PROGRESSIVE BEEF™

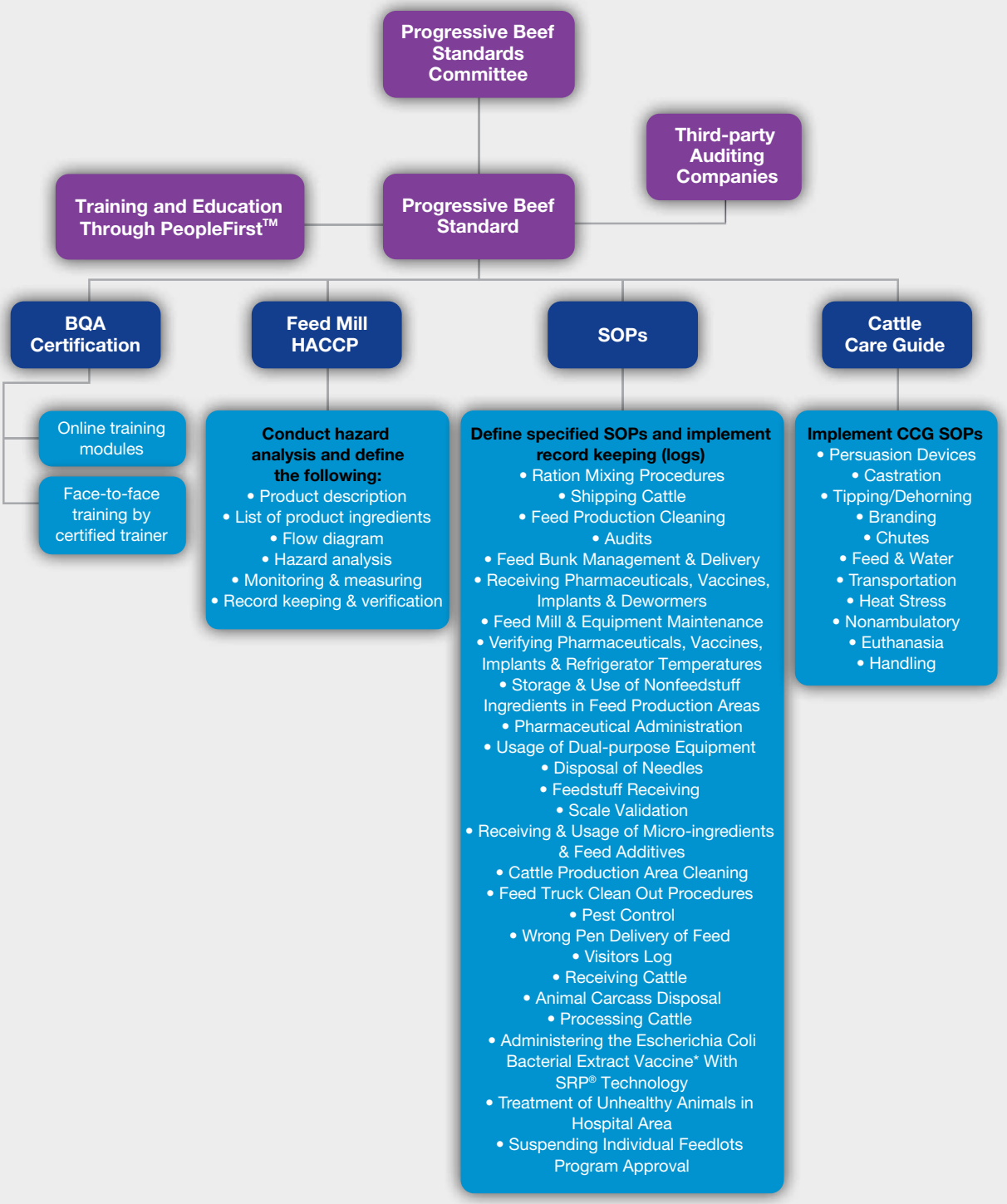
STANDARD OPERATING PROCEDURES

OVERVIEW

Pfizer Animal Health

Progressive Beef™ offers the most comprehensive farm-to-fork assurance program to help you meet customer demand for safe and wholesome beef.[1] Established standard operating procedures (SOPs) are used to ensure food safety, animal welfare and sustainability. This verified program offers advantages for every step of the beef supply chain.

