

Standard	Aspects	Criterion	Interpretation	Measurement method	Sanction
No rights can be derived from these criteria. Document may be subject to inaccuracies and amendments.					
Exclusion criteria					
UIT01	Other activities	No other activities that are inconsistent with the Animal Protection Society's policy are carried out on the farm.	Activities that are inconsistent with the Animal Protection Society's policy include but are not limited to: - keeping fur animals for production purposes - keeping laying hens in enriched cages (permitted in the Netherlands until 01-01-2021) and colony systems (successor of the enriched cage and the only permitted form of 'battery hen farming' in the Netherlands from 2021). The identification code stamped on the egg starts with the number 3 - keeping wild animals for production purposes - keeping geese or ducks for the production of goose or duck liver - breeding endangered species, such as eels - keeping beef cattle with a double-muscle factor, with high incidence of caesarean sections, such as Belgisch Blauwen and Verbeterd Roodbont - other activities that are or may be contrary to the Animal Protection Society's policy	Check whether the farm performs any other activities that are inconsistent with the Animal Protection Society's policy.	Exclusion
UIT04	Slaughtering without stunning	Slaughter without stunning (prior to slaughter) is not permitted at the slaughterhouse. All animals (Better Life and non-Better Life) that are slaughtered at the location are stunned before sticking/bleeding.	This applies to the entire slaughter location, and to all animals (BL label and non-BL label) that are slaughtered at the relevant location. The participant has registered a 'Declaration of stunned slaughter' at the Better Life foundation.	Check that all animals (BL label and non-BL label) at the slaughter site are stunned before sticking/bleeding.	Exclusion
General					
SR001a	Reporting obligation	The BL label participant is obliged to immediately notify the Certification Body and the Better Life Foundation in writing of any change that may affect the participation in BL label or the BL label certificate.	Changes are, but are not limited to: a. (Temporary) termination of the company, regardless of the reason. b. Transfer the company to a new legal entity/owner c. Change to Chamber of Commerce number and/or Chamber of Commerce location number d. Loss of an accreditation or certificate as a result of which the applicable Better Life criteria can no longer be met f. Etc.	Check whether changes that affect the participation in the BL label from the previous year have been reported to the CB and the Better Life Foundation.	AR
SR001b	EC approval number	The slaughterhouse is approved by the competent authority of the EU Member State responsible for the European Hygiene Regulations.	The slaughterhouse can demonstrate its certification through its EC approval number. The competent authority in the Netherlands issuing the EC approval numbers is the Netherlands Food and Consumer Product Safety Authority (NVWA). A list of the NVWA-approved slaughterhouses and the EC approval numbers can be found on the website www.nvwa.nl .	Check that the slaughterhouse has an EC approval number. Record the approval number.	Suspension
SR001c	Contract with the Better Life Foundation	The slaughterhouse has a contract with the Better Life Foundation to use the collective 'Better Life' pictorial label.		Check whether there is a contract (application form) and/or whether it has been signed by both parties (the BL label slaughterhouse and the Better Life Foundation).	Suspension
SR001d	Approval Better Life Foundation	The slaughterhouse must have been approved by the Better Life Foundation for the Better Life scope in question (animal species and number of stars).	An approval letter has been received from the Better Life Foundation for the Better Life scope (animal species and number of stars) of the: 1. Better Life animals received, and 2. Better Life products supplied	Check whether there is an approval letter for the relevant scope (animal species and number of stars) of the Better Life animals received and Better Life products supplied.	Suspension
SR001e	Cooperation	The slaughterhouse is obliged to grant BL label inspectors who perform inspections on behalf of the Certification Institute or the Better Life Foundation access to the business and to give full cooperation.	If the inspectors are refused access to the company premises or full cooperation with the inspectors is not forthcoming, then the company will be excluded from participation unless the company can invoke force majeure.		Exclusion
SR001f	GFSI approved certificate	The company has a valid GFSI approved certificate (e.g. BRC, IFS or FSSC 22000).	The company is inspected and certified annually on the basis of the GFSI approved standard.	Check that a GFSI approved (e.g. BRC, IFS or FSSC 22000) certificate is present. Record the end date of the certificate.	Suspension

Quality manual					
SR002	Quality manual	Critical procedures are recorded in the quality manual.	<p>Critical procedures at least describe:</p> <ol style="list-style-type: none"> 1. method of registering and deregistering suppliers and customers at the Better Life Foundation 2. way in which products and external (commercial) communication which refers to the Better Life label is controlled and approved 3. method of entry check and registration 4. how to deal with animals and products that do not recognisably comply with the Better Life label at the entry check, including the relevant number of stars 5. method of segregation/separation 6. the treatment of animals that are seriously ill or injured 7. method of unloading 8. method of herding 9. the method of stunning and killing animals 10. the procedure in the event of failed stunning or bleeding 11. a contingency plan that is followed if the slaughter line or stunning is stopped (for any reason) (e.g. in case of a deviation/defect of the stunning/killing system) 12. method and frequency of calculation of cross check/mass balance. 13. method of downgrading of Better Life products <p>It must contain at least the following information</p> <ol style="list-style-type: none"> a. what needs to happen b. how often must it happen c. who is responsible and d. who is performing it. 	Check whether the quality manual contains descriptions of the critical processes.	AR
