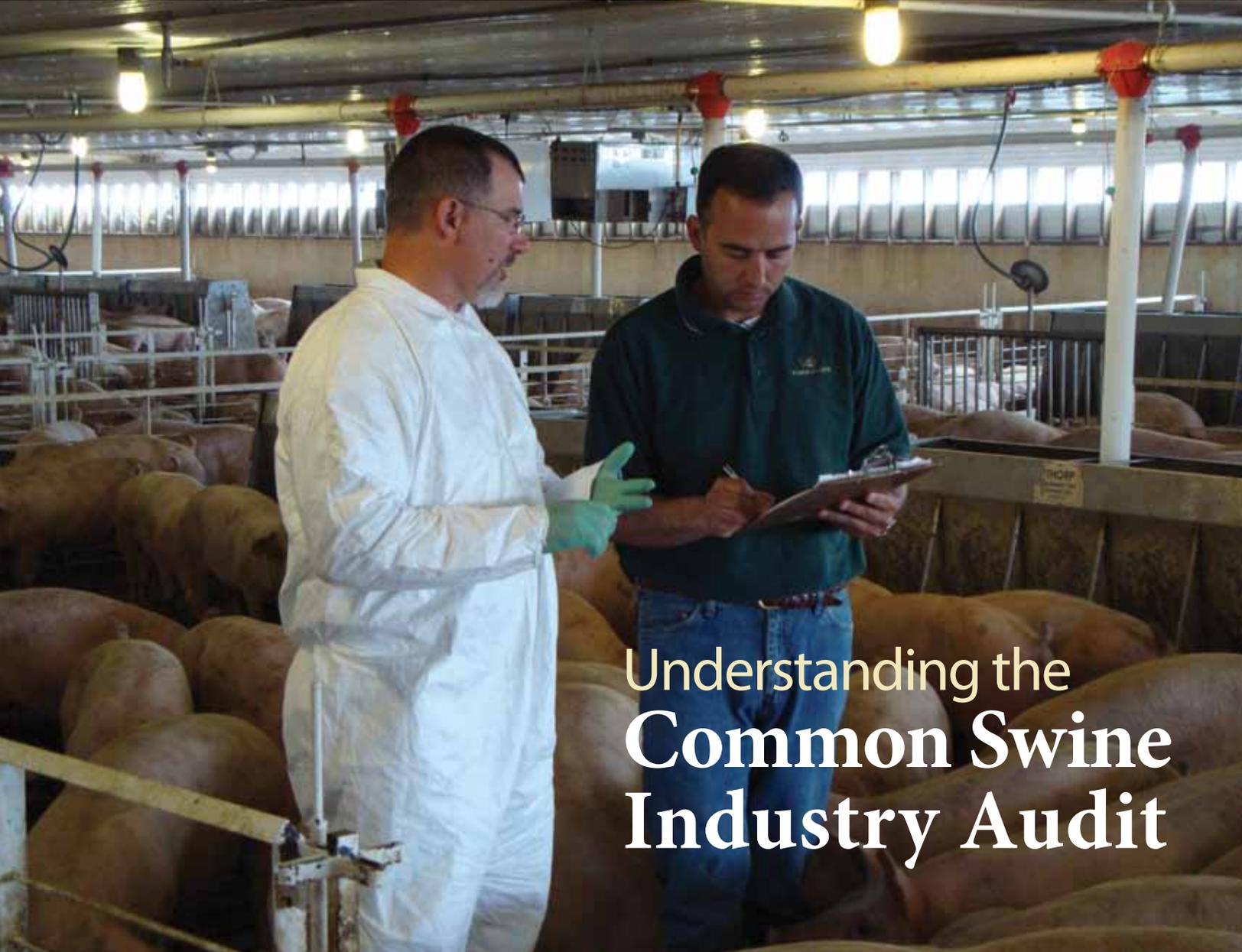




IOWA **Pork Producer** *Headlines*

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Understanding the **Common Swine Industry Audit**

In this issue:

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- Checklist Criteria & Scoring



Understanding the Common Swine Industry Audit:

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The Common Swine Industry Audit (CSIA), developed in cooperation with the National Pork Board and certified by the Professional Animal Auditor Certification Organization (PAACO), has recently been universally designed for the benefit of the swine producer. This new audit will now provide a common ground on reliability and consistency from on-farm animal well-being to pre-harvest food safety.

Through producer resolutions at the Iowa Pork Producers Association Annual Meeting and National Pork Industry Forum, IPPA, the National Pork Producers Council and the National Pork Board support packer continuity, consistency and equivalency of audit reporting. The mechanisms are consistent with PQA Plus®, TQA® and PQA Plus Site Assessments.