Program Components for Progressive Beef



Progressive Beef Standard

Currently, the U.S. Department of Agriculture (USDA) does not require feedlots to have a verified food safety system implemented. However, consumers have greater expectations today and demand more information about the production practices used during the raising and preparation of the products they feed their families. By focusing on the three pillars of food safety, animal care and sustainability, the Progressive Beef Standard delivers a system that meets the demands of today's discerning consumer, while also anticipating demands that will be placed on the market in the future.

Scope:

Verification of the Progressive Beef Standard and requirements are ensured by a third-party auditing body certified by the USDA.

Standard:

- **A Feed Mill Hazard Analysis Critical Control Points (HACCP) Program** — The feedlot must have an established and documented HACCP program based on the seven principles of HACCP. The following criteria must be met:
    - a. Written standard operating procedures
    - b. Product descriptions
    - c. List of product ingredients
    - d. Flow diagram
    - e. Hazard analysis and risk assessment
        - Identifying critical limits, monitoring and corrective actions
        - Identifying record-keeping and verification procedures
    - f. Training and implementation
- **Animal Welfare and Handling Program** — The feedlot must have the following standard operating procedures implemented and training records to verify employee training on the Progressive Beef Standard and procedures:
    - **1. Use of Persuasion Devices**
    - **2. Castration**
    - **3. Tipping of Horns**
    - **4. Branding**
    - **5. Aborting Bred Heifers or Cows**
    - **6. Calving and Related Complications**
    - **7. Mechanical Chute Operation**
    - **8. Feed and Water**
    - **9. Transportation**
    - **10. Heat Stress Management**
    - **11. Handling Nonambulatory Cattle**
    - **12. Practical Euthanasia of Cattle**
    - **13. Cattle Handling**

- **Beef Quality Assurance (BQA) Certified** — All feedlot employees must be BQA-certified.
- **Sustainability** — The feedlot must have a National Pollutant Discharge Elimination System permit from its state environmental department or equivalent. The feedlot also is required to conduct business with local farmers and ranchers to purchase commodities, such as, but not limited to, grain, cattle and roughages. Feedstuffs and/or crops are merchandised to cattle or marketed to maximize the economic sustainability of the entire operation.
- **Food Safety** — Feedlot employees must be trained to uphold the highest food safety standards, including: ensuring animals are clear of antibiotics when they are shipped for harvest; taking care that needles don't break off in cattle; managing cattle in a low-stress manner; handling and feeding medicated feed additives according to FDA regulations; caring for nonambulatory animals in a proper manner; and disposing of dead cattle carcasses properly.

Monitoring and Measuring Requirements:

Feed Mill HACCP Program

- Procedure(s), statement(s) and records confirming an implemented HACCP program
- Review of supporting documentation/records
- Evaluation of the livestock and production site to ensure facilities, equipment and feed ingredients meet Progressive Beef™ requirements

Animal Welfare and Handling Program

- Procedure(s), statement(s) and records confirming an implemented Cattle Care Guide program
- Review of supporting documentation/records
- Evaluation of the livestock and production site to ensure facilities and equipment meet Progressive Beef requirements

Beef Quality Assurance Certification

- Procedure(s), statement(s) and records confirming BQA status
- Review of supporting documentation/records

Sustainability

- National Pollutant Discharge Elimination System permit or state environmental department equivalent
- Review of supporting documentation/records

Frequency of Evaluations:

- Internal audits conducted annually by feedlot in conjunction with a PeopleFirst™ representative for:
    a. Feed Mill HACCP Program
    b. Cattle Care Guide
    c. BQA Certification
    d. Sustainability standard operating procedures
- Third-party audits conducted annually by a third-party auditing body certified by the USDA

