



# U.S. ROUNDTABLE FOR SUSTAINABLE BEEF

## FRAMEWORK OUTREACH | MODULE TOOLKIT



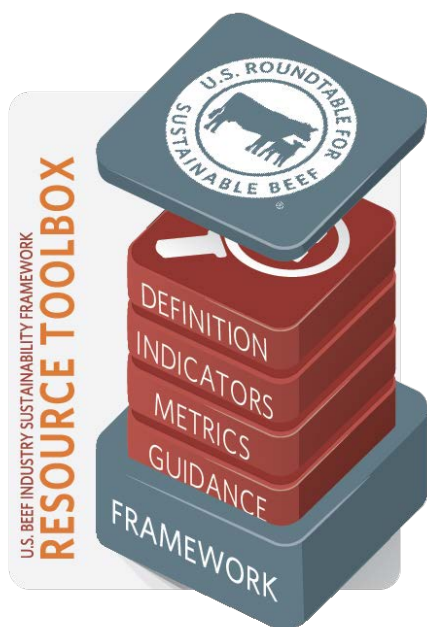
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## U.S. ROUNDTABLE FOR SUSTAINABLE BEEF: INTRODUCTION

Welcome to the U.S. Roundtable for Sustainable Beef (USRSB) Packer and Processor Toolkit. In this resource, you'll find a collection of external sources to support the material of the online training. Templates are available for in-the-moment application and active links will allow you to visit websites instantly, expanding your knowledge of each topic.



### OUR FRAMEWORK

The U.S. Beef Industry Sustainability Framework is a voluntary resource developed to identify opportunities for continuous improvement in all types of operations and companies across the beef industry. The ability to establish benchmarks for current conditions and assess progress toward goals is critical to the U.S. beef industry's sustainability efforts. [Read the complete Framework here.](#)

#### This Toolkit Addresses Four High-Priority Indicators:

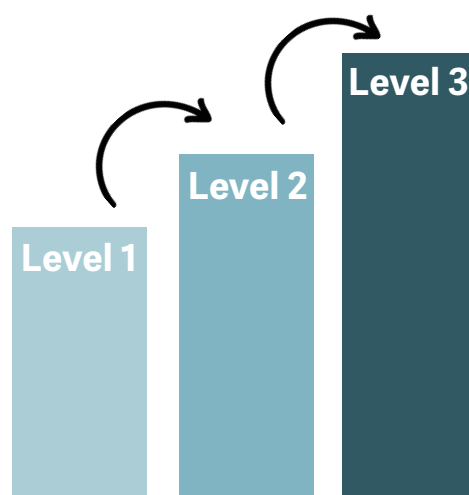
- **Animal Health & Well-Being**
- **Employee Safety & Well-Being**
- **Environmental Strategies**
- **Waste Reduction**





## PROGRESSIVE METRICS: THE THREE LEVELS OF EVALUATION

The metrics for the indicators in the Packers and Processors sector are progressive. Accomplishing success criteria for one level encourages the company to strive to achieve the next level, with each level having an increasingly broader scope and impact than the previous level.



### Level 1

- Evaluated at the **facility** level
- Implies the company has a program to address indicator at facility level
- Suggests facility has implemented at least some resource to address area of impact

### Level 2

- Evaluated at the **facility** level
- Implies the company is monitoring and measuring its impacts in this area
- Is a results-oriented and quantifiable metric

### Level 3

- Evaluated at the **facility** or **corporate** level
- Implies the company is setting goals and targets and working with other industry stakeholders towards improvement
- Is a forward-looking metric





## ANIMAL HEALTH & WELL-BEING: RESPONSIBILITIES

Packers and processors have a unique responsibility in protecting animal health and well-being. Ensuring that cattle have the highest standards of health and well-being, [according to industry standards](#), is beneficial to both individual beef producers and the environmental, social, and economic sustainability of the entire beef industry. Read this article on [animal health and welfare's impact on sustainability](#) from The Beef Checkoff for more insight.

