

# Turkey Industry Principles

## Standards of Conduct

The turkey industry follows federal, state and local laws and takes additional voluntary measures to enhance the safety of its products, the well-being of its animals, protection of natural resources and to improve the communities in which it operates. Accordingly, the turkey industry adopts the following Standards of Conduct to ensure the industry's practices align with its Code of Ethics.

### Animal Welfare

- Turkeys will be raised in a manner that provides access to clean, fresh water and nutritious feed, and in a manner that provides appropriate freedom of movement. Turkeys will be raised in an environment that protects them from disease and predators.
- Turkeys will be provided appropriate veterinary care to prevent and treat diseases. To ensure proper animal and public health, any medications will be administered in a judicious fashion in accordance with the NTF's *Comprehensive Residue Avoidance Program* and the *American Association of Avian Pathologist's Judicious Use Guidelines*.
- On-farm management of turkeys will follow the NTF's *Animal Care Best Management Practices for the Production of Turkeys*.
- Swift and effective procedures will be utilized whenever illness and injury require turkeys to be euthanized on-farm, as outlined in *NTF's Euthanasia of Turkeys*.
- In all instances, turkeys will be transported in a manner designed to prevent illness, injury or death during transportation.
- When turkeys arrive at the processing plant, they will be held in areas designed to protect them from weather extremes.
- Processors shall use appropriate stunning techniques to render turkeys insensitive to pain prior to processing.

### Food Safety

- Turkey processors will use all appropriate, approved and effective interventions in processing to ensure the maximum food safety possible for both raw and cooked turkey products.
- The turkey industry will dedicate itself to open, honest sharing of programs and research both within and outside the industry. The industry will seek and fund progressive research that advances farm-to-fork food safety, and promotes the development of globally recognized, science-based standards.
- To further promote food safety, NTF, state turkey associations and turkey processors will utilize public awareness programs to educate consumers about proper food handling techniques.

### Environmental Sustainability

- Growers and processors will follow the NTF's *Environmental Best Management Practices*.
- Turkey growers will manage litter in an environmentally sensitive manner.
- The turkey industry will work to *reduce* its use of resources, *reuse* appropriate materials, *recycle* what can be reprocessed, *research* further ways to reduce its ecological footprint and *report* findings.

### Human Resources and Worker Safety

- Turkey producers and processors will utilize best hiring practices when employing people to work on farms as well as in processing and distribution facilities, and will provide a safe workplace through full compliance with all laws and regulations governing fair labor practices, immigration, discrimination and worker safety and health.
- NTF and its members will conduct regular reviews of all voluntary guidelines and best management practices to ensure industry programs meet or exceed all government regulations.
- The turkey industry will employ only those individuals that have provided documentation verifying a legal right to work in the United States and will meet or exceed current requirements and regulations on immigration.

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