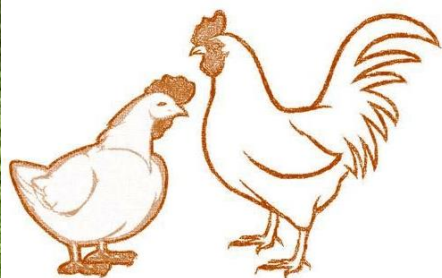


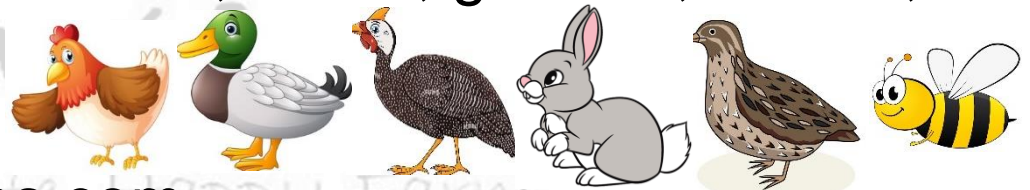
Chicken Processing Basics



Happy Wife Acres
Happy Life, Happy Farm

About Your Instructors

- John and Andrea Hancock
- Raising chickens since 2016
- Operate Happy Wife Acres
 - Educational Homestead
 - Teaching others to be more sustainable
- Farm animals are chickens, ducks, guineas, rabbits, quail, and bees



- www.happywifeacres.com
- www.facebook.com/happywifeacres
- www.youtube.com/c/happywifeacres



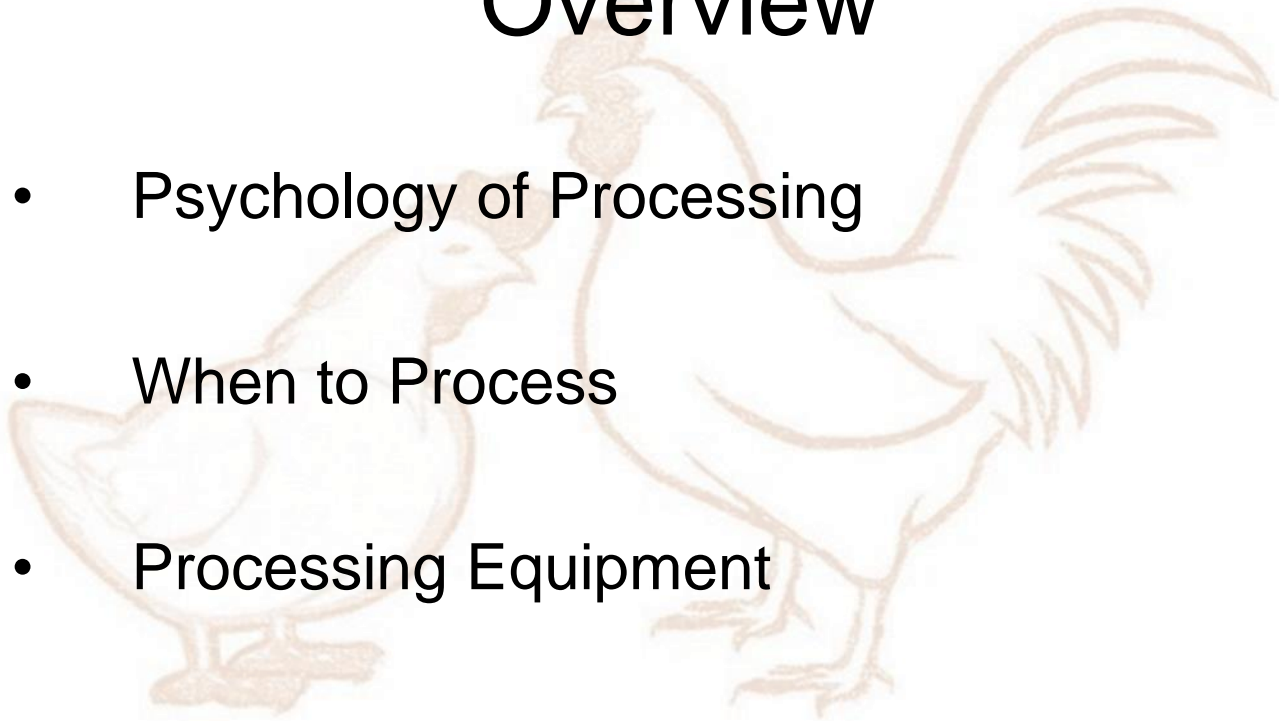
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@HAPPYWIFECRES 49 (38 reviews) · Farm

