**Harvesting Feet or Paws - Poultry or Rabbits**

**General Requirements**

* Before harvest, notify the inspector that feet will be harvested for human consumption.
* Feet must remain attached to the carcass until after post-mortem inspection.
* Feet of condemned birds or rabbits cannot be saved for human consumption. If the feet are severely contaminated or in poor condition, they must be removed from the carcass.
* Place the feet scalder in a compatible (hygienic) area of the scalding/de-feathering room, slaughter room or in a room physically isolated from the surrounding inedible area or any other edible processing area.

**Procedure**

1. Clean feet or paws of any contamination before carcass hanging.
2. Ensure feet or paws are clean before venting or opening the abdominal cavity.
3. Remove the feet or paws at the hock joint from the approved carcasses.
4. Remove outer layer of the skin and toenails.
5. Present collected feet or paws to on-site inspector for final inspection and approval.
6. Chill approved portions to 4°C or lower within four hours after scalding operations.

☐ 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