**Equipment and Personnel:  
Kosher Processing at a Local, Small-Scale, State-Certified   
Poultry Processing Facility**

**Standard Equipment**

* Cleaning supplies
* Professional custom color label
* Kill cones
* Knives
* Thermometers
* Aprons
* Gloves
* Chill tanks
* Hoses
* Electric cords
* 1,000 pounds of ice (or as needed)
* Propane
* 60 quart stock pot
* Poultry shears
* Ten 75-quart coolers
* Tool box with repair supplies
* Shrink bags for chickens

**Equipment for Kosher Processing**

* Specialized kill knives
* Dry plucking machine(s)
* 55-gallon drums for soaking
* 2 large plastic bins for salting
* Case of kosher salt
* Salting racks
* 3 large plastic bins for rinsing
* Kosher certification label

**Labor**

* Chief operating manager
* Crew Member #1
* Crew Member #2
* Project lead
* Farm Crew #1 (as needed)
* *Shochet* (ritual slaughterer)
* *Mashgiach (*Supervising Rabbi )
* Volunteers