In 2013, a task force of industry stakeholders—including producers, veterinarians, animal scientists, packers, processors and retail and foodservice representatives—were tasked with developing a workable, credible and affordable common on-farm audit system for the swine industry.

The goals of the new Common Swine Industry Audit are to:

- Provide stakeholders with a consistent, reliable and verifiable system that assures on-farm animal well-being and pre-harvest food safety.

- Eliminate duplication and minimize the administrative burden placed on producers.
- Develop consensus about consistent standards between and among various independent audit programs.
- Create a standard process that results in observer consistency and protection of herd health through biosecurity protocols.

“The common audit incorporates scientific evidence, ethics and economics, which must be balanced for the pork industry to remain sustainable,” said Sherrie Webb, the Pork Checkoff’s animal welfare director. “The result of this common audit should create firmness from an observer’s opinion as well as develop consistent health protection throughout the swine herds from the biosecurity guidelines.”

The Common Swine Industry Audit includes 27 key aspects of swine care and pre-harvest food safety, which

in conclusion will cover the complete cycle of a pig’s life on the farm. The four specific areas that will be reviewed during the audit include records, animals, facilities and caretakers. An audit will take place during normal operating conditions and the outcome of the audit will give feedback to producers for continuous improvements throughout their system.



Answers to other Frequently Asked Questions

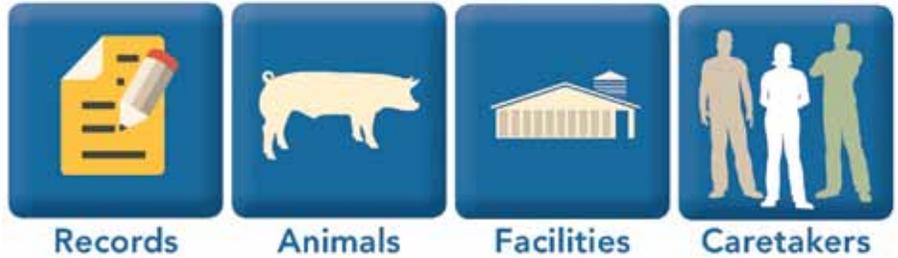
- Audit results apply only to the specific site that is audited. A site is defined by its standard Premises Identification Number (PIN).
- PQA Plus site assessments will still be required as the educational component helping producers prepare for the audit. The Common Swine Industry Audit will provide direction for the next PQA Plus revision scheduled to be released in 2016. These changes will be reflected in the producer education and on-farm assessment components of PQA Plus.
- Auditors will be required to follow farm biosecurity protocols.
- Time to complete audits will vary although expect an average of two hours for wean-to-finish sites and four hours for breeding sites. “The more prepared the producer is in regard to records and Standard Operating Procedures, the faster the audit will go,” said Chris Rademacher, Iowa State University Extension swine veterinarian.
- Corrective action reports will be expected for areas found to be unacceptable during the audit. Corrective action reports for critical areas must be completed within 10 days of the site visit. Corrective action reports for all other areas must be completed within 30 days.

Individual packers will:

- Determine passing scores/benchmarks for suppliers
- Review individual audit results and approve corrective action reports to determine if issues have been resolved or if a re-audit is necessary
- Determine how to address any audit refusals
- Determine how many and how frequently farms are audited
- Determine who pays for the audit



Audit Scoring for Audit Success:



A certified third-party auditor will score each scheduled on-farm audit. Observations and questions from the audit will involve animal/benchmarking, caretaker, facility, records, food safety and loading and transport. Individual areas will be scored based on points detailed in the CSIA instructions, standards and audit tool. Points offered will be awarded on an all-or-nothing basis. (If the question is worth 10 points, the producer will receive 10 or 0 points for the criteria).

Five critical animal welfare components will be considered pass/fail criteria within the audit. To ensure audit success:

- No willful acts of abuse are observed
- Animals are euthanized in a timely manner
- Animals are handled humanely during the euthanasia process
- Animals are euthanized in place or suitable equipment is available to move non-ambulatory animals
- Caretakers confirm insensibility and death following a euthanasia procedure

Scores will be weighted heavily to animal benchmarking criteria within the audit, with more than half of audit points designated to this area. Other than the five critical questions, there are no established points or percentages for passing or failing an audit. Eventually, this will be determined by each packer.

AUDIT SUMMARY			
CRITICAL: Questions marked "Fail"	0		
ANIMAL WELFARE:	Possible Points	Points Achieved	Percentage Score
Animal Benchmarking Section	230	0	0
Caretaker Section	35	0	0
Facilities Section	50	0	0
Records Section	34	0	0
Transport/Load-Out Section	75	0	0
ANIMAL WELFARE TOTAL	424	0	0
FOOD SAFETY TOTAL	33	0	0
TOTAL AUDIT SCORE <i>(sum of Animal Welfare & Food Safety)</i>	457	0	0

Preparing for an Audit:

In order for producers to have an opportunity to walk through the audit, IPPA has partnered with the Iowa Pork Industry Center (IPIC) and Iowa State University Extension and Outreach to offer free training sessions.

