**Worthwhile Operational Guidelines & Suggestions**

**BROILER PROCESSING TIMELY INFORMATION – MAY 2013**

**Validate Your Inside/Outside (I/O) Carcass Washer!**

Carcass washing is an essential step and last opportunity during evisceration to remove organic and extraneous material from both inside and outside surfaces of poultry carcasses, and to enhance chiller efficiency. I/O washers have become extremely popular, replacing the conventional spray washing cabinets in recent years. Although water volume and pressure are the two most commonly monitored parameters, the utility of I/O washer in removing visible (and non-visible) extraneous contamination also depends on:

- Equipment design
- Number and angle of external nozzles
- Direction (angle) of spray
- Inside probe design, coverage and timing
- Total dwell time
- Water volume, temperature and pressure

More water or pressure is not necessarily better… Use of large volumes of water at high pressures does not necessarily guarantee success. In fact, water pressure above 40 psi may force bacteria in to the skin. Washing alone may be adequate to remove visible contamination, but research shows the use of an antimicrobial (10-20 ppm chlorine) may be necessary to reduce enteric bacteria. Don’ts assume, validate the operational parameters of I/O washers for optimum effectiveness.

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