

# Butchering Chickens

## Tools

1. Killing Cone
2. Butchering Table
3. Garbage
4. Holding Hook
5. Knife
6. Sharpener
7. Propane Turkey Fryer
8. Shears
9. Pliers
10. Brown wrapping Wax Paper
11. Propane Torch
12. Stick
13. Paper Towels
14. Hand Towels
15. Bowls – Livers, Necks, Hearts, and Gizzards

## Procedures

1. Catch and move Roosters to Kill Pen
2. Insert bird in **Killing Cone**
3. Slit bird below ears with **Knife**
4. Soak bird in 80C water 20 seconds in **Propane Turkey Fryer** pushing with **Stick**
5. Pluck 99% quickly before cooling on **Holding Hook**
6. Pluck last 1% on **Butchering Table** and use **Pliers** for wing and tail feathers
7. Burn hair with **Propane Torch**
8. Cut wing tip with **Shears**
9. Cut Head with **Shears**
10. Cut top front with **Knife** on **Brown wrapping Wax Paper**
11. Remove throat sack
12. Clean neck with **Knife**
13. Cut neck with **Shears**
14. Cut legs with **Knife**
15. Gut with **Knife**
16. Find Liver, Heart, and Gizzard
17. Wipe inside **Paper Towel**
18. Bring in House, Wash bird, complete plucking, dry inside out with paper towel
19. Refrigerate one day prior to cooking or freezing
20. Disinfect butchering table and tools using **Hand & Paper Towels** with Soap