1. **Antemortem inspection**
   - Evaluation of live animal to be sure it is healthy and fit for slaughter.
   - Requirement under FSIS-USDA regulations.

2. **Stunning**
   - Animals must be rendered unconscious before bleeding, typically by captive bolt.

3. **Exsanguination**
   - Ideally the animal will be shackled and hung upside down to allow a better bleed.
   - The knife should sever the jugular and carotid arteries.
   - Three to five percent of the bodyweight is expected to be lost in blood.

4. **Pelt/feet/head removal**
   - This can be done using a cradle or with the carcass hanging.
   - Lamb and goat pelts are removed by fisting the pelt.
   - A hand is used to separate the fell membrane which attaches the pelt to the carcass. Occasionally goats are processed with the hide left on, similar to hogs.
   - The legs are removed by breaking the joints at the metacarpus.
   - The older the animal is, the harder it will be to create this clean break
   - The head is removed at the atlas joint.

5. **Bunging**
   - The bung needs to be freed from the surrounding tissues, typically tied and dropped into the body cavity.

6. **Evisceration**
   - Goal is to remove the viscera without contaminating the carcass.
   - The carcass is opened by cutting along the ventral midline.
   - The viscera (intestines, spleen, liver and stomach) as well as the pluck (heart, lungs and trachea) are removed at this time

7. **Trimming**
   - Any visible feces, milk or ingesta need to be trimmed from the carcass.

8. **Inspection**
   - Any carcass inspection by a qualified individual (USDA) happens at this point.

9. **Hot carcass weight**
   - A weight of the final carcass is recorded to know the yield and the weight for sales.

10. **Rinsing of carcass/intervention application**
    - At this point any carcass microbial interventions can be applied.
    - Typically this includes a hot water carcass wash and/or organic acid application (ex: acetic acid, lactic acid, etc.).

11. **Chilling**
    - The carcass needs to be cooled to < 40°F within 24 hours.
    - The carcass needs to be kept cold while stored.