Edit Send message

Overview

- Psychology of Processing
- When to Process
- Processing Equipment
- Processing Phases
- Processing Laws
- Optional Video: How to Cut Up a Chicken



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Psychology of Processing



Americans are taught that all life is precious

BUT...

We LOVE chicken!

and

Homegrown food tastes better and is better for you

- Taking an animal's life is difficult for many
 - Keep it in perspective:
 - Remind yourself that their purpose is food
 - A humane kill means no animal suffering
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When to Process

- Meat chickens (Cornish Cross): 6-10 weeks
- Heritage roosters: 5-6 months or when aggressive
- Heritage laying hens: 2-5 years (low egg production)

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When to Process

- What happens when you don't process?
- Meat chickens
 - Grow large and have trouble walking or roosting
 - Die of heart attacks or broken bones
 - Rarely live past 1 year without special diet & care
- Heritage roosters
 - If aggressive, will attack children and cause injuries
 - If not allowed, neighbors will call zoning
- Heritage hens
 - Life expectancy is about 6-7 years on the farm
 - Become lethargic, immunities drop, pecked by other hens, may suffer & die from illness

Processing Equipment

Mandatory

	Dispatch Equipment
	Sharp Knives and Sharpener
	Pot with Hot Water (152F)
	Water Heating Source
	Tables (for Plucking, Butchering, Tools)
	Water Source (Hose or Outdoor Sink)
	Cutting Boards
	Soap
	Towels & Rags
	Buckets/Tubs
	Cooler
	Ice

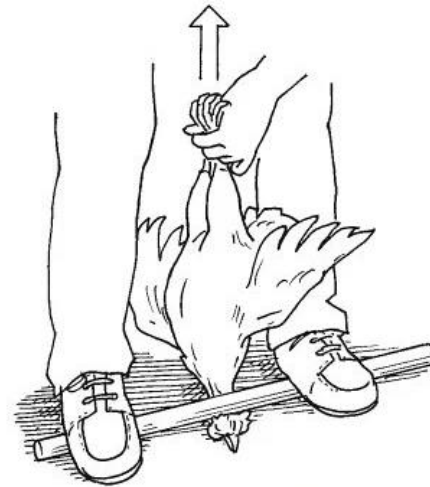
Optional

	Kitchen Scissors
	Plucker
	Rubber Gloves
	Rubber Boots
	Propane & Burner Base
	Lighter
	Shrink Bags & Ties
	Heat Proof Gloves
	Scale
	Labels
	Markers
	Kill Cones
	Drainer for Packaging
	Apron
	Pliers

Processing

Phase 1: Dispatching

- Methods
 - Throat Slice
 - Kill Cone
 - Hang by Feet
 - Decapitation
 - Stump & Hatchet
 - Razor Anvil
 - Shears
 - Cervical Dislocation
 - Broomstick
 - By Hand
 - Pellet Gun
 - CO2 Chamber



Processing

Phase 2: Scalding

- Heat water to 152F +/- 2F
- Add soap to penetrate oily feathers
- Slowly dunk and swirl in and out for about 15 seconds
- Test by pulling middle joint wing feathers
- Stop when easily removed