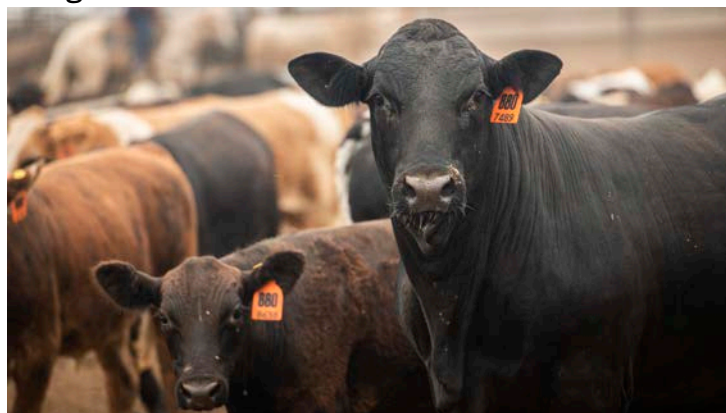
Policies, programs, audits, and continuous improvement initiatives enable facilities and companies to achieve positive outcomes, including:

### ***Packers:***

- Ensure and continuously work toward improving cattle welfare, with respect to their natural behaviors
- Ensure employee safety while handling cattle
- Improved reputation of animal welfare for the packing plant

### ***Packers & Processors***

- Avoid product loss due to decreased quality and/or yield
- Ensure the safety and quality of beef products



### **Prioritizing animal health and well-being**

- ✓ Promotes accountability and transparency
- ✓ Ensures that the humane treatment of animals remains a priority throughout all life stages
- ✓ Continues to advance the area of animal health and well-being in the industry

Facilities should be audited at least annually by second- or third-party auditors with an accreditation relevant to animal health and well-being. Tracking animal health and well-being measurements that are meaningful to the company or facility over time can give insight into areas for improvement.



ANIMAL WELFARE POLICIES: PACKER CHECKLIST

Use this worksheet to document the elements included in your company's animal welfare policy and implemented at your facility.

Circle one

Available in written form for documentation? Yes Not Yet

Notes and Action Items:

Governs the expectations of cattle handling, care, and welfare at facilities? Yes Not Yet

Notes and Action Items:

Details expectations of cattle transporters? Yes Not Yet

Notes and Action Items:

Details expectations of producers? Yes Not Yet

Notes and Action Items:

Details expectations of others not officially employed by the establishment but associated with the company/facility? Yes Not Yet

Notes and Action Items:

Outlines process for internal and third-party audits to verify adherence to the standards outlined in the most current version of the [NAMI Recommended Animal Handling Guidelines and Audit Guide](#)? Yes Not Yet

Notes and Action Items:



ANIMAL WELFARE POLICIES: PROCESSOR CHECKLIST

Processors should have a written policy describing the company’s animal welfare requirements for its beef raw materials suppliers. Use this worksheet to document the elements included in your company’s animal welfare policy.

Circle one

Available in written form for documentation? Yes Not Yet

Notes and Action Items:

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---

Describes the company’s animal welfare requirements for its beef raw materials suppliers? Yes Not Yet

Notes and Action Items:

---

---

Requires beef raw material suppliers to meet regulatory requirements for animal welfare? Yes Not Yet

Notes and Action Items:

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Requires adherence to the the [NAMI Recommended Animal Handling Guidelines and Audit Guide](#)? Yes Not Yet

Notes and Action Items:

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## ANIMAL HEALTH & WELL-BEING: HUMANE HANDLING

The [FSIS Compliance Guide for a Systematic Approach to the Humane Handling of Livestock](#) outlines three steps for creating a robust systematic humane handling and slaughter plan:

1

### CONDUCT AN ASSESSMENT

FSIS believes that an assessment is the best first step toward a robust systematic approach to humane handling and slaughter. FSIS considers an assessment robust if it takes into consideration the establishment's entire humane handling and slaughter infrastructure.

2

### CREATE A WRITTEN PLAN

FSIS believes that developing a written plan is the best second step toward a robust systematic approach to humane handling and slaughter because a written plan can effectively address the four aspects of a systematic approach. Without access to the written plan, FSIS will not be able to verify effective implementation of a program that the establishment believes reflects a robust systematic approach.

3

### CREATE A RECORDKEEPING SYSTEM

FSIS believes that developing a recordkeeping system is the best third step toward a robust systematic approach to humane handling and slaughter. FSIS considers a recordkeeping system robust if it promotes accuracy and provides for accountability. Establishments may consider the following elements important features of a record keeping system:

- Documents all monitoring, corrective action, verification, and reassessment activities.
- Prevents unauthorized access, destruction, alteration, or removal of records.
- Provides ready access and information sharing.

