

Chicken Bagging

Before we begin there are a few general rules for chicken bagging that you should follow:

- **HYGENE IS VERY IMPORTANT DURING CHICKEN BAGGING!** You must always wear gloves and have your hair covered while bagging food. Chicken baggers also wear aprons (just in case). AFAC provides disposable gloves, hairnets, and aprons.
 - Make sure to put your hair covering on first, then wash your hands and put on gloves. Please use good glove hygiene. Always change your gloves if the gloves are ripped, torn, contaminated, or if you are changing to a different food task.
 - When chicken bagging, stay in the prep room. If you must leave the room, take off your gloves and sanitize hands before touching door handles, then put new gloves on when you return.
- Never place food on the ground
- Wear closed-toe shoes for your shift
- And lastly, please clean up after yourself

Once everyone is ready, an AFAC staff member or volunteer supervisor will give you instructions for the day's task. After you receive instructions, head over to your station and begin bagging.

General chicken bagging instructions

Chicken is bagged using an assembly line method. Ask the staff and volunteer coordinators which job you are needed for. Here are the chicken bagging jobs:

- Opener – open the chicken boxes so they are ready for bagging
- Bagger – take 5 pieces of chicken out of the box and put them in a plastic bag
 - Once the bag is ready for sealing, place it in the bin near the sealer
- Sealer – use the heat sealer to seal the top of the bag
 - Using the heat sealer: The heat sealer should be set about level 4 (too hot and it will burn a hole in the plastic; too cool and it won't seal). Try to get as much air out of the bag as possible. Press down on the handle and count 1-Mississippi to seal. You do NOT need to press down too hard! Check if the seal is good by flipping the bag upside down **OVER THE BIN**.
 - Once the bag is ready for packing, place it in the bin near the packer
- Packer – pack 15 finished bags into a cardboard chicken box
- Freezer – move finished boxes into the walk-in freezer in the warehouse as directed by staff
 - Make sure the boxes are labelled clearly with the date packed

Cleaning up

CLEANING UP FROM CHICKEN BAGGING IS VERY IMPORTANT! Follow all staff guidance during the cleaning process (even if the guidance is to head home – sometimes too many people makes it harder to clean up).

- Sealers must be sanitized – wipe down with a cloth and the spray cleaner (do NOT spray directly on the sealer as this will break them)
- Chicken tubs and buckets must be sanitized – wash out and wipe down using the bleach solution
- Tables must be sanitized – throw away table clothes, wipe tables down first with bleach solution, then with regular spray cleaner (to get rid of streaks)

- The entire floor must be sanitized - After mopping the floor with the solution in the mop bucket please spray down the floor with the Enzyme/generic cleaner in the bottle and mop over quickly again. This makes it smell nice. When you are finished with the mop, the entire mop head gets thrown away. Make sure to mop up anything that could have dripped on the floor on the way to the freezer
- Door handles must be sanitized – wipe down any handle or door that may have been touched (be sure to wipe down the freezer door and swinging door to the prep room)
- Sinks must be cleaned – wipe down the sinks. Pour the mop bucket water down the sink and let the hot water run. Only use the “dirty” sink to dump chicken goo and dirty water.
- Trash – all trash must be taken out to the dumpsters and new bags put into the trash cans