

Broilers or Chicken Meat

Twin Brook Camillus Farm, LLC raises broilers (8-10 week-old) and/or soup chickens (1 to 2 year old) for direct marketing only to customers who pre-order. Chicken meat is sold from our cold-storage 'enclosed' Farm Stand/shed, and a record log and list of customers and sales records are stored in a file on our farm computer. Any and all poultry products sold by **Twin Brook Camillus Farm, LLC** go directly to the customer, not to a store.

We butcher and process a maximum of 100 birds per day (often, only 50 per day) and no more than 200 birds annually. Chickens are butchered, eviscerated, and cooled down in an outside covered area, then weighed and packaged inside the Farm Center.

Butchering is done on the farm to reduce stress of transporting the birds to an off site processor. Broilers are butchered in late Spring and Soup Chickens in Fall to avoid the heat of the summer; at a distance of ~2000 feet from their pens, utilizing a rented mobile stainless processor that is washed before and after processing. The farmer uses his own knives and digital thermometer that have been sterilized and dried and sealed and stored inside plastic bags inside a cupboard.

Chickens are not stunned before slaughter; but are hung upside down for proper drainage of the blood that is caught in a bucket. The machine plucks the feathers after being dipped in 140F-degree water fueled by a propane heater. Chicken meat is cleanly gutted by opening the vent and carefully removing intestines and bile duct so as not to contaminate meat (training by mom and u-Tube videos); glands are removed from the neck and inside cavity. Liver and hearts are tossed into stainless bowls, and later rinsed off, for customers who desire them.

Carcasses are immediately cooled in ice-cold water in a series of tubs, down to 40F-degrees or below internal cavity temperature. The last tub contains salty water to further draw out blood from the carcass. Water is drained out of the carcass for 15-20 minutes before weighing and bagging in food-grade plastic bags and labeled inside a shed ~50-feet from the butchering area.

All by-products and feathers and blood are buried in auger-drilled holes in fields on our farm, and run-off water is diluted and washed down onto a grassy area where the sun kills pathogens.

Chicken meat is priced as '**whole chicken**' although per customer request, the farmer will cut up the chicken. Pieces come from the same chicken (not different chickens): 2 breasts, 2 thighs, 2 legs. Wings are separated into zip-lock freezer-bags. Weight of chicken parts is determined by the WHOLE CHICKEN WEIGHT; a customer can request the carcass for making her own broth, if not, the farmer disposes them.

Chicken meat is sold either *fresh* by 5pm on the day of slaughtering or *after being chilled* in 37F cold storage while resting for 2-3 days. Any chicken meat not sold after 3 days is double-bagged in food-grade freezer bags and frozen for customer pick-up from our farm. All sales are tracked by check payment by customer to 'Twin Brook Camillus Farm, LLC'.