Standard Operating Procedures (SOPs)

Progressive Beef SOPs	
SOP# – Name	**Purpose**
SOP1 – Ration Mixing Procedures	To ensure the proper sequencing of feed ingredients as they are added to feed trucks and to ensure a thorough and uniform feed mix.
SOP2 – Feed Production Cleaning	To ensure clean storage areas for feedstuffs and to help reduce spoilage and pathogen growth.
SOP3 – Feed Bunk Management and Delivery	To ensure proper delivery of feed to cattle. Also, to maintain clean feed bunks and to help prevent feed molding that can cause bacterial growth and result in the contamination of fresh feed and cattle feed refusal.
SOP4 – Feed Mill and Equipment Maintenance	To ensure all feed handling equipment is checked and cleaned in order to maintain proper function and to help prevent feedstuff contamination.
SOP5 – Storage and Use of Nonfeedstuff Ingredients in Feed Production Areas	To separate storage of feedstuffs from nonfeedstuff products (pesticides, lubricants, solvents, medications, etc.) in order to help prevent contamination of feedstuffs or rations.
SOP6 – Usage of Dual-purpose Equipment	To ensure equipment that is used for scraping pens, hauling manure and handling deads (such as loaders and shovels) are properly cleaned prior to contact with feedstuffs.
SOP7 – Feedstuff Receiving	To ensure quality and consistent feedstuffs are received.
SOP8 – Receiving and Usage of Micro-ingredients and Feed Additives	To ensure identification and rate of usage of all micro-ingredients and feed additives.
SOP9 – Feed Truck Clean Out Procedures	To ensure proper cleaning of feed trucks in order to help prevent old or spoiled feed accumulation.
SOP10 – Wrong Pen Delivery of Feed	To ensure removal of feed delivered to the wrong pen.
SOP11 – Receiving Cattle	To assess newly arrived cattle and to determine nutrition and health regimens.
SOP12 – Processing Cattle	To standardize vaccination, implanting and animal identification.
SOP13 – Treatment of Unhealthy Animals in Hospital Area	To standardize the administration of therapeutic or preventive treatments and to help unhealthy cattle regain health and sustain maximum performance.
SOP14 – Shipping Cattle	1) To standardize the shipment of cattle via cattle trucks to an abattoir for harvest. 2) To ensure all cattle intended for harvest have met appropriate withdrawal periods for therapeutic and/or subtherapeutic treatments.
SOP15 – Audits	Two audits per year: one internal and one third party 1) To evaluate the ability of the location to meet the Progressive Beef Standard. 2) To determine if the quality system is effectively implemented and maintained.
SOP16 – Receiving Pharmaceuticals, Vaccines, Implants and Dewormers	To help ensure proper storage of pharmaceuticals, vaccines, implants and dewormers.

