

Heritage Country Meats: Custom Beef Processing

Custom Processing Procedure:

- Livestock will arrive on the date of appointment between 6:30 AM and 8:00 AM. The loading dock is behind the building. If farmer arrives late, HCM has the right to not receive livestock.
- Farmer will provide their customer names and phone numbers on the **Drop Off Form** (see below or find on website).
- If it matters which animal goes to who, we must know before the animals get unloaded.
- HCM employee will unload livestock into the barn.
- HCM employee will provide back tag numbers given to cattle to the farmer/trucker.
- If farmer has requested the hanging weights of their cattle on the drop off form, they will receive a call within a few business days providing that information.
- The contacts provided on the **Drop Off Form** submitted by farmer, will receive a link to our cutting instructions website where they can fill out on their own OR will be asked to call in their instructions.
- Cutting Instructions **MUST** be received online or via call in within 5 business days of the appointment. Otherwise, the customer will receive our standard cutting instructions.
- Meat will be cut to customers instructions. ** All cut instructions are subject to change without notice. For reasons of abscess, damage, bruising, cattle being over 30 months of age, etc. Meat cutters will do their best to accommodate cut instruction requests.*
- Customers will receive a text message and/or email indicating their meat is ready for pickup. They will get a link to self-schedule or be given the option to call in to schedule.
- Customers will be given 10 days from the 'ready to pickup' notice to pickup their meat. After that they will be charged a \$15/day storage fee.
- Customers will have 20 days from their first notice to pickup their meat (will be charged storage fees after 10 days). **On day 21 we will inform the farmer that their customer has not picked up their meat and it has now become the farmer's responsibility to pickup meat and pay for processing.** The farmer will have 7 days from their notice to pickup and pay for the processing of the meat without extra storage charges. We will bill the farmer \$50/day after 7 days for storage fees. On day 14 we will mail the farmer an invoice for the processing fee + 7 days of storage fees (\$50/day). We will donate the meat to a local charity.

Cattle Specification:

- We do NOT harvest Bulls. If a Bull is brought into the facility we will charge the farmer an additional fee of \$200 for processing.
- We do NOT harvest cattle with Horns outside the ear width. If an animal with horns outside the ear width is brought into the facility we will charge the farmer an additional fee of \$200 for processing.
- We do not accept lame, unwell, downer cattle. We have the right to NOT receive cattle that do not look like they will easily walk through our system.
- If an animal or carcass is condemned in our barn or at any point in our harvest/processing facility, we will send it to rendering and charge the farmer \$200.
- We do not harvest cattle over 1800 lbs live weight. If they are brought into the facility, we will charge the farmer an additional fee of \$200 for processing.
- We will charge the farmer for cattle with less than 500 lb hanging weights an additional fee of \$200 for processing.

Cattle over 30 Months of Age:

Per USDA Regulation the dentition (teeth) of all cattle will be reviewed for indicators of age. If the teeth indicate the age of the animal is over 30 months, we will tag it as such. If over 30 months customers will get boneless cuts.

Residue Program: Per USDA Regulation, all livestock must be antibiotic free.

Processing Information:

- We follow our approved HACCP plan under USDA inspection. Typically we hang custom beef 7-14 days, but this may vary. We will stay within our HACCP plan's guidelines.
- We do NOT save hides, heads, or horns for customers. We do save liver, tongue, oxtail, and heart upon request. No other offal will be saved for customers.

Harvest Appointments:

- No appointments will be reserved until farmer has signed and returned this form. Once we receive this signed form we will send you a confirmation email.
- Call or email (info@heritagecountrymeats.com) to request an appointment.
- **We require a 1 week notice for cancelation of appointment(s). If appointment is cancelled after that OR farmer is a "no show", we will bill you \$50 per animal scheduled. After three appointment cancellations or no shows we will cancel all remaining appointments on the calendar for you.**

I have read and understand all disclosed above. By signing this I agree to all statements above.

Additionally, signing this document also verifies that the livestock being sent to the facility by you are free of all residues that are in non-compliance with USDA and FDA regulations.

Farmer Full Name (Printed): _____ Signature: _____ Date: _____

Phone Number: _____ Email: _____

Street Address: _____ City: _____ State: _____ ZIP: _____

HERITAGE
COUNTRY
MEATS

N2705 WI-89
Jefferson, WI 53549
920-675-9064
HeritageCountryMeats.com

Farmers Name: _____
Phone Number: _____
Slaughter Date: _____

We will send a text message and/or email to your customers below with a link to our cutting instruction website.
They can fill it out on their own or call in their cutting instructions (920-675-9064)

CIRCLE: I want to be notified of my livestock's hanging weights. **YES** or **NO**

Customer Name	Customer Phone Number	Customer Email	Pork Half or Whole	Beef Whole, Half or Split Side (1/4)	Animal #

We do NOT give out Live Weights. We do have an audited/inspected hanging weight scale that we charge on and will provide farmers with upon request.

Farmers MUST bring their Drop Off Form with customers names and phone numbers to their appointment (or send with their trucker). If it is not presented at that time, the cattle will not be received. Please print Drop Off Form, fill out, and bring to your appointment.

If it matters which animal goes to who, we must know before the animals get unloaded.

HERITAGE COUNTRY MEATS

Beef Cutting Instructions

Name: _____ Farmer/Owner: _____
Phone #: _____ Steer Number: _____
Mailing Address: _____
Email Address: _____

Circle One: WHOLE HALF QUARTER
Circle One: PAPER WRAP PLASTIC/VACUUM SEAL (+\$.20/lb x hanging weight)

PRICE: \$.80/LB x hanging weight + \$100 Slaughter Fee/Animal

BEEF not picked up within 10 days of "ready for pickup call" will be charged \$15/day storage fee.

FRONT QUARTER			
Chuck Roast	2-3 LBs	3-4 LBs	GRIND
Short Ribs	KEEP	GRIND	
Brisket	Cut in HALF	Keep WHOLE	GRIND

STEAKS

THICKNESS	3/4"	1"	1.5"
STEAKS/Package	1/Pack	2/Pack	

BONE IN

BONELESS

RIBEYES	Rib Steaks or Rib Roast	Ribeyes or Rib Roast	GRIND
LOIN	T-bone/Porterhouse	New York Strips & Filets	
SIRLOIN STEAKS	KEEP	GRIND	

1/4's will be BONE IN steaks ONLY.

HIND QUARTER			
Sirloin Tip Roast	2-3 LBs	3-4 LBs	GRIND
Round Roast	2-3 LBs	3-4 LBs	GRIND
Rump Roast	2-3 LBs	3-4 LBs	GRIND

OTHER		
Stew Meat	KEEP	GRIND
Soup Bones	KEEP	GRIND
Ground Beef	1 LB Packages	

ORGANS

LIVER	HEART	TONGUE	OXTAIL
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ADD ON

LBS REQUESTED

1/4 lb patties 25 lb batch min \$.75/lb

*All cut instructions are subject to change without notice. For reasons of abscess, damage, bruising, cattle being over 30 months of age, etc. Meat cutters will do their best to accommodate all cut instruction requests.

*We ONLY save Pipe/Soup Bones. (Not neck/knuckle/etc)

*We do NOT save heads, hides, horns or any other organs than above. There are limited quantities of organs on each animal. They will be divided between customers on same carcass.

*Pricing subject to change without notice.