SR002a	Evaluation of procedures	Every quarter, the activities and any problems or deviations from the previous quarter are evaluated in the presence of the animal welfare officer, among others, and the procedures are adjusted where necessary.	<p>The evaluation includes at least the following activities (based on a representative sample and the stored camera images):</p> <ol style="list-style-type: none"> a. the unloading of animals in the lairage, b. the passage of animals from the lairage to the place of stunning, c. the stunning, including the arrival at the stunning location, d. the hanging of the animals after stunning, and e. the bleeding of the animals. <p>The recorded camera images are used for this purpose.</p>	Check that the specified work activities and deviations/problems are reviewed and procedures adjusted as necessary on a quarterly basis.	AR
Segregation Better Life animals and meat					
SR003a	Separation between BL label and non-BL label meat	The slaughterhouse maintains a strict separation between BL label and non-BL label meat during the entire production process.		Check the production process	Suspension
SR003	Segregation system	The slaughterhouse has a segregation process that ensures a visible, strict separation between animals/meat with different Better Life label indications (animals/meat with 1, 2 or 3 stars) and non-Better Life label animals/meat throughout the production process (from entry control, waiting time in the lairage, slaughter process, storage, cutting and distribution).	The segregation system for Better Life animals/meat is recorded in the quality manual. This quality manual should include the entire procedure of segregation and identification of different Better Life label scopes (meat with 1, 2 or 3 stars) and non-BL cattle/meat from arrival to cutting and shipping. Separation is made visible by means of segregated slaughter, coloured labels, stickers, stamps, marking the first and last carcasses with a label or ribbon, etc.	Check whether a segregation system procedure is in place and whether there is strict separation throughout the production process on the basis of the segregation system documented in the quality manual.	RI
SR007	Visible separation BL label/non-BL label animals/meat	Throughout the production process, the slaughterhouse ensures a visible, strict separation between Better Life animals/meat with different Better Life labels (beef/meat with 1, 2 or 3 stars) and non-BL beef/meat.	During the entire production process (from entry check, waiting time in the barn, slaughtering process, storage, cutting and shipping), the segregation system is used in accordance with the segregation system that is documented in the quality manual. Separation can be demonstrated by means of coloured labels, stickers, stamps, coloured crates, coloured crate bags, etc.	Check the production process and whether there is a strict separation. Record how the slaughterhouse identifies and keeps Better Life beef/meat products separate from non-BL beef/meat products. Record the identification procedure at the slaughter line, cutting and storage.	Suspension

SR008	Downgrading of animals/meat	The method for downgrading BL label animals/meat is described in the quality manual.	The time and method (identification) of downgrading must be included in the procedure.	Check whether the procedure exists. Not applicable if no meat is downgraded.	AR
SR009	Registration downgraded meat	The number of kilograms of downgraded meat is recorded.	It must be possible to trace where in the production process the downgrading took place. BL label products that are downgraded to fewer stars must be entered as a sale for the original number of stars and as a purchase for the lower, new number of stars.	Check that the downgrading is recorded. Not applicable if no meat is downgraded.	RI
Cross check					
SR011	Number supplied animals compared to number of slaughtered animals	The number of supplied BL animals is higher than or equal to the number of slaughtered BL animals/ dispatched/delivered carcasses or carcass parts.		Check for at least 3 days of the previous year that the number of Better Life animals/meat supplied is greater than or equal to the number of animals slaughtered. Record your findings.	Suspension
SR012	Supplied kg's compared to number of slaughtered kg's	The number of kilograms supplied Better Life beef carcasses and/or meat is greater than or equal to the number of delivered kilograms of BL carcasses or carcass parts.		Check for at least 3 days of the previous year that the amount of kilograms of Better Life beef carcasses and/or meat supplied is greater than or equal to the amount of kilograms of BL carcasses/meat supplied. Record your findings.	Suspension
