

Livestock

The standards we have in place for livestock ensure that all St Mary's Hotel fresh meat and animal products have the highest standards of food safety. They also address animal health and welfare, animal feed, animal medicine usage and environmental management and biodiversity.

The Codes of Practice cover all aspects of an animal's life from birth, through their life on the farm, transportation and eventually slaughter. They cover not only animals bred for meat but also the breeding stock. In certain areas we also require that our meat is produced to the RSPCA Freedom Food standards. Examples include our free-range chicken.

Animal Welfare Policy

This policy, and our Livestock Codes of Practice, will be regularly reviewed in the light of emerging trends.

St Mary's Hotel is committed to devising and implementing codes of practice, which ensures that the requirements of the St Mary's Hotel Animal Welfare Policy are met in all animal husbandry systems. St Mary's Hotel is committed to achieving a supply base, which provides, where possible, whole-life traceability. The range of livestock standards may therefore be extended to include the husbandry of animals that may not directly be used to supply us, for example breeder stock.

St Mary's Hall Animal Welfare Policy endorses the 'Five Freedoms' concept, proposed by the Farm Animal Welfare Council (FAWC). The following table illustrates the concept of the Five Freedoms:

- Water and food deprivation, malnutrition
- Environmental challenge
- Disease, injury and functional impairment
- Behavioural/interactive restriction
- Mental and physical suffering