International Standard

ISO 19599

Operating procedures of chicken slaughtering

Modes opératoires d'abattage des poulets

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

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Operating procedures of chicken slaughtering

1 Scope

This document specifies the operating procedures for chicken slaughtering.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO/TS 34700:2016, *Animal welfare management — General requirements and guidance for organizations in the food supply chain*

CAC/RCP 58-2005, *Code of Hygienic Practice for Meat*

CXC 1-1969, *General Principles of Food Hygiene*

World Organization for Animal Health, *Terrestrial Animal Health Code* (WOAH TAHC)

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1
bleeding
act of severing major blood vessels that supply the brain, to ensure death

3.2
chicken carcass
chicken body with the removal of its feathers and internal organs, and sometimes also the removal of its head and feet

3.3
inspection
ante-mortem and post-mortem procedures to manage risks to animal health, animal welfare and public health

4 Pre-slaughter requirements

4.1 A gap analysis shall be conducted and an animal welfare plan shall be developed for all the operating procedures of chicken slaughtering in accordance with ISO/TS 34700:2016, to facilitate the implementation of any public or private sector animal welfare standards meeting at least the requirements of WOAH TAHC chapter 7.1 and 7.5. The Five Domains model, from WOAH TAHC chapter 7.1.2.2, is one framework for the systematic assessment of animal welfare benefits and compromise in the physical, health, behavioural and mental domains.

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