SR014	Procedure cross check	The slaughterhouse has a procedure for the cross check with respect to the amount of BL label slaughtered / cut / deboned meat and BL label delivered meat.	<p>A specified cross check/mass balance is prepared at item level (carcass, half carcass or technical part) or on a kilogram basis. The cross check/mass balance is prepared separately for each scope (animal species and number of stars). The meat portion (including cutting loss, drying loss, waste loss, cooking loss and/or downgrading, etc.) of all variants of the product (purchase and sale items numbers) are included in this cross check/mass balance. Any non-Better Life ingredients that are added (e.g. marinade, batter, breadcrumbs, herbs, water, etc.) are not included in this cross check/mass balance. BL label products that are downgraded to fewer stars must be included in the mass balance (entered as a sale for the original number of stars and as a purchase for the lower, new number of stars).</p> <p>The cross check/mass balance is calculated as follows: $(Y - X)/X * 100\%$ $X = \text{opening stock BL label} + \text{purchase BL label} + \text{BL label product downgraded to this number of stars}$ $Y = \text{closing stock BL label} + \text{sale BL label} + \text{BL label product downgraded to fewer or no stars} + \text{any waste flows/loss of BL label product}$ The result of the cross check/mass balance should be zero or negative.</p> <p>Frequency of cross check/mass balance: If BL production takes place more than once a month: a cross check/mass balance for the entire previous month at least every month. If BL production takes place once a month or less: a cross check/mass balance for the entire previous quarter at least every quarter.</p>	Compare practice to procedure and Record your findings.	AR
SR015	Explanation of any cross check differences	The cross check/mass balance must be made conclusive and a substantiated explanation registered for any differences. The cross check takes into account a reasonable waste percentage.	A difference in the cross check must be explained. Reasons may include the disruption of production, or products that are unfit for consumption, etc.	Check the waste percentage and check if this is defined, noted and substantiated. Record waste percentage, deviations and remarkable elements.	AR
Personnel					
SR016	Tasks and authorisations	A description of tasks, authorisations and responsibilities with regard to activities in the context of the Better Life label are recorded in the quality manual.		Check that the quality manual includes such a description.	AR

SR017	Animal Welfare Officer	At least one certified animal welfare officer is present in the lairage or at the slaughter line at all times during the slaughter process.	<p>The slaughter process includes all steps from unloading to killing/bleeding of the animals.</p> <p>Only certificates issued by training institutes that meet the requirements of European Regulation 1099/2009 on the protection of animals for killing are 'approved' by the competent authority of the relevant European member state.</p> <p>In the Netherlands, the training for animal welfare officer at SVO (www.svo.nl) has been accredited by the NVWA within the framework of EU regulation 1099/2009. The certificate 'Animal Welfare Officer' of Bristol University is also approved. This can also be a course given by Bristol University in the Netherlands.</p> <p>The certificate 'animal welfare officer' from a recognised training institute must have been obtained before commencing the first slaughter activities for the BL label.</p>	During the slaughter process, check that an animal welfare officer is present at the work place of the slaughterhouse. Record the name of the animal welfare officer as well as the training followed and the date of training of the animal welfare officer.	Suspension
SR019	Authorisation of the animal welfare officer	The animal welfare officer supervises the welfare of the animals and is authorised to intervene.	For example, the animal welfare officer is authorised to stop the slaughter line if they can no longer guarantee the welfare of the animals.	Check that the animal welfare officer supervises the welfare of the animals and is authorised to intervene.	Suspension
SR020	Animal welfare training	Personnel dealing with live animals (up to and including the bleeding) must have a certificate of professional competence with regard to animal welfare for slaughterhouse staff.	<p>The certificate is issued after completing a training course approved by the competent authority under EU regulation 1099/2009.</p> <p>In the Netherlands, the course given by the of SVO (professional butcher education institute) has been accredited by the NVWA within the framework of EU regulation 1099/2009.</p> <p>Personnel working with live animals includes at least the personnel responsible for:</p> <ol style="list-style-type: none"> herding and caring for animals in the lairage restraining animals for stunning stunning animals assessing the effectiveness of the stunning hooking and lifting live (stunned) animals bleeding live (stunned) animals 	Check personnel training.	RI
SR021	Training register	There is a training register of the personnel indicating which training courses have been followed.	The training register is at least arranged for the persons who deal with live animals.	Check and record the training received by a sample of personnel members who are present at the slaughterhouse during the tour and who handle live animals.	AR
SR022	Refresher course	The personnel who work with live animals must at least once every three years follow a refresher course on animal welfare approved by the Animal Protection.	<p>The refresher course contains at least the following information:</p> <ol style="list-style-type: none"> Behaviour, physiology and welfare of the animal. Here, the staff learns to translate signals in the animal's behaviour or appearance into concrete positive or negative causes of this behaviour or appearance. Practical examples of personnel actions and their impact on the animals (at the slaughterhouse and/or with video and photographic material, e.g. viewing the carcass of a stressed animal) Getting to know other parts of the production chain, such as the farms where the animals come from and the transport. Preferably by means of a location visit. <p>A refresher course is given by an external expert in the fields of cattle welfare and health and in the field of stunning and killing cattle.</p> <p>See (in due time) the website of the Better Life label for a list of approved courses.</p>	Verify that personnel working with live animals receive a refresher course at least every 3 years. This course must be approved by Animal Protection. Record any abnormalities.	RI
