

POULTRY

PURPOSE

The Poultry Career Development Event simulates learning activities relative to production and management, processing, marketing, and consumption of poultry products.

ELIGIBILITY

The participant must be an active member of a chartered West Virginia FFA Chapter and enrolled in grades 9, 10, 11, or 12. Each chapter may enter one team.

EVENT PROCEDURE

The event will be a team event consisting of four students. The 3 top team members scores will be calculated in the team total. A team may compete with less than 4 members. FFA members will wear official dress or professional dress as it pertains to the profession. For example, black pants, white shirt, and black apron.

All live animals must be treated with the utmost care and respect. Violation of this rule will automatically disqualify an offending team member from the event. The supervision, interpretation, and enforcement of this rule will be the responsibility of the Event Superintendent and/or their designee.

No FFA advisors/coaches will be allowed in the area of the contest, but arrangements will be made to view the specimens following the contest.

PRACTICUMS

A general knowledge exam, and 12 classes of evaluation involving live birds, ready to cook poultry, interior and exterior eggs, and processed poultry products.

EVENT MATERIALS

MATERIALS STUDENTS MUST PROVIDE

- Pencils
- Clipboards
- Electronic Calculator

INDIVIDUAL PRACTICUMS

GENERAL KNOWLEDGE EXAMINATION

Each participant will complete a 30 item written examination on poultry production, management, anatomy and physiology. Five or more items will require mathematical calculations. Examination items will be developed from information found in the references and past National FFA Tests from the past 5 years.

EVALUATION PRACTICUM

LIVE POULTRY

1. (BROILERS) Each participant will place a class of four market broilers. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner. Participants may not remove the broilers from the holding unit.
2. (HENS) Each participant will place a class of four egg-type hens. The birds will be Single-Comb White Leghorns, or commercial strains of Leghorn-type (inbred cross). The birds may have trimmed beaks. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner.
3. Each participant will present oral reasons for either the placing class of market broilers or for the class of egg-type hens. The class for which participants should develop oral reasons for presentation will be clearly identified during the event. Participants will have ten minutes to prepare and two minutes to present their oral reasons. Reasons should include current USDA and poultry industry terminology and standards.

READY-TO-COOK POULTRY

1. (CARCASS/PART GRADING) Each participant will grade a class of ten ready-to-cook chicken and/or turkey carcasses and/or parts. Criteria for grading will be derived from USDA standards for chicken carcasses weighing two pounds to six pounds and for turkey carcasses weighing six to sixteen pounds or carcasses weighing greater than sixteen pounds. Four categories may be used, including the USDA quality grades A, B, C and the category NG (non gradable). Participants may not touch any carcass or part; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.
2. (RTC – 3) Each participant will place a class of four ready-to-cook chicken or turkey carcasses. Criteria for placing will be derived from USDA standards relative to poultry weight classes. Participants may not touch any carcass; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.
3. (REASONS 1) Each participant will present oral reasons for their placing of the class of ready-to-cook chicken or turkey carcasses. Participants will have ten minutes to prepare and two minutes to present their reasons. Reasons should include current USDA and poultry industry terminology and standards

SHELL EGGS

1. (EGG INTERIOR QUALITY GRADING) Each participant will grade a class of ten white (or white-tint) shell eggs. Criteria for grading will be derived from USDA standards for interior quality of market eggs. The USDA quality grades will be AA, A, B and Loss. Participants must candle the eggs to determine the appropriate USDA quality grade, but improper handling of eggs will result in disqualification.

2. (EGG INTERIOR QUALITY GRADING and WRITTEN FACTORS) Each participant will grade a class of ten shell eggs (white, brown or other). Criteria for grading will be derived from USDA standards for exterior quality of market eggs. The USDA quality grades will be AA/A, B and NG (nongradable). Criteria for grading may include decisions related to the following quality factors: Soundness (unbroken, check, dented check or leaker); Stains (slight/moderate stain or prominent stain); Adhering Dirt or Foreign Material; Egg Shape (approximately normal shape, unusual or decidedly misshapen); Shell Texture (large calcium deposits, body check or pronounced ridges); Shell Thickness (pronounced thin spots); No Defect.

3. (EGG INTERIOR QUALITY GRADING and WRITTEN FACTORS) Each participant will determine written factors for the grading of the exterior chicken eggs. The written factors will relate to the criteria used for grading exterior quality of eggs.