The FSIS Compliance Guide linked above also contains the following resources:

- See Pages 13-17 for a sample [Assessment Tool for Humane Handling and Slaughter](#)
- See Page 20 for a sample [Humane Handling Monitoring Record](#)






## ANIMAL WELFARE POLICIES: CREATING A PLAN

Use the following template (two pages) to create a Humane Handling and Slaughter Plan at your facility. To see a sample, visit page 18-19 of [FSIS Compliance document](#).

### Description of our business:

- 
- Type and size of business
  - Product specialization
  - Slaughter schedule, production quantity
  - Source of animals
  - How long animals reside at location before slaughter
  - Description of facilities where animals are transported

- Where and how animals are unloaded and housed
- The facilities including material type, size, etc.
- How animals are moved and restrained
- Slaughter procedures used

### Animal Handling Plan:





## ANIMAL WELFARE POLICIES: CREATING A PLAN

Use the following template (two pages) to create a Humane Handling and Slaughter Plan at your facility. To see a sample, visit page 18-19 of [FSIS Compliance document](#).

### Assessment/Reassessment:

- How was the facility assessed?
- What were the results of assessment?
- What actions have resulted from the assessment?
- What is the plan for reassessment?
- How are assessments documented and tracked?

### Procedures, monitoring frequencies, and target values:

### Documentation:



## ANIMAL WELFARE: PUBLIC RELATIONS

Use this worksheet to document the current actions and create a plan for implementing or continuing future, recommended actions.

	We do this	We do not do this yet	Notes Section <i>What actions could be taken to improve upon this action or to begin implementing it?</i>
Provide a public statement regarding animal health and welfare expectations in the supply chain			
Make audit performance information accessible to the public via the company website			
Track animal health and welfare measurements that are meaningful to the company/facility over time			



## MORE RESOURCES

*This is not an exhaustive list, continue exploring resources specific to your state or region.*

- Visit [animalhandling.org](http://animalhandling.org) for [animal handling guidelines and audits](#), and a list of [auditors and consultants](#), along with research, training, and more.
- Check out the [Cattle Care & Handling Guidelines](#) from Beef Quality Assurance (BQA).
- Visit [Dr. Temple Grandin's Website](#) for a research and resources on livestock behavior, design of facilities, and humane slaughter.
- Check out conferences and events hosted by [NAMI – North American Meat Institute](#).
- Browse the many resources of the [National Dairy FARM Stockmanship Training](#).
- Find resources to get in-house people trained or to find a qualified auditor through [PACCO, the Professional Animal Auditor Certification Organization](#).
- Review the USDA's webpage on laws governing humane slaughter and the [Humane Methods of Slaughter Act](#).



## SAFETY MEASURES: ESSENTIAL PROGRAMS

Providing a safe workplace has rewards for both the employee and the packer or processor, and can be seen in improved morale, increased productivity, reduced costs, and less absenteeism.

### Packers and processors should work to:

- ✓ Reduce employee injuries
- ✓ Improve safety planning and culture
- ✓ Foster a greater understanding of issues surrounding employee safety and associated risks in the sector
- ✓ Collaborate on employee safety issues in the beef value chain

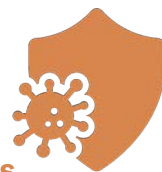


**These can be accomplished through intentional development and implementation of an employee safety and well-being program.**

*The checklist below shows areas to include when building a program at your facility.*

- ❑ Policies, governance structure, and management programs promoting a safe work culture and meeting EEOC and OSHA minimum regulations
- ❑ Programs clearly communicating (with documentation) with all employees to ensure employees are treated fairly by the employer in accordance with all U.S. regulations
- ❑ Policies focusing on training and educating all team members and eliminating work hazards

**The [North American Meat Institute \(NAMI\)](#) has guidance for planning in the events of major crises, such as the COVID-19 pandemic. This information is supported by both OSHA and CDC Guidelines. To prepare for extreme cases threatening worker safety and management, NAMI documents and provides guidance for effective practices.**





## SAFETY MATTERS: SAFETY STANDARDS ASSESSMENT

Use this worksheet to record the frequency of assessment, effectiveness, and ideas or actions for improvement for each of the following safety standards.