SR023	Procedures	The employees who work with live animals are familiar with the procedures for dealing with suffering animals, stunning and killing animals, herding and unloading.		Check, through interview and using the procedures in the quality manual, whether the personnel knows the procedures.	RI

SR024	Staff	Staff are aware of the correct method of performing activities related to BL label animals and/or products through training and information.	Staff involved in the entire production process (including purchasing or supply of animals, sales and communication regarding Better Life products) are aware of the criteria of the Better Life label and of the procedures and working instructions set out in the quality manual for the production of Better Life products.	Check, through interviews, whether the staff are aware of the criteria of the Better Life label and of the procedures and working instructions set out in the quality manual for the production of Better Life products.	RI
SR025	Working with animals	All animals must be handled and treated calmly, quietly, confidently and with respect, to avoid unnecessary agitation and stress. It is prohibited to: (a) strike or kick the animals; (b) exert unnecessary pressure on a particularly sensitive area of the body. (c) to lift or pull the animals by their head, ears, feet or tail, (d) to use prods or other pointed objects; (e) to twist, crush or break the tails of animals or to squeeze the animal's eyes. (f) to cause any other avoidable form of pain, stress or suffering.		Verify, based on interviews and visual observation, whether the personnel work according to this criterion.	Suspension
SR026	Electric stick	When driving animals (with or without a BL label), no electric cattle prods are used.	Electric cattle prods may not be present at the business location.	Record whether an electric prod is present. Record the tool used for driving.	RI
SR027	Room in front of the animals	Animals are only driven up when there is enough room in front of the animals.		Check, through interview and visual observation, whether the staff works in accordance with this criterion.	RI
SR028	Registration of handling of animals	Activities relating to the handling of animals are recorded on a daily basis.	This includes regular inspections and maintenance of stunning and killing equipment and possible measures in the event of problems.	Check attendance registration and current status. Record any abnormalities.	AR
Camera surveillance					
SR029	Camera surveillance (CCTV)	As of 1-1-2021, camera surveillance (CCTV) is installed and used to monitor the animals during the following processes: a. the unloading of animals in the lairage, b. the passage of animals from the lairage to the place of stunning, c. the stunning, including the arrival at the stunning location, d. the hanging of the animals after stunning, and e. the bleeding of the animals.	These images can also be used by the slaughterhouse itself, for example for process evaluation, staff training and slaughterhouse security. Enters into force on 01-01-2021	Check and register whether there is camera surveillance at the named processes	Warning. From 1-1-2021: Suspension.
SR29a	Video Content Analysis	Video Content Analysis (VCA) is used for the images recorded in the places specified in SR029.	Based on images, a VCA software system can identify and register abnormal patterns in human and animal behaviour (e.g. more or less activity). The software generates an alert list of the camera images with abnormal patterns. The Animal Welfare Officer uses this list to assess the processes. This criterion will come into force after a transitional period that is still to be determined, at the moment that a VCA system for cattle abattoirs has been developed and when the Society for the Protection of Animals has established the necessary conditions in this criterion by means of a supplementary decision.	Verify whether VCA is used.	RECOMMENDATION After criterion takes effect: Suspension
SR030	Position cameras	The cameras are positioned in such a way that there is a clear view of the processes that are monitored at all times.	Enters into force on 01-01-2021	Check that the cameras are positioned in such a way that there is a clear view of the relevant processes at all times.	Warning. From 1-1-2021: Suspension.

SR031	Monitors	It is possible to view the images of all cameras at any time via one or more monitors.	Enters into force on 01-01-2021	Check whether the images from all cameras are clearly displayed on at least one monitor at all times.	Warning. From 1-1-2021: Suspension.
SR032	Recording images	All camera images of animals subjected to the specified processes (see SR029) are recorded.	Enters into force on 01-01-2021	Check whether all camera images of animals that are subjected to one of the specified processes are recorded	Warning. From 1-1-2021: Suspension.
SR033	Recording images	The slaughterhouse handles the recorded camera images as follows: a. stored at least 4 weeks b. offered on request to BL label inspectors who are performing inspections on behalf of the CB or the Better Life Foundation	Enters into force on 01-01-2021	Check whether recorded camera images: a. are stored at least 4 weeks b. are made available by the slaughterhouse. Check a sample of the camera images from the previous 4 weeks for compliance with the BL label criteria.	Warning. From 1-1-2021: Suspension.
