

Arkansas Livestock & Poultry Commission  
Effective September 1, 1992  
Taylor H. Woods, D.V.M., Director

Act 87 of 1963, Act 150 of 1985, Act 168 of 1985, and Act 20 of 1989

## **CARCASS DISPOSAL - POULTRY**

### **Acceptable Methods**

1. Cremation or incineration
2. Composting of carcasses
3. Extrusion
4. Rendering
5. Cooking for swine feed
6. On-farm freezing

### **Cremation or Incineration as a Method of Carcass Disposal**

Controlled burn machine for the purpose of cooking carcass so as not to disseminate disease.  
This means cooking carcass until meat is rendered to ash.

### **Composting as a Method of Carcass Disposal**

1. Must be practically odorless
2. Must be to where pathogenic bacteria are destroyed (150 degrees F)
3. Carcasses must be reduced to nothing, only feathers, and bones remaining. This takes about 10-14 days
4. Operated to where fly larvae are not a problem

### **Extrusion as a Method of Carcass Disposal**

1. Enough heat must be generated to render finished product pathogen free.
2. Carcasses, if moved off the farm, must be moved under "Carcass Moving Guidelines".

3. Permit required from the Arkansas Livestock and Poultry Commission

## **Rendering as a Method of Carcass Disposal**

1. Shall be done without odor contamination
2. Area around rendering unit shall be maintained in a sanitary manner; that is,
  - (a) No carcasses of any type being held over 24 hours
  - (b) No pools of contaminated material allowed
  - (c) Carcasses must be ground and temperature must reach 230 degrees F.
  - (d) End product stored in a clean area that is varmint-proof.
3. Carcasses, if moved off the farm, must be moved under "Carcass Moving Guidelines".
4. Permit required from the Arkansas Livestock and Poultry Commission.

## **Cooking for Swine Feed as a Method of Carcass Disposal**

1. Temperature of 212 degrees F must be maintained for 30 minutes.
2. Shall be done without odor contamination
3. Area around cooking unit shall be maintained in a sanitary manner, that is,
  - (a) No carcasses of any type being held over 24 hours
  - (b) No pools of contaminated material allowed
  - (c) End product stored in a clean area that is varmint-proof
4. Carcasses, if moved off the farm, must be moved under "Carcass Moving Guidelines".
5. Permit required from the Arkansas Livestock and Poultry Commission.

## **On-Farm Freezing as a Method of Carcass Disposal**

1. Carcasses will be frozen to a solid state before being removed from the farm.
2. Frozen carcasses will be placed in a container that will not leak when thawing begins.
3. Frozen carcasses will be transported from the farm in a sealed, leak-proof vehicle.

## **Major Die-Off**

1. In the event of a major die-off, rendering will be the method of choice for disposal, except when death is caused by a disease entity.
2. A ditch may be used when dug 2 to 4 feet deep and covered by at least 2 feet of dirt. Lime may be used to control odor if needed.

## **Poultry Carcass Moving Guidelines from Farm**

1. Anytime poultry carcasses are removed from the farm, they must be moved under the "Poultry Carcass Moving Guidelines".
2. May be cancelled in times of LT, AI, or anytime state veterinarian deems necessary to stop disease spread.
3. Poultry carcasses must be placed in a leak-proof garbage dumpster that remains on the farm, then dumped into a sealed, leak-proof garbage truck; or can be sealed in leak-proof plastic containers to be placed in a sealed, leak-proof vehicle to be moved to the site of destruction.
4. Frozen poultry carcasses must be placed in a sealed, leak-proof vehicle or container and covered before being transported to point of destination.