FURTHER PROCESSED POULTRY

1. (BONELESS FURTHER PROCESSED POULTRY MEAT PRODUCTS) Each participant will determine written quality factors for a class of ten boneless further processed poultry meat products (e.g. precooked, poultry meat patties, tenders, nuggets or other boneless products). Criteria for evaluation will include coating defects, color defects, consistency of shape/size, broken and/or incomplete products, cluster/marriages and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

2. (BONE-IN FURTHER PROCESSED POULTRY MEAT PRODUCTS) Each participant will determine written quality factors for a class of ten bone-in further processed poultry meat products (e.g., precooked, bone-in wings or other bone-in poultry meat products). Criteria for evaluation will include coating defects, color defects, consistency of size, broken products, miscut products, mixed products and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

3. (IDENTIFICATION OF CARCASS PARTS) Each participant will identify ten poultry parts. Poultry parts to be identified will be randomly selected and consistent with those used in the chicken processing and merchandising industries. The participant may not touch any part; doing so will result in disqualification.

SCORING

Practicum	Activity	Individual	Team
General Knowledge	Written Exam	100	400
2 classes of Live Poultry	Evaluation	100	400
2 Ready to Cook Broilers and Parts	Evaluation	100	400
Interior Egg Quality	Evaluation	50	200
Exterior Egg Quality	Evaluation	100	400
Further Processed Poultry Products	Evaluation and Identification	150	600
2 Classes of Reasons	Oral Exams	100	400
TOTAL		700	2800

TIE BREAKERS

In the event of a tie in individual scores, the following events will be used in order to determine award recipients:

Tie breaker for individual

1. Class 4 Carcass/ Part Grading
2. Class 1 and Class 2 Placing Classes Broilers/ Hens

Tie breaker for Team

Class 4 Carcass/ Part Grading

REFERENCES

This list of references is not intended to be all-inclusive. •Other sources may be utilized, and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation

Poultry Science Manual for National FFA Career Development Events 7th Edition (2017) Instructional Material Services. Available from Instructional Materials Service (IMS), Texas A&M University, 2588 TAMUS, College Station, Texas 77843-2588 (Phone: 979-845-6601; FAX: 979-845-6608; <https://www.agrilifebookstore.org/product-p/ims-0418-7.htm>). All examination items will be derived from this reference.

Poultry-Grading Manual —Agriculture Handbook Number 31 (latest USDA edition).Agricultural Marketing Service, United States Department of Agriculture. (<https://www.ams.usda.gov/sites/default/files/PoultryGradingManual.pdf>)

Egg-Grading Manual —Agriculture Handbook Number 75 (latest USDA edition), Agricultural Marketing Service, United States Department Agriculture. (<https://www.ams.usda.gov/sites/default/files/media/Egg%20Grading%20Manual.pdf>)

CDE Q & A, FFA.org

One Less Thing—Poultry Judging Handbook Lessons, www.onelessting.net

STATE SPECIFIC RESOURCE:

<https://youtu.be/v9USw8i696U>

Poultry Form #478-7

Incorrect Marks Correct Mark

Team Name

This sheet is for demonstration and practice only. You must use a real scan sheet for actual competition.

Team #

0	0	0	0
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
5	5	5	5
6	6	6	6
7	7	7	7
8	8	8	8
9	9	9	9

Code #

0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

Last Name	First Name
A	A
B	B
C	C
D	D
E	E
F	F
G	G
H	H
I	I
J	J
K	K
L	L
M	M
N	N
O	O
P	P
Q	Q
R	R
S	S
T	T
U	U
V	V
W	W
X	X
Y	Y
Z	Z

Carcass / Part Grading

Carcass/Part Number	Quality Grade
	A B C NG
1	A B C
2	A B C
3	A B C
4	A B C
5	A B C
6	A B C
7	A B C
8	A B C
9	A B C
10	A B C

Egg Interior Quality Grading

Egg Number	Quality Grade
	AA A B Loss
1	AA A B
2	AA A B
3	AA A B
4	AA A B
5	AA A B
6	AA A B
7	AA A B
8	AA A B
9	AA A B
10	AA A B

