



Introduction Video: National Chicken Council-Life on the Farm

<https://www.chickencheck.in/life-on-the-farm/>

<https://www.chickencheck.in/blog/virtual-reality-tour-chicken-hatchery-farm-processing-plant/>

The logo features the text "Livestock & Poultry Program" in a white, serif font, centered within a white, hand-drawn circular brushstroke. The background of the entire slide is a vertical wood grain texture.

Livestock & Poultry Program

2023 Center of the Plate - Poultry

Samantha Rhoderick – National Poultry Supervisor

Chad Brillhart – Asst. to the National Poultry Supervisor

Steve Forrester – Fed/St Supervisor (East TX)

<http://www.ams.usda.gov/>



Poultry Grading Service

Introduction

USDA Poultry Grading Service

- Third-party quality assessment service
- Licensed USDA Grader monitors the quality of shielded product during production
- Prevents inferior quality product from being labeled with the USDA Shield



The Purpose Behind the Shield

- ❖ Identify differences in value and utility
- ❖ Common language between buyers and sellers
- ❖ Transmit signals of value to industry and throughout entire marketing chain
- ❖ Assist in promotion and marketing



Grading vs. Inspection What is the Difference?



U.S. Grade A Poultry



U.S. Inspected Poultry

Quality is defined as the inherent properties of any product that determines its relative degree of excellence or value.

The conditions and characteristics that a customer or consumer wants and is willing to pay for can be considered in a broad sense, “Quality Factors.”



U.S. Inspected Poultry

- **Quality is not determined by FSIS**
- **Inspection is mandatory and required by law**
- **FSIS monitors safety of poultry and the accuracy of labels**
- **Sanitation and preparation of products are inspected to assure they are safe**



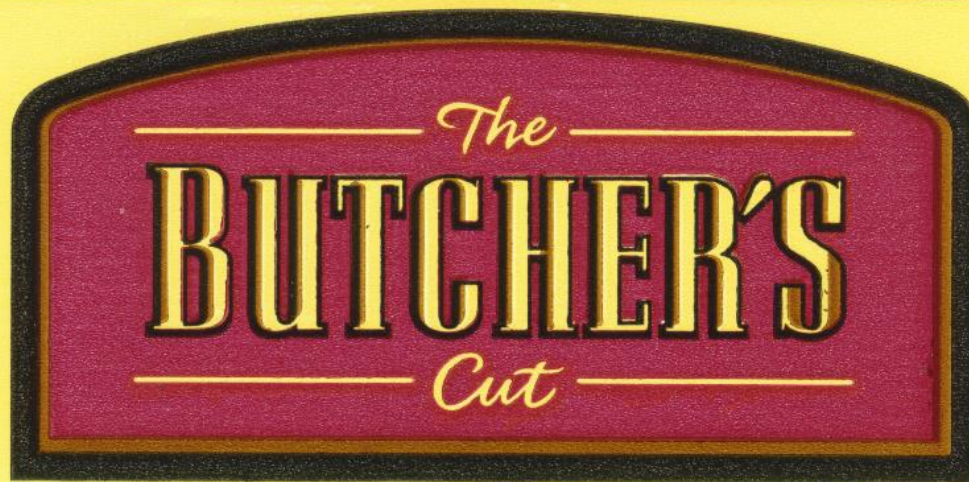
U.S. Graded Poultry

- **Quality is continuously monitored by USDA graders**
- **Product is assigned a grade according to the U.S. Classes, Grades, and Standards for Poultry**
- **Grading is a voluntary service paid for by poultry processors. Not all poultry is USDA graded.**



**Agricultural
Marketing
Service**





Split Breasts

WITH RIBS

YOUNG CHICKEN

MINIMALLY
PROCESSED

KEEP
REFRIGERATED

MAY CONTAIN UP
TO FOUR PERCENT
RETAINED WATER

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP REFRIGERATED OR FROZEN.
THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER
FOODS WASH WORKING SURFACES (INCLUDING
CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING
RAW MEAT OR POULTRY.

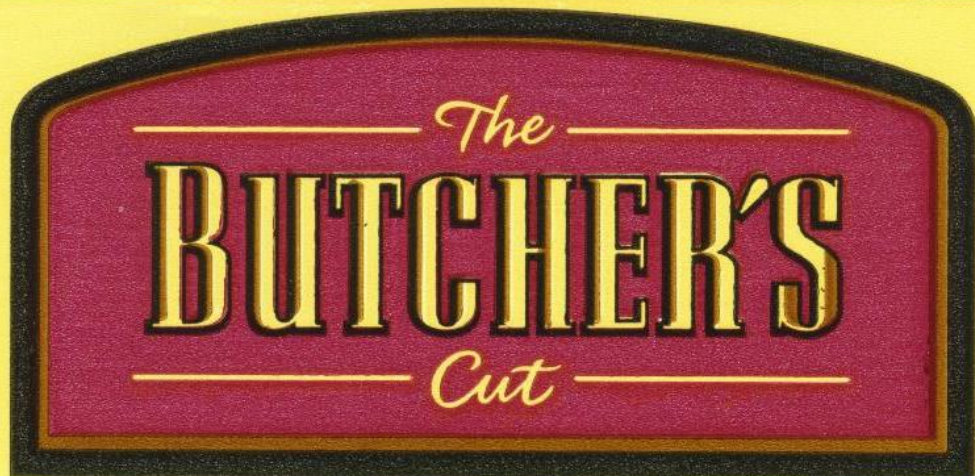


COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



DISTRIBUTED BY SAFEWAY INC., P.O. BOX 99, PLEASANTON, CA 94566-0009



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Development of the Standards



United States Department of Agriculture

Marketing and Regulatory Programs

Agricultural Marketing Service

Livestock and Poultry Program

United States Classes, Standards, and Grades for Poultry

AMS 70.200 *et seq.*

Effective August 6, 2018

Ready-to-Cook Poultry - A Quality Summary of Specifications for Standards of Quality for Individual Carcasses and Parts Effective April 29, 1998 (Not All Inclusive - Minimum Requirements and Maximum Defects Permitted)

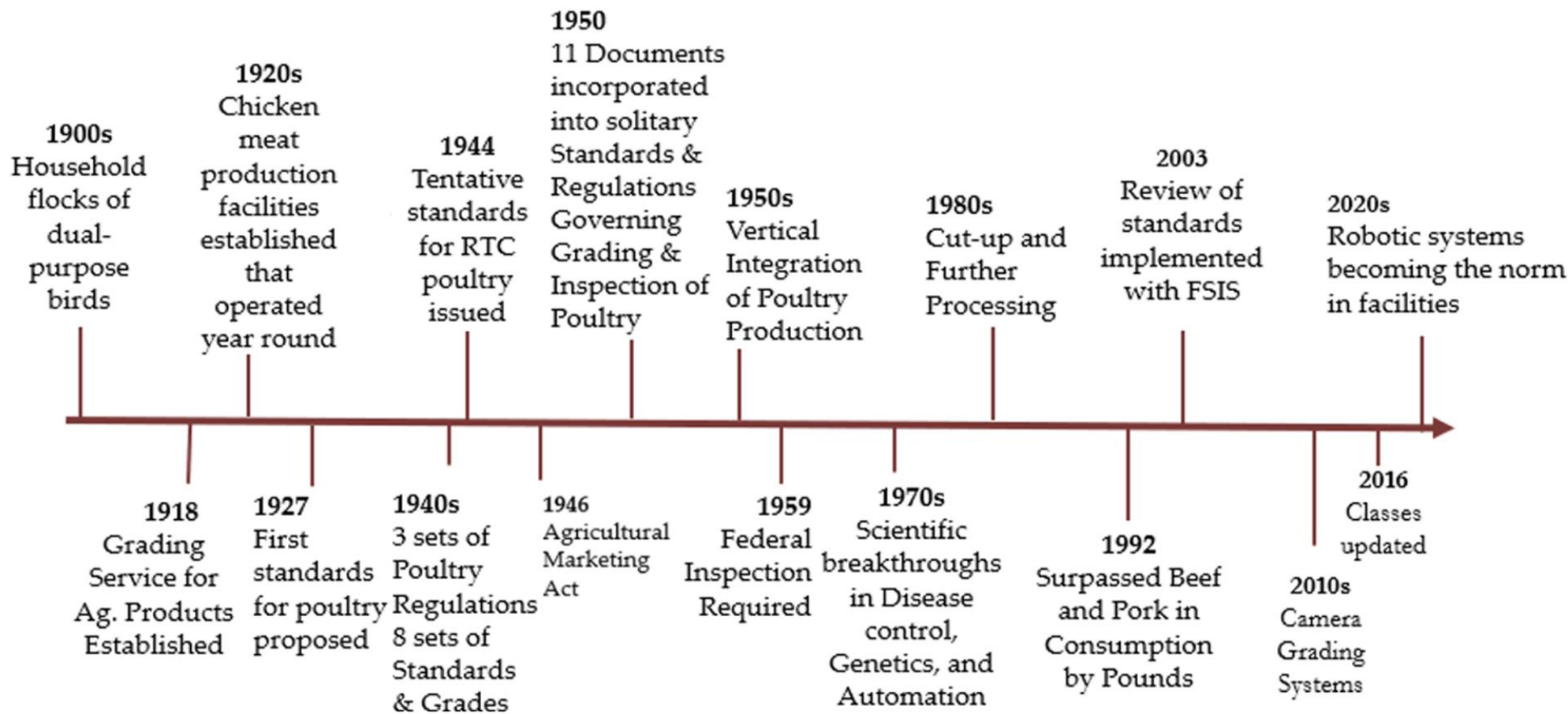
		A Quality					
Conformation:		Normal					
Breastbone		Slight curve or dent					
Back		Slight curve					
Legs and Wings		Normal					
Fleshing:		Well fleshed, considering kind and class					
Fat Covering:		Well developed layer -- especially between heavy feathers tracts					
Defeathering:		Turkeys		Ducks and Geese		All Other Poultry	
Free of protruding feathers and hairs		(feathers less than 3/4 in.)		(feathers less than 1/2 in.)		(feathers less than 1/2 in.)	
		Carcass Parts		Carcass Parts		Carcass Parts	
		4 2		8 4		4 2	
Exposed Flesh:²		Carcass			Large Carcass Parts ³ (halves, front and rear halves)		
Weight Range		Breast and Legs		Elsewhere	Breast and Legs		Elsewhere
Minimum		Maximum					Other Parts ³
None	2 lbs.	1/4 in.		1 in.	1/4 in.		1/4 in.
Over 2 lbs.	8 lbs.	1/4 in.		1 1/2 in.	1/4 in.		1/4 in.
Over 8 lbs.	16 lbs.	1/2 in.		2 in.	1/2 in.		1/2 in.
Over 16 lbs.	None	1/2 in.		3 in.	1 1/2 in.		1/2 in.
Discolorations:		Lightly Shaded			Moderately Shaded ⁴		
		Carcass		Elsewhere	Hock of leg		Elsewhere
None	2 lbs.	3/4 in.		1 1/4 in.	1/4 in.		5/8 in.
Over 2 lbs.	6 lbs.	1 in.		2 in.	1/2 in.		1 in.
Over 8 lbs.	16 lbs.	1 1/2 in.		2 1/2 in.	3/4 in.		1 1/4 in.
Over 16 lbs.	None	2 in.		3 in.	1 in.		1 1/2 in.
Discolorations:		Lightly Shaded			Moderately Shaded ⁴		
		Large Carcass Parts (halves, front and rear halves)		Elsewhere	Hock of leg		Elsewhere
None	2 lbs.	1/2 in.		1 in.	1/4 in.		1/2 in.
Over 2 lbs.	6 lbs.	3/4 in.		1 1/2 in.	3/8 in.		3/4 in.
Over 8 lbs.	16 lbs.	1 in.		2 in.	1/2 in.		1 in.
Over 16 lbs.	None	1 1/4 in.		2 1/2 in.	5/8 in.		1 1/4 in.
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		Other Parts		Elsewhere	Hock of leg		Elsewhere
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Over 16 lbs.	None	1 1/4 in.		3 in.	1 in.		1 1/2 in.
Disjointed and Broken Bones:		Carcass--1 disjointed and no broken bones. Parts--Thighs with back portion, legs, or leg quarters may have femur disjointed from the hip joint. Other parts--none.					
Missing Parts:		Wing tips and tail. In ducks and geese, the parts of the wing beyond the second joint may be removed if removed at the joint and both wings are so treated. Tail may be removed at the base.					
Freezing Defects:		Slight darkening on back and drumstick. Overall bright appearance. Occasional pockmarks due to drying. Occasional small areas of clear, pinkish, or reddish-colored ice.					

