**Harvesting Head on Poultry Carcasses**

**General Requirements**

* Before harvest, notify the inspector that heads will be harvested for human consumption.
* Use electrical stunning methods only.
* The intact head must be defeathered and visibly clean.

**Procedure**

1. Remove feathers from the head.
2. Rinse the oral cavity and external surface of extraneous material.
3. Present intact head-on-carcass for inspection.
4. Remove all defects as instructed by the inspector before chilling.

☐ 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