

**Annex  
Request**

*1 How many broiler chickens are subject to religious slaughter (Halal and Kosher) per week/month/year, don't mind which, and how many of those are pre-stunned?*

*2 Of the whole total of broilers slaughtered what % are subject to religious slaughter?*

*3 How many broiler chickens are culled under emergency procedures during processing?*

*4 Are there any figures available about things such as number of broilers that are not successfully cut or how many enter the scald tank alive?*

**Response**

**Questions 1 and 2**

The information you have requested is not held by the Food Standards Agency (FSA). The FSA gives slaughterhouses and cutting plants in England and Wales approval to operate but does not hold a list of abattoirs that carry out slaughter by a religious method, or a list of those slaughterhouses slaughtering for Halal purposes.

A slaughterhouse does not need to be separately approved, licensed or registered to carry out 'religious slaughter'. Once approved for slaughter, every slaughterhouse has the capability to carry out religious slaughter, provided specific legal requirements relating to religious slaughter are met. Within the regulations there are strict requirements on where, how and who can slaughter animals in accordance with religious rites. These requirements are monitored and enforced by Official Veterinarians of the FSA to ensure that animals are spared avoidable suffering, distress or pain during the slaughter process.

The FSA's role focuses on ensuring businesses are complying with all specific requirements in animal welfare legislation. In addition, standards regarding halal slaughter, either by stun or non-stun methods, are set by Halal accreditation bodies. It is the responsibility of the accreditation bodies to verify compliance with these standards.

**Question 3**

The FSA does not record “culled under emergency procedures during processing” but does record birds that have been recorded as Ante-Mortem rejects in the Poultry Conditions data. See link below;

<https://data.food.gov.uk/catalog/datasets/1e9ea9dc-b117-40f0-bfe4-621be770f403>

**Question 4**

The FSA does record uncut/badly bled birds within the Poultry Conditions data. See link below;

<https://data.food.gov.uk/catalog/datasets/1e9ea9dc-b117-40f0-bfe4-621be770f403>

The data does not reflect if any birds enter a scald tank alive, that would be dependent on the stun method used. For example, gas stunned birds are stunned to kill so would be dead before entering the scald tank.