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Processing

Phase 3: Plucking

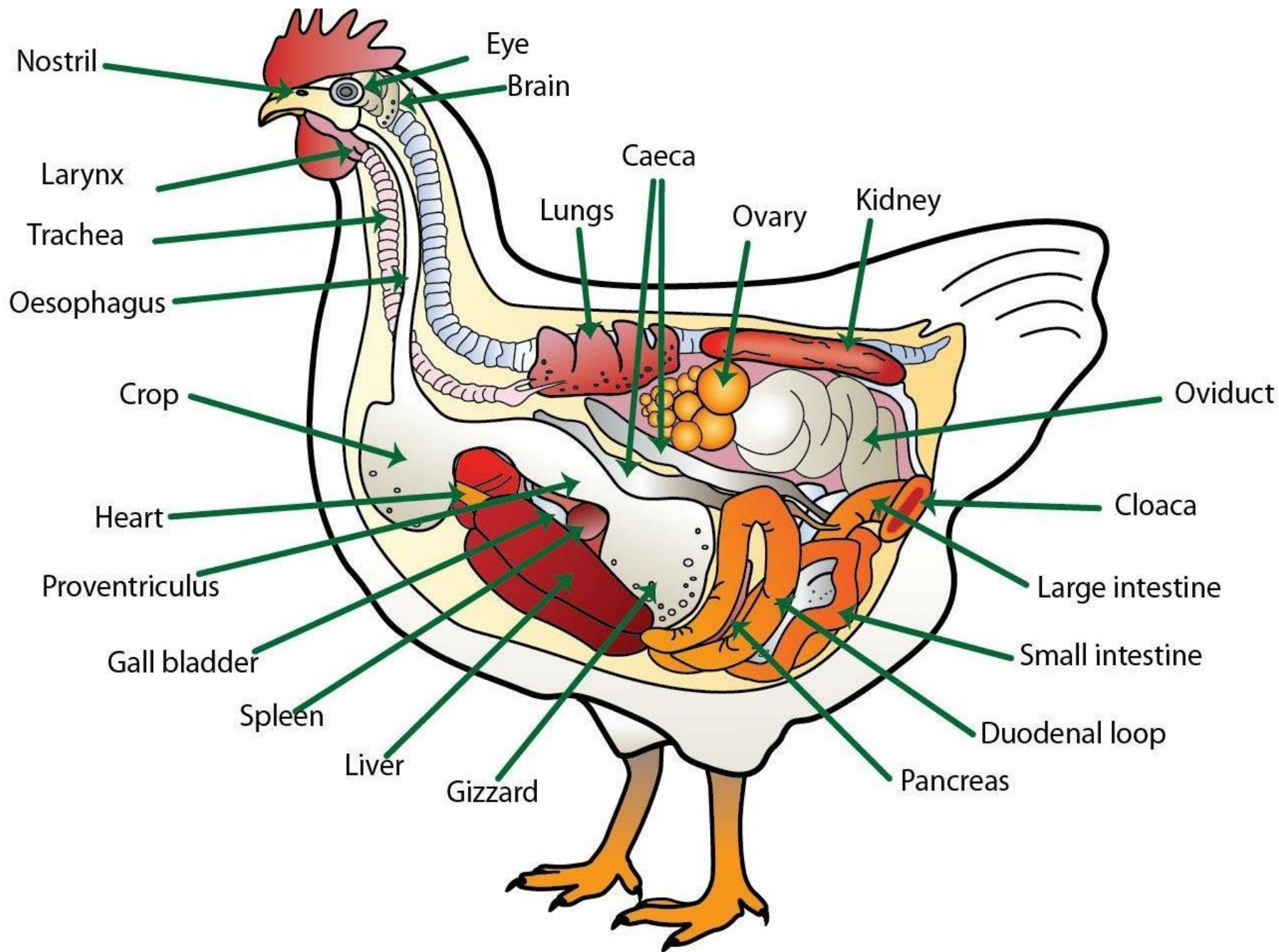
Immediately after scalding...

