

# Mobile Poultry Processor



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Placer / Nevada Counties

# Wide and Heavy – 8 X 20 feet



# Side Door



# Killing Cones

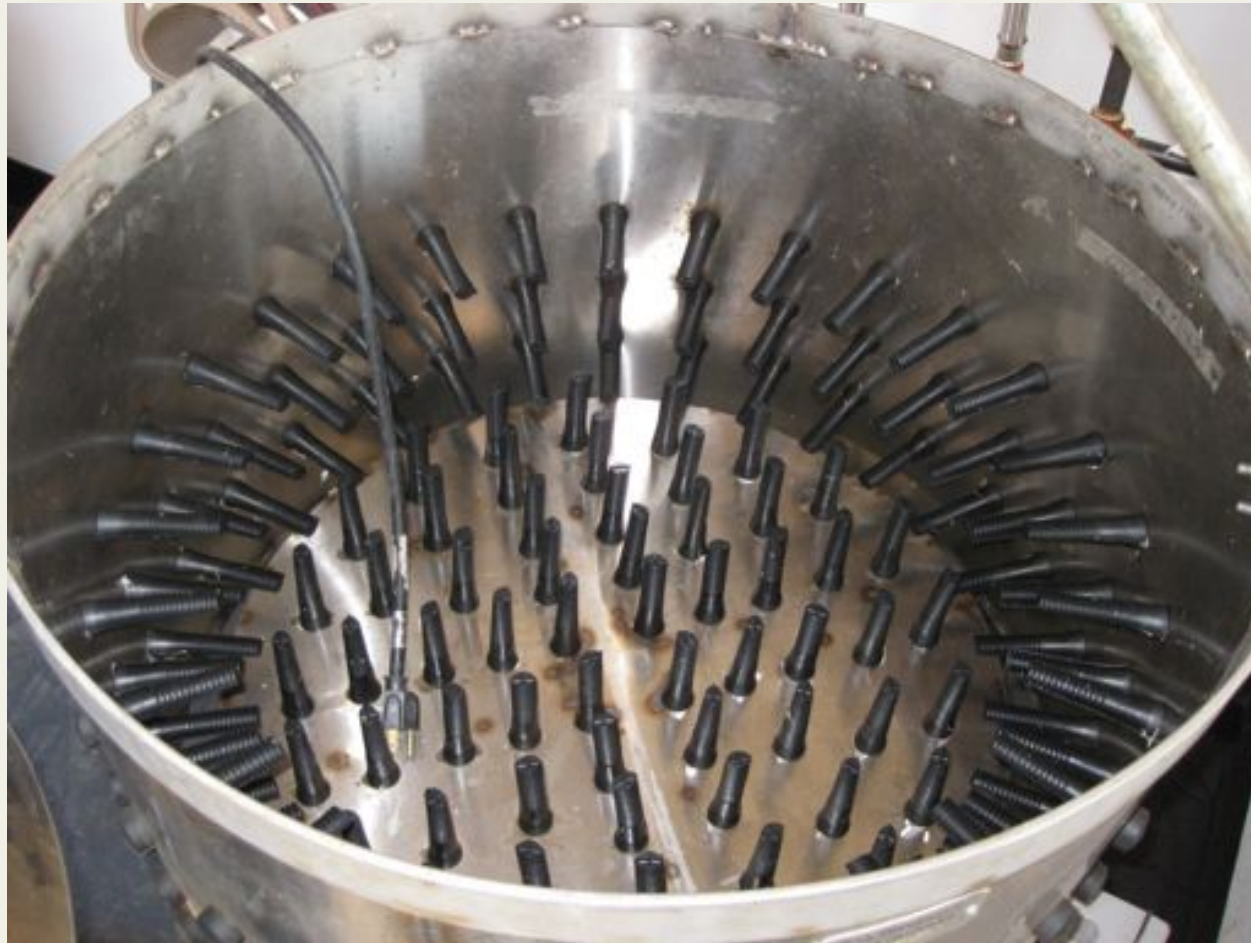




# Scalder – Need Your Own Propane Tank



# Plucker – Hook up to potable water



# Back of Trailer



Pass naked birds through this window





# Evisceration Table



## 3 compartment sink for washing birds



# Weighing Table – We have a scale



# Chilling Tank

- Need to supply your own



Scalder sits too close to the ground –  
Too hot to keep inside



# Set-up outside



# Scalder with Propane Tank





# Plucker – Very messy





# Water Connection



Fill scalders to bottom of rack to prevent cooking birds



# Temperature Setting on Scalders At Least 145° F for Chickens and Turkeys



Debris on Scalders – Put 2-3 tbsp dish soap with scalders water





# Set Timing Cycle on Scalders



# Messy Plucker



# Duck





# Evisceration Table in Action





# 3 Compartment Sink



Start Outside Clean-up Immediately  
after outside work is done



# Renting Trailer

- Cost
  - \$100 per day – Monday – Thursday
  - \$125 per day – Friday – Sunday
  - < 50 birds = \$2.50 per bird, \$50 minimum
  - \$200 deposit – You will be charged if trailer is not brought back clean. You are liable for any damages to equipment and trailer
- Hauling –  $\frac{3}{4}$  ton pickup – Trailer is wide and heavy
  - Plucker must be tied down
  - Killing cones must be hauled upside down

# Operating Processor

- Withhold feed 8-12 hours prior to slaughter – reduces amount of feed in gut
- We do have a set of knives, but it is proving difficult to keep them sharp
- Best to have your own knives and associated equipment
- Need your own propane tank to run scalding
- Scalding should be at 145-150° F for chickens and turkeys. Possibly 160° for ducks.
- 4 chickens at a time in plucker. 1 turkey at a time.



