

ICS 67.120.10
CCS X 22



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 19478-2004

**Operating procedure of chicken slaughtering
(English Translation)**

Issued on: March 16, 2004

Implemented on: August 1, 2004

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine of the People's Republic of China**

Table of Contents

Foreword...	3
1.Scope...	4
2.Normative references...	4
3.Terms and definitions...	4
4.Requirements before slaughtering...	4
5.Slaughtering operation requirements...	5
6.Other requirements...	7

Foreword

Annex A of this Standard is normative.

This Standard shall be under the jurisdiction of China General Chamber of Commerce.

Drafting organizations of this Standard. Henan Luohe Shuanghui Industry Group Co., Ltd.,
and Slaughtering Technical Identification Center of State Economic and Trade
Commission.

Main drafters of this Standard. Wang Yufen, Wang Yonglin, Wang Qiaoling, Zhao
Jiansheng, Wang Guiji, Zhang Xinling, and Liu Hucheng.

Operating procedure of chicken slaughtering

1 Scope

This Standard specifies the operation requirements of procedures of chicken slaughtering.

2 Normative references

The articles contained in the following documents have become part of this Standard
when they are quoted herein. For the dated documents so quoted, all the modifications
(excluding corrections) or revisions made thereafter shall not be applicable to this
Standard. For the undated documents so quoted, the latest editions shall be applicable to
this Standard.

GB 12694 Hygienic specifications of meat packing plant

GB 16548 Biosafety specification on sick animal and animal product disposal

3.1 Chicken

Generally, it is the chicken with (6-8) weeks and gross weight of (1.5-2.5) kg.

3.2 Chicken body

The chicken body after slaughtering, bloodletting and depilation, including the internal organs.

3.3 Whole chicken

It is the whole chicken after removing the internal organs.

4.1 The chicken to be slaughtered are from the non-epidemic area, healthy, and have the

quarantine certificate issued by the local livestock epidemic prevention agency of farming department.

4.2 According to the epidemic prevention regulations of livestock and poultry, the

inspector shall control strictly to ensure the chicken free of disease; then they can enter

5.6 Removing winded shout

Cut the surface skin of winded shout, and pull the winded shout and cut it.

5.7.1 Cutting anus. Enter from the around of anus with the rotating circular knife to cut

off the semicircular or use the scissor to cut the semicircular; cut for about 3cm; it is required that the position of cutting the anus is accurate, and do not cut off intestine.

5.7.2 Open the stomach skin. Use the knife or automatic stomach opening device to cut

from the anus for (3-5) cm, do not exceed the sternum, and do not scratch-cut the internal organs.

5.7.3 Use the automatic internal organ removing machine or special tools to enter the

stomach from the anus cut; pull out all intestine, heart, liver and gizzard; and pull the esophagus. The gastrointestinal contents, bile shall not contaminate the chicken; the damaged intestine shall not be hung on the surface of chicken.

5.7.4 After removing the internal organs, use the clean water with a certain pressure to

flush the chicken; and remove the contaminants on the machinery or devices.

5.7.5 The chicken that drops to landing or with excrement and bile contamination must

be washed for separate treatment.

5.8.2 The final cooling water temperature shall be controlled at (0-2)°C, and replace the

water frequently. The total cooling time shall be controlled at (30-40) min.

5.9.2 Finish it for neat; flush for clean; and it is required to be free of tumor, ulcer, folliculitis, serious trauma, bleeding point, fracture, bloodiness, impurities, residual hair, black tarsal joints, etc.

5.10.1 Chicken wings. Cut at the combination position between the arm bone and

beak-shaped bone along with the shoulder blade; cut off the tendons; and do not cut the immediately; block the site; take the preventive measures; and disinfect all sites; strictly disinfect the slaughtering tools and working clothes (shoes and hats) which may be polluted. After ensuring eliminating all infection sources, restore slaughtering. The manure, gastrointestinal contents and flowing sewage, residues, etc. of chicken with disease shall be moved out of site after disinfection.

A.1.3.2 If finding out there are various malignant diseases after slaughtering, the treatment method of the same batch of chicken is same as above.

A.1.3.3 When finding out there are suspected malignant diseases, seal the diseased parts; sent to the laboratory for testing.

A.1.3.4 The inspector shall record the details of inspection result and treatment conditions, after slaughtering, for statistics and reference.

.....