

Hazard Analysis & Identification of Critical Control Points in Poultry Slaughter

Process Step	Potential Hazard	Control Measures	Hazard Significant; & Reasonably Likely to Occur
Receive/Hold	Biological/Physical: fecal contamination from birds	Withhold feed 12 hours prior to processing. Clean foreign matter from birds	Yes, steps to control contamination throughout
Kill/Breed	Biological: pathogen introduction	Proper cleaning of cones, equipment & utensils	No
Scald	Biological: pathogen introduction	Monitor water temperature: change water if/as required	No
Pluck	Biological: pathogen introduction	Proper cleaning of equipment, including rubber picker fingers	No
Pre-Chill	Biological: pathogen introduction	Monitor water temperature: change frequently	No
Remove head, crop, feet, and oil gland	Biological: pathogen introduction	Proper cleaning of equipment & utensils	No
Make cut around vent	Biological: pathogen introduction	Proper training, proper cleaning of equipment & utensils	No
Eviscerate	Biological: pathogen introduction	Proper cleaning of equipment & utensils; proper care in not puncturing intestines	Yes
Harvest liver, heart, gizzard & neck	Biological: pathogen introduction	Proper cleaning of equipment & utensils	No
Trim carcass, final rinse	Biological: pathogen introduction	Trim to remove foreign matter. Proper cleaning of equipment & utensils	No
Final inspection; carcass, giblets, neck	Biological: pathogen introduction	Trim to remove foreign matter. Proper cleaning of equipment	Yes
Chill carcass, giblets, neck	Biological: pathogen introduction	Monitor temperature	Yes
Drain carcass, giblets, neck	Biological: pathogen introduction Physical: contamination from foreign matter	Proper cleaning of equipment, utensils, and food contact surfaces	No
Package, weigh & label	Biological: pathogen introduction from birds Physical: contamination from foreign matter	Include Safe Handling Instructions on label. Wash or trim to remove contamination from foreign matter	No

At final inspection there will be no visible foreign matter and zero tolerance for fecal matter and ingesta. The internal bird temperature tested in the cavity with thermal probe is to be below 41° F.