

RAW SAUSAGE	
PRODUCT	PRICE/LB.
Breakfast Bulk	\$4.00
Chorizo Bulk	\$4.00
Italian Bulk	\$4.00
Breakfast Link	\$4.25
Hot Italian Link	\$4.50
Bratwurst	\$4.25
Jalapeno/Cheese Bratwurst	\$4.75
SMOKED SAUSAGE	
PRODUCT	PRICE/LB.
Smoked Cheddar Dogs	\$5.00
Smoked Polish Links	\$5.00
Jalapeno/Cheese Log	\$5.00
Salami Log	\$4.50
Pepperoni Snack Sticks	\$8.00
Teriyaki Red Snack Sticks	\$8.25
Jalapeno/Cheese Snack Sticks	\$8.50
GROUND JERKY	
PRODUCT	PRICE/LB.
Teriyaki	\$10.00
Black Pepper	\$10.00
XX Red Hot	\$10.00
SPECIALTY PRODUCTS	
PRODUCT	PRICE/LB.
Brick Chili	\$6.00
Wild Game Bacon	\$6.00
SMALL SAMPLER \$79.99	
PRODUCT	Packs
Breakfast Bulk	5 Packs
Italian Bulk	5 Packs
Bratwurst	5 Packs
Jalapeno/Cheese Brats	5 Packs
LARGE SAMPLER \$129.99	
PRODUCT	PACKS
Breakfast Links	5 Packs
Italian Bulk	5 Packs
Chorizo Bulk	5 Packs
Jalapeno/Cheese Brats	5 Packs
Smoked Cheddar Dogs	5 Packs
Brick Chili	5 Packs
MINIMUMS	
Raw Sausage = 5 lb. Minimum Per Flavor 1 lb. IN = 2 lbs. OUT	
Smoked Snacks Sticks & Logs 5 lb. Minimum Per Flavor 5 lbs. IN = 4 lbs. OUT Shrinkage During Smoking Process	
Jerky = 5 lb. Minimum Per Flavor 15 lbs. IN = 5 lbs. OUT	

MINIMUMS CONTINUED	
Small Sampler 10 lbs. IN = 20 lbs. OUT	
Large Sampler 15 lbs. IN = 30 lbs. OUT	
Brick Chili = 5 lb. Minimum 1 lb. IN = 1 lb. OUT	
Bacon = 5 lb. Minimum 1 lb. IN = 2 lbs. OUT	
PROCESSING SERVICES	
Whole Carcass Quarters	\$1.50/lb.
Quarters w/ Trim	
ALL Boneless	\$2.00/lb.
Includes your choice of steaks, roasts, and grind/burger with up to 10% beef fat.	
SKINNING SERVICES	
Antelope	\$40.00
Deer	\$60.00
Elk	\$80.00
Buffalo or Large Animal	\$100.00
Antler Removal	\$10.00
Caping – RMT	\$75.00
Skinning an animal creates additional work for our staff, therefore, we do charge skinning fees. Animals received with the hide on will be assessed for additional damage, dirt, etc. You will be notified if additional fees are required to complete orders.	
CLEANING /DAMAGED SERVICES	
Animal Weight	\$0.75/lb.
We do charge cleaning fees. Dirty, Dry, Hairy, or Excessively Shot animals create additional work for our staff and risk possible contamination to other hunter's meat or carcass. If a cleaning fee is listed on your intake form and/or your invoice, you will receive a much lower yield. We are not responsible for excess cutting losses due to dirtiness or improperly maintained meat. WE RESERVE THE RIGHT TO REFUSE ANY ANIMAL, FOR ANY REASON!	
ADDITIONAL SERVICES	
Rush Service	\$50.00
Express Service	\$100.00
Donation Service	\$25.00
Save & Pack Scraps	\$10.00
Save & Pack Scraps	\$10.00
Stew Meat	\$1.00/lb.

GRIND FAT OPTIONS	
Beef Fat (Over 10%)	\$5.00
Pork Fat	\$5.00
STORAGE FEES	
Part I Burger, Steaks, Roast, Stew Meat You will be issued a pickup date at drop-off. Part I orders MUST be picked up on assigned pickup date or storage fees will begin to apply.	\$5.00 Per Day
Part II Completed Part II orders are listed on our website and Facebook page. You WILL NOT receive a phone call. Part II orders MUST be picked up within 3 business days or storage fees will begin to apply.	\$5.00 Per Day
Storage fees are an included part of your contract/invoice. We DO NOT have room to store your order. Storage fees and pickup dates are strictly enforced.	
ABANDONED ORDERS	
Orders not picked up or claimed within 60 days from date of first notification will be disposed of accordingly WITHOUT REFUND.	
CARCASS/ANIMAL SEIZURE	
Orders seized by the Division are NOT eligible for refunds.	
CWD	
You agree to notify us as soon as possible should your animal test positive. Positive animals/orders will be destroyed accordingly and are NOT eligible for a refund.	
SUBSTITUTIONS / SPECIAL ORDERS	
To ensure quality, substitutions and special orders are not allowed on any product or service.	
ORDERS	
Because of the nature of our business, changes to orders will not be accepted or offered. By leaving your animal/meat/carcass with us, you agree to our policies, procedures, rules, and regulations as well as the those of the Division and State of Colorado.	

