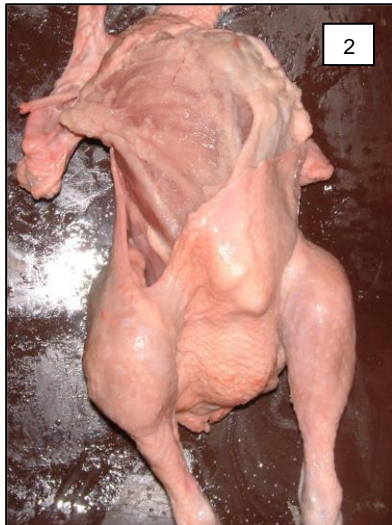


Conditions for Rejection of Poultry at Post Mortem

Overscald

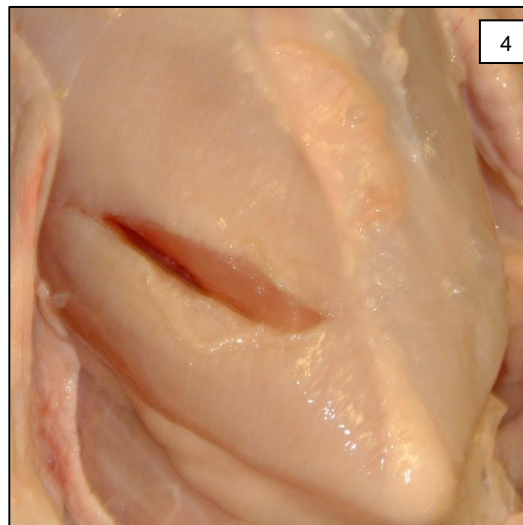
Post Mortem Disposition



Figures 1 & 2: Overscalded carcasses resulting in total condemnation.

Figure 3: Note the cooked appearance of the overscalded carcass (left) when compared with the normal carcass.

Figure 4: Depth of cooked appearance less than 2mm. This carcass could be allowed to enter the food chain.



FSS Responsibilities

Post Mortem Disposition

Fit for human consumption: if the cooked appearance of the breast muscle is less than 2mm.

Total rejection: if the cooked appearance of the breast muscle is deeper than 2mm.

Average rejection levels in GB:

Poultry 0.064%

Recording of the condition

The condition must be recorded on the “Overscald” entry under Post Mortem Inspection in OWS.

Further Information

Definition

Chicken that has been immersed in hot water (scalding tank) for a prolonged period resulting in a cooked appearance. Normally overscald occurs after a few minutes in the scald tank but where a secondary scald tank is in place overscald could occur much quicker.

Remarks/Consequences

Scalding is the step on the processing that softens the feather follicles to facilitate its removal on the subsequent stage. Water is usually kept at around 53°C (soft scald) and carcasses spend approximately 4-5 minutes inside the scalding tank.

Sometimes the FBO may decide that for quality purposes all the carcasses are to be condemned even if the cooked appearance does not go deeper than 2 mm.

Causes

This condition results from the production line halting (mainly due to breakdowns) when carcasses are still inside the scalding tank.

Carcasses get a 'cooked' appearance.

The tissues of such carcasses are more susceptible to bacterial growth, deterioration from bacteria and a reduced shelf life.

Carcasses become sticky to the touch and the skin appearance is brighter and whiter.

Comments from Inspection Teams

Overscald carcasses will most likely be present in large numbers. This must be taken into consideration when removing those carcasses from the processing line. The FBO must ensure that adequate facilities are provided to the inspectors such as

- Reduction of the line speed
- Plant staff to be placed under the direction of the inspection team.
- Provide an inspector for support on the removal of such carcasses from the line.

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Pictures: Marta Borrego (OV), Asier Pagazaurtundua (VM)