

## Poultry Processing Assessment

**Matching: Match the term with its definition/description.**

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|-------------------------|--|
| 1. Shackling            | A. Internal organ removal                          |
| 2. Stunning             | B. Weight retained 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 150 degrees.
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 provide to ensure fresh air for the workers.
18. \_\_\_\_ Ready-to-eat products can be located in the same facility as raw products.