# Operating Processor

- Need potable water
- Connect drain hose to move water away from trailer from sink draining
- 1 or 2 people should handle kill, scald, pluck.
- Hand naked birds through inside window.
- Evisceration and packaging crew should be at least 2 people.
- Birds must be chilled prior to packaging – get below 40° F.

# Cleaning Processor

- Clean killing cones immediately after done
- Clean under plucker fingers
- Spray killing cones and plucker with vegetable spray prior to use to prevent sticking.



# MOBILE POULTRY PROCESSING UNIT CHECKLIST

Each renter of the MPPU will be expected to complete the check list and return it when the MPPU is returned to High Sierra RC&D.

Tasks to be completed by MPPU Renter After Use Prior to Return	
	Killing Cones are cleaned immediately after use
	All inedibles are removed from the facility
	Unplug scale and turn off propane to scalders
	Clean, rinse and sanitize knives, deplumers, scale tray, thermometers, and any other hand tools used in processing in triple sink.
	Remove any debris from slaughter area.
	Remove debris, clean, rinse and sanitize plucker, scalders, slaughter cones and rack and back end of unit.
	Remove any debris from eviscerating room
	Close doors, clean, rinse and sanitize eviscerating room (NOTE: DO NOT pressure wash or electrical outlets)
	Inventory all equipment and supplies
	Make sure all blood is removed from equipment
	Stow all small processing tools
	Load and secure mobile equipment, including tie down plucker and turn killing cones upside down and tie down.
	Final visual inspection prior to closing
	Close all doors
	Wash outside of trailer
Comments:	
<div> <div>Renter Signature: _____</div> <div>Date: _____</div> </div>	
<div> <div>Inspector Signature: _____</div> <div>Date: _____</div> </div>	

# Other Cleaning Tips

- Sanitizer – 2 cups bleach, ½ cup dish soap, hot water
- Long handled small push broom – dip in water and scrub walls
- Plucker and scalding need to be feather free
- Sanitize everything and then rinse, dry
- Wash outside of trailer
- Windex to clean stainless steel
- Clean scale



## Mobile Poultry Processor Rental Agreement

Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Home Phone Number: (\_\_\_\_) \_\_\_\_\_ Cell Phone Number: (\_\_\_\_) \_\_\_\_\_

Type of bird (check all that apply): Broilers \_\_\_\_ Turkeys \_\_\_\_ Game birds \_\_\_\_

Approximate Number of Birds to process: \_\_\_\_\_ Expected Number of Days Use: \_\_\_\_\_

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I, \_\_\_\_\_ agree to pay the High Sierra Resource Conservation and Development Council, Inc. the rental rate as specified below for use of the mobile poultry processor. I also agree to pay a refundable cleaning and damage deposit of \$200.00. In the event the poultry processor is damaged due to negligence, abuse, or misuse by my agents or me, I agree to surrender the deposit and to pay any additional repair costs that exceed the \$200.00 deposit amount. *I agree the deposit check will be cashed if there are any damages to the trailer or equipment or if the trailer is not properly cleaned. I understand that if there is any money left from my deposit, it will be returned to me in a check from High Sierra RC&D.* If I keep the processor beyond the due date specified below and without specific authorization to extend the rental period from the High Sierra RC&D Council, Inc. representative, I agree to pay a late fee of \$100.00 per day to be deducted from the deposit and to pay any late fees that exceed the deposit amount.

I further agree to use this poultry processor in a careful manner and that the poultry processor will be operated by competent personnel. I have inspected the equipment and agree that it is in good mechanical and working condition. I agree not to make modifications or alter the equipment and will comply with the attached transport and operating instructions.

\_\_\_\_\_  
Renter's Signature Date: \_\_\_\_\_

\_\_\_\_\_  
RC&D Council, Inc. Representative's Signature Date: \_\_\_\_\_

Deposit check number \_\_\_\_\_ in the amount of \$ \_\_\_\_\_ Date received: \_\_\_\_\_

Proof of Insurance provided: Date \_\_\_\_\_

Date Out: \_\_\_\_\_ Time Out: \_\_\_\_\_ Due Date: \_\_\_\_\_ Due Time: \_\_\_\_\_  
Date Returned: \_\_\_\_\_ Time Returned: \_\_\_\_\_

### Rental Fees

Monday - Thursday: \$100 / day  
Friday - Sunday: \$125 / day  
≤ 50 birds: \$2.50 / bird  
(\$50 minimum)

### Rental Charges:

\_\_\_\_ M-Th @ 100.00  
\_\_\_\_ Fri-Sun @ 125.00

\$200.00 Cleaning Deposit  
\$ \_\_\_\_\_ Rental Fee  
\$ \_\_\_\_\_ Rental Fee  
\$ \_\_\_\_\_ Damage Fees Assessed  
\$ \_\_\_\_\_ Late Fee

Total Charges \$ \_\_\_\_\_