SOP17 – Verifying Pharmaceuticals, Vaccines, Implants and Refrigerator Temperatures	To ensure proper temperature of refrigeration units storing pharmaceuticals, to help prevent spoilage of antibiotics and vaccines and to ensure optimum efficacy.
SOP18 – Pharmaceutical Administration	To ensure proper administration of antibiotics, vaccines and other pharmaceuticals, such as dewormers.
SOP19 – Disposal of Needles	To ensure the proper disposal of needles by following state and local environmental guidelines.
SOP20 – Scale Validation	To ensure weight accuracy of scales are maintained.
SOP21 – Cattle Production Area Cleaning	To ensure areas where cattle are handled or dwell are kept clean.
SOP22 – Pest Control	To establish preventive programs for the control and reduction of — but not limited to — birds, rodents, insects, etc., in barns, feed mills, maintenance shops, processing barns, hospital barns and pens, thus providing a clean environment to help reduce pathogen growth associated with pest fecal infestation of equipment, grain, feed bunks and water troughs.
SOP23 – Visitors Log	To account for people visiting or touring the feedlot for biosecurity reasons.
SOP24 – Animal Carcass Disposal	To ensure disposal of dead cattle carcasses according to federal, state and local regulations. Composting dead animals is acceptable.
SOP25 – Administering the Escherichia Coli Bacterial Extract Vaccine* With SRP® Technology	To ensure the administration of the Escherichia Coli Bacterial Extract vaccine with SRP technology.
SUS100 – Sustainability	To implement production technologies and daily tasks that are economically viable, environmentally responsible and socially accountable within local communities such as: 1) Feedstuffs and/or crops are merchandised to cattle or marketed to maximize the economic sustainability of the entire operation if crops are grown 2) Purchase feedstuffs and/or cattle locally if economically viable 3) Meet or exceed all state and federal environmental regulations
PB200 – Suspending Individual Feedlots Program Approval	To ensure the standard handling and suspension of feedlots that are not in compliance with the Progressive Beef™ Standard.
	Cattle Care Guide SOPs
CC# – Name	**Guidelines**
CC1 – Use of Persuasion Devices	For safety and animal welfare reasons, minimize or eliminate the use of electric prods. Nonelectric driving aids, such as plastic paddles, sorting sticks, flags or streamers, should be used to quietly guide and turn animals.
CC2 – Castration	Castration prior to 120 days of age or when calves weigh less than 500 pounds is strongly recommended. Early castration helps improve animal performance and reduces health complications. Procedure also must include bleeding control, infection control and tetanus vaccination for cattle that are banded.
CC3 – Tipping of Horns	It is strongly recommended that calves be disbudded prior to 120 days of age. Tipping of horns (removing the insensitive part of the horn — tip to the size of a quarter) can be done with little impact on the well-being of the individual animals. Tipping is allowed without the use of an anesthetic. Dehorning must be completed with a preoperative cornual block. Lidocaine use must be under the direction of a veterinarian.

CC4 – Branding	Hot-iron branding is necessary under certain conditions, such as grazing in remote locations and/or communal grazing or in states that require it. Branding should be accomplished quickly, expertly and with proper equipment. Feeder cattle should not be rebranded when entering a feedlot to be finished unless required by law. Brands should be of appropriate size to achieve clear identification. The use of rib branding and multiple branding is discouraged. Jaw brands must not be used. Branding is deemed acceptable by Progressive Beef when no other means of identification is practical in a pasture setting. It is not recommended as the sole means of identification.
CC5 – Aborting Bred Heifers or Cows	Pregnancy in immature heifers can result in calving difficulties and subsequent trauma to the birth canal, paralysis or death of the heifer. For these reasons, it is often more humane to abort pregnant heifers. This should only be done under the direction of a veterinarian. If heifers in the feedyard deliver a full-term, healthy calf, it should be allowed to nurse to obtain colostrum. At all times, these calves must be handled humanely and provided proper nutrition. Compromised calves should be promptly euthanized and disposed of where a rendering service can pick up the calf/fetus or composted.
CC6 – Calving and Related Complications	Calving aids may only be used to assist in delivery if calving difficulties are observed. Devices are not permitted for use in assistance for delivery if they would cause undue pain or distress to the cow or calf, such as excess vocalization (mooing/bellaring) or thrashing. Effectively treat females for dystocia or other calving-related complications to help prevent calving-related infection or illness. Remove dead fetuses immediately from pens. Calves born unresponsive can be euthanized according to standard operating procedure Document No. CC12 — Practical Euthanasia of Cattle. Selling calves younger than 5 days old at a sale barn is not permitted. It is recommended that any animal requiring assistance due to dystocia be given a tail block to alleviate pain. Calving protocol should include postpartum follow-up care.
CC7 – Mechanical Chute Operation	Restrain cattle movement for processing and treatment of unhealthy animals to prevent unnecessary harm to the animal.
CC8 – Feed and Water	Provide free access to clean water and access to feed two to three times daily. Develop a plan to maintain the welfare of the animals during inclement weather conditions, such as flooding, blizzards, heat and ice storms.
CC9 – Transportation	Ensure proper and safe transportation of cattle.
CC10 – Heat Stress Management	Alleviate stress due to heat.
CC11 – Handling Nonambulatory Cattle	Proper care and handling of animals that are not mobile.
CC12 – Practical Euthanasia of Cattle	To end continued pain and suffering of an animal. It is recommended to work with your consulting veterinarian to establish a monitoring system for sick or nonambulatory cattle to determine if an animal that is not responding to treatment should be euthanized.
CC13 – Cattle Handling	Proper care and handling of animals.