Approved suppliers					
SR034	Registration of suppliers	Suppliers of BL label animals are registered by the slaughterhouse with the Better Life Foundation.	The supplier is the business location where the BL label animal was last physically present before it arrived at the slaughterhouse.	Check whether the product comes from a supplier that is registered at the Better Life Foundation. Record the supplying business locations for at least three days of the last twelve months.	AR
SR035	BL label certified companies	The slaughter animals, carcasses, meat products that are processed and delivered as Better Life label products come from BL label certified companies.	The certification is checked via the BL label database: https://beterleven.dierenbescherming.nl/zakelijk/deelname/databank	Check whether and how the slaughterhouse checks the certifications. Check the procedure and practice.	Suspension
SR035a	BL label worthy	The BL label worthiness is apparent from the BL label (including the animal species and number of stars), e.g. BL label Beef 2 Star, in the documentation accompanying the supply of animals for slaughter.	Just 'Better Life label' or 'Better Life' does not suffice. It is indicated whether animals are supplied that do not meet or no longer meet the requirements of the Better Life label. If so, the number of animals is mentioned and how these animals are identified.	Check whether deliveries are accompanied by an indication of Better Life label worthiness. Check the delivery notes for three deliveries from the last year.	AR
SR035b	entry check	The slaughterhouse checks before or during the delivery of the cattle whether the cattle farm that supplies them, at the time of delivery, is certified for the corresponding Better Life label (animal species and number of stars).	The BL label worthiness is apparent from the BL label (including the animal species and number of stars), e.g. BL label Beef 1, 2, 3 Stars or BIO (BL label 3 stars), in the Food Chain information or other documentation accompanying the supply of animals for slaughter. Just 'Better Life label' or 'Better Life' does not suffice. Among other things, it will be checked whether the supplying company has been certified for the Better Life label (animal species and number of stars) of the animals supplied, based on the Register on the website of the Better Life label. The entry check procedure is recorded in the quality manual. Entry check means a check during the planning or receipt at the slaughterhouse.	Check whether and how the slaughterhouse checks the supplier certifications. Check the procedure and practice.	RI
SR035c	Transport time	Upon the receipt of the animals that are to be slaughtered under the Better Life criteria, the slaughterhouse checks that the cattle have not been transported for more than 4 hours or 250 km.		Calculate the distance between the cattle farm and the slaughterhouse using the Routenet website. Check a sample of the transport documentation.	RI

SR035d	Better Life worthiness cannot be determined	If the BL label-worthiness of animals delivered cannot be determined, these animals will be downgraded to non-BL label	The procedure for downgrading such animals is recorded in the quality manual.	Use interviews to check if the slaughterhouse downgrades animals that are not recognised as BL label-worthy to non-BL label. Check if the procedure is recorded in the quality manual.	RI
SR035e	Design and maintenance	All areas (including used materials) used for live animals (supply area, lairage area, corridor to the stunning area and the stunning area itself) are designed and maintained in such a way that unnecessary stress and/or injury to the animals present is prevented.	Such as: - No slippery floors - No sharp protrusions that could injure the animals	Check whether the design, materials and maintenance (in the supply area, lairage area, corridor to the stunning area and the stunning area itself) are capable of preventing unnecessary stress and/or injury.	RI
Supply area					
SR036	Visual check	A visual check takes place during the unloading at the supply area.		Check on site, record any abnormalities.	RI
SR037	Tailgate	The tailgate of the truck is connected to the unloading platform.		Check on site, record any abnormalities.	RI
SR038	Walking platform	The walking platform can be illuminated.		Check on site, record any abnormalities.	RI
SR039	Walking platform	The floor of the walking platform is rough.		Check on site, record any abnormalities.	RI
SR040	Colours	The slaughterhouse does not use bright colours, but calming colours such as grey, green and blue.		Record the colours used.	RI
SR040a	Waiting time	The cattle are slaughtered as quickly as possible. The waiting time of the animals (the period from delivery to slaughter) is kept as short as possible.	A rest period of 30 minutes may be taken into account. Animals must always be slaughtered on the day of landing; animals cannot stay overnight. Except in cases of force majeure, e.g. in the case of a broken slaughter line or where the slaughter animals arrive late at the slaughter site due to very bad weather conditions (e.g. after the termination of the slaughter activities for that day).	Check the manual for the standard procedure. Check whether the practice corresponds with the usual procedure described in the manual. Check that animals do not remain lying down until the next day of slaughter, except in cases of force majeure.	RI
SR041	Killing sick or wounded animals as soon as possible	Seriously ill or injured animals that are unable to move independently or only with difficulty are killed inside the transport vehicle as soon as possible.		Check if seriously ill or injured animals that cannot move independently or only with difficulty are killed as soon as possible inside the transport vehicle and record the method of killing used.	RI
SR41a	Attention animals room	In or next to the supply area, there is a separate room where so-called 'attention animals' can be identified by the official veterinarian at the time of inspection; they are subjected to additional inspection or, where necessary, killed directly.		Check whether there is a space for attention animals in or adjacent to the supply area where the animals can be killed immediately.	RI
