

# Country report on animal welfare during slaughter

## AZERBAIJAN

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WOAH Regional workshop on animal welfare during slaughter

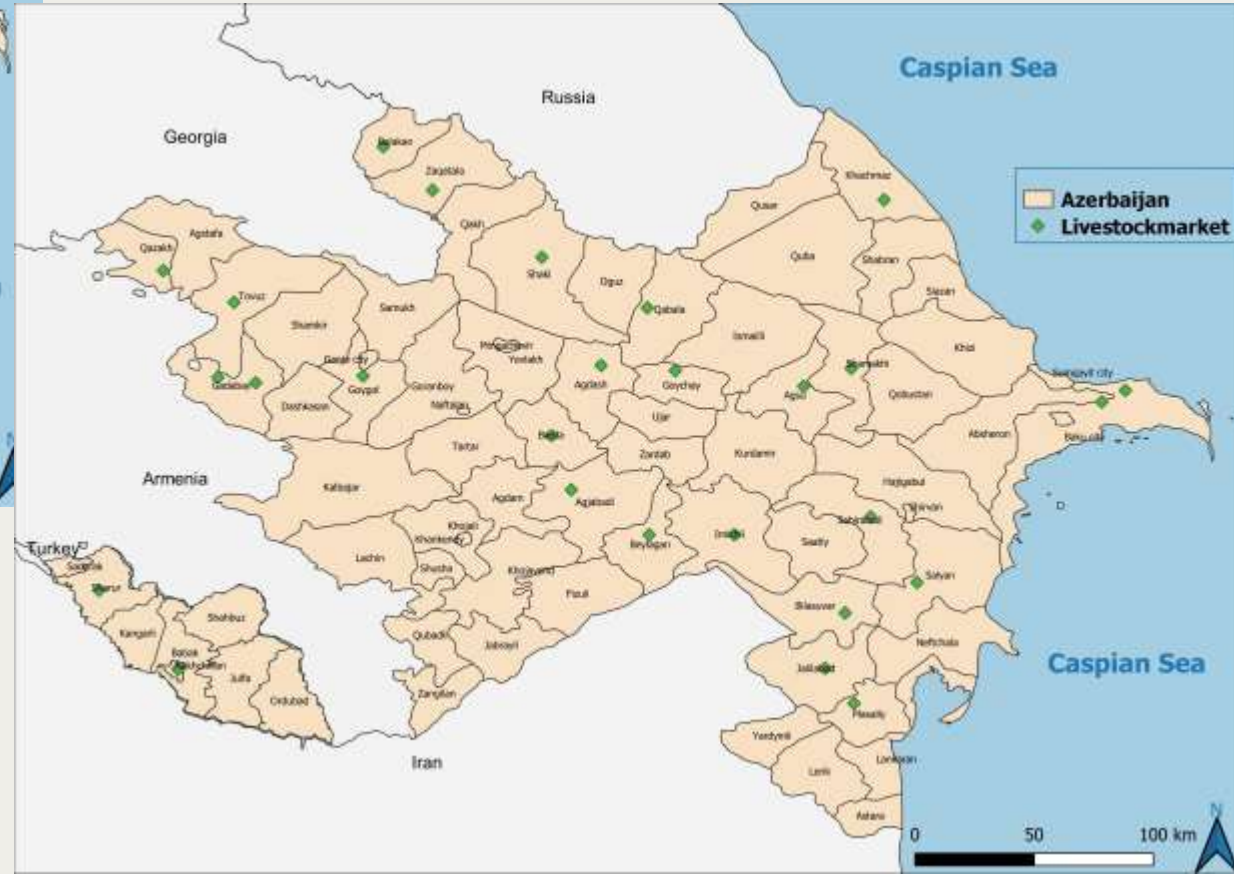
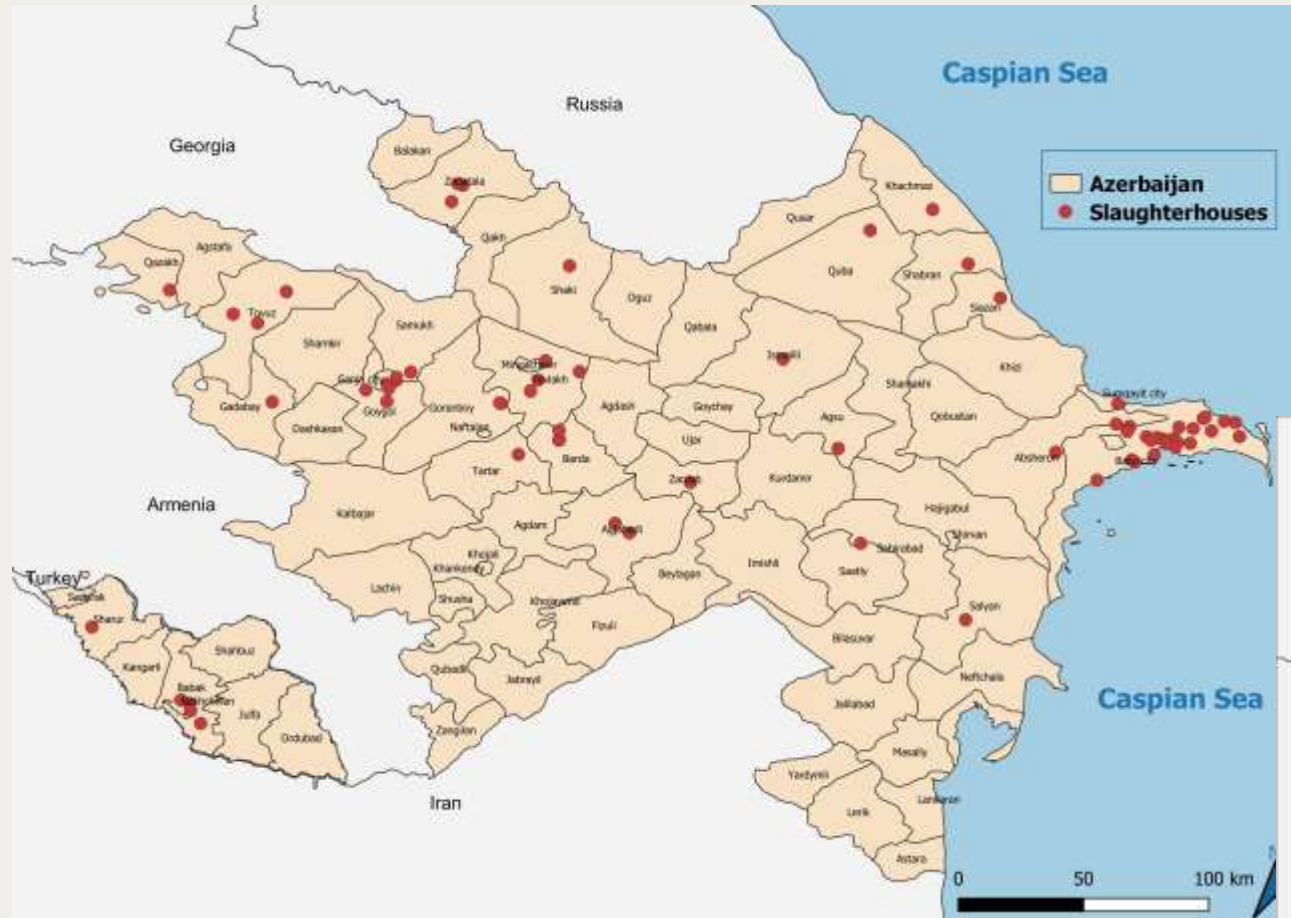
11 - 12 February 2025, Tirana, Albania