SOP Example

The following example shows an SOP in more detail. The SOPs clearly state the purpose for the procedure, as well as the requirements, frequency and personnel responsible for the procedure.

Cattle Care Guide
Standard Operating Procedure
Cattle Handling

Purpose: Proper care and handling of animals

Frequency: Continuous

Who: Trained feedlot personnel

Guidelines that MUST be followed (NO EXCEPTIONS):

1. Abuse of cattle is not acceptable under any circumstances. If it is discovered that an employee is willfully mistreating, harming or neglecting animals, employment will be immediately terminated.
2. Take advantage of cattle's flight zone and point of balance to move them.
3. Use calm but deliberate movements to handle cattle. No yelling or shouting.
4. Under desirable conditions, 90 percent or more of cattle should flow through cattle handling systems without the use of electric prods.
5. If more than 25 percent of cattle jump or run out of the chute, there should be a review of the situation and questions asked, such as: Is this a result from cattle temperament or prior handling issue? Was the chute operating properly? Evaluate handling procedures to determine if practices need to be improved or whether the problem is cattle temperament.
6. Provide nonslip flooring on ramps, chutes, in front of chutes, crowd pens, scales and handling facilities. Cattle should be able to easily walk without excess tripping or stumbling on the cleats. Nonslip flooring recommendations:
    - If cleats are used in ramps and chutes, the cleats must be spaced to fit the stride width of the animal.
    - Stair steps work well on concrete ramps. Steps should be 3 inches high and 12 to 18 inches long and have grooves that are 1 inch deep.
    - Deep square pattern for feedlot handling facilities. Squares should be 8 by 8 inches, and the grooves should be 1 inch deep and 1 inch wide.
    - Nonslip metal floor grating with 1-inch rods in a 12-inch square pattern. The grate must be welded so the grate lies flat and the rods are not crossed.
    - Apply sand to the floor.
    - Mats made of woven tire treads.

Environment:

1. Seventy percent of cattle in a pen should not have mud over ankle deep (4 inches) or efforts should be under way to remove excessive mud.
2. Processing and hospital facilities should be well-maintained with no broken gates or fences. Nonslip flooring or rubber mats should be in place to prevent cattle from slipping, and facility should be clean.

Auditing for Progressive Beef™

Audits are performed to evaluate the ability of the location to meet the Progressive Beef Standard and to determine if the quality system is effectively implemented and maintained.

The feedlot must:

- Conduct audits of the program twice per year.
  a. Be audited by a PeopleFirst™ representative once per year.
  b. Be audited annually by a third-party auditing firm certified by Progressive Beef and the USDA.

The audit checklist for Progressive Beef covers:

- Scope and product requirements
- Standard operating procedures and record retention
- Management responsibility
- Audits
- Training
- Control of nonconforming products, corrective actions and preventive actions
- Animal health and biosecurity
- Feed mill and HACCP
- Micro-ingredients and feed additives
- Cattle Care Guide
- Sustainability
- Pest control
- Cattle production area cleanliness

Nonconformance and Corrective Action:

Nonconformance is an activity, attribute or document that fails to comply with established requirements and may lead to a condition having an adverse effect on quality, food safety, environment, operations or integrity.

If nonconformances are identified during the audits, they are documented and corrective actions implemented immediately. Minor nonconformances must be addressed within 30 days from the receipt of the notice or within the time frame set by the Progressive Beef program manager. Major nonconformances must be addressed within 15 days from the receipt of the notice or within the time frame set by the Progressive Beef program manager.