Livestock
Poultry
Program

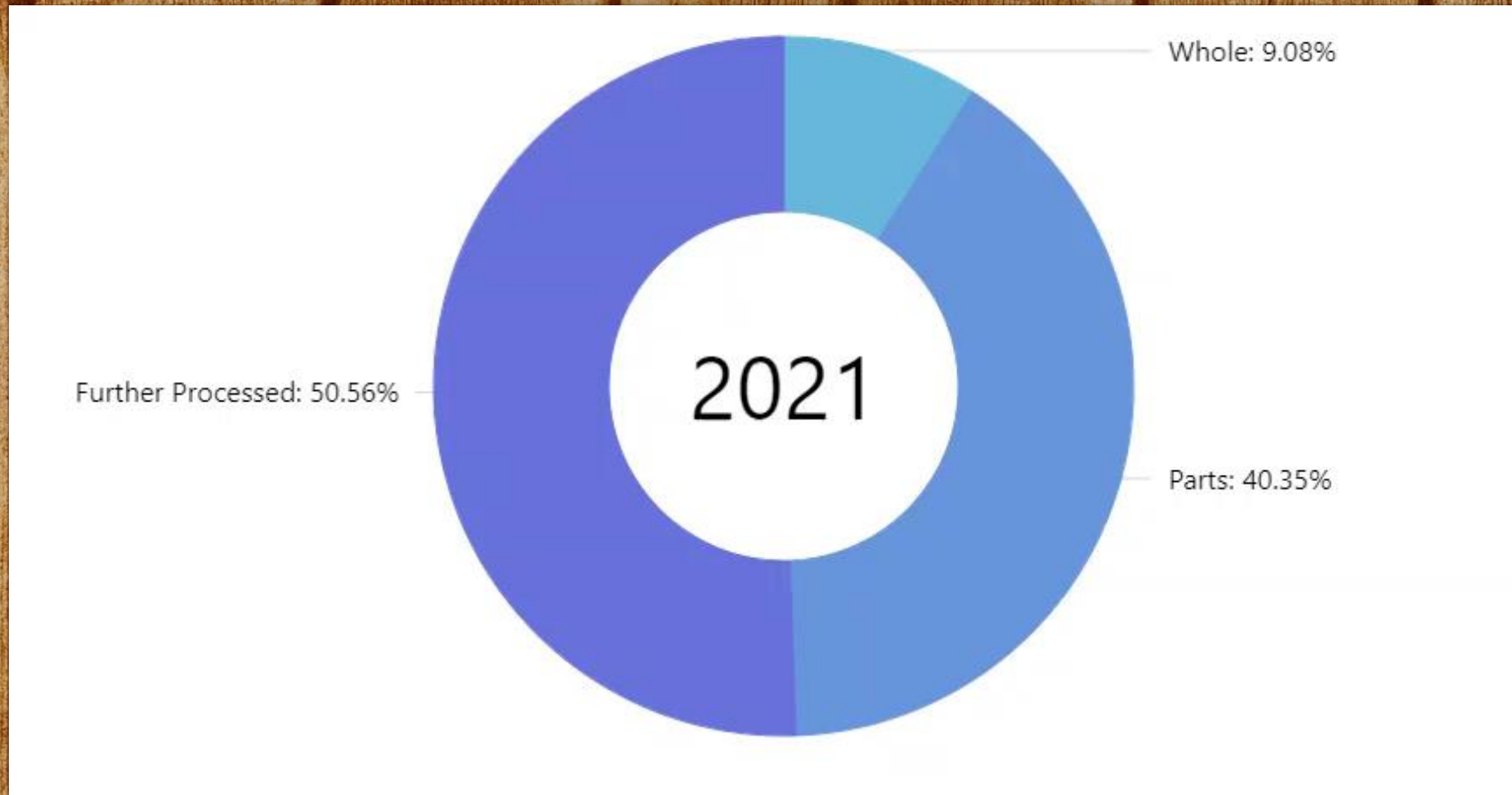


Cecile Steele, 2 children, Ike Long (helper).

Historical Timeline



Broiler Marketing Over Time



Grade Standards Are Applied

- ❖ Nationwide
- ❖ Uniformly
- ❖ Consistently
- ❖ Accurately
- ❖ Quickly



Official Grade Application

- ❖ USDA graders use aids in the correct interpretation & application of the standards
- ❖ **The Standards**
- ❖ *Poultry Picture Series*
- ❖ *QAD 500 & 600 Series*
- ❖ *Plant Authorized Graders*
- ❖ *USDA Approved Camera/Scales Grading Systems*
- ❖ *Sampling Intervals and LP-232 Grading Record*
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- ❖ *Trade Descriptions*



United States Classes, Standards, and Grades for Poultry

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Effective August 6, 2018

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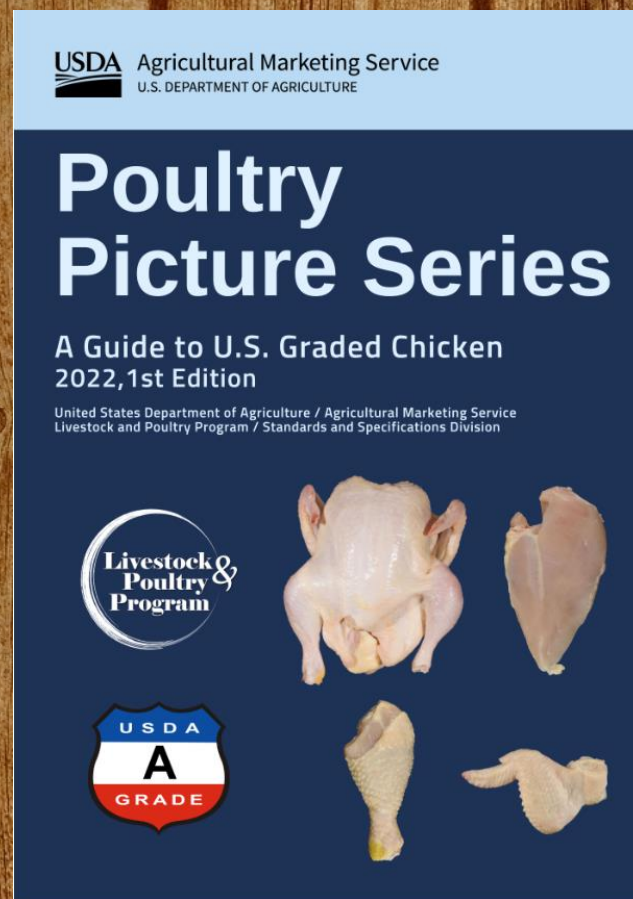
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		(feathers less than 3/4 in.)		(feathers less than 1/2 in.)		(feathers less than 1/2 in.)			
		Carcass		Carcass		Carcass		Parts	
		4		2		8		4	
		2		2		4		2	
Exposed Flesh: *		Weight Range		Carcass		Large Carcass Parts ²		Other Parts ³	
				(halves, front and rear halves)		(halves, front and rear halves)			
		Minimum		Breast and Legs		Breast and Legs		Elsewhere	
		Maximum		Elsewhere		Elsewhere		Elsewhere	
None		2 lbs.		1/4 in.		1 in.		1/4 in.	
Over 2 lbs.		6 lbs.		1/4 in.		1 1/2 in.		1/4 in.	
Over 6 lbs.		16 lbs.		1/2 in.		2 in.		1/2 in.	
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				1/2 in.		1/2 in.		1/2 in.	
Discolorations:		Carcass		Lightly Shaded		Moderately Shaded			
		Breast and Legs		Elsewhere		Hoof of leg		Elsewhere	
None		2 lbs.		3/4 in.		1 1/4 in.		1/4 in.	
Over 2 lbs.		6 lbs.		1 in.		2 in.		1/2 in.	
Over 6 lbs.		16 lbs.		1 1/2 in.		2 1/2 in.		3/4 in.	
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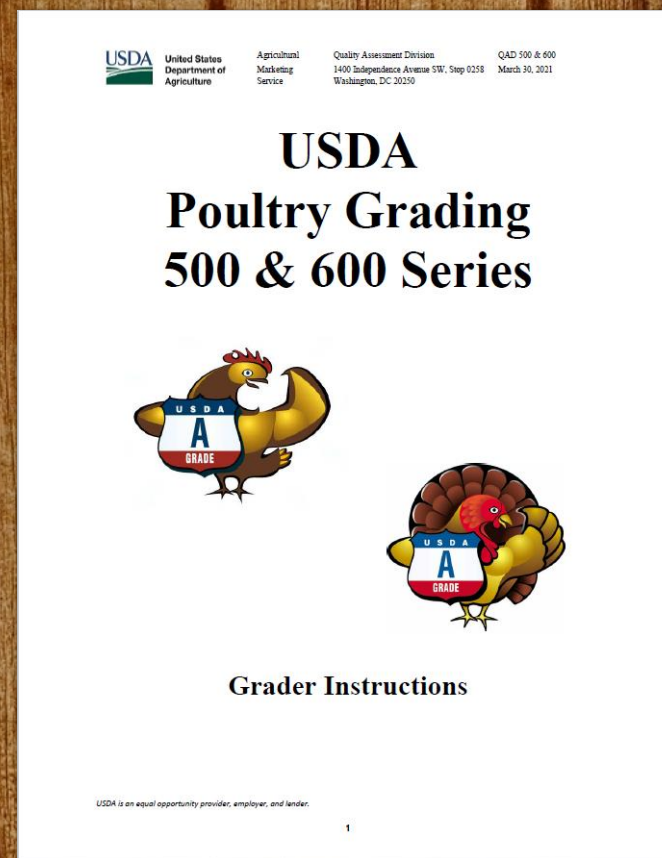
Official Grade Application

