Poultry Processing Assessment

Matching: Match the term with its definition/description.

1. Shackling A. Internal organ removal
2. Stunning B. Weight remaining in carcass
3. Bleeding C. Reducing carcass temperature
4. Scalding D. Process to loosen the feathers
5. Picking E. Process to remove microbes and visible concerns
6. Evisceration F. Removing bones from cut up meat
7. Washing G. Rendering the bird unconscious
8. Chilling H. Draining the blood from the carcass
9. Deboning I. Hanging the bird by the leg for processing
10. Dressing percentage J. Feather removal

Circle the five mandatory pieces of information included on a packaging label.

Sell By Breed of Chicken Plant Code Plant Address
Age Grade of Chicken Nutritional Facts Product Gender
Keep Refrigerated Cooking Instructions

T or F

1. _____Gas stunning immerses the bird in water.
2. _____Scalders contain water heated to 125-150 degrees F.
3. _____A picker is an automated machine with rubber finger-like projections.
4. _____Inedible viscera include the heart, liver, and gizzard.
5. _____Edible viscera include the heart, liver, and gizzard.
6. _____The USDA recommends chilling the carcass to 32 degrees.
7. _____Submerging the carcass in an ice bath is the most common method for chilling.
8. _____Electrical stunning delivers a current through a water bath.
9. _____Identified disease or other problems result in the carcass going through the washing process again.
10. _____Dressing percentage for a poultry product is 75-80%.

11. _____Ready to eat means the product is already cooked.

12. _____Smoking and curing act to preserve the meat and increase shelf life.

13. _____Formed products include whole chicken breasts, hot dogs, and chicken nuggets.

14. _____Poultry meat should be stored at a temperature around 30 degrees.

15. _____Processed product should travel from the area of lowest potential contamination to the areas of highest potential contamination.

16. _____Personnel traffic flow should be restricted to prevent potential contamination of product.

17. _____Ventilation systems are provided to ensure fresh air for the workers.

18. _____Ready-to-eat products can be located in the same facility as raw products.