Major nonconformance: An activity or document that fails to comply with the Progressive Beef Standard that affects product integrity. Examples include:

- No state environmental permit
- Not conducting internal and third-party audits annually
- Willful abuse or neglect of an animal
- Not giving vaccine or pharmaceutical injections in an approved location

Minor nonconformance: An activity or document that fails to comply with the Progressive Beef Standard that affects process integrity. Examples include:

- Not correctly filling out logs
- No documentation of completed training
- No BQA certification for employees

Feedlot Site-specific Documentation:

Each location has site-specific documents/procedures to help determine eligibility. Subsequent to filling out a production practices questionnaire, an on-site visit will be scheduled to conduct a hazard analysis of the feed mill, review site-specific procedures documentation and modify SOPs to meet the Progressive Beef™ Standard for each feedlot location and review the Cattle Care Guide. Once all SOPs have been modified, BQA certification received and training conducted, the feedlot will be prepped for a third-party on-site audit. Feedlots will have an initial on-site evaluation by a third-party auditing company certified by the USDA prior to representing cattle as approved by Progressive Beef.

Site-specific records for Progressive Beef include:

- Scale ticket
- Receiving form (record of visual appraisal)
- Processing map — picture of animal
- Processing work order
- Treatment record
- Withdrawal report
- Equipment maintenance logs (feed trucks, loaders, etc.)
- BQA certificates for employees
- Micro-ingredient machine service checklist and scale validation
- Micro-ingredient usage report
- Feed inventory records (list)
- Visitors log
- MSDS for pharmaceuticals and nonfeedstuff ingredients
- Scale validation records (feed truck, batch mixer, commodity scales)
- Prescription records
- Unique cattle identification (group or individual) records
- Pest control records
- Vaccine and pharmaceutical dose, lot number, route of administration and expiration date records
- Feedstuffs quality assurance program

Feedlots also will be asked questions relating to:

- Feed mill
- Animal health
- Maintenance
- Sustainability

Comprehensive Food Safety System:

Preharvest food safety is food safety at the animal production level. One of the primary concerns of working in a feedlot is how our daily job affects the safety of the meat we produce. Examples include making sure animals are clear of any antibiotics when they are shipped for harvest, making sure needles don't break off in cattle, handling cattle in a low-stress manner, handling and feeding medicated feed additives according to FDA regulations and disposing of deads properly.

Preharvest food safety has become very important to the beef industry. To stay competitive against other protein sources, such as chicken and pork, we have taken an active role in the food safety and care of the beef we supply to the consumer.

Part of preharvest food safety includes keeping a log with the date, job performed, who did it and what was done. Logs are very important because they show a task was done and the person responsible. Logs act as one form of proof a job was completed. In the Progressive Beef program, if the task was not recorded/documented in the log, it is viewed as having not been done. Ultimately, a log verifies you are doing what you say we are doing.

Information that must be recorded:

Feed mill

- Feed truck and loader maintenance
- Feed mill maintenance
- Cleaning grain bins
- Cleaning mill slab area
- Cleaning out feed trucks
- Pesticide usage
- Cleaning hospital bunks

HACCP

- Feed sheets
- Micro-ingredient usage report
- Micro-physical inventory report
- Micro-delivery system validation

Maintenance

- Cleaning cattle water tanks
- Cleaning hospital pens
- Scraping pens
- Cleaning load and receiving facilities
- Pesticide usage

Cowboys

- Cleaning processing barn
- Cleaning hospital barn
- Withdrawal report — fats and chronics
- Pharmaceutical administration
- Disposal of needles

Training

Under the Progressive Beef™ program, all employees doing related work or specified product requirement work are trained. A training log (TRN050), or the online tracking program found on the PeopleFirst™ Learning Management Portal, can be used to document any training, retraining or review after the initial training. In the event a new employee replaces an employee with a responsibility for Progressive Beef, the new employee must be trained.