- ❖ USDA graders use aids in the correct interpretation & application of the standards
- ❖ *The Standards*
- ❖ **Poultry Picture Series**
- ❖ *QAD 500 & 600 Series*
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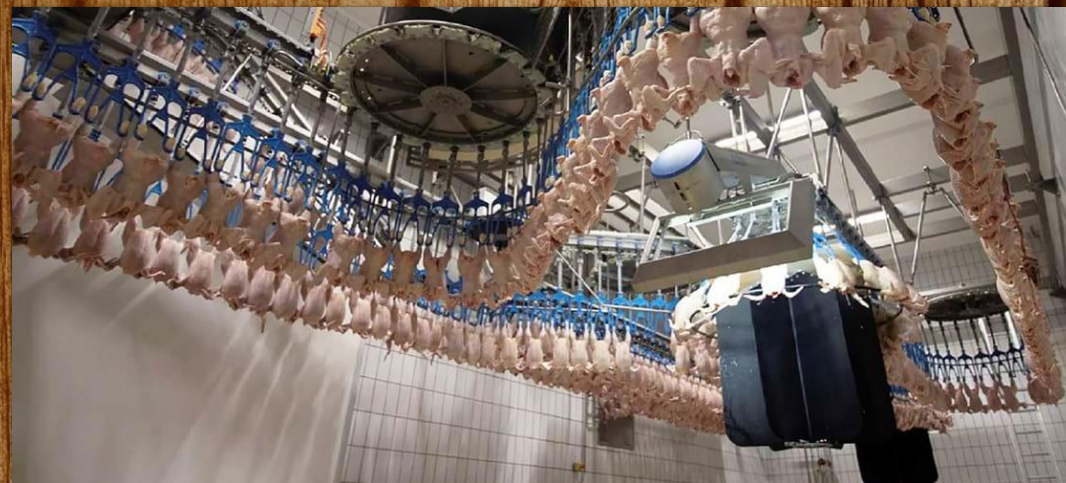
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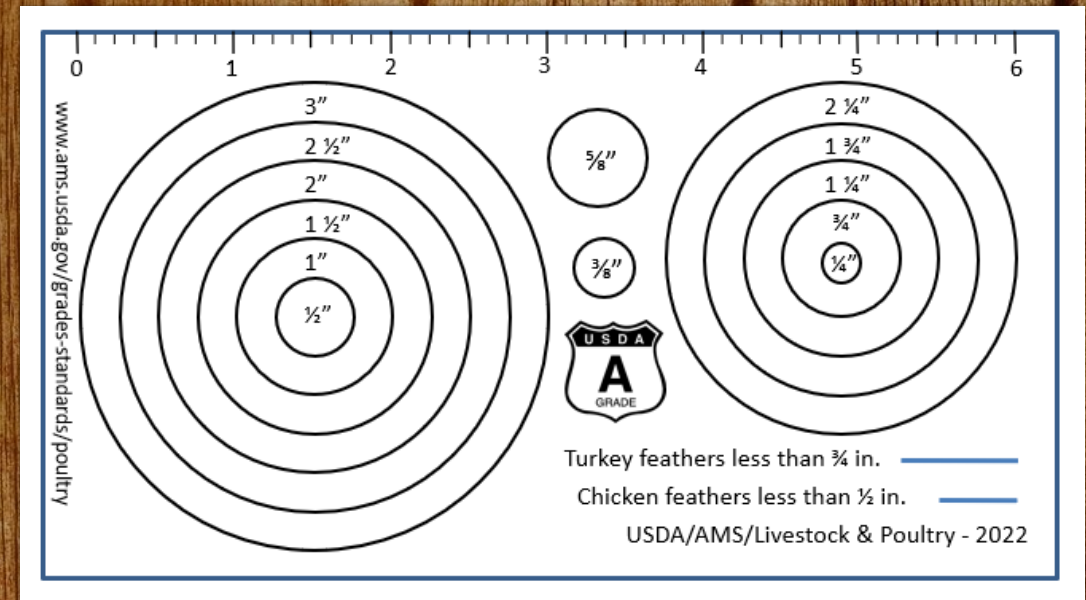
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U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM		PLANT NO.	SHIFT NO.	PLANT NAME	F	Feathers										
POULTRY GRADING RECORD		MONTH/YEAR	GRADER(S)		F	Exposed Flesh										
CLASS/KIND:					DB	Discolored Bones										
					BB	Broken Bones										
					MP	Missing Parts										
					D	Discolorations										
					S	Scrapes										
					RTC	R - C Factors										
					O	Other										
		↓ TYPES OF DEFECTS ↓			↓ TOTALS ↓				↓ TYPES OF DEFECTS ↓			↓ TOTALS ↓				
SAMPLE NO:						F			SAMPLE NO:						F	
TIME:						S			TIME:						S	
ITEM:						DB			ITEM:						DB	
						BB									BB	
						MP									MP	
						D									D	
GRADE:						B			GRADE:						B	
DATE:	/	/				RTC			DATE:	/	/				RTC	
						O									O	
SAMPLE NO:						F			SAMPLE NO:						F	
TIME:						S			TIME:						S	
ITEM:						DB			ITEM:						DB	
						BB									BB	
						MP									MP	
						D									D	
GRADE:						B			GRADE:						B	
DATE:	/	/				RTC			DATE:	/	/				RTC	
						O									O	
SAMPLE NO:						F			SAMPLE NO:						F	
TIME:						S			TIME:						S	
ITEM:						DB			ITEM:						DB	
						BB									BB	
						MP									MP	
						D									D	
GRADE:						B			GRADE:						B	
DATE:	/	/				RTC			DATE:	/	/				RTC	
						O									O	
REMARKS																

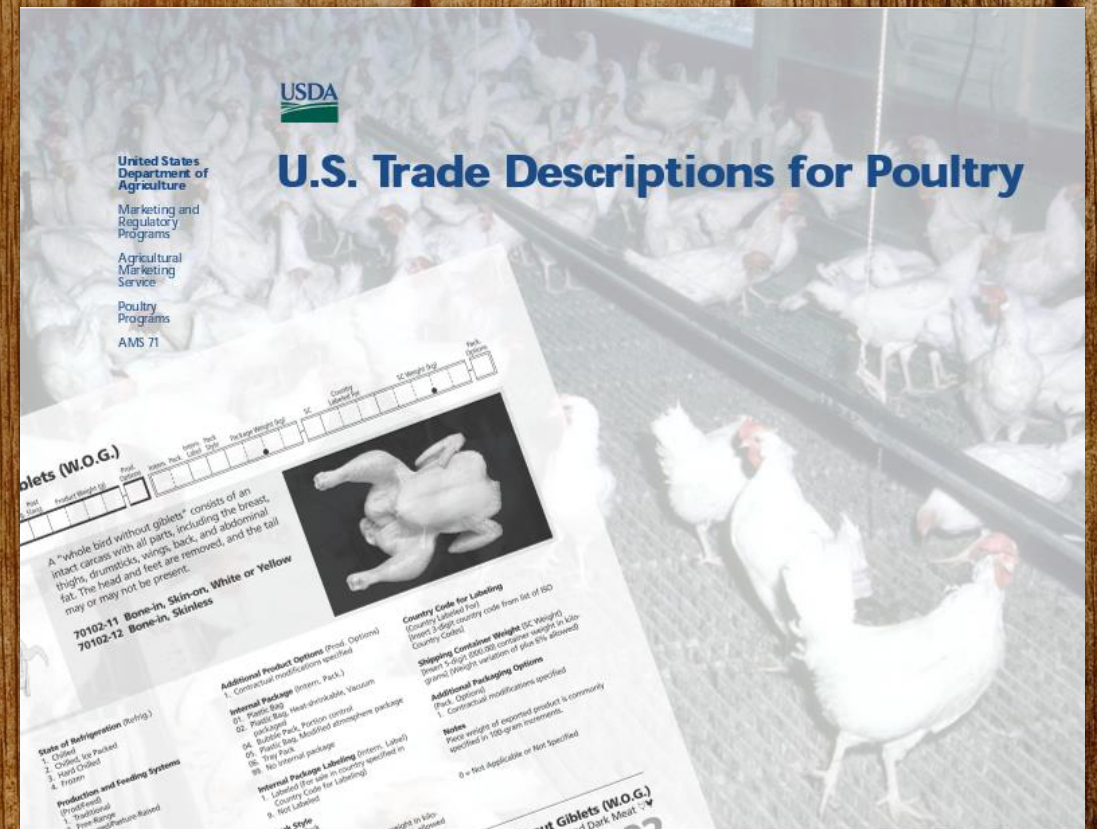
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Grading Consistency

- ❖ Grading correlations are held monthly with sub-management area grading supervisors and on-line graders
- ❖ Over the past several years, AMS has increased in-plant supervision and correlations with graders.



Quality is defined as the inherent properties of any product that determines its relative degree of excellence or value.

The conditions and characteristics that a customer or consumer wants and is willing to pay for can be considered in a broad sense, “Quality Factors.”