lairage area					
SR042	Supplied groups	The animals are kept in the lairage area in the supplied groups.	Cattle from different groups/transports are not mixed. This is to prevent fighting.	Record any abnormalities.	RI

SR043	lairage area	The animals are protected from the weather and temperature fluctuations in the lairage area.	The temperature in the lairage area is kept between 5°C and 25°C degrees as much as possible, to prevent heat or cold stress. There is a protocol for extreme weather conditions that stipulates at least that: - in temperatures under 5°C additional heating is provided. - in temperatures higher than 25°C additional cooling is provided Furthermore, these areas are protected against wind, draft, rain, etc.	Check whether the temperature in the lairage area is kept between 5°C and 25°C as much as possible. Check if there is a protocol for extreme weather conditions that specifies that at temperatures lower than 5°C additional heating is provided, and in case of temperatures higher than 25°C additional cooling is provided.	RI
SR044	Walls	The walls of the lairage area are smooth.		Record any abnormalities.	RI
SR046	Floors	The floors in the lairage area are rough.	The roughness prevents the animals from slipping.	Check the floors in the lairage area.	RI
SR047	Floors	The floors in the lairage area slope slightly to prevent the formation of puddles.		Check the room for the formation of puddles. Record any abnormalities.	RI
SR047a	lairage area surface	Every animal has at least 6m2 floor surface area available.		Record any abnormalities.	RI
SR048	Design of lairage areas	The design of the lairage area should encourage the animals to move forward with: 1. as few right-angle bends and/or dead corners as possible 2. no protrusions or obstacles 3. sufficient lighting		Check whether the design of the lairage areas meets the requirements.	RI
SR049	Drinking water	In the lairage area, the animals have permanent access to fresh drinking water.	(Not applicable to slaughterhouses that slaughter less than 10 Livestock Units (LUs) per week.)	Record any abnormalities.	RI
Corridor to the stunning area					
SR050	Round crowd pen. In case of new or renovated buildings.	After the building or renovation of the corridor to the stunning location, the cattle are guided to the stunning site via a Round Crowd Pen/Single Shute (in accordance with the Temple Grandin design).	Round crowd pen, according to the Temple Grandin design: The cattle are driven in groups, through a semi-circle to a narrow corridor (individual animals in succession). Because the cattle are making turns of 180°, they get the impression that they are going back to where they came from. This design uses the natural instinct of grazing animals to turn around. The individual corridor after the circular pen is without right angles and offers the running cattle sufficient free visibility forward (at least 2 body lengths), but does not offer a view of disturbing elements such as people, activities or the stunning area further down in the slaughterhouse, or other disturbing elements. The walls around the corridor to the stunning location are closed and high, preventing the animals from seeing through it.	Record, after building or renovating the corridor to the stunning location, if a Round Crowd Pen is used in accordance with the design of Temple Grandin.	Exclusion if not realised after building or renovating the corridor to the stunning location.
SR052	Approach to stunning area	The animals in the corridor to the stunning area can follow each other.	This also applies to the bends in the corridor.	Check the corridor. Record any abnormalities.	RI
SR054	Approach to stunning area	The walking direction in the corridor to the stunning area goes from dark to light.		Record any abnormalities.	RI
Stunning area					
SR055	Fixation	The animals are stunned standing up in a fixation box.	The fixation box must be constructed in such a way that: - backward, forward, lateral and upward movement of the animal is limited, - the slaughterer has free access to the forehead of the animal in the fixation box.	Record any abnormalities.	RI
SR055a	Unauthorised fixation or stunning methods	The following fixation or stunning methods are prohibited: a) suspending or lifting up animals that are conscious; b) mechanical clamping or binding of the legs or feet of animals; c) cutting the spinal cord; d) the use of electric current to immobilise the animal without stunning or killing it under controlled conditions.	d) in particular, all applications involving electric currents which are not applied to both sides of the brain.	Use interviews among other things to check if the described, unauthorised fixation methods are not used.	Suspension

SR056	Stunning equipment	Stunning equipment (including spare equipment) is checked at least once a day for abnormalities.		Check whether the stunning equipment (including spare equipment) is checked on a daily basis.	RI
SR057	Check stunning equipment	The daily inspection and any observed deviations of stunning equipment (including spare stunning equipment) are recorded.	The daily inspection of the stunning equipment (including spare stunning equipment) and any deviations are recorded.	Based on the records, check that the stunning equipment (including spare stunning equipment) is checked every day. Record deviations from the previous year.	AR
SR058	Spare stunning equipment	There is a spare version of stunning equipment available at the slaughter site.	This equipment is readily available and accessible, for example, for re-stunning (see SR085).	Check if the spare stunning equipment is present. Record the type of spare stunning method.	Suspension
SR059	Stunning method	The cattle are adequately stunned prior to bleeding.	Animals are only bled after being stunned. The state of unconsciousness and numbness is maintained until the animal's death.	Record the method of stunning used.	Suspension
