

Buckeyeman's SPECIAL NOTES ON :
Class # 5 Placing four RTC carcasses
Class # 4- RTC Carcass 2-6# chicken or individual parts/ grading

PROTRUDING BONE- Always "C"

- note that bone must break thru skin
- make sure that skin is not covering bone tip

DISJOINTED BONES-found only in joints (wings and leg)

- make sure it is in joint, *not between joints* like a broken bone
- when you turn the shackles, joint will flop around
 - 1 disjointed = "A"
 - 2 disjointed = "B"
 - 3 or more = "C"

BROKEN BONES- found between the joints only (wings and leg) on carcass

- make sure it is *not in the joints* like a disjointed bone
- wing or leg will not be straight or have sharp angle
- when turning shackle, tilt the carcass 45 degrees to detect broken leg
 - 0 broken = "A"
 - 1 broken = "B".....
 - 2 or more = "C"(if a single part ONLY on plate then 1 broken bone in a single part is graded "C", not "B")

MISSING PARTS-(found only on wing or back) on carcass

- **Wing-**
 - "A"-1st joint gone (wing tip)
 - "B"-2nd joint gone (wing portion and wing tip)
 - "C"-3rd joint gone (drumette, wing portion, wing tip)
- **Back-**
 - "A"- tail tip gone
 - "B"- cut width tail down to 1/2 way to hip joints
 - "C"- cut width tail past 1/2 way to hip joint to hip joint
 - "NG"- any back cut width of tail past hip joint (will be wide open)

EXPOSED FLESH- on carcass only

- "A"- less than 1 1/2" exposed on back or wing (or known as elsewhere)
less than 1/4" on breast or leg (drumstick and thigh combined)
- "B"- over 1 1/2", but less than 1/3rd entire wing or back area
 - over 1/4" on breast or leg , but less than 1/3rd entire breast or leg
- "C"- over 1/3rd area exposed on either wing, back, leg or breast

NOTE: On 6-16# turkey carcass (hen carcass)- allow up to 2" exposed flesh for "A" grade
Over 16# turkey carcass (tom carcass)- allow up to 3" exposed flesh for "A" grade

EXPOSED FLESH- on single part on plate, not carcass

- "A"- if a part is graded on plate *only*, (not carcass)- allow 1" exposed flesh for "A"
- "B" - over 1" exposed flesh on *single part*, but less than 1/3rd area exposed flesh for "B"
- "C" - grade on part the same as carcass, over 1/3rd area exposed flesh for "C"

MISSING MEAT

- "NG"- any missing meat on breast or leg
 - look close @ tip of keel or bottom of hanging carcass breast
 - *make sure meat is missing, not a deep knife in the skin*

NOTE: any missing meat on the wing will NOT make it NG, since entire wing can be gone and graded no lower than "C" grade - see page B-19 note