Quality Factors for Poultry

- ❖ US Grade A, B, C, No Grade
 - Conformation
 - Fleshing
 - Fat Covering
 - Defeathering
 - Exposed Flesh
 - Disjointed/Broken Bones, Missing Parts
 - Discoloration
 - Freezing Defects
 - RTC Factors



This symbol of assurance guarantees the product has been graded by the U.S. Department of Agriculture according to the official US quality standards

USDA Grade A



Duck



Chicken

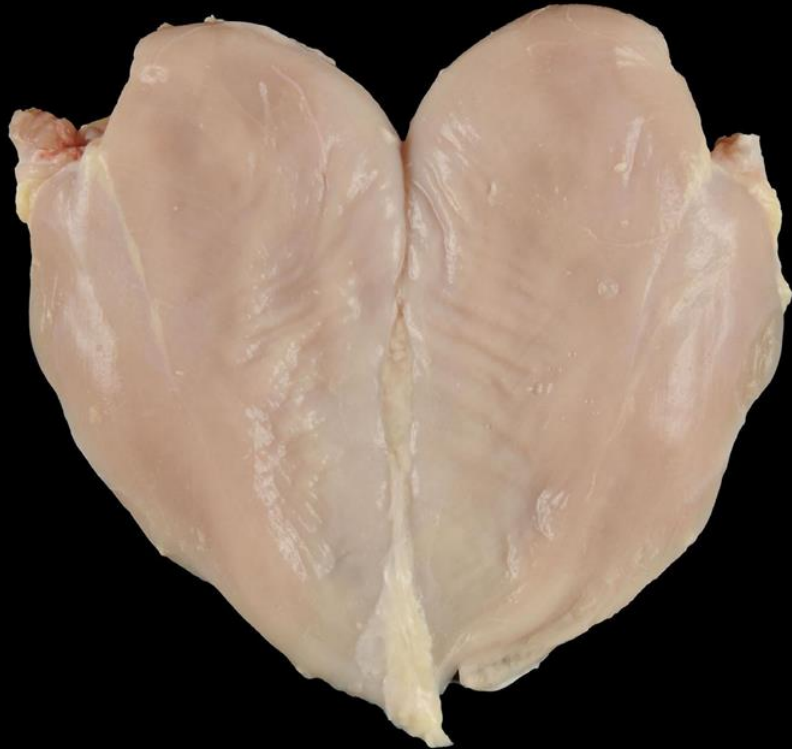


Turkey

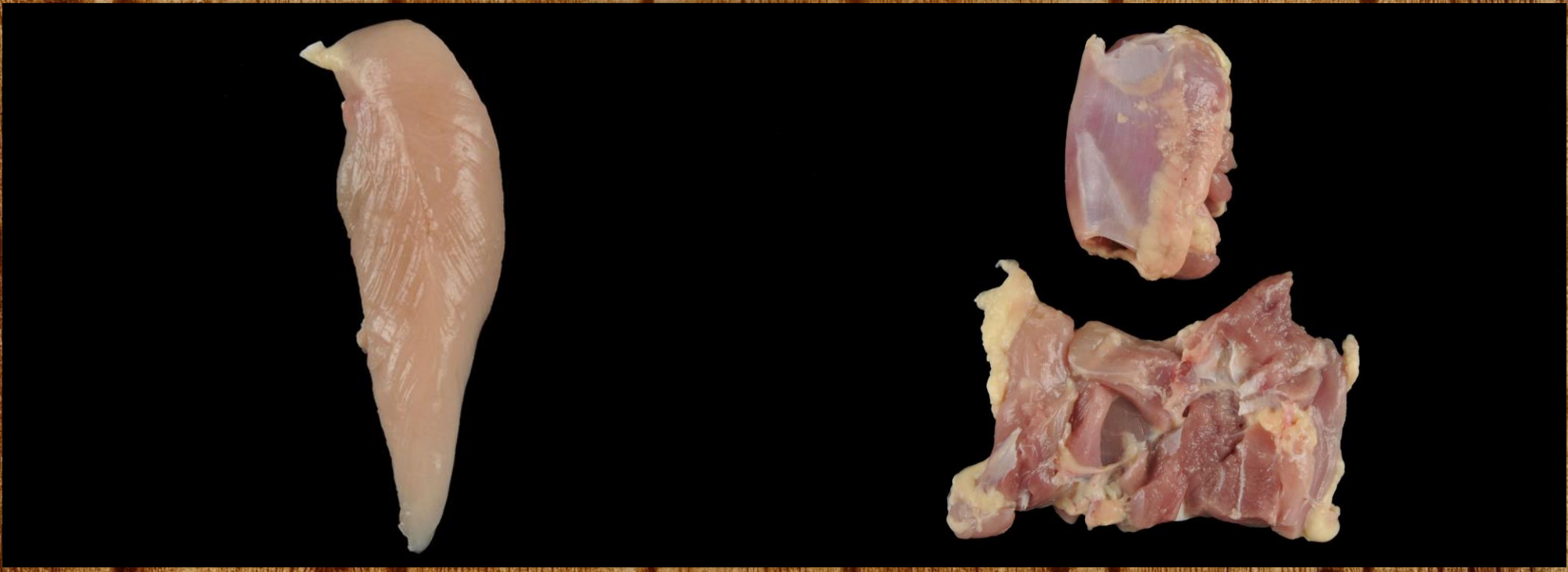
USDA Grade A



USDA Grade A



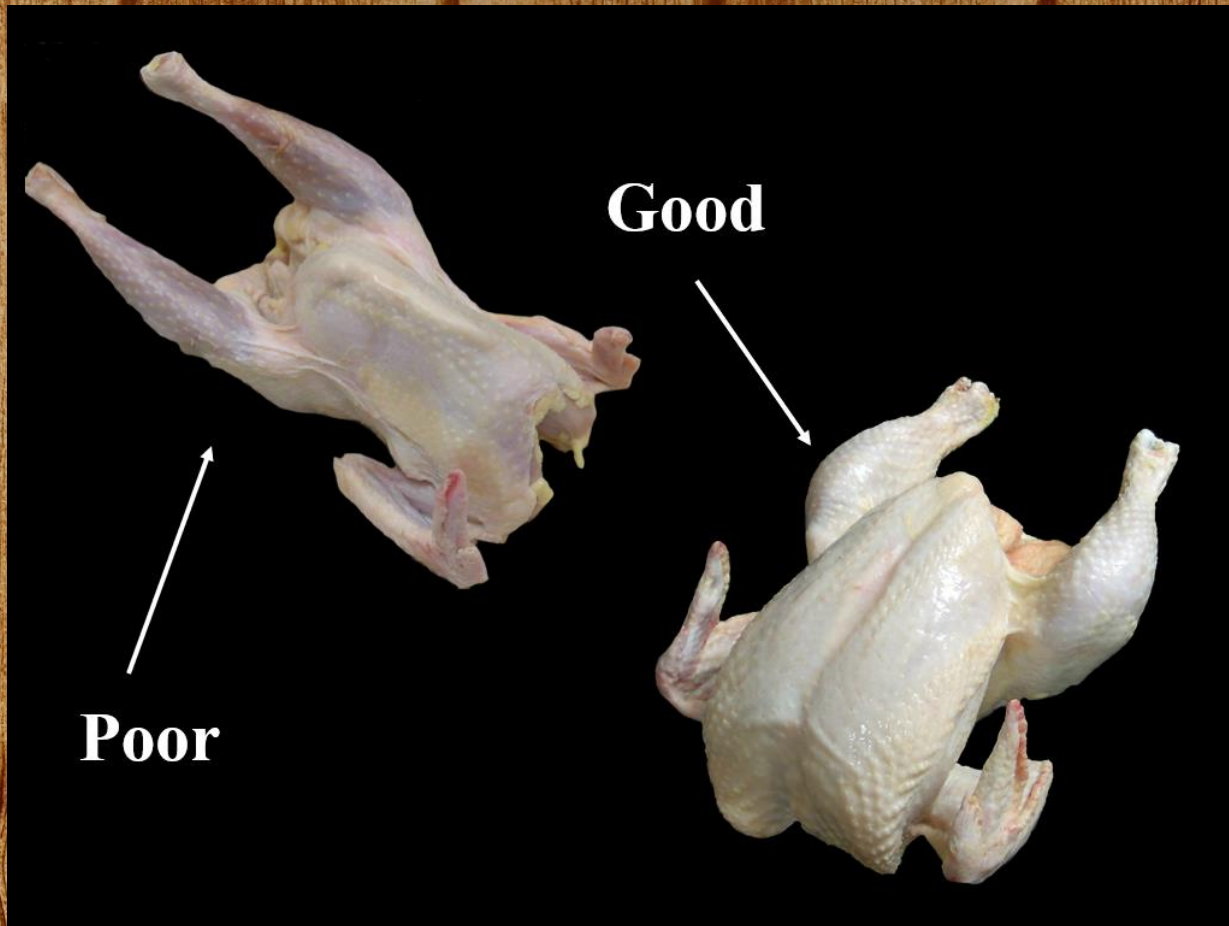
USDA Grade A



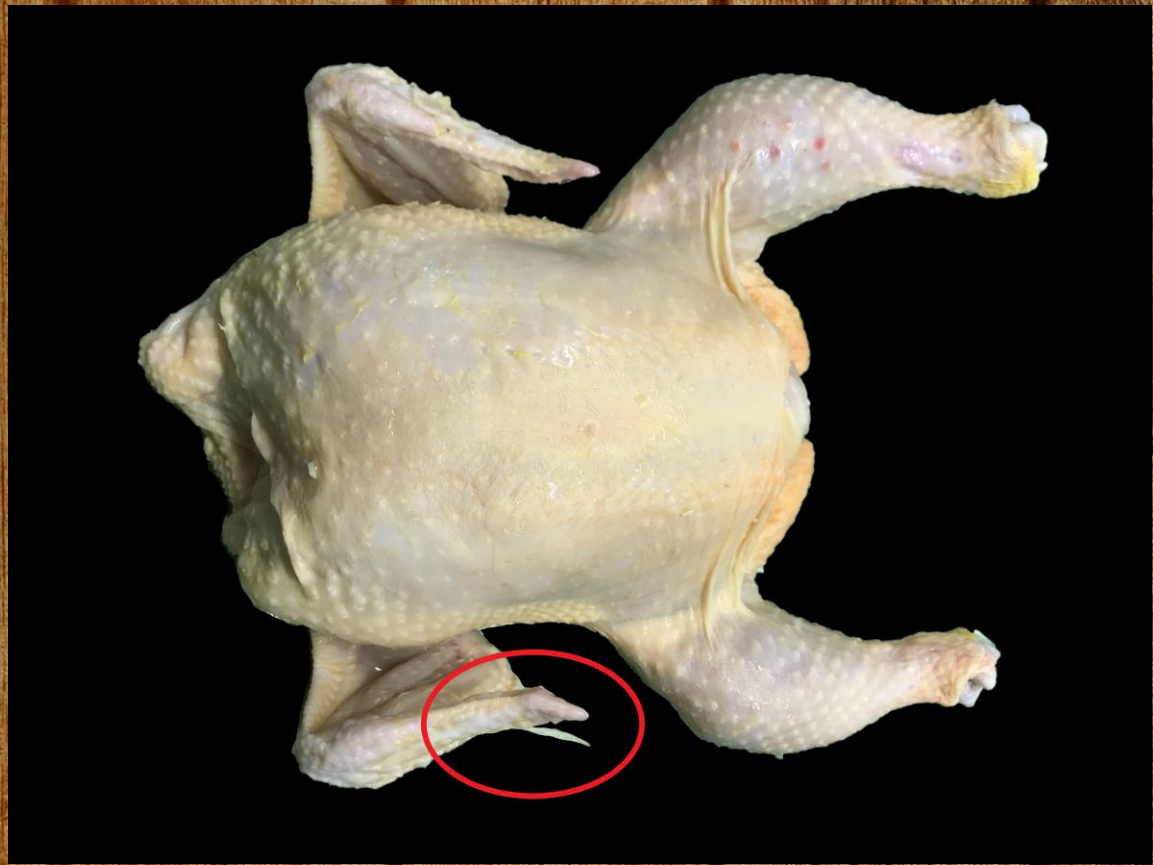
Quality Factors