### TRAINING

How often is training assessed? \_\_\_\_\_

How would you rate its effectiveness?



Notes and ideas about how training can be improved:

### SAFETY PROGRAMS

How often is safety programs assessed? \_\_\_\_\_

How would you rate its effectiveness?



Notes and ideas about how safety programs can be improved:

### MAINTAINING EQUIPMENT

How often is equipment assessed? \_\_\_\_\_

How would you rate its effectiveness?



Notes and ideas about how equipment maintenance can be improved:

### REDUCING WORKPLACE HAZARDS

How often are workplace hazards assessed? \_\_\_\_\_

How would you rate its effectiveness?



Notes and ideas about how workplace hazards can be improved:

## SAFETY MATTERS: EMPLOYEE TRAINING

Use the checklist below to help develop your worker safety and well-being training. As you read through each section, consider if your facility is currently implementing these in your training, or if they could improve.

### Safety Training Components

- ☐ Identifying hazards and implementing control measures
- ☐ Learning the proper safe work practices
- ☐ Learning when and how to use personal protection equipment
- ☐ Learning to perform basic first aid, CPR, and emergency training

### Training Tips

- Be specific
- Give examples
- Provide feedback
- Schedule regular practice, interactive components, and hands-on activities
- Provide feedback to participants
- Give positive reinforcement
- Keep it short
- Encourage employee involvement
- Mix it up – keep training fresh and engaging

### Advice for the Trainer:

- ✓ The trainer should know the job well and be prepared ahead of time for each training
- ✓ Explain the purpose of the training
- ✓ Treat the worker as an equal or a friend
- ✓ Demonstrate the process step by step
- ✓ Instruct the worker to perform the job one step at a time and repeat the process as needed
- ✓ Monitor performance and evaluate the training

*Adapted from Noble Research Institute, LLC. Special thanks to Megan Kelley, Sharon Bard, the Beef Quality Assurance (BQA), and the Integrity Beef Alliance.*



## SAFETY MATTERS: RECORDABLE INCIDENTS

Use this worksheet to document the Total Recordable Incident Rate (TRIR) from recent years, and record trends and commitments for improving TRIR in the future. Note: TRIR may be labelled differently at your company/facility. Other common acronyms include Total Case Incident Rate (TCIR), and Total Recordable Incident Frequency/Rate (TRIF/TRIFR).

Year	Your TRIR
Last Year 20__	
20__	
20__	
20__	
20__	

### Total Recordable incident Rate (TRIR)

Total Recordable Injuries X  
200,000

-----  
Hours Worked



**Answer these questions based on your data above for more insight:**

- Has your TRIR improved or declined over the last 3-5 years?
- Are there trends in the type of injuries that occur?
- What are the root causes of injury?
- How can injury be further prevented in the future?
- What are the actions we commit to so that we can improve TRIR next year?



## MORE RESOURCES

*This is not an exhaustive list, continue exploring resources specific to your state or region.*

