

FRIES FROZEN FOODS

Processing Information Sheet

Scheduling + Drop-Off Instructions (live animal):

- We accept scheduled livestock on Mondays between 8am - 12pm or from 1pm - 4:30pm.
- All stock should be able to walk off the trailer and into the building on their own. Per USDA requirements, if the animal is non-ambulatory, it cannot be slaughtered.
- Per our safe animal handling procedures, we are currently unable to accept fully blind livestock.
- Should any livestock be dropped off that are injured, you may be asked sign a waiver indicating the injuries and releasing Fries from any considerations of inhumane handling at the processing plant due to existing injuries.
- If you do not show up for your scheduled appointment, you will be considered a no-show. If you wish to book another appointment, we will require a \$65/head butcher fee to be paid at time of booking. Your appointment will not be considered confirmed until payment is processed.
- We do not accept livestock that are not scheduled with an appointment on that day. Please notify us at least one week prior to your appointment if you wish to bring additional and/or fewer animals. Sometimes we can accommodate fluctuations in headcount but need to be able to plan accordingly. If you have no appointment, you will not be allowed to drop off.
- Please bring livestock in a safe trailer. Fries is not responsible for improper or unsafe transportation of livestock. Please note that humane handling is a critical element of inspection services and as such, all livestock that arrive on the premise are subject to humane handling reviews and audits.
- Livestock only become under the supervision of Fries once it enters our holding pens. Should an animal get out of your trailer or transportation units, Fries is not responsible for containing and/or capturing the escapee.

Pricing, Packaging + Labeling:

- Standard packaging includes cuts that are noted on the cut sheets. Anything not listed on the cut sheet is considered a specialty cut – these may be possible but will be determined at time of drop.
 - o Specialty cuts are an additional \$0.50/lb.
- You can select your packaging options. Standard cuts are indicated on the cut sheet. Standard pack sizes are 2 or 4 pieces/steaks/chops per pack; 2 pounds grind or sausage for beef and pork and 1 pound grind or sausage for lamb; and 1 pound packs for stews/kabobs/cubed/etc. If you have other preferences, let us know at drop off and we will work with you to see what is possible.
 - o Please refer to our website for the most recent pricing information – [Standard Processing](#) or [Premium Processing](#).
 - o Single packs are possible and are an additional \$0.50/lb.
- Pricing is based on the hot carcass weight of the animal. There is a minimum weight required for livestock. If you carcass weighs less than the following, you will be charged according to the minimum weight:
 - o Beef – 400 lb. HCW
 - o Pork – 125 lb. HCW
 - o Lamb/Goat – 45 lb. HCW
- We offer custom label options that can include farm name, address, phone, and/or a farm logo. We use an all-weather label that is printed in black and white on a thermal label printer. No color options are available.
- If you do not wish to have a custom label, we will use our standard label for inspected products or use the “Not For Sale” product stamps for non-inspected products.

846 S Gray Street Millen, GA 30442

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Pick-Up Instructions (frozen meats):

- The day your animal is packed, we will attempt to notify you. If your voicemail box is not set up or is full, we will attempt to contact you one more time. It is the customer's responsibility to pick up their meats in a timely fashion.
- Payment is due upon pick-up. We accept cash, checks, and credit card. Note that the credit card machine adds on a 3.5% service fee.
- Typically, your meat will be frozen solid and ready for pick-up 2 days following our pack date notification. You have 7 days to pick up your meat before a holding fee is applied.
 - o On the 8th day, you will be charged a \$45 late pick-up fee plus \$10 per day until picked up. Any meat left more than 30 days will be condemned or become property of Fries Frozen Foods and no longer available to you.
 - o We are able to make accommodations upon request without a charge.
- We are open for pick-up Monday through Friday from 8am – 12pm and from 1pm – 4:30pm. Under extreme circumstances, alternative arrangements may be possible.
- We recommend you bring freezers (connected to a generators) or temperature stable coolers. Transportation containers must be clean and free from water/moisture.
- Fries is not responsible for meat once it leaves our doors.
- It is up to the customer to determine package and/or cut counts before redistributing to their own customers. Fries will not provide a breakdown of quantities packed and are not responsible for miscommunications between the producers and their end consumer.
- Based on university data and USDA reports, it is safe to assume the following average dressing percent by specie (to estimate HCW, multiply this percent by the live weight):
 - o Beef: 55-65% (breed, age, frame score, and finish are primary factor that influence this %)
 - o Pork: 60-65% (frame score and finish are primary factors that influence this %)
 - o Lamb/Goat: 45-55% (muscling, frame score, and finish are primary factors that influence this %)
- Based on university data and USDA reports, it is safe to assume that from your HCW, you will have the following packing percent (to estimate the weight in packaged meat, multiply this percent by the HCW). Factors that influence this percent are the amount of bone-in versus boneless cuts (i.e., chuck roast versus ground, or T-bone versus NY Strips/Filet), as well as cuts that are smoked/cured versus fresh as they naturally lose water weight in the curing and smoking process:
 - o Beef: 40-50%
 - o Pork: 45-65%
 - o Lamb/Goat: 55-70%
- When possible, we may pack your meats in waxed boxes. If boxes are not available, then your meat will be transferred from our freezer bins to your transportation containers (i.e., cooler/freezer).
 - o Boxes are a \$4/box surcharge and will be included in your processing costs.
- Per USDA requirements, we are not able to retain any heads. In the event you would like to keep your head, you must pick up the head(s) on the day your animal is being slaughtered. You must sign a waiver expressing that you understand the head is not for human consumption.

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