*For whole carcasses
and parts, the
quality factors
include:*

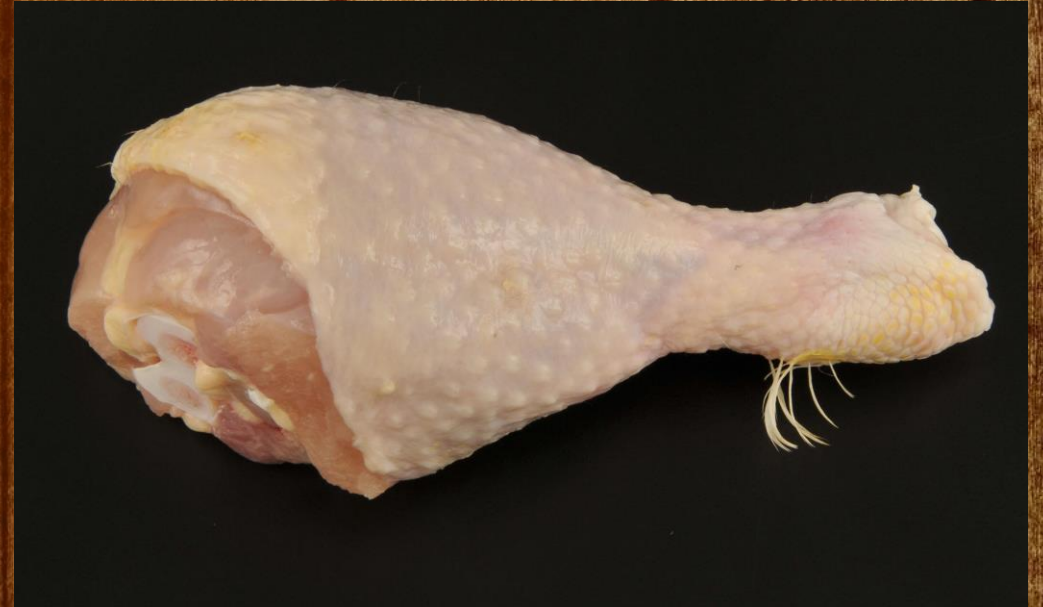
Conformation, Fleshing, and Fat Covering



Feathers



Feathers



Exposed Flesh



Exposed Flesh



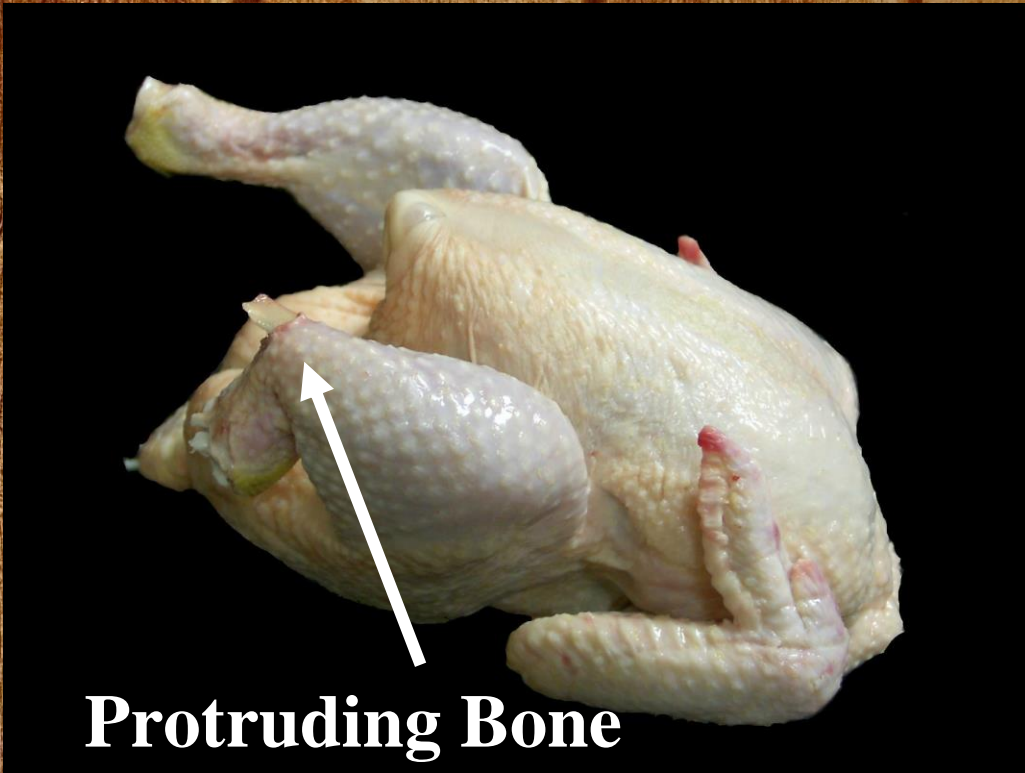
Exposed Flesh



Exposed Flesh



Broken Bones



Dislocated Bones



Discolorations



Slight discolorations are areas of discoloration that are generally pinkish in color and do not detract from the appearance of the carcass or part.

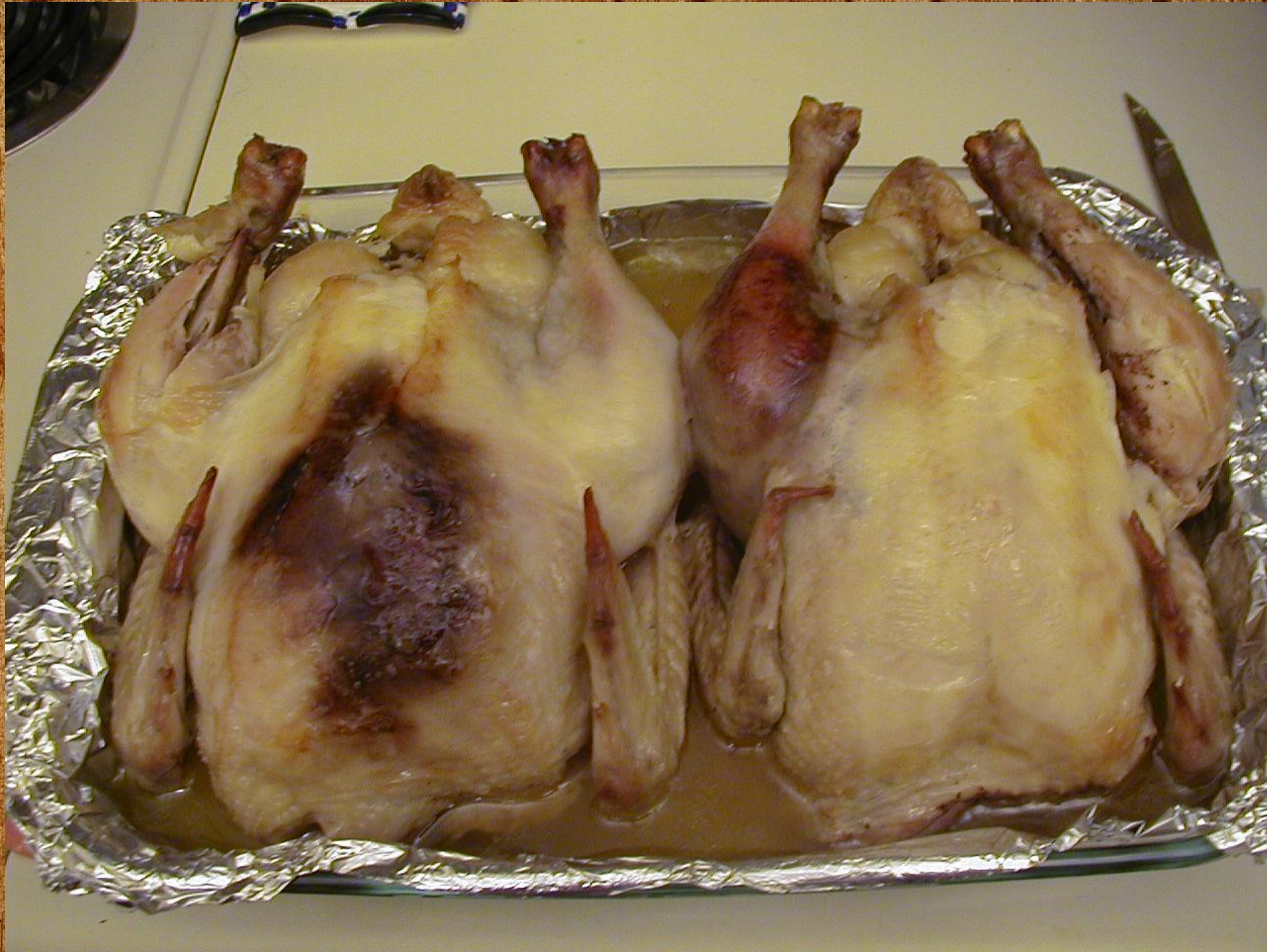


Lightly shaded discolorations are generally reddish in color and are usually confined to areas of the skin or the surface of the flesh.