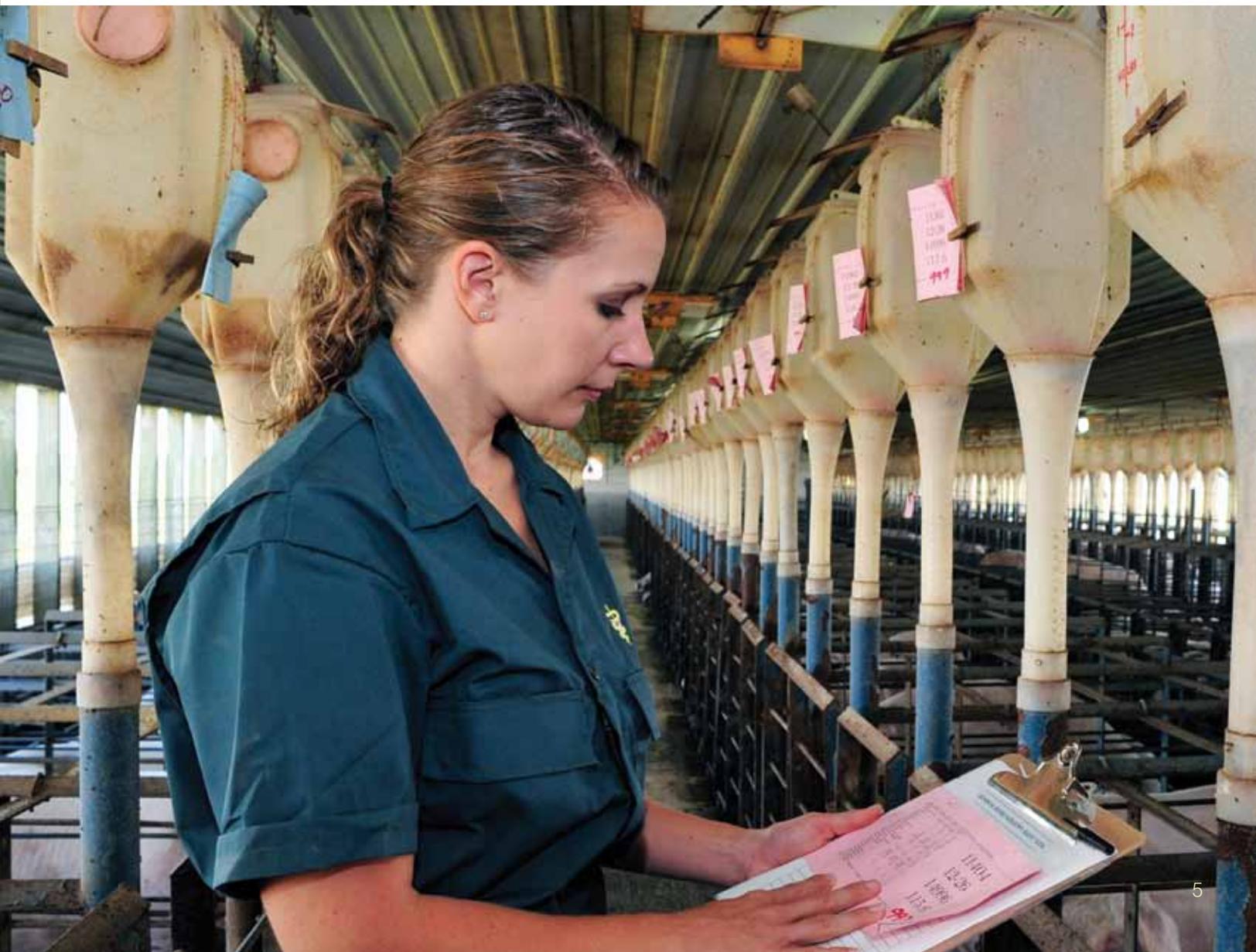
“These training sessions and the common audit will continue to demonstrate our industry’s commitment to continuous improvement, social responsibility and production of safe pork,” said IPPA President Dave Struthers.

Session attendees will have an opportunity to walk through steps of the common audit, evaluate areas for improvement on their farms and customize Standard Operating Procedures to be best prepared for the audit process. Attendees also will be provided a binder and flash

drive, including customizable audit materials for their farms, compliments of IPPA, IPIC and the Pork Checkoff.