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World Organisation  
for Animal Health





# Overview of the country's situation

 *Halal slaughter rules are also subject to special control in Azerbaijan. Principles such as these are included in this list:*

- ◆ *It is important that the animal is healthy,*
- ◆ *Islamic slaughtering,*
- ◆ *Blood loss in its entirety,*
- ◆ *Maintaining food safety and hygiene standards.*











PhotoStock

Sabir Mammadov  
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## Regulatory framework and Competent Authority(ies)

- **DECISION No. 19 OF THE BOARD OF THE FOOD SAFETY AGENCY OF THE REPUBLIC OF AZERBAIJAN - November 3, 2020**
- "Veterinary-sanitary norms and rules for the operation of meat sales enterprises";
- "Veterinary-sanitary norms and rules for animal and poultry slaughterhouses"





# National animal welfare standards

*Requirements for the location of slaughterhouses*

*Design and structure of slaughterhouses*

*Veterinary and sanitary norms and rules for the structure and equipment of slaughterhouses*

*Veterinary and sanitary norms and rules for the stages of slaughter and the process of slaughter and primary processing*

*Requirements for the transportation of animals and birds to slaughterhouses*

*State veterinary control measures before and after slaughter*

*Requirements for the storage and transportation of food products of animal origin*

*List of equipment and reagents that must be available in the veterinary and sanitary examination laboratory*

<https://e-qanun.az/framework/46825>





# Training a competency of slaughterhouse/abattoir personnel

**AQTA**

## HEYVAN KƏSİMİ MƏNTƏQƏSİNDƏ FƏALİYYƏT GÖSTƏRƏN QƏSSAB



- Vaxtaşırı tibbi müayinədən keçməli
- Fərdi mühafizə geyimi (kombinezon, önlük, rezin çəkmə, xalat, əlcək, saç toru) çirkləndiyi halda mütəmadi təzələməlidir
- Kəsimdə istifadə edilən ləvazimatların təmizliyini təmin etməli
- Heyvanların rifahı qorunmaqla kəsimini həyata keçirməli
- Kəsım zamanı sanitar-gigiyenik tələblərə riayət etməli
- Kəsilmiş heyvanın emalını müvafiq ardıcılıqla aparmalı və təmizliyə riayət etməli
- Tullantılarla təmasdan sonra əllərini təmiz yuyub dezinfeksiya etməlidir

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**AQTA**

## KƏSİM HEYVAN RİFAHI QAYDALARI QORUNMAQLA HƏYATA KEÇİRİLMƏLİDİR



- Heyvanlar nəqliyyat vasitəsindən zədələnmədən boşaldılmalıdır
- Heyvanlar kəsilməyə qənaətbəxş şəraitdə saxlanılmalı, kifayət qədər içməli su ilə təmin edilməlidir
- Heyvanların kəsilməyə hazırlanması onlarda qorxu və stres yaratmamalıdır
- Kəsım digər heyvanların gözü önündə aparılmamalıdır
- Kəsım heyvana əziyyət verilmədən – cəld icra edilməlidir
- Zədəli heyvanlar gecikdirilmədən təcili kəsilməlidir

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**AQTI sahibkarlıq subyektlərinin əməkdaşları üçün təlimləri davam etdirir**



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## Implementation of the standards

Azerbaijan has made efforts to implement slaughter process standards, but challenges remain in enforcement, training, and infrastructure.

Strengthening regulations, enhancing training programs, modernizing slaughterhouses, and balancing Halal requirements with animal welfare principles are essential steps toward improving slaughter practices in Azerbaijan.

