method	A stunning method approved by European legislation is used to adequately stun the animals before slaughter.	Record the stunning method used. Verify that this stunning method is approved by the competent authority in the European Member State. Verify that the stunning method is used in accordance with the approval.		RI

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BLKSBD03a	Stunning equipment	Stunning equipment is continuously examined for nonconformities.	Verify that examinations are carried out. Record any incidents from the past year.		RI
BLKSBD03b	Audits	Nonconformities observed during examinations of stunning equipment are recorded.	Nonconformities must be recorded. Record any incidents from the past year.		AR
BLKSBD04	Spare stunning equipment	Spare stunning equipment is available and functional.	Make a note of the type of spare stunning equipment.		Exclusion
BLKSBD05	Failed attempts to stun	Failed attempts to stun are reported by the system and must be rectified immediately. Failed attempts to stun and the actions taken are recorded.	Make a note of the number of failed attempts to stun and actions taken over the past year.		AR
<b>Identification of Better Life animals and meat</b>					
BLKSIA01a	Separation of BLL/non-BLL rabbit meat	Throughout the entire production process, the abattoir ensures strict separation between BLL rabbits (meat) and non-BLL rabbits (meat).			Suspension
BLKSIA01b	Separation system	The separation system for BLL rabbits (meat) is laid down in the quality manual.	Check whether a procedure is in place for the separation system. This must include the entire separation and identification procedure for BLL-eligible and non-BLL-eligible rabbits from arrival to cutting and dispatch.		AR
BLKSIA02a	Rabbits supplied	The quantity of BLL rabbits supplied is greater than or equal to the quantity of slaughtered BLL rabbits.	Use a cross-check to verify the supply. Verify a delivery from three months ago as well as a recent batch of BLL rabbits (meat). Make a note of the findings.		Suspension
BLKSIA02b	Supply	The number of kilogrammes of supplied BLL rabbit carcasses and/or meat is greater than the number of kilogrammes of BLL rabbit meat delivered.	Use a cross-check to verify the supply. Verify a delivery from three months ago as well as a recent batch of BLL rabbits (meat). Make a note of the findings.		Suspension

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BLKSIA03	Better Life animals and meat (products)	It can be demonstrated that Better Life animals and meat (products) are slaughtered, processed and stored separately.	Separation can be demonstrated by means of coloured crates, stickers, coloured crate bags, labels, etc. Make a note of the way the abattoir identifies and keeps Better Life animals and meat separate from regular rabbits and meat. Make a note of the identification procedure on the slaughter line and during cutting and storage.		Suspension
BLKSIA04	Cross-checking procedure	The abattoir has a procedure for cross-checking the quantity of BLL-eligible meat it has slaughtered/boned against the quantity of BLL-eligible meat it has supplied.	This includes stocks, if applicable. Investigate what is happening in practice in comparison to the procedures and record the findings.		AR
BLKSIA05	Cross-checking	A reasonable percentage of waste is taken into account during cross-checking.	Reasons include cutting losses, depreciation, unsuitability for consumption, recipe specifications and mass balance calculations. Verify the waste percentage, including whether it has been defined, recorded and substantiated. Make a note of the waste percentage, as well as any anomalies.		AR
BLKSIA06a	BLL-certified farms	Rabbits and/or rabbit carcasses under the BLL scheme originate from BLL-certified farms.	Verify that the supply originates from an accredited BLL 1-star rabbit farm. Record the UBNs and/or name and address details of the supplying farms included in the sample.		Exclusion
BLKSIA06b	Rabbit carcasses	Rabbit carcasses and/or meat under the BLL scheme are supplied to BLL 1-star rabbit farms.	Record the name and address details of the purchasing party.		Warning