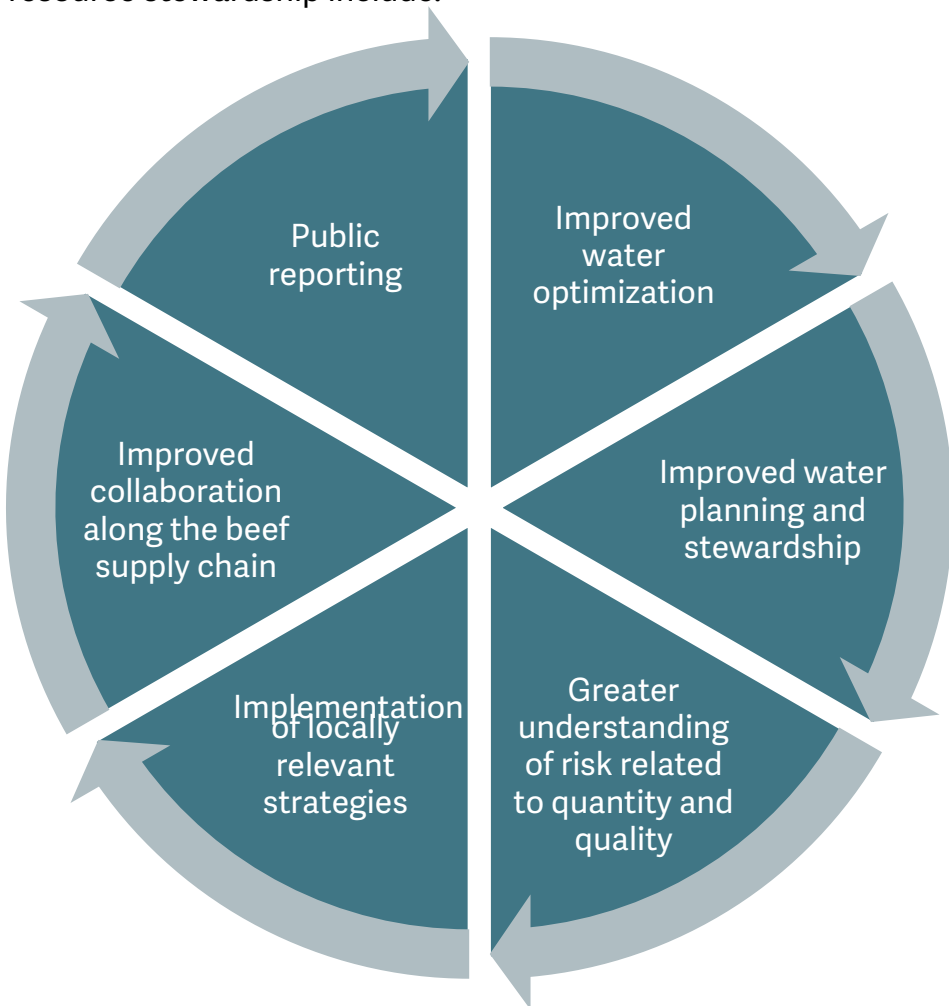
USRSB recommends the use of outside expertise and consultants who can aid in the development of an employee safety and well-being training program. Public and private agencies and institutions who can help auction markets develop or evaluate a safety and health program include:

- [American Society of Safety Professionals \(ASSP\)](#)  
*Local chapters of ASSP are available in every state and can provide access to resources and professionals working in the safety industry*
- [National Safety Council](#)  
*Local chapters of the National Safety Conference are available in every state and can provide access to resources and professionals working in the safety industry*
- Government Agencies: [OSHA](#), [EPA](#), [FSIS](#)  
*These agencies have consultation services and experts that can offer guidance and follow-up to worker safety assessments*
- [North American Meat Institute \(NAMI\) Crisis Center](#)  
*Resources and experts are available to assist with program development and assessment.*



## ENVIRONMENTAL STRATEGIES: WATER

Water resource stewardship is crucial to the long-term viability of the Packer and Processor Sector and beef supply chain. Water resource stewardship should be defined at the local level and used to inform corporate programs and best practices. Each facility has the flexibility to respond to unique local challenges and determine the most effective water stewardship strategies. Objectives of water resource stewardship include:



## WATER RESOURCE STEWARDSHIP: KEY CONSIDERATIONS

Key considerations for Packer and Processor water resource stewardship include:



**Location of a facility** is a key water resource factor. Some facilities may be in water-stressed areas, which increases the importance of packers and processors managing water responsibly.



**Electricity and other pre-chain water consumption** activities, especially from materials such as corrugated cardboard, must be considered in the overall facility water consumption.



**End-of-life landfill disposal** for production and packaging waste also impacts overall water resources for the facility.

*Consider other competitors for water usage in the area, such as cities, agriculture production, other companies, etc.*



## WATER SUSTAINABILITY: LEADING THE WAY

The Packer and Process sectors can lead the way in water sustainability in the following ways:

- ☐ Industry leaders should track and report water quality and quantity, including short- and long-term goals.
- ☐ Leading companies should strive for continuous improvement through engaging with industry organizations and/or initiatives. One example is assessing the water risk of direct operations using the [World Resource Institute \(WRI\) aqueduct tool](#) and incorporating data into local water management plans.
- ☐ Packers and processors should publicly disclose water quality and use performance through a company website, annual report, sustainability or corporate responsibility report, or other publicly available documents.