To find training session dates, times, and registration information, follow the link or contact the Iowa Pork Producers Association at (515) 225-7675 or tbettin@iowapork.org:

For more information on the Common Swine Industry Audit and for additional resources, visit www.pork.org/commonaudit



Common Swine Industry Audit Checklist:

Manuals and Standard Operating Procedures (SOP's) can be in paper or electronic form but need to be accessible to the farm under all circumstances. Below is a basic checklist of areas scored during the audit to assist in audit preparation:

Critical Components – (Pass/Fail Criteria)

- No willful acts of abuse
- Animals euthanized in a timely manner
- Animals handled humanely during the process
- Equipment is suitable and readily available
- Caretakers able to articulate the training they received, including their ability to confirm insensibility in death following the euthanasia procedure

Animal Benchmarking – (10 Points each unless noted)

- At least 90 percent of animals have adequate space
- 1 percent or fewer animals with body condition score (BCS) of 1
- 2 percent or fewer pigs show signs of severe lameness
- 5 percent or fewer pigs have abscesses
- 1 percent or fewer pigs have deep wounds
- 10 percent or fewer pigs have scratches longer than 12 inches
- 5 percent or fewer breeding pigs have shoulder sores
- 5 percent or fewer pigs show evidence of tail bites
- 5 percent or fewer non-breeding pigs have hernias
- 1 percent or fewer pigs have prolapses
- 5 percent or fewer breeding pigs have vulva injuries
- Animals handled appropriately to their age
- Proper animal handling equipment is available and in good working order
- No electric prods used on weaned piglets
- No electric prods used to move market pigs, sows or boars out of pens
- Proper air temperature and animal comfort is observed with proper actions to minimize heat or cold stress
- Dead animals are removed from living space upon identification
- Pigs must have access to feed and water according to site's protocols
- BCS 1, severely lame, abscessed, wounded, scratched, shoulder sore, tail bite, hernia, prolapsed and/or vulva injury pigs have been identified and are receiving attention
(5 points for each injury/condition area)

Caretaker (5 points each)

- Caretakers can articulate their method for tracking what treatments have been administered
- Transporter records of TQA certification

- Current PQA Plus certification for all employees (within six months of employment)
- Caretakers can articulate policies and procedures within their role(s) including zero tolerance policy, euthanasia, piglet processing and other training received for their daily roles (5 points for each role area listed)

Facility (5 points each)

- Ammonia concentrations below 25 ppm
- Site has operational emergency backup system
- Euthanasia equipment readily available for use
- Appropriate penning and flooring for phase of production in good state of repair (5 points each)
- Alleyways in good state of repair
- Chutes in good state of repair
- Feeders and waterers in good state of repair with no restriction of food or water delivery (5 points each)
- Pigs have dry space to lie down

Records (2 points each)

- Written record of emergency backup system testing
- Written euthanasia plan consistent with AASV guidelines (2 points) that is readily accessible to all caretakers (2 points)
- Documentation of annual caretaker training specific to site's daily duties
- Written emergency action plan with emergency contacts posted
- 12 months of daily observation records
- Written zero tolerance policy for willful acts of abuse
- Reporting mechanism for caretakers to report abuse
- Record of animal mortalities
- Current PQA Plus site status for the farm
- Conduct internal audits (breeding = quarterly, non-breeding = semi annually)

Within records criteria, the following written SOPs are expected to be completed:

- Animal handling
- Piglet processing procedures, including castration and tail docking consistent with AASV guidelines

- Feeding and watering protocols
- Conducting daily observations
- Caretaker training
- Treatment management

Transport/Load Out (10 points each unless noted)

- All pigs able to walk onto trailer with no significantly injured animals
- Electric prods not primary movement tool (10 points) and are used correctly when needed (10 points)
- Pigs on trailer do not show signs of overcrowding
- Less than 1 percent of pigs fall during loading/unloading
- Less than 25 percent of animals received electric shock
- Trailer in good state of repair (5 points)
- Trailer aligned properly with loading/unloading area (5 points)
- Trailer appropriately equipped for weather conditions (5 points)

Food Safety (2 points unless noted otherwise)

- Health products properly stored and not passed expiration (5 points)
- Appropriate needle sizes used per PQA Plus recommendations (5 points)
- Sharps placed in a rigid puncture-resistant container that is labeled (5 points)
- Site has valid vet client patient relationship (VCPR)
- 12 months of medication and treatment records (2 points) with all compliant criteria as outlined in PQA Plus (2 points)
- VFD records retained according to FDA guidelines
- Facility visitor log
- Signage around facility to control and restrict access

Within Food Safety, the follow SOPs are expected:

- Broken needle prevention and identification
- Biosecurity
- Rodent control with evidence it is being followed



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About the Author

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Mission Statement

The Iowa Pork Producers Association is an industry inclusive organization whose mission is to provide a unified voice to promote and educate for a sustainable, socially responsible, profitable and globally competitive pork industry.

