Poultry Slaughter Checklist

A poultry slaughter checklist for setting up, working through and cleaning up after processing day. Small producers use it to keep the process orderly, humane and sanitary.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Birds fasted as your plan directs	☐	☐	☐
Equipment cleaned and sanitized beforehand	☐	☐	☐
Clean water supply available	☐	☐	☐
Handlers trained and in clean clothing	☐	☐	☐
Humane handling steps followed	☐	☐	☐
Chilling set up and monitored	☐	☐	☐
Carcasses inspected and any problems set aside	☐	☐	☐
Offal and waste handled properly	☐	☐	☐
Area cleaned and records filled out	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Confirm what exemption or inspection rules apply to your operation with USDA FSIS or your state agency before processing.