- Pluck by hand if only a few birds (~15 mins each)
- Mechanical pluckers (~15 secs each)
 - Commercial (\$500-1000+; www.cconly.com)
 - Homemade (planetwhizbang.com)
 - Homemade rotary plucker (mostly junk)
- Hand pluck remaining feathers
- Place in chilled water until ready to eviscerate

Processing

Phase 4: Evisceration

- Remove feet at joints
- Remove tail
- Remove neck skin
- Loosen trachea, esophagus, and crop
- Carefully slice ~1/2" above vent, large enough to insert hand
- Remove intestines & organs; cut around vent
- Separate parts to keep (heart, liver, gizzard, feet)
- Remove neck
- Rinse cavity
- Chill in cold water and ice



Processing

Phase 5: Packaging

- Freezer bags
- Vacuum sealed bags
- We use Heat Shrink bags
 - 10"x16" (approx.)
 - Florida Poultry Shrink Bags flpoultryshrinkbags.com
 - Texas Poultry Shrink Bags texaspoultryshrinkbags.com
- Drain and inspect
- Package chicken
- Chill on ice, refrigerate, or freeze
- Allow to rest in refrigerator for 3 days before eating

Processing Laws

Federal: P.L. 90-492 (1957 & 1968)

- Mandates continuous inspection of poultry processing
- Exemptions apply. Ones applicable to YOU are:
 - Personal Use
 - Producer/Grower, Under 1000
- You are EXEMPT from bird-by-bird Federal inspection
 - However, there are requirements to follow

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Processing Laws



Exemption Requirements:

1. Poultry is healthy when slaughtered
2. Slaughter/processing conducted under sanitary procedures to produce food fit for humans
3. Poultry is not misbranded, and labeled as exempt
4. Operate under only 1 exemption per year
5. Product cannot bear the USDA inspection mark
6. Poultry products cannot cross state lines

Processing Laws

Producer/Grower, Under 1000 Exemption

- Slaughter and process under 1000 poultry:
 - On your property
 - Poultry that you raised
 - May distribute within your state
 - Labeled with processor's name, address, and "Exempt P.L. 90-492"
- Label has Safe Handling Instructions (9 CFR § 381.125):
 - Keep refrigerated or frozen. Thaw in refrigerator or microwave.
 - Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
 - Cook thoroughly.
 - Keep hot foods hot. Refrigerate leftovers immediately or discard.

FRESH POULTRY

- 100% ALL NATURAL -

- FARM FRESH
- LOCALLY RAISED
- NO ANTIBIOTICS
- NO ADDED HORMONES



Date:

Weight:

Total:

\$

Safe Handling Instructions

Some animal products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

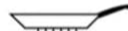
Exempt - P.L. 90.492



Keep refrigerated or frozen. Thaw in refrigerator or microwave



Keep raw meat and poultry separate from other foods. Wash working surfaces, (including cutting boards) utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.

Processing Laws

Ohio Code ORC 918.27 - Operating Prohibition Exemptions

- Further states that under the Producer/Grower – 1000 Exemption, a person:
 - May NOT buy any live poultry (meaning adult birds)
 - May sell to a Hotel, Restaurant, Institution, or individual for personal use.
 - Still has to be sanitary, and labeled properly

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Get Today's Presentation

- Open your phone's camera and point it at the code



Or go to happywifeacres.com,
click on **Educational Information**

Wrap-Up

- Processing chickens can be psychologically intense
- Knowledge and preparation reduces the stress
- Our goal for you: Humanely process with confidence
- Please follow our social media:
 -  Happywifeacres.com
 -  [Youtube.com/c/happywifeacres](https://www.youtube.com/c/happywifeacres)  
 -  [Facebook.com/happywifeacres](https://www.facebook.com/happywifeacres)
- We are here to help you get answers
 - FB Messenger: <https://m.me/HAPPYWIFEACRES>
 - Andrea@happywifeacres.com
 - Call/Text 937-361-5798



MY SPIRIT ANIMAL IS AN EAGLE