Moderately shaded discolorations are areas that are generally dark red or bluish, or are areas of flesh bruising.





RTC (Ready-to-Cook) Factors

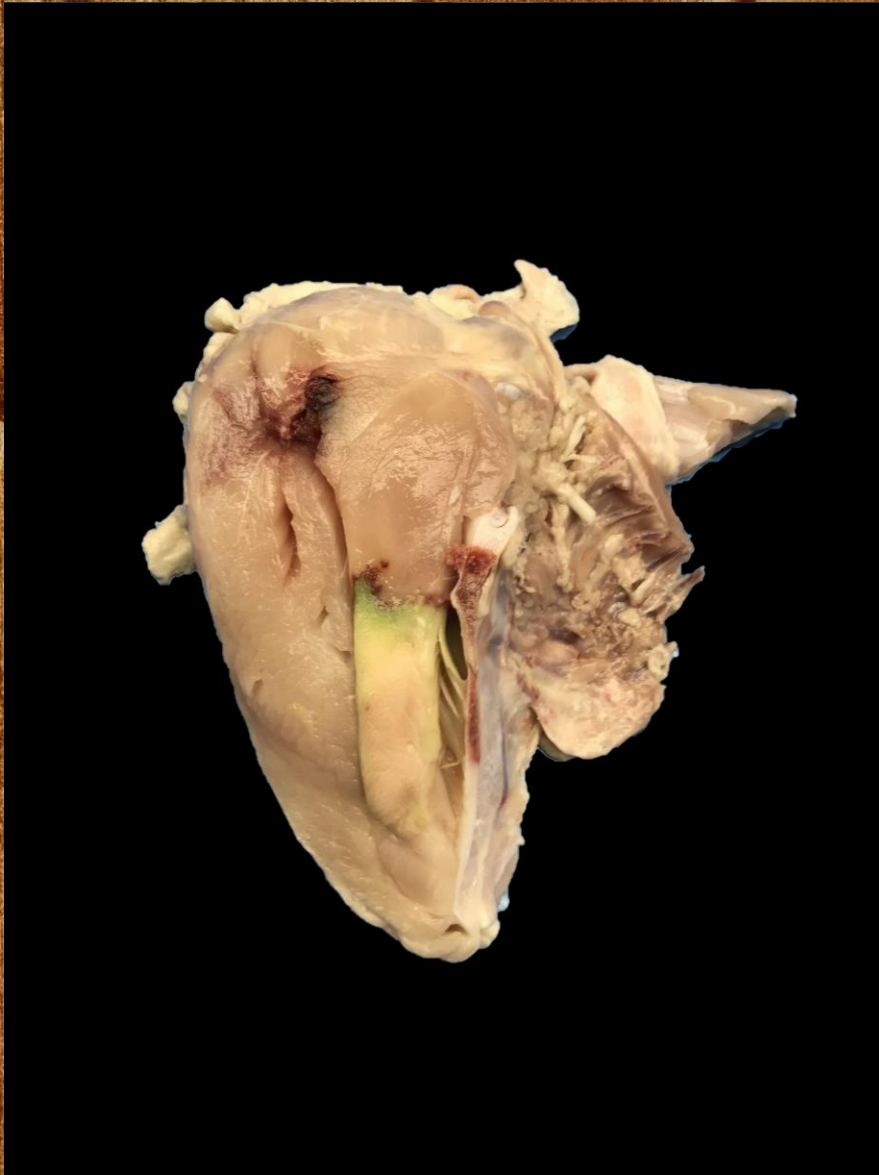
❖ Carcasses which do not meet the definition of ready-to-cook

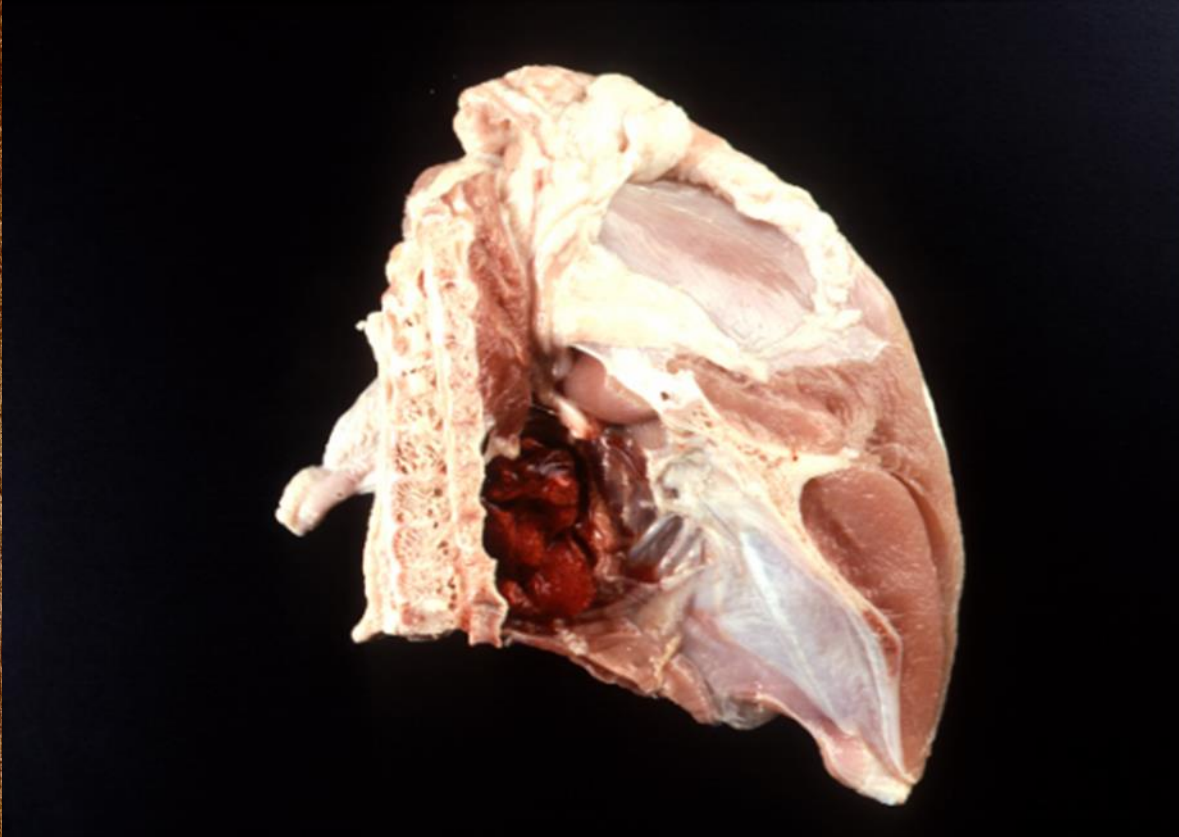
- Scabs
- Oil Glands
- Breast Blister
- Gall contamination
- Decomposition
- Myopathic Tissue (Green Muscle Disease)
- Contamination



