**Harvesting Brains/Whole Heads - Mammals**

**General Requirements**

* All species except bovines older than 30 months of age are eligible.
* Before harvest, notify the inspector that brains/whole heads will be harvested for human consumption.
* Do not use firearm stunning due to potential contamination and physical hazards (i.e., bullet and bone fragments).
* If you use a penetrating captive bolt, indicate below the procedure that demonstrates control of food safety risk from contamination/bone fragments in the brain/whole head.
* Harvested brains must be free of contamination and physical hazards.
* Intact heads must be skinned and visibly clean.

**Procedure**

1. Skin the intact head ensuring meat underneath stays visibly clean.
2. If the brain is salvaged from the head, ensure it is free of contamination, bone fragments and blood clots.
3. If the whole head is salvaged and the animal was stunned using a penetrative captive bolt, ensure the part of the brain exposed by the stun hole is free of contamination.
4. Trim visible contamination (e.g., fecal, hair, wool, etc.) on the skinned head.
5. Rinse to remove extraneous material from the oral cavity and nostrils.
6. Present for inspection.

☐ Operator will follow the above procedure or propose a new process outlined below:

**Health Officer’s Comments:**

**Supervisor’s Comments:**

☐ Approved ☐ Not approved

Abattoir Representative (Print and Sign) Date

Health Officer (Print and Sign) Date

Health Officer’s Supervisor (Print and Sign) Date