## WATER RESOURCE MANAGEMENT: CREATING A PLAN

Use this tool as a guide for developing a water resource management plan.

STEP	TIPS
<b>Set an overarching policy or goal</b>	<p>Consider the following as possible policies or goals:</p> <ul style="list-style-type: none"> <li>• Stormwater pollution prevention plan to address stormwater risk.</li> <li>• Wastewater management plan, aligning with relevant permits and regulations.</li> </ul>
<b>Assess current water use and costs</b>	<p>Packing and processing facilities should record water used per head (packers) and/or per pound of beef processed (processors). Water calculators like <a href="#">Aqueduct from the World Resource Institute</a> or <a href="#">software like Enablon</a> can help any size operation.</p>
<b>Develop a water balance</b>	<p>These can be simple spreadsheets or third-party consultations. Aim to establish a water balance through audits with experts.</p>
<b>Assess water efficiency opportunities and economics</b>	<p>Collect the above information into a single file or document to identify opportunities. Utilize tools and metrics to assess your company's or facility's economic relationship to water use.</p>
<b>Develop an implementation plan</b>	<p>In the implementation plan, establish priorities to allocate funding and efforts for water efficiency projects.</p>
<b>Measure progress</b>	<p>Plan for contingencies.</p>

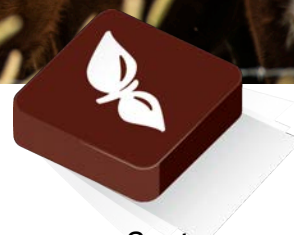


### MORE RESOURCES

*This is not an exhaustive list, continue exploring resources specific to your state or region.*

Explore EPA rules and regulations related to:

- The [Clean Water Act \(CWA\)](#) Compliance Monitoring program and [Safe Drinking Water Act \(SDWA\)](#)
- [Effluent Guidelines](#) – national regulatory standards for wastewater discharged to surface waters and municipal sewage treatment plants.
- The [Office of Wastewater Management](#), [Water Quality Criteria](#), and [Water Quality Standards](#)
- [Oil Spill Prevention and Preparedness](#)
- [My Environment](#): a search tool designed to provide a cross-section of environmental information based on a user's location.

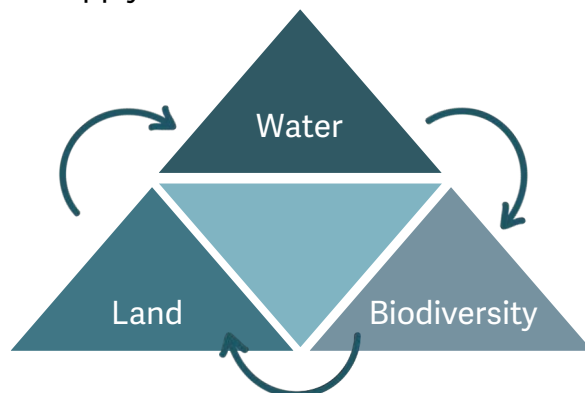


## ENVIRONMENTAL STRATEGIES: LAND

Land resource stewardship is crucial to the long-term viability of the Packer and Processor Sector and beef supply chain. It is defined as the stewardship of terrestrial and aquatic habitat in relation to water, soil, and biodiversity in an area; impacts of land use and land use conversion, both caused by and prevented by ranching and farming activities and other supply-chain land use decisions.

### Objectives of Land Resource Stewardship:

- ✓ Develop sustainable land management practices within guidelines for new facility development and/or remodelling
- ✓ Demonstrate land management considerations with plans



## LAND RESOURCE MANAGEMENT: IMPACT ASSESSMENT

If new facility developments will expand the footprint of the facility or alter existing land use, the company should understand impacts to, or effects on, biodiversity and mitigate those impacts.

### Biodiversity Impact Assessment and Mitigation Checklist

- ☐ Set an overarching goal or policy
- ☐ Assess current land use and costs
- ☐ Understand local environmental regulations, starting with your state agency or state regulatory body
- ☐ Assess impact to biodiversity
- ☐ Develop an implementation plan
- ☐ Measure progress and impact
- ☐ Plan for contingencies

**TIP!** Consider building relationships with organizations such as The Nature Conservancy, World Wildlife Fund, or Ducks Unlimited. These organizations can help support biodiversity assessment and work in advance of sustainability concerns.