SR060	Stunning method	The animals are stunned using one of the authorised methods described in EU Regulation 1099/20099, rendering the animal instantly unconscious and numb.	The animals are stunned with one of the following methods: 1. Penetrative captive bolt 2. Firearm with free projectile 3. Electric stunning	Record the method of stunning used.	Suspension
SR061	Failed stunning	Failed stunning must be corrected immediately by adequately stunning the animals.	Failed stunning attempts and the corrective actions that have been undertaken, are recorded. Failed stunning should not be routine.	Check through interviews whether employees are aware of which corrective actions to take in the event of failed stunning. Check whether the number of failed stunning and the corrective actions taken compared to last year's actions.	RI
SR067	Direct bleeding after stunning	Animals are only stunned if they can be bled-out immediately afterwards.	The interval between stunning and bleeding cannot be longer than 60 seconds.	Check the interval between stunning and bleeding. Record any abnormalities.	RI
SR061b	Contingency plan	There is an contingency plan to be followed when the slaughter line or stunning (for whatever reason) is stopped.	The contingency plan describes at least: - how the animals that are already in the slaughter process or the stunning area are removed from the slaughter line or the stunning area and are still stunned and bled afterwards. - how animals that have already been stunned are bled afterwards.	Check whether there is an contingency plan and whether there is a description of how the animals already in the slaughter process are stunned and bled and how animals that have already been stunned are bled.	RI
Effectiveness of the stunning					
SR083	Monitoring effectiveness of stunning	The effectiveness of stunning is monitored.	Effective stunning is the immediate onset of unconsciousness and numbness until beyond the moment of killing. An animal is effectively stunned when rhythmic breathing, eyelid reflex (short-touch eyelid), cornea reflex (short-touch cornea), righting reflex (stretching back) and the production of sound (mooing) are absent. Effective stunning shall be assessed on at least 1 in 10 animals and a check is carried out on all animals showing a higher than average number of spasms.	Check that the effectiveness of stunning is correctly monitored as a critical procedure.	Suspension
SR084	Registration monitoring effective stunning	A record of the monitoring of the effectiveness of stunning is kept.		Check that monitoring of the effectiveness of stunning is recorded.	AR
SR085	Not effectively stunned	If there are indications that an animal is not (or no longer) effectively stunned, the animal is immediately stunned again.	One of the following methods for a second stunning are used: 1. Penetrative captive bolt 2. Electric stunning, with at least 1.3 Ampere for at least 3 seconds.	Check through interviews whether employees are aware of which corrective actions to take in the event of failed stunning. Check and record the method for a second stunning.	RI
Bleeding					

SR087	Bleeding	All animals are bled immediately after stunning where the loss of blood is sufficiently extensive, quick and sufficient to ensure that the animal is dead after bleeding.	The interval between stunning and bleeding cannot be longer than 60 seconds.	Check the bleeding method and check that the interval between stunning and bleeding is not longer than 60 seconds.	RI
SR088	Interval bleeding - further processing	Further processing only takes place after it has been established that the animal no longer shows any sign of life.	After stabbing, the animal is left for at least 30 seconds until at least all reflexes of the brainstem (eyelid, corneal and righting reflex) have ceased.	Check the bleeding - further processing interval	RI
SR089	Bleeding per animal	Where stunning, shackling, hanging and bleeding of the animals are carried out by one person, that person must have carried out all those operations consecutively on one animal before starting to carry them out on another animal.		Where stunning, shackling, hanging and bleeding of the animals are carried out by a single person. Check if these operations are performed consecutively on one animal before starting to carry them out on another animal.	RI
SR089a	Failed bleeding	Failed bleedings must be corrected immediately by adequately bleeding the animals.	Failed bleeding attempts and the corrective actions that have been undertaken, are recorded.	Check through interviews whether employees are aware of which corrective actions to take in the event of failed bleeding. Check if the number of failed bleeding attempts and the corrective actions that have been undertaken, are recorded. Record the number of failed bleedings and actions taken in the past year.	RI
Feedback slaughter results					
SR097	Feedback slaughter results to the cattle farmer/supplier	The slaughterhouse provides slaughter results (including slaughter deviations) of the animals to the farmer/supplier in a uniform manner (specified per individual animal). From 1-1-2020 at the latest.	Feedback to the farmer/supplier can be done in writing or digitally. This includes at least the following inspection data on the presence of subsequent slaughter defects: - pneumonia - pleural inflammation - liver disorders - rejection of (parts of) carcasses and - the average deviations/rejections (e.g. in % per delivered flock) of all suppliers to the slaughterhouse.	After 1-1-2020, check copies of sent reports with slaughter results to the cattle farmer/supplier of the past year.	AR
Customers of Better Life products					
SR099	Registration of customer	The slaughterhouse registers customers of Better Life products (in accordance with the scope of the certificate, animal species and number of stars) at the Better Life Foundation.	The customer is the business location where the processor physically sends the BL label product.	Check whether Better Life products are transported to a customer that is registered with the Better Life Foundation. For at least three days of the last year, record the name and address details of the customer business locations that are part of the sample.	AR
