

poultry product at normal grading speeds.

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Slight discolorations on poultry skin or flesh are areas of discoloration that are generally pinkish in color and do not detract from the appearance of the carcass, part, or poultry product.

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3. Section 70.5 is revised to read as follows:

§ 70.5 Nondiscrimination.

The conduct of all services and the licensing of graders and inspectors under these regulations shall be accomplished without regard to race, color, national origin, religion, age, sex, or disability.

4. In section 70.15, paragraph (c) is revised to read as follows:

§ 70.15 Equipment and facilities to be furnished for use of graders in performing service on a resident basis.

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(c) Scales graduated in tenths of a pound or less for weighing carcasses, parts, or products individually or in containers up to 100 pounds, and test weights for such scales.

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5. In section 70.210, paragraphs (a), (b), and (e) introductory text are revised; paragraphs (e)(10) through (e)(16) are redesignated as paragraphs (e)(12) through (e)(18) respectively; and new paragraphs (e)(10) and (e)(11) are added to read as follows:

§ 70.210 General.

(a) The United States standards for quality contained in this subpart are applicable to individual carcasses of ready-to-cook poultry, to parts of ready-to-cook poultry as described in paragraph (e) of this section, and to individual units of specified poultry food products.

(b) Carcasses, parts, or poultry food products found to be unsound, unwholesome, or otherwise unfit for human food in whole or in part, shall not be given any of the quality designations specified in the United States standards for quality contained in this subpart.

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(e) The standards of quality are applicable to poultry parts cut in the manner described in this section. Similar parts cut in a manner other than described in this section may be grade identified only when approved by the Administrator upon a determination that the labeling for such parts accurately describes the product.

Requests for such approval shall be made to the national supervisor.

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(10) "Front poultry halves" shall include the full breast with corresponding back portion, and may or may not include wings, wing meat, or portions of wing.

(11) "Rear poultry halves" shall include both legs and adjoining portion of the back attached.

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6. In section 70.220, paragraphs (d), (e), (f), (g), and (h)(3) are revised and a new paragraph (h)(4) is added to read as follows:

§ 70.220 A Quality.

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(d) *Defeathering.* The carcass or part has a clean appearance, especially on the breast. The carcass or part is free of protruding pinfeathers, diminutive feathers, and hairs.

(e) *Exposed flesh.* The requirements contained in this section are applicable to exposed flesh resulting from cuts, tears, and missing skin.

(1) The carcass may have exposed flesh due to cuts, tears, and missing skin, provided the aggregate area of all exposed flesh does not exceed an area equivalent to the area of a circle of the diameter specified in the following table:

Carcass weight		Maximum aggregate area permitted	
Minimum	Maximum	Breast and legs	Elsewhere
None	2 lb	1/4 in	1 in.
Over 2 lb	6 lb	1/4 in	1 1/2 in.
Over 6 lb	16 lb	1/2 in	2 in.
Over 16 lb ...	None	1/2 in	3 in.

(2) Large carcass parts, specifically halves, front halves, or rear halves, may have exposed flesh due to cuts, tears, and missing skin, provided the aggregate area of all exposed flesh does not exceed an area equivalent to the area of a circle of the diameter specified in the following table:

Carcass weight		Maximum aggregate area permitted	
Minimum	Maximum	Breast and legs	Elsewhere
None	2 lb	1/4 in	1/2 in.
Over 2 lb	6 lb	1/4 in	3/4 in.
Over 6 lb	16 lb	1/2 in	1 in.
Over 16 lb ..	None	1/2 in	1 1/2 in.

(3) Other parts may have exposed flesh due to cuts, tears, and missing skin, provided the aggregate area of all

exposed flesh does not exceed an area equivalent to the area of a circle of the diameter specified in the following table:

Carcass weight		Maximum aggregate area permitted
Minimum	Maximum	
None	2 lb	1/4 in.
Over 2 lb	6 lb	1/4 in.
Over 6 lb	16 lb	1/2 in.
Over 16 lb	None	1/2 in.

(4) For all parts, trimming of the skin along the edge is allowed, provided that at least 75 percent of the normal skin cover associated with the part remains attached, and further provided that the remaining skin uniformly covers the outer surface in a manner that does not detract from the appearance of the part.

(5) In addition, the carcass or part may have cuts or tears that do not expand or significantly expose flesh, provided the aggregate length of all such cuts and tears does not exceed a length tolerance using the dimensions listed in the following table:

Carcass weight		Maximum aggregate length permitted	
Minimum	Maximum	Breast and legs, and parts	Elsewhere on carcass
None	2 lb	1/4 in	1 in.
Over 2 lb	6 lb	1/4 in	1 1/2 in.
Over 6 lb	16 lb	1/2 in	2 in.
Over 16 lb ..	None	1/2 in	3 in.

(f) *Disjointed and broken bones and missing parts.* (1) Parts are free of broken bones. Parts are free of disjointed bones except that thighs with back portions, legs, or leg quarters may have the femur disjointed from the hip joint. The carcass is free of broken bones and has not more than one disjointed bone.

(2) The wing tips may be removed at the joint, and in the case of 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. The tail may be removed at the base.

(3) Cartilage separated from the breastbone is not considered as a disjointed or broken bone.

(g) *Discoloration.* The requirements contained in this section are applicable to discolorations of the skin and flesh of poultry, and the flesh of skinless poultry, as defined in the definitions in § 70.1.