## ENVIRONMENTAL STRATEGIES: AIR & GHG

NCBA's beef Life Cycle Assessment (LCA) noted opportunities for energy reduction within the Packer and Processor Sector. One of these opportunities is the increased use of biogas captured and converted by packing plants, leading to lower electricity requirements.

### EPA Description Of Biogas Recovery:

*Biogas is created when animal waste (or manure) decomposes. Capturing biogas from cattle, hog and poultry farms can reduce greenhouse gas emissions and recovering the methane from the biogas can provide a cost-effective source of renewable energy. Recovered biogas can be an energy source for electricity, heating, or transportation fuel. Biogas recovery is a proven technology that is widely used in sectors like food processing and wastewater treatment. In agriculture, biogas recovery systems are already used at hundreds of farms, and could be used at thousands more cattle, hog, and poultry farms. A natural process called anaerobic digestion creates biogas. Anaerobic digesters are closed systems that harness this natural process to produce biogas and other useful coproducts. These systems also reduce odors, pathogens, and waste.*

The EPA has several resources and tools to learn more about biogas recovery and implementing projects related to biogas recovery:

- Get a detailed explanation about [anaerobic digestion](#) and it's use in biogas production, then see a sample [system design and graphic illustration of the technology](#).
- Discover the [benefits of anaerobic digestion](#) and assess whether [this technology is right for your company or facility](#).
- Learn more about the [guidelines and permitting](#) for livestock anaerobic digestors.
- [Meet operators who are using anaerobic digestors](#) and explore pictures, profiles, and case studies of their operations.
- Explore [national market data and trends](#) related to biogas recovery systems.
- Find resources to learn more and seek technical training on anaerobic digestion through [AgSTAR](#).

## ANAEROBIC DIGESTORS: LEVELING UP YOUR STRATEGY

If your facility or company decides that anaerobic digester projects should be part of its sustainability plan, use these resources to put your plans into action.



### Explore the AgSTAR Biogas Toolkit

The [EPA Biogas Toolkit](#) serves as a centralized knowledge hub for biogas project stakeholders. Explore this resource to learn more about the potential for your project and its benefits.

### Consider Market Opportunities

Browse existing anaerobic digestion [projects and opportunities](#) to expand biogas recovery projects across the U.S.; see how [AgSTAR partners](#) with state and non-governmental stakeholders to support all phases of anaerobic digester projects.

### Make A Solid Plan

Visit the [EPA webpage for planning AD projects](#) to consider factors of success, risk analysis and technical review checklists, guides to planning and financing, and a vendor directory to help get you started.

### Build and Operate the System

Find more information on [building and operating biogas recovery systems](#) including guidelines and permitting, handbooks, guidebooks, and ombudsman resources.



## MORE RESOURCES

*This is not an exhaustive list, continue exploring resources specific to your state or region.*

Several organizations have resources on air and GHG environmental strategies:

- The [Ecosystem Services Market Consortium](#) focuses on improving soil health systems
- The [Carbon Disclosure Project](#) is a nonprofit that measure environmental impact
- The Greenhouse Gas Protocol provides [global guidance to measure GHG emission for the agriculture sector](#)
- The EPA's [Toxic Release Inventory \(TRI\) Program](#) is resource for learning about toxic chemical releases and pollution prevention activities reported by industrial and federal facilities.

Find more EPA resources on measuring air pollution here:

- [Air Monitoring at Agricultural Operations](#)
- [Technical Air Pollution Resources](#)
- [Overview of the Clean Air Act and Air Pollution](#)



## EFFICIENCY AND YIELD: TACTICS

The Efficiency and Yield Indicator for the Packer and Processor Sector of the U.S. beef value chain focuses on materials, with the metrics addressing total amount of waste to landfill and amount of waste sent to a landfill per pound of beef produced. Packers and Processors wishing to improve their overall waste management should consider a variety of tactics. Understanding efficiency and yield will lead to increased profitability and decreased waste.

