## Harvest

Animals to must be fully ambulatory at drop off.

Animals with visible trauma or sickness will be rejected.

We cannot accept cows with horns wider than 24".

Animals need to be dropped off between 8:30 to 9:00 am on day of slaughter unless other arrangements have been made. We have the right to reject your animal if this timeline is not met. Additional fee of \$50/hr. if late.

We do not house animals overnight.

Cut sheets are required upon drop off. If no cut sheet is present, there will be a \$25 fee.

We do not pick up or truck animals.

## Breakdown

If you request offal items, please know that they are not guaranteed and need to pass USDA inspection.

We cannot use your seasonings on your meat.
All claims on labels need to be approved by the USDA.
We process lamb and goat by the whole animal (1 cut sheet)
We can process pork and beef by the halves. (2 cut sheets)
Any additional processing requests are subject to additional fees.

## Pick-up

Turn-around time to receive processed product back averages 3 weeks.

Pick up is on Wednesdays and Thursday from 9:30 am – 4 pm.

We will bring your frozen product out in our freezer crates and assist in loading into your coolers or vehicle.

If your product is going to different customers, the separation must be specified on the cut sheet.

If you do not pick up your product after 3 business days from scheduled pick- up time, a \$25 per day storage fee will be applied to your bill. Product not picked up after 30 days from scheduled pick-up time will be forfeited and hence forth property of the plant.

Questions regarding processing errors need to be addressed with management within 5 business days of receiving product. Payment for services is required in full at time of pick-up. There is a 3% charge for plastic transactions.

## Misc. and Minimum Charges

Customers will receive live weight, hanging weight, and take-home weight on request. Everything is vacuum sealed except for bones and fat.

Ground sausage is packed in 1 lb. vacuum bags.

Steaks are 1 to 2 in a pack depending on size.

Patties are packed in an interleaved 2 x 2, 4 pack.

<u>Fully Boned and Grind</u> is charged on the following hanging weight... Cattle - \$1.00 per lb. - Hogs - \$1.50 per lb. Sheep and Goat - \$3.00 per lb.

Minimum Processing Charges; Cattle \$400, Hogs \$300, Sheep/Goat \$150

Slaughter and Block is charged on the following hanging weight...

Cattle to quarters - .50 ¢ per lb. - Hogs to halves - \$1.00 per lb.

Lamb and Goat - \$125 flat.

S&B Minimum Charges; Cattle \$250, Hogs \$200

Extra dry age on whole carcass charge is \$8.00 per day. Extra dry age on Ribeye and Loin sections is \$3.00 per day.



WE APPRECIATE YOUR BUSINESS

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