The management team for Progressive Beef at each location is responsible for training all employees completing tasks for Progressive Beef. The Progressive Beef program manager conducts program training as needed for continual improvement and to ensure a clear understanding of the program and is responsible for conducting training of the management team.

Employee competence is tested to ensure Progressive Beef standard operating procedures, prerequisite programs and HACCP principles are followed.

All employees who handle feed or cattle must be Beef Quality Assurance (BQA) certified.

For example, if a maintenance employee processes cattle, that employee should be BQA-certified.

EMPLOYEE TRAINING QUIZ

Purpose: To facilitate employee understanding of the Progressive Beef Standard

Associated Materials: PBTRN100 – Progressive Beef Training Document

TRAINEE INFORMATION

Feedlot: _____ **Date:** _____

Employee Name: _____

General Information

1. What are the three components of the Progressive Beef program? (*Circle all that apply.*)
   a. Food safety
   b. Animal care
   c. Sustainability
   d. Cattle health

2. My responsibilities to help accomplish the Progressive Beef program are: (*Circle all that apply.*)
   a. Filling out log books or records
   b. Anytime a nonconformance is identified, it is documented and a corrective action is put in place
   c. If a certain task or job affects food safety and a question arises, I should ask management
   d. Always be thinking about what I do and how it affects beef quality and safety

3. What is a log?
   a. A load-out gate
   b. A chart listing date, job performed, who did it and what was done
   c. A document listing corrective actions
   d. A report listing a nonconformance

4. What is a nonconformance?
   a. An activity, attribute or document that fails to comply with established requirements and may cause adverse quality, food safety or environment issues
   b. When something is done correctly
   c. A procedure implemented to fix a problem

5. What is a corrective action?
    a. A problem that occurs
    b. A procedure implemented to fix a problem
    c. A standard operating procedure

6. Who is your Progressive Beef™ program manager on-site?

_____

7. What is HACCP?
    a. Government health program
    b. Help A Courageous Cowboy Program
    c. Hazard Analysis and Critical Control Points system
    d. All of the above

8. What is a critical control point?
    a. A point in the process where a biological, chemical or physical hazard can be prevented, eliminated or reduced to an acceptable level
    b. A point to record data
    c. A point where a hazard is reasonably likely to occur
    d. A and C

9. How many times per year is the feedlot required to have internal audits?
    a. 1
    b. 2
    c. 3
    d. 4

10. How many times per year will a USDA third-party auditing company audit the Progressive Beef program?
    a. 1
    b. 2
    c. 3
    d. 4

Standard Operating Procedures

11. Where should gas, grease and solvents be stored?
    a. Micro-room
    b. Feed mill
    c. Shop
    d. Processing barn

12. MSDS sheets should be on file at the feedlot for the following products: (*Circle all that apply.*)
    a. All shop products (grease, gas, solvents)
    b. Handsoap
    c. Pharmaceuticals and vaccines
    d. Implants and dewormers

13. If a loader is used to clean pens, can it be used in the feed mill right away?
    a. Yes
    b. No

14. What record(s) need to be on file from trucks that haul corn, protein, etc., into the feedlot for Progressive Beef? (*Circle all that apply.*)
    a. TRANS100 – Transport Company Compliance Form
    b. Ingredient list
    c. Log book

15. Why is it important to verify micro-ingredient product called versus fed?
    a. Ensure product is fed according to labeled directions
    b. FDA requirement
    c. To make extra work

16. How often should the inside of the feed truck box be cleaned?
    a. Daily
    b. Weekly
    c. Monthly
    d. Annually

17. How often should feed truck chute magnets be cleaned and documented?
    a. Daily
    b. Weekly
    c. Monthly

18. When receiving cattle, what four areas should be visually assessed?
    a. Health
    b. Physical condition
    c. Mobility
    d. Deads
    e. Ear tags