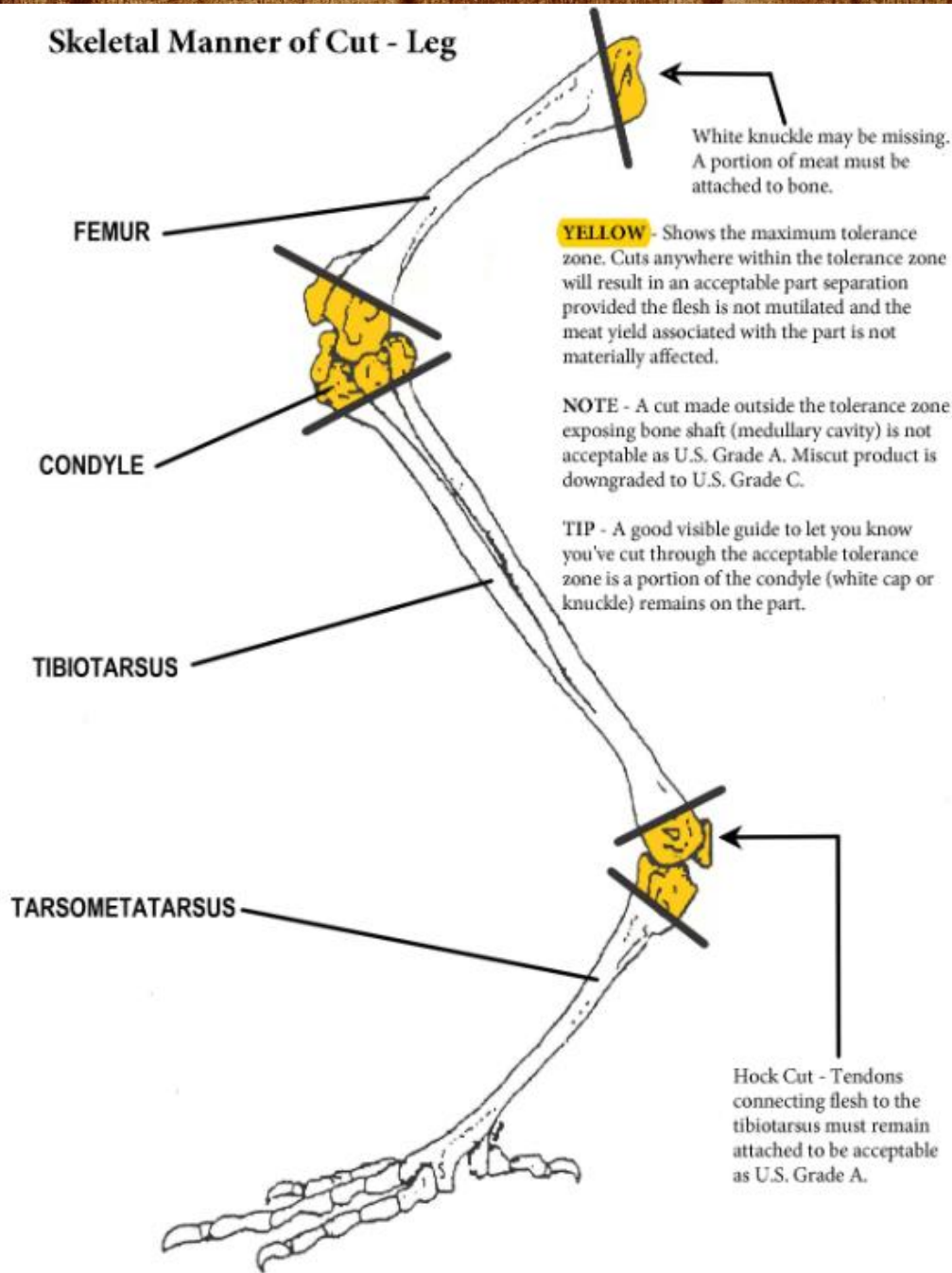




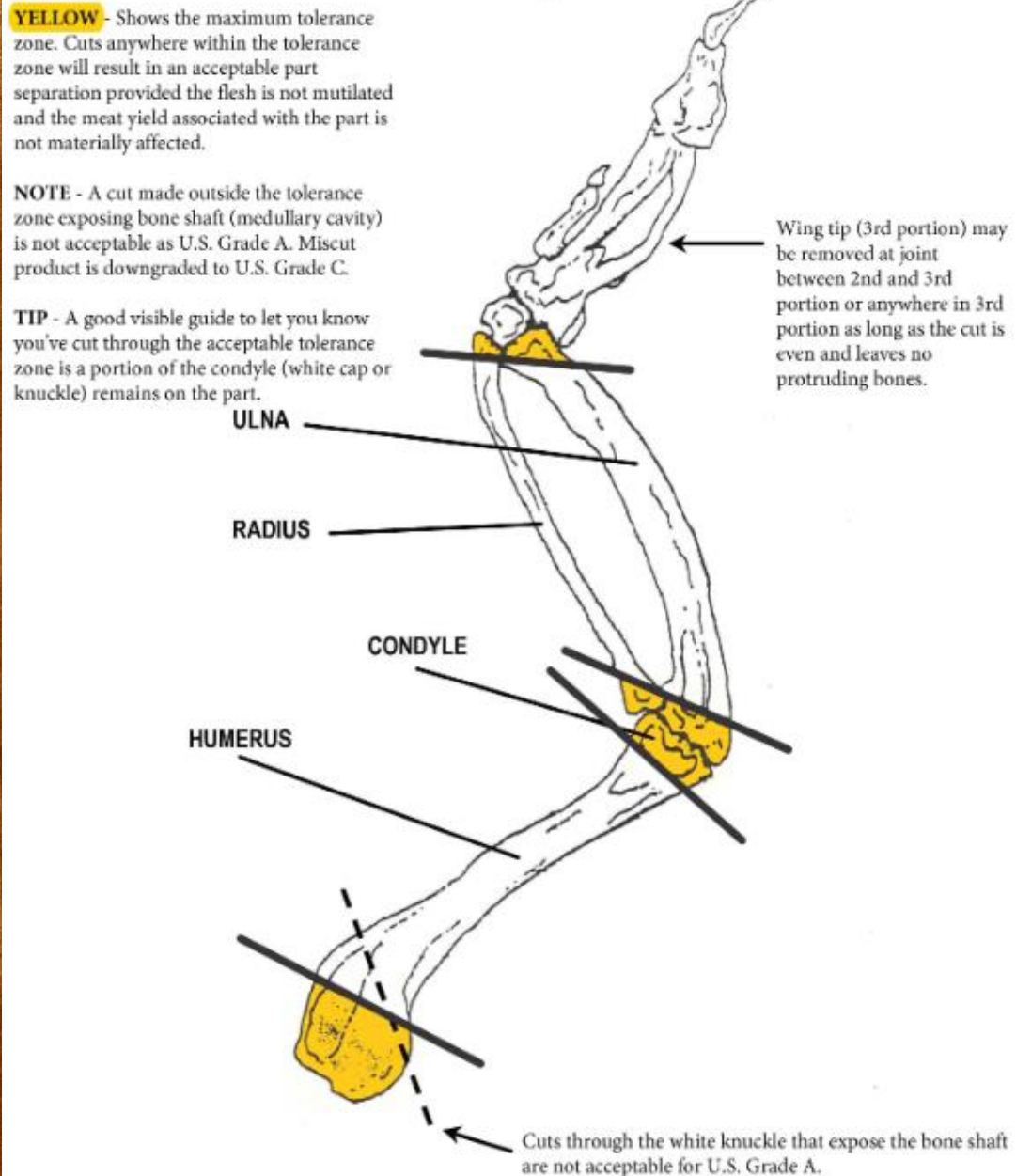




Skeletal Manner of Cut - Leg



Skeletal Manner of Cut - Wing



Manner of Cut



Another Pair of Trained Eyes



Demonstration



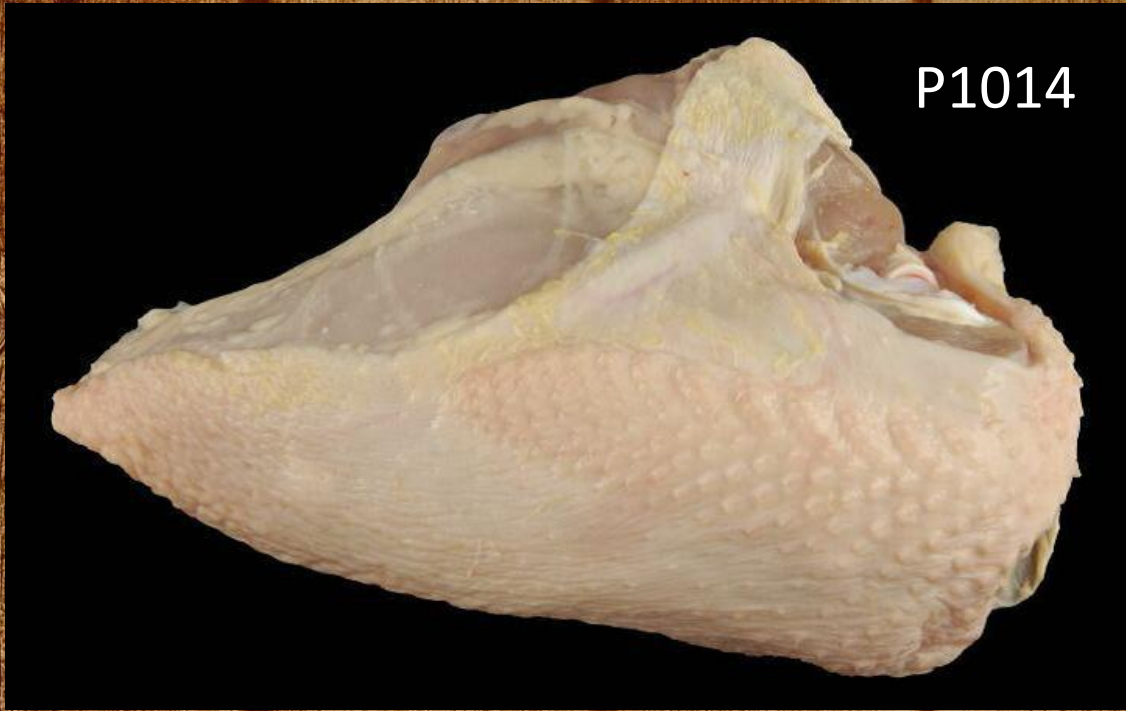


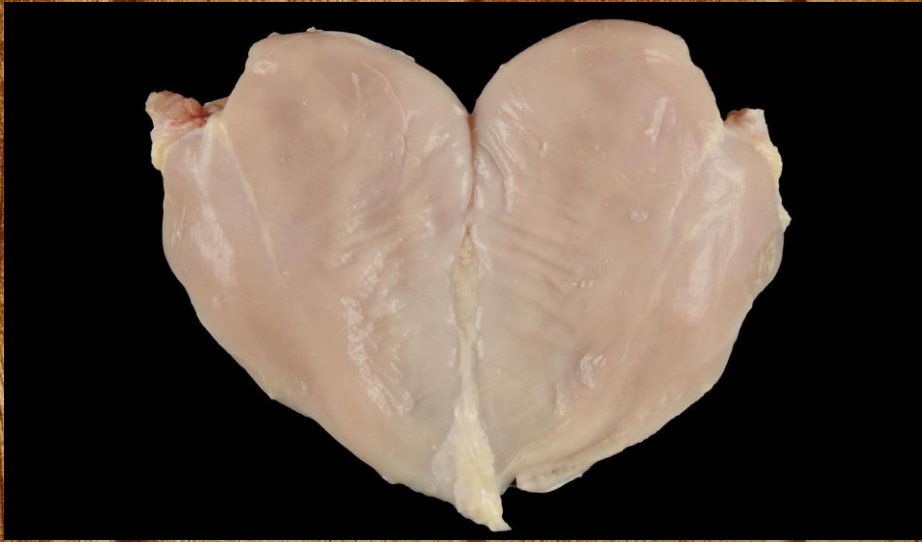
P1002





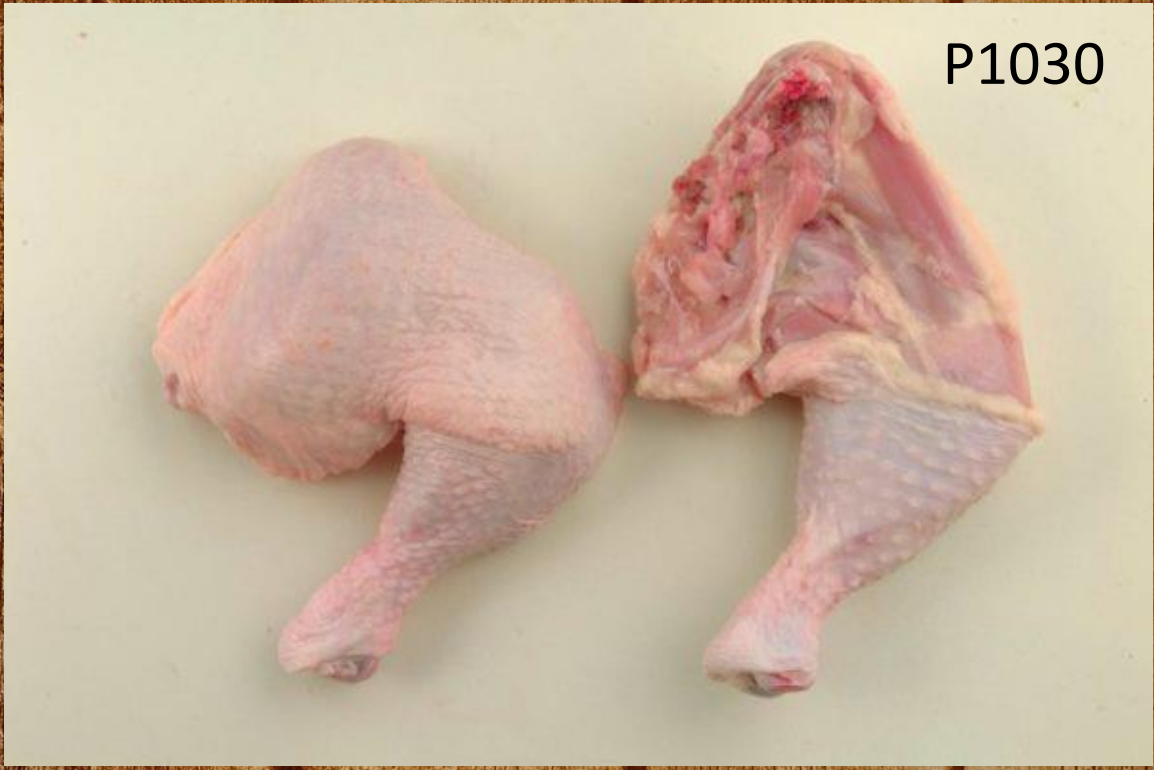




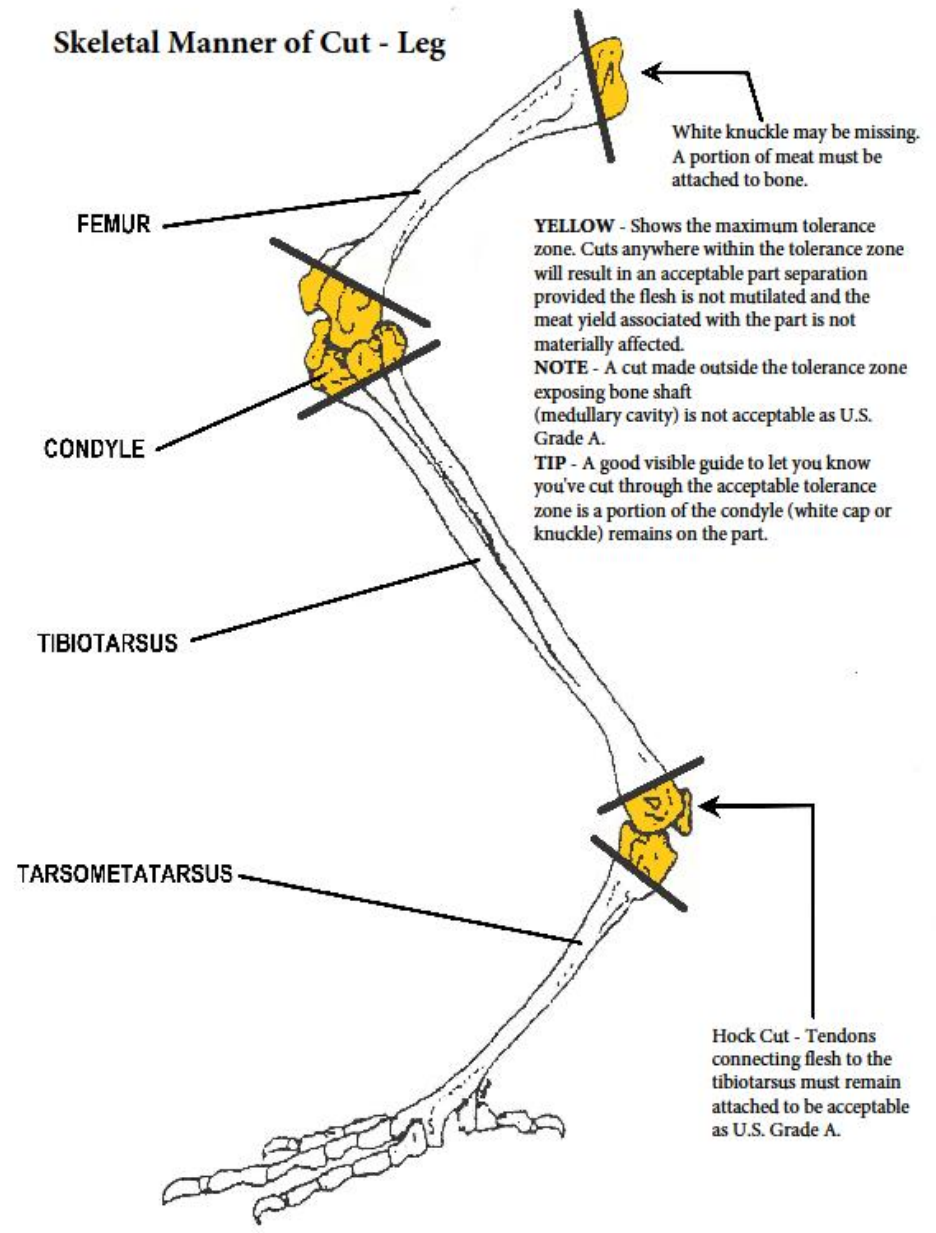


P1017





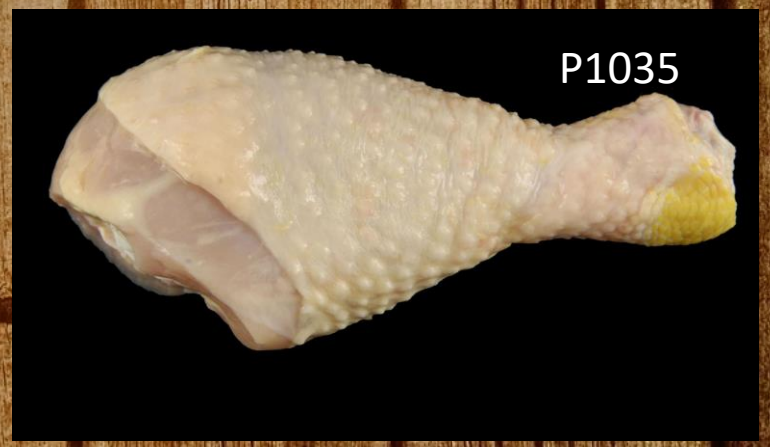
Skeletal Manner of Cut - Leg



P1033



P1034



P1035

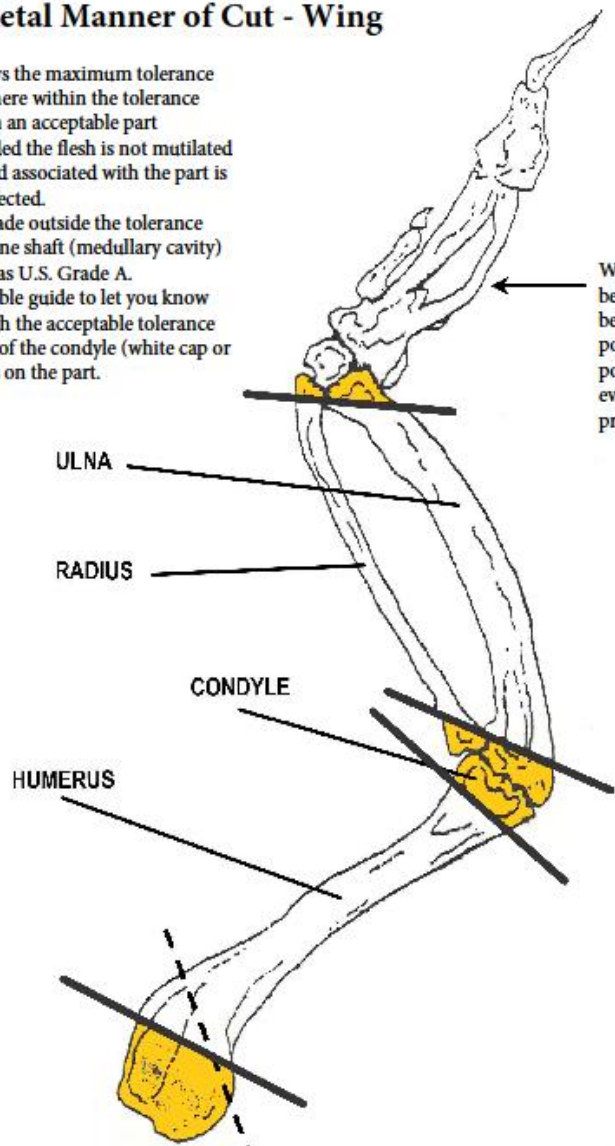


Skeletal Manner of Cut - Wing

YELLOW - Shows the maximum tolerance zone. Cuts anywhere within the tolerance zone will result in an acceptable part separation provided the flesh is not mutilated and the meat yield associated with the part is not materially affected.

NOTE - A cut made outside the tolerance zone exposing bone shaft (medullary cavity) is not acceptable as U.S. Grade A.

TIP - A good visible guide to let you know you've cut through the acceptable tolerance zone is a portion of the condyle (white cap or knuckle) remains on the part.



Wing tip (3rd portion) may be removed at joint between 2nd and 3rd portion or anywhere in 3rd portion as long as the cut is even and leaves no protruding bones.

