1. **Importance of proper handling**
   - Ethically appropriate
   - Higher quality meat production with fewer stress related defects
   - Enhances safety for employees and equipment

2. **Loading and unloading**
   - Livestock should be moved quietly and calmly while in small groups.
   - Animals should be allowed to rest for several hours and drink water before slaughter.

3. **Moving livestock**
   - Livestock tend to move easily in a curved chute as to look forward to return to where they began.
   - Non-slip flooring should be used to prevent falls.
   - Cattle – Solid walls to limit stopping due to distractions.
   - Hogs – Need to be able to see other pigs next to each other until very end of chute.
   - Sheep – Use “lead sheep” to lead others into the plant, then remove by a secret door.

4. **Driving tools**
   - Plastic bags, flags, or rattle paddles to make noise or use as a visual tool should be used.
   - Hot shots or electric prods should not be used, unless an extreme circumstance arises.

5. **Eliminate distractions**
   - Remove any visual distractions that may be in the line of sight of that animal.
   - Remove any bright colored tape or hoses from handling area.
   - Make sure all places where animals enter are well lit, but uniformly lit (no sun spots)
   - Reduce noise caused by machinery or other methods.
   - Fans should not be blowing directly on animals while moving in a chute.

6. **Stunning techniques**
   - All animals should be unconscious before processing

7. **Beef stunning**
   - Captive bolt guns most common
   - Same effect as a large gun

8. **Hog stunning**
   - CO2 is most common
   - Hogs are lowered in small groups into a chamber where CO2 gas renders the animals unconscious.
   - Electrical stunning can also be used
   - Electrodes are applied to the head and neck of the pig and electricity causes unconsciousness.

9. **Lamb and Goat stunning**
   - Captive bolt or electrical has been used in the industry.