# Monitoring and evaluation



## MONITORING RESULTS

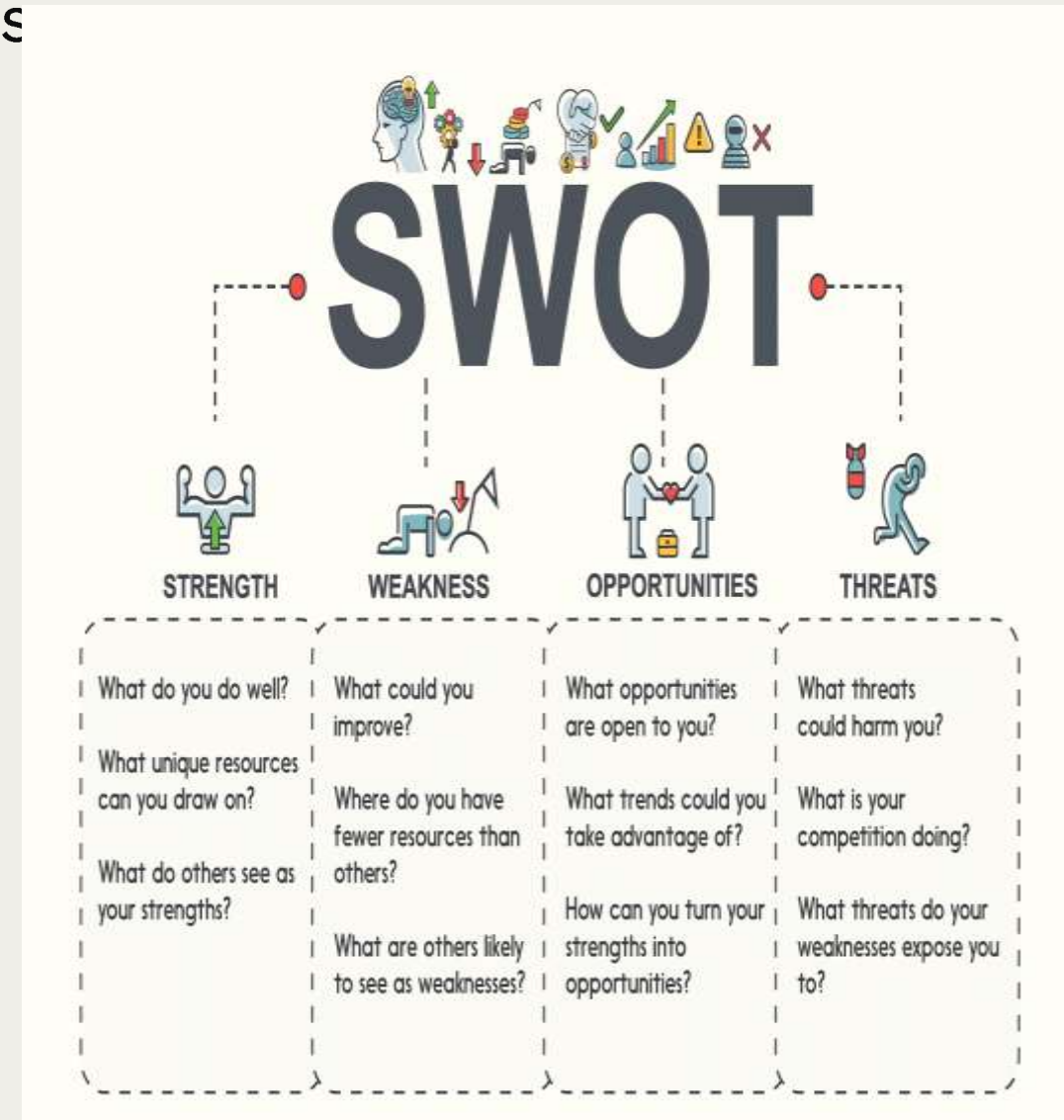
- The Food Safety Agency of the Republic of Azerbaijan (AFSA) regularly conducts control measures to ensure that animal slaughterhouses in the country comply with regulatory requirements. As part of these measures, monitoring is carried out to prevent illegal animal slaughter and to establish modern slaughter facilities.
- From January 6 to 10, 2025, AFSA inspectors inspected 39 animal slaughter and meat sales points in Baku and the Masalli, Lankaran, Agjabadi, and Barda regions, identifying several violations. Administrative measures were taken in response to the detected non-compliance.
- Ensuring that animal slaughterhouses operate by veterinary and sanitary standards is crucial for providing people with high-quality and safe animal-based food products and preventing zoonotic diseases. For this purpose, AFSA has approved the "Veterinary-Sanitary Norms and Rules for Animal and Poultry Slaughterhouses." Control measures by AFSA continue to prevent illegal animal slaughter activities and to bring existing slaughterhouses in line with regulatory requirements.





## Conclusions - gaps/weaknesses or challenges

1. Lack of Strict Animal Welfare Regulations 🐮
2. Inadequate Slaughterhouse Infrastructure 🏭
3. Religious and Traditional Practices 🕌
4. Public Awareness and Consumer Demand 📣
5. Environmental Impact 🌍



## Conclusions - support requirements and next steps

- 1. Legal and Regulatory Improvements
- 2. Infrastructure and Equipment Upgrades
- 4. Training and Awareness Programs
- 5. Economic and Financial Support
- 6. Research and Development

Next Steps for Implementation



# Thank you

The background of the slide is a photograph of a brick clock tower, likely the Bregora Clock Tower in Tirana, Albania. The image is heavily filtered with a warm, orange-red color, creating a soft, glowing effect. The tower's architecture, including its square face and circular clock openings, is visible but slightly blurred, serving as a subtle backdrop for the text.

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