

# Animal Processing Safety Picture This



### The Poultry Processing Line:

An Overview of How Chickens Are Slaughtered and Processed in the U.S.

The poultry processing line includes several steps: **1. RECEIVING AND SLAUGHTER**, **2. CLEANING AND Evisceration**, and **3. PROCESSING AND PREPARATION**. Each step is illustrated with a 3D diagram and accompanied by a list of safety and quality control measures.

**1 RECEIVING AND SLAUGHTER**

- 1. Chickens are transported to the processing plant in refrigerated trucks.
- 2. Chickens are unloaded and inspected for health and quality.
- 3. Chickens are weighed and sexed.
- 4. Chickens are stunned and bled.
- 5. Chickens are scalded and plucked.
- 6. Chickens are eviscerated and defeathered.
- 7. Chickens are chilled and eviscerated.
- 8. Chickens are eviscerated and defeathered.

**2 CLEANING AND Evisceration**

The goal of this processing step is to ensure that the carcasses are clean and free of contamination.

- 1. Carcasses are washed with high-pressure water.
- 2. Carcasses are eviscerated and defeathered.
- 3. Carcasses are chilled and eviscerated.
- 4. Carcasses are eviscerated and defeathered.
- 5. Carcasses are chilled and eviscerated.
- 6. Carcasses are eviscerated and defeathered.
- 7. Carcasses are chilled and eviscerated.
- 8. Carcasses are eviscerated and defeathered.

**3 PROCESSING AND PREPARATION**

- 1. Carcasses are eviscerated and defeathered.
- 2. Carcasses are chilled and eviscerated.
- 3. Carcasses are eviscerated and defeathered.
- 4. Carcasses are chilled and eviscerated.
- 5. Carcasses are eviscerated and defeathered.
- 6. Carcasses are chilled and eviscerated.
- 7. Carcasses are eviscerated and defeathered.
- 8. Carcasses are chilled and eviscerated.

Source: <https://www.chickencheck.in>