### Waste reduction efforts by Packers and Processors looks like:

- ✓ Measured waste reduction
- ✓ Environmental protection
- ✓ No air, land, and/or water contamination
- ✓ Diversion and reuse
- ✓ Responsible landfill disposal

Strategies and programs all Packers and Processors should have or work on integrating into their operations:

- Efficient wastewater treatment
- Product and market innovation to reduce animal by-product wastes
- Comprehensive waste management program
- Increased recycling and reuse
- Zero waste to landfill policy
- Paperless office
- Right-size packaging
- Composting food waste





## EFFICIENCY AND YIELD: FACILITY PLANNING

Use this worksheet to record progress and ideas for your facility to achieve zero waste.

### **MATERIALS:**

*What are the categories and quantities of materials that enter the facility? What are the categories and quantities of materials that exit the facility?*

### **DIVERSION:**

*What are the available diversion approaches for each category of material? Options include source reduction, reuse, composting, recycling, and incineration with energy recovery.*

### **STAKEHOLDERS:**

*Who are the stakeholders that need to be engaged to support or mobilize the program? What are the next steps for engaging them?*

### **DATA:**

*What data is currently being collected regarding waste volume and diversion? What additional data would we like to collect regarding waste volume and diversion? How will we collect this data? How will we analyze and use this data?*



## MORE RESOURCES

*This is not an exhaustive list, continue exploring resources specific to your state or region.*

Learn more about waste reduction through EPA's resources on [Sustainable Management of Food](#) and the [Food Recovery Hierarchy](#)

You can take action on waste reduction in the following ways:

- Get Involved with the [EPA Food Recovery Challenge](#): EPA's Food Recovery Challenge is a voluntary incentive program in which organizations and businesses set data-driven goals, implement targeted strategies to reduce wasted food in their operations, and report results to compete for annual recognition from the EPA.
- Discover standards and consider certification with [ISO 14001 Environmental Management System](#): ISO 14001 sets the criteria for an environmental management system and can be certified to. It maps out a framework that a company or organization can follow to set up an effective environmental management system. Designed for any type of organization, regardless of its activity or sector, it can provide assurance to company management and employees as well as external stakeholders that environmental impact is being measured and improved.
- Adhere to the [hazardous waste guidelines in your state](#): State regulatory requirements may be more stringent than federal requirements. The resources at this site will help you find information specific to the state in which you operate.





## NORTH AMERICAN MEAT INSTITUTE: NAMI GUIDES

The North American Meat Institute (NAMI) has developed continuous improvement metrics for members through the Protein PACT that build on the metrics from USRSB.

The Meat Institute metrics ask members to make public facing commitments that sustain healthy animals, thriving workers and communities, safe food, balanced diets, sustain the environment, and align with the UN's 2030 Sustainable Development Goals.

For more please visit [www.meatinstitute.org](http://www.meatinstitute.org).

*Click to explore more NAMI resources on each topic:*



**Animal Health and Welfare**



**Environment**



**Workforce Safety**



**Fact Sheets & Publications**



**Third Party Experts**



## BEEF QUALITY ASSURANCE: BQA MANUALS & GUIDES

Beef Quality Assurance (BQA) is a national program funded by the Beef Checkoff that raises consumer confidence by offering proper management techniques and a commitment to quality within every segment of the beef industry. You can find online trainings, manuals, and resources at the National Cattlemen's Beef Association website: [BQA.org](https://www.bqa.org)



## MORE RESOURCES

*This is not an exhaustive list, continue exploring resources specific to your state or region.*

- The [National BQA Manual](#) provides an in-depth look into all aspects of proper animal care and handling topics. This link also provides the manuals for *Antibiotic Stewardship for Beef Producers* and the *Cattle Industry Guidelines for the Care and Handling of Cattle*.
- You can find the [BQA Feedyard Audit Tool](#) designed to create a basis for packers and beef customers to verify that a feedyard follows and adheres to industry best practices. You can also find this [BQA Feedyard Assessment](#) designed to help all feedyard managers benchmark their operations in areas such as animal welfare, cattle handling, record keeping, etc.
- For interviews, producer profiles, and demonstrations on BQA practices, visit the [BQA YouTube Channel](#).



## WHAT ABOUT TRANSPORTERS?

For Cattle Transporters, the [BQA Transportation Quality Assurance Program](#) is an online training to provide steps to implement during the transportation of cattle.