19. When cattle are processed, what information should be recorded on the processing order for vaccines or pharmaceutical products?
    a. Dose
    b. Lot number
    c. Route of administration
    d. Expiration dates
    e. Subcutaneous or intramuscular injection

20. Prior to shipping railers or finished cattle for harvest, what report MUST be printed to verify animals are clear?
    a. Close-out
    b. Withdrawal report
    c. Shipment notification

21. How can the feedlot prove that a withdrawal report has been reviewed/looked at before cattle were shipped from the feedlot?
    a. Tell auditor that all withdrawal reports are reviewed
    b. Each withdrawal report is initialed and dated by **ONE** feedlot employee to verify review
    c. Each withdrawal report is initialed and dated by **TWO** feedlot employees to verify review

22. How often should refrigerator temperatures be read and documented?
    a. Daily
    b. Weekly
    c. Monthly

23. How should needles be properly disposed of in processing and hospital barns?
    a. Trash
    b. Sharps container
    c. Sealed containers

24. How often should feed truck or batch mixer scales be checked for accuracy by the feedlot?
    a. Daily
    b. Weekly
    c. Monthly

25. How often should cattle/commodity scales be checked for accuracy by the feedlot?
    a. Weekly
    b. Monthly
    c. Annually

26. How often should water tanks in the yard and the hospital barn be cleaned?
    a. Daily and weekly
    b. Weekly and daily
    c. Monthly and weekly

27. When should the hospital barn or processing barn be cleaned/washed and recorded?
    a. After every use
    b. Every three days
    c. Weekly

28. What pest control products should be recorded in LOG22 – Pesticide Usage Log?
    a. Parasitic wasps
    b. Rodent bait
    c. Pesticide sprays
    d. Cats

29. Upon arrival at a feedlot, visitors, sales representatives and customers should stop at the office to:
    a. Say hi
    b. Sign in
    c. Get a visitors sign for vehicle

Cattle Care Guide

30. How often should you use an electric prod on cattle?
    a. Never
    b. When animal or human safety is in jeopardy
    c. Whenever you feel like it

31. Is the tipping of horns permitted according to the Cattle Care Guide?
    a. Yes
    b. No

32. If an animal requires dehorning, it MUST be completed by first using a cornual nerve block?

    True or False

33. If a live viable calf is born, what should be done with it?
    a. Bring it to a sale barn the next day
    b. Send it home with a feedlot employee
    c. Put it down

34. Castration protocol for banding MUST include the following?
    a. Bleeding control
    b. Infection control
    c. Tetanus shots
    d. Knife

35. What is the proper method of euthanasia for cattle?
    a. Gunshot
    b. Captive bolt
    c. Barbiturates

36. What is the proper way to move a nonambulatory animal?
    a. Sled
    b. Animal securely placed in a loader bucket
    c. Chains

37. Where are appropriate locations on cattle to give injections?
    a. Neck
    b. Hip
    c. Rib
    d. Ear
    e. Behind shoulder

38. How often should feedlot employees receive animal handling and welfare training?
    a. Every two years
    b. Once per year
    c. Every six months
    d. Never

39. If you see willful abuse of an animal, what should you do?
    a. Ignore it
    b. Tell your supervisor

Industry-leading Advantages for Every Link of the Beef Supply Chain:

Progressive Beef™ is the first verified program that offers advantages for every step of the beef supply chain:

- For feedyards — enhances the market value of your cattle because the verified processes ensure unmatched food safety, animal care and sustainability.
- For packers — helps optimize market opportunities by distinguishing your product from others.
- For retailers — differentiates your branded beef to attract new customers and secure consumer loyalty.

Contact your Pfizer Animal Health representative for more information:

855-4AH-PFIZER (855-424-7349)

Pfizer Animal Health

PROGRESSIVE BEEF™

Pfizer Animal Health PEOPLEFIRST™ HUMAN CAPITAL SOLUTIONS

*This product license is conditional. Efficacy and potency test studies are in progress.

[1] Pfizer Animal Health, *Progressive Beef Standard Operating Procedures Manual*, 2011.