Cuts through the white knuckle that expose the bone shaft are not acceptable for U.S. Grade A.



Market News Report

Daily Northeast Broiler/Fryer Parts as of 2:00

ICE PACKED BROILER/FRYER PARTS, DELIVERED TO FIRST RECEIVERS
IN POOL TRUCKLOT AND TRUCKLOT QUANTITIES, CENTS PER POUND

ITEM	CURRENT NEGOTIATED TRADING*	WTD AVG**	VOLUME /LBS
BREAST - B/S	290-295	292.76	427,600
TENDERLOINS	350-355	353.83	191,000
BREAST - WITH RIBS	190-191	216.98	25,980
BREAST - LINE RUN	190	192.05	36,000
LEGS	77-78	87.75	54,590
LEG QUARTERS (BULK)	53-54	62.65	255,529
DRUMSTICKS	59-60	68.75	82,440
THIGHS	84-85	86.67	12,780
B/S THIGHS	235-236	239.06	115,120
WINGS (WHOLE)	170-171	172.73	208,320
BACKS AND NECKS (STRIPPED)	13-15	14.00	328,686
LIVERS (5 POUND TUBS)	65-70	66.00	14,550
GIZZARDS (HEARTS)	75-80	81.00	14,280

INCLUDES NEW YORK CITY METROPOLITAN AREA, NORTHERN NEW JERSEY,
MASSACHUSETTS, CONNECTICUT, RHODE ISLAND, AND PENNSYLVANIA
(NORTHEAST OF HARRISBURG).

* TODAY'S NEGOTIATED SALES AS OF 11:30 A.M.

** WEIGHTED AVERAGE PRICE OF ALL GRADES AND BRANDS OF PRODUCT
SHIPPED, OR TO BE SHIPPED AS OF 1:30 P.M. 13-JUL-2022.

Resources

AMSPoultryResources@usda.gov

<https://www.ams.usda.gov/grades-standards/poultry>

Questions?

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