

Sierra Foothills Mobile Poultry Processing Unit

Operations and Maintenance Plan

DRAFT (1/2/08)

I. Ownership

The Sierra Foothills Mobile Poultry Processing Unit (MPPU) is owned by Sierra College (alt. the High Sierra Resource Conservation and Development Council (HSRC&D)).

II. Operations Plan

a. MPPU Use

- i. Shareholder Investment – Poultry producers can purchase shares in the Sierra Foothills MPPU for \$250 each. Shareholders are entitled to higher priority for MPPU use and to a lower per bird fee.
- ii. Shareholder Fees – Shareholders will pay \$2.00 per small poultry (chickens, ducks, pheasants, etc.) or \$4.00 per large poultry (turkeys, geese, etc.) (with a \$50.00 minimum charge) for the use of the MPPU.
- iii. Non-shareholder Fees – Non-shareholders may use the MPPU subject to availability (shareholders have priority). Non-shareholders will pay \$3.00 per small poultry and \$6.00 per large poultry (with a \$75 minimum charge).
- iv. Rental Agreement and Cleaning Deposit – every user of the MPPU will be required to sign a rental agreement and to provide a cleaning deposit in the amount of \$100. The full cleaning deposit will be returned to the user if the MPPU is returned in a clean condition (see checklist below).
- v. Site requirements
 1. Potable water
 2. Offal and waste disposal
 3. Electricity
 4. Level site
- vi. Scheduling
 1. Sierra College (alt. HSRC&D) will maintain a schedule for MPPU use. Shareholders will receive priority in scheduling. MPPU must be scheduled at least seven days in advance.

b. User Training

- i. Humane Processing Guidelines
- ii. HACCP Plan
- iii. Inspection Regulations
- iv. All users of the MPPU must be certified before using the unit. Certification can be obtained by attending an annual certification workshop or by assisting a certified user in processing poultry.

c. Pre-operation Sanitary Checklist

- i. Clean debris from slaughter area
- ii. Remove mobile equipment: picker, slaughter rack, cones, blood trough, boot wash pan and any other items
- iii. Clean, rinse and sanitize items in #, and rear end of unit with approved materials and according to label directions.
- iv. Clean, rinse and sanitize evisceration section of unit, including work stations and equipment
- v. Move mobile equipment into place
- vi. Bring in ice if not already in chill tanks/ice carts.
- vii. Close doors to rear section
- viii. Eviscerating operators clean hands, arms, gloves, aprons and boots.
- ix. Eviscerating operators wearing hairnets.
- x. Clean, rinse, and sanitize knives, delunger, scale tray, thermometers, and any other hand tools needed in evisceration room
- xi. Calibrate thermometer
- xii. All operators to stations
- xiii. Overall visual inspection prior to beginning operations

d. General processing steps

i. Phase I

1. **Receiving:** Live birds received in plastic cages. Birds are off feed 8-12 hours to insure an empty crop.
2. **Initial inspection:** Birds are taken from cages and inspected for defects, damage, and disease. Down, dead and dying birds are rejected, destroyed and put in waste containers.
3. **Killing:** Birds are placed in killing cones on a rack outside the unit; jugular vein is cut and they bleed to death. Blood is collected for composting.
4. **Scalding and picking:** Birds are scalded approximately 45 seconds at 145 °F. Then into the picker for 20-30 seconds to remove feathers. This is done in batches of up to five. Naked birds are placed into a food grade plastic tote and passed through a window into the eviscerating room.

ii. Phase II - Phase II activities (evisceration, quality control, chilling and packaging) take place in the rear portion of the unit. It is enclosed to prevent dust, insects etc. All workstation surfaces are stainless steel.

1. **Evisceration:** Birds are hanged from shackles by the feet or knee joint. Oil gland, crop and viscera are removed. Viscera are inspected for diseased organs or abnormalities. Carcasses with disease, physical damage or other abnormalities can be rejected at this point. Gravity allows viscera to fall from the carcass to the table and through an opening on the table into a plastic bucket below. The carcass is washed, taken from the shackle and passed to the quality control table. The bird

does not touch the eviscerating table. Heads and feet can be removed at this point also.

2. **Quality control:** Lungs are removed with a lung remover; any remaining cuticle or pin feathers are removed with a pinning knife. Close inspection to insure all viscera, organs etc. have been properly removed. Final inspection for bruised, diseased and damaged carcasses. Wash carcass and place it into ice for cooling.
 3. **Chilling:** Carcasses will be placed in ice in food grade bins; 40°F in three hours is the target. A probe thermometer will take breast temperature of the first bird and it will be tagged. At one hour that bird will be retrieved and temperature checked again. Ten percent of birds will be monitored.
 4. **Packaging:** A separate workstation is provided for bagging, weighing and labeling. Bags are banded and surplus plastic trimmed.
 5. **Distribution:** Some birds will be sold directly to customers, or frozen and sold later. Any farm holding birds for sale will procure a warehousing license.
- e. Post-operation Sanitation
- i. All inedibles are removed from the facility.
 - ii. Unplug scale and turn off propane to scalding.
 - iii. Clean, rinse and sanitize knives, delungers, scale tray, thermometers, and any other hand tools used in processing in triple sink.
 - iv. Remove any debris from slaughter area.
 - v. Empty blood tank (where?)
 - vi. Remove debris, clean, rinse and sanitize plucker, scalding, slaughter cones and rack and back end of unit.
 - vii. Remove any debris from eviscerating room.
 - viii. Close doors, clean, rinse and sanitize eviscerating room (don't pressure wash air conditioner or electrical outlets).
 - ix. Hand clean, rinse and sanitize around air conditioner and electrical outlets.
 - x. Inventory all equipment and supplies
 - xi. Stow all small processing tools
 - xii. Load and secure mobile equipment
 - xiii. Final visual inspection prior to closing

- xiv. Close all doors
 - xv. Dispose of inedibles according to waste disposal guidelines
 - f. Waste disposal guidelines
 - g. Insurance requirements
 - i. Sierra College (alt. HSRC&D) will maintain insurance on the MPPU.
 - ii. Each user will be required to provide proof of auto and farm liability insurance prior to picking up the MPPU.
 - h. Storage location/requirements – the MPPU will be stored at the Lincoln High School farm in rural Lincoln.
- III. Maintenance Plan
- a. Maintenance required after every use
 - i. By user – see post-operation sanitation above
 - ii. By owner (Sierra College/HSRC&D)
 1. Check MPPU for required user maintenance and perform any tasks not adequately completed.
 2. Check tire pressure.
 3. Check propane level.
 4. Check internal and external electrical system.
 5. Check all equipment for wear and proper stowing.
 6. Sharpen all knives.
 - b. Maintenance required monthly
 - i. By owner (Sierra College/HSRC&D)
 1. Wash outside of MPPU.
 2. Inspect and maintain equipment (as needed).
 - c. Maintenance required annually
 - i. By owner (Sierra College/HSRC&D)
 1. Check brake system.
 2. Check tires for wear and replace if necessary.
 3. Check wheel bearings.
 4. Check door hinges for wear.
 5. Check frame and floor for wear.
 6. Check equipment and tools for wear. Maintain and/or replace as necessary.
- IV. Inventory List