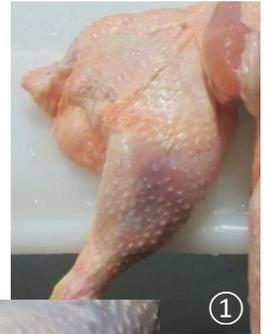


Is My Damaged Chicken Kosher?

Q&A with Rabbi Fishbane

- 1) I found a broken bone in my chicken (see Picture #1). Can I eat it?

If there is visible bruise or “lots” of blood near the break, the chicken is likely not kosher. If there are none of these, then the break likely happened after the *shechitah* (when the chicken was flapping in the “cones” or being hung on the conveyor belt), and the chicken is kosher.



- 2) The chicken has a bruise in it which is red (or black) (see Picture #2). Can I eat it?

If there are no broken bones, then the chicken itself may be eaten, but the bruise itself is collected blood, which in itself is not kosher. The *Mashgiach* in the plant should have noticed it and made a slit in the bruise to allow the salt to take effect on the dense area. If you notice a slit on the bruise, you can eat it. If there is no slit, then you should cut out the bruise and can then consume the rest of the chicken.



- 3) What about a pinkish color at the narrow end of the drumstick (see Picture #3)?

If it is a light pinkish color, as is common, it is permitted even if the bone is broken, as this likely happened just after *shechitah*. If, however, the bone is broken and the coloring is a darker red or the color is spread over a large area, the chicken should not be eaten.



- 4) One piece of chicken in the package was so banged up that the Rabbi said I shouldn't eat it.

- a) What about the other pieces of chicken in that pack?

If they are separate pieces (not attached), then they can be eaten, since these pieces are unlikely from the same chicken.

- b) What if it was a whole chicken? I understand that I cannot eat any part of that chicken, but what about the liver which came with it?

If the liver is in a bag it is unlikely to have come from that specific chicken, and it can be eaten.

- c) I already cooked the chicken. Do I have to *kasher* my pan and oven?

You may well have to *kasher* your pan and oven and should address that question to your Rabbi, who will weigh how seriously “not kosher” the chicken actually was.

- 5) There seems to be red juice coming out of the meat when I broil it. Is that blood?

No. That is called “*tzir*” which is not *halachically* “*dam*”, and is permitted.

- 6) There are brown or pink things on the inside of the chicken (near the ribs) that I don't usually see. Are those the chicken's internal organs? Can I eat them?

Those are likely the kidneys (brown) or lungs (pink) that the industrial “vacuum” missed, and they need to be removed. They should have been removed before *melichah* (salting), so as to allow the salt to have direct contact with the meat. You should remove them yourself, and the rest of the chicken can be eaten.