PACKAGING
<p>Because of the nature of our business, all orders are packaged as follows:</p> <p>Steaks = 2 Per Package Roasts = 1 Per Package Grind/Burger = 1 lb. Chubs Stew Meat = 1 lb. Packages (fee) Bulk Sausage = 1 lb. Chub Breakfast Sausage = 1 lb. Package Link Sausage = 4 Per Package Smoked Links = 5 Per Package Smoked Logs = 1 lb. Package Smoked Sticks = 1 lb. Package Ground Jerky = 1 lb. Package Brick Chili = 1 lb. Package Bacon = 1 lb. Package</p> <p>REFER TO WEBSITE FOR MORE DETAILS ON PACKAGING www.5280processing.com</p>
RUSH & EXPRESS SERVICE
<p>We do offer express and rush service.</p> <p>Express Orders will be completed within 24 hours from the time of drop-off. Some products will not be available with this service. All orders need to be placed by 12 pm noon to qualify for Express.</p> <p>Rush Orders will be completed within 3 business days from drop-off. Some products are not available with this service.</p>
ALLERGENS
<p>The following products have allergen alerts:</p> <p>Brick Chili – Gluten (Flour) Teriyaki Products - Soy Jalapeno & Cheese Products - Dairy</p> <p>All products are MSG free. Some of our spices are produced in plants that may also have nuts. If you have allergies to any of these products, we recommend you avoid ordering sausage and jerky products.</p>
ACCEPTED PAYMENT TYPES
<ul style="list-style-type: none"> Cash – Entire bill must be paid in cash to receive 5% Discount Check – Accepted ONLY at Drop-off; Checks are not accepted at pickup Debit/ Credit Card

PAYMENT
<p>At least 50% of the Total Balance Due MUST be paid at the time of drop-off.</p> <p>You agree to handle all payment disputes with 5280 Processing directly.</p> <p>We require a person the age of 18 years of age for all transactions.</p> <p>Payments and Orders WILL NOT be accepted over the phone.</p>
DONATION
<p>We accept donations for local food banks. We charge a \$25 flat fee to cover processing costs.</p>
REQUIRED DOCUMENTS
<p>All orders over 20 lbs. require a carcass tag.</p> <p>Presentation of tags and licenses are required prior to acceptance of an animal. Tags will be returned when your order is complete.</p> <p>Evidence of Sex is required by the Colorado Department of Parks and Wildlife.</p> <p>If you do not have the required documentation or cancel your order, we will cold store your order for a maximum of 24 hours. After this period, the Division will be notified. All cancelled orders are subject to storage fees.</p>
INVOICE
<p><u>YOU MUST HAVE YOUR INVOICE TO PICKUP YOUR ORDER</u></p> <p>Your invoice is proof of ownership. ORDERS WILL NOT be released without proof of ownership.</p> <p><u>TAKE A PICTURE OF YOUR INVOICE TO ENSURE IT IS ALWAYS WITH YOU!</u></p>
DROP-OFF / PICKUP
<p>You will drop-off and pickup at the same location.</p> <p>Hours change based on seasons and there are times we will reach our capacity for receiving animals so we may have to close earlier than posted.</p> <p>Current hours and updates can be found on Facebook.</p> <p>5280 Processing 2885 Depew Street, Wheat Ridge 303-650-7471 www.5280processing.com @processing5280 on Facebook</p>

DO THE MATH	
Live Weight	410 lbs.
Field Dressed	313 lbs.
Hide, Head, Legs	-87 lbs.
Bones	-74 lbs.
Fat & Inedible	-19 lbs.
Remaining Meat	135 lbs.
<p>More meat can be lost depending upon where the animal was shot and how it cared for after the kill and prior to drop-off. These numbers are an example of a well-cared for elk and are not meant to guarantee you a specific yield. Animals typically lose 3 to 5 lbs. in moisture loss while hanging. Loss from cutting and shrinkage can range between 30 to 50% depending upon the condition of the animal.</p> <p>Because these are wild animals, we CANNOT and WILL NOT be responsible for the quality or nutritional value or your meat. All wild animals eat, drink and live different lives and will cut, grind, and taste different.</p> <p>We can only work with what we are given, please take care of your animal after the kill and during transport.</p>	
PREVIOUSLY PROCESSED	
<p>Previously processed means the animal's primals have been removed from the bone, broke down and packaged. Previously processed meat does not need a carcass tag or license.</p>	

We RESERVE THE RIGHT TO REFUSE ANY ANIMAL, FOR ANY REASON. Because our products are produced by hand, we reserve the right to be +/- 0.5 on orders.

Wheat Ridge Poultry is NOT licensed for wild game processing. They will not be able to assist you with any questions or concerns, PLEASE CONTACT US AT 303-650-7471.

We operate on a 1st Come; 1st Serve basis during normal business hours. If room allows and staff is available, we may accept late drop-offs on an appointment only basis.