Placing Classes

Mark one answer in each column

	Broilers	Hens	RTC
	1	2	3
1	1234		
2	1243		
3	1324		
4	1342		
5	1423		
6	1432		
7	2134		
8	2143		
9	2314		
10	2341		
11	2413		
12	2431		
13	3124		
14	3142		
15	3214		
16	3241		
17	3412		
18	3421		
19	4123		
20	4132		
21	4213		
22	4231		
23	4312		
24	4321		
	1	2	3

Reasons

1	2
0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

Egg Exterior Quality Grading and Written Factors

Grade	Egg Number									
	1	2	3	4	5	6	7	8	9	10
1 AA/A	AA	AA	AA	AA	AA	AA	AA	AA	AA	AA
2 B	B	B	B	B	B	B	B	B	B	B
3 Nongradable	NG	NG	NG	NG	NG	NG	NG	NG	NG	NG
Defect	1	2	3	4	5	6	7	8	9	10
1 Checked										
2 Dented Checked										
3 Leaker										
4 Slight / Moderate Stain										
5 Prominent Stain										
6 Adhering Dirt / Foreign Material										
7 Decidedly Misshapen										
8 Large Calcium Deposits										
9 Body Check										
10 Pronounced Ridges										
11 Pronounced Thin Spots										
12 No Defect										
	1	2	3	4	5	6	7	8	9	10

One for each cup from official number

Marks all that apply

Identification of Carcass Parts										
Part	Part Number									
	1	2	3	4	5	6	7	8	9	10
1 Half	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Front Half	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Rear Half	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Whole breast with ribs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Bnls., skinless whole breast with rib meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Whole breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 Bnls., skinless whole breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 Split breast with ribs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9 Bnls., skinless split breast with rib meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10 Split breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11 Bnls., skinless split breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12 Breast quarter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13 Breast quarter without wing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14 Tenderloin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15 Wishbone	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16 Leg quarter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17 Leg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18 Thigh w/ back portion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19 Thigh	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20 Bnls., skinless thigh	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21 Drumstick	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22 Bnls., skinless drum	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23 Wing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24 Drumette	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25 Wing portion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26 Liver	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27 Gizzard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28 Heart	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29 Neck	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30 Paws	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10

Mark one answer in each column

Exam					
1	(A)	(B)	(C)	(D)	(E)
2	(A)	(B)	(C)	(D)	(E)
3	(A)	(B)	(C)	(D)	(E)
4	(A)	(B)	(C)	(D)	(E)
5	(A)	(B)	(C)	(D)	(E)
6	(A)	(B)	(C)	(D)	(E)
7	(A)	(B)	(C)	(D)	(E)
8	(A)	(B)	(C)	(D)	(E)
9	(A)	(B)	(C)	(D)	(E)
10	(A)	(B)	(C)	(D)	(E)
11	(A)	(B)	(C)	(D)	(E)
12	(A)	(B)	(C)	(D)	(E)
13	(A)	(B)	(C)	(D)	(E)
14	(A)	(B)	(C)	(D)	(E)
15	(A)	(B)	(C)	(D)	(E)
16	(A)	(B)	(C)	(D)	(E)
17	(A)	(B)	(C)	(D)	(E)
18	(A)	(B)	(C)	(D)	(E)
19	(A)	(B)	(C)	(D)	(E)
20	(A)	(B)	(C)	(D)	(E)
21	(A)	(B)	(C)	(D)	(E)
22	(A)	(B)	(C)	(D)	(E)
23	(A)	(B)	(C)	(D)	(E)
24	(A)	(B)	(C)	(D)	(E)
25	(A)	(B)	(C)	(D)	(E)
26	(A)	(B)	(C)	(D)	(E)
27	(A)	(B)	(C)	(D)	(E)
28	(A)	(B)	(C)	(D)	(E)
29	(A)	(B)	(C)	(D)	(E)
30	(A)	(B)	(C)	(D)	(E)

Boneless Further Processed Poultry Meat Products										
Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
1 Coating Void	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Inconsistent Color	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Inconsistent Shape / Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Broken / Incomplete	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Cluster / Marriages	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Foreign Material	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 No Defect	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10

Mark all that apply

Bone-In Further Processed Poultry Meat Products										
Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
1 Coating Void	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Inconsistent Color	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Inconsistent Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Broken / Broken Bone	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Miscut	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Foreign Material	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 No Defect	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10

Mark all that apply