

### Construct your own digital library on food safety

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Anritsu

Forbo

PH Liquid

## Evisceration

Evisceration is the next critical point along the poultry processing line. Increased microbial contamination can occur if the viscera is not handled correctly during removal and if hygiene practices are not followed.

The machine that is used during evisceration will need to be installed, adjusted and calibrated in order to handle the size, shape, gender, feed digestion capability, and live average weights of the birds being processed. If the machine is not set up correctly, the gastrointestinal tracts can be split and the machine can become contaminated with salmonella, resulting in the carcasses becoming cross contaminated. Machines need to be kept in a good sanitary condition, and free from intestinal contents and segments.

## Carcase rinses or sprays

During evisceration, antimicrobial carcass rinses or sprays can help in removing incidental contamination from the carcass surface. Salmonella prevalence on carcasses can be reduced by between 50 and 90% following rinses or sprays. However, antimicrobial rinses and sprays should not be used as a substitute for sanitary dressing practices.

## A multiple approach

Poultry processors should not rely solely on carcass rinses or sprays to control salmonella contamination, they also need to execute consistently good sanitary dressing procedures. As previously mentioned, salmonella prevalence can be reduced using a carcass rinse or spray, but not effectively removed. Multiple salmonella controls throughout the evisceration process are therefore recommended.