SR100	Check certified customers	The slaughterhouse regularly checks during deliveries whether the Better Life products are supplied to customers that are certified for the scope concerned (animal species and number of stars) or approved by the Better Life Foundation.	Certification can be checked via the register on the Better Life website: https://beterleven.dierenbescherming.nl/zakelijk/deelname/databank or the slaughterhouse has a copy of the approval letters that are not more than three months old on record. Customers may choose not to participate in the Better Life label. In this case, the slaughterhouse: 1. must downgrade the product to regular and not mention that the product complies with the Better Life label on the delivery note, or 2. must be able to submit a statement (e-mail/ letter) in which the customer indicates that it will not communicate the Better Life label in any way. The slaughterhouse must also report this in writing to the Better Life Foundation.	Check whether all customers are BL label certified or approved. Check whether the slaughterhouse checks the certifications/approvals. Record any abnormalities. N/A if there is a statement.	RI

Supplied Better Life products					
SR101	Designation of the BL label	The Better Life product is supplied with the accompanying Better Life scope (animal species and number of stars) with the correct number of stars or fewer stars in text or by using the Better Life label for business-to-business dealings or a Better Life label for consumer packaging.	In the case of biological products with a three-star Better Life label, the three stars may simply be replaced by Biological or BIO. This designation is made correctly on the packaging of the Better Life product as well as the delivery note (at row level) and invoice.	Check for at least three days of the last month if the designation is on the Better Life products and the accompanying documents.	AR
SR102	Approved BL label products	Only Better Life products approved by the Better Life Foundation are supplied. A product specification for composite products must be submitted to the Better Life Foundation for approval.	Participants that have obtained permission for this purpose from the Better Life Foundation may produce registered Better Life label products immediately and do not have to wait for the Better Life Foundation's assessment.	Check whether the Better Life Foundation has authorised the supplied Better Life products. Record any abnormalities.	Suspension
SR103	Delivery note	Better Life products are delivered with a delivery note.	The delivery note must include at least the following details: - Name and address of the supplier; - Name of the customer; - Number and quantity in kilograms of each supplied part; - Date of delivery; - Whether the product (at row level) complies with the Better Life scope (animal species and number of stars)	Check whether deliveries are accompanied by a complete delivery note. Check the delivery notes for at least three deliveries from the last year.	AR
Logistics service providers of Better Life products					
SR104	Registration logistics service providers 2a and 2c	The slaughterhouse registers the logistics service provider of Better Life products (in accordance with the scope of the BL certificate, animal species and number of stars) at the Better Life Foundation.	Logistics service providers 2a on behalf of the processor, receive the BL label product physically (at their company site) but do not become the owner of the product and do not carry out any processing. E.g.: external storage locations, cold stores, distribution centres, etc. They fall under the responsibility of the owner of the product. Logistics service provider 2b becomes the owner, receives the BL label product physically (at the company location), but does not carry out any processing. E.g. order picking locations, wholesaler, wholesale. They must be registered as a customer with the Better Life Foundation (in accordance with SR099). Logistics service provider 2c becomes the owner, but does not receive the BL label product physically (at the company location) and does not carry out any processing. E.g. web shops, traders, etc. They must be registered as a customer with the Better Life Foundation (in accordance with SR099).	For at least three days of the last year, record the name and address details of the logistics service providers that are part of the sample. Check whether the logistics service provider is/becomes the owner of the Better Life product. If so, check whether the logistics service provider is registered at the Better Life Foundation as a customer.	AR
Changes					
SR105	Changes to suppliers	Changes to certified suppliers are reported to the Better Life Foundation before products worthy of the Better Life label are purchased from these new suppliers.	Check whether changes have been passed on.	Check whether changes have been passed on. Record discrepancies.	AR
SR106	Changes to customers	Changes to certified customers are reported to the Better Life Foundation before products worthy of the Better Life label are sold to these new customers.	Check whether changes have been passed on.	Check whether changes have been passed on. Record discrepancies.	AR
SR107	Changes to forms of communication and publicity	New or altered forms of communication (i.e. packaging, etc.) that refer to the Better Life label are submitted by the processor to the Better Life Foundation for approval.	The communication materials must comply with the Better Life Foundation's Style Manual. The version of the style guide on the Better Life Foundation's website is always the guiding version. Approval is obtained before these forms of communication and publicity are used. Participants that have obtained permission for this purpose from the Better Life Foundation may use forms of communication and publicity immediately and do not have to wait for the Better Life Foundation's assessment.	Check whether changes have been passed on. Record discrepancies.	AR