

## **Terms of Service for Processing Customers of Road 39 Ranch Meats LLC. 2026**

*An outline of what you can expect from us and what we expect from you.*

**To:** All Processing Customers

This information covers USDA processing for Beef, Goat, Hogs, Sheep, Bison and Yak. (We also offer custom exempt Game processing of Elk, Deer)

Road 39 Ranch Meats LLC is a small harvest and processing operation operating under a USDA grant of inspection. As part of **Road 39 Ranch**, we were developed primarily to process the animals raised in our own operation. Having more capacity than we have animals, we process livestock for other local producers and neighbors. All animals processed by us are humanely handled, and all steps from beginning to end are carried out to the provisions required to be able to mark the final product USDA inspected.

**Our process** begins with scheduling an animal for harvest. Like most processors, our kill dates fill up in advance. If you are a producer and have an annual number of animals you want to schedule, ie two per month, we can work with you to reserve your slots. Our schedule begins with a drop-off date confirmation. You will be contacted by us and given a drop-off day.

Currently our kill dates are Tuesdays. You will drop off the beef between 1:00 and 3:00pm on Monday, at 7035 County Road 39, Mancos. We will unload the animals into the indoor holding pens.

At delivery, we will require all paperwork before we accept the animal. This paperwork includes brand inspection, and a signed copy of our terms. (Our terms document is required only for the first animal processed each year and is good for one year.) We will not accept the animal to the processing facility without the proper paperwork. Cut sheets are required at drop off. If cut sheets are not dropped off with the animals they must be sent by email to [Meat@Road39Ranch.com](mailto:Meat@Road39Ranch.com) by Friday. If the cut sheet is not received by Friday, the animal will be harvested and cut to the **"Butchers Choice"** cut sheet. If the cut sheet is not with the animal at drop off the Organs, Liver, Heart, and Tongue will not be kept at harvest and not available.

At delivery we will inspect the animal. If the animal cannot safely be processed or if it would fail a USDA inspection, we will not accept the animal. USDA requires healthy, mobile animals to pass inspection. If the animal is too large to fit in our kill box or if a beef has horns greater than 12 inches per side, we will not accept the animal for processing. If the animal is extremely dirty, or if the animal cannot be safely handled in the chute, we will not accept it. This decision is made solely by our butcher.

If you have any concerns about your animal, you can provide a picture in advance at 970-707-3020.

After the kill date we will provide you the "hanging" weight of the animal. Our processing fee is based on this weight for beef but based on a per unit basis for goats and sheep and pigs. If you are processing "mini" or miniature cattle breeds the processing fee is a flat fee of \$1100. At the time of the drop off we will provide you with the price per pound for processing. Since many kill dates are scheduled out months in advance the rate will be confirmed at delivery of the animal. For beef, currently our base rate is \$1.40 per pound of hanging weight for standard cut and film & paper wrapping. Kill fee is \$125 for all cattle. Additional processing and wrapping charges for special handling will be discussed when the cut sheet is

submitted. If we do not have your cut sheet in the week of the drop off, we will process with standard cuts and thicknesses, effectively the “Butcher’s Choice”. Pigs standard processing cost is no longer weight based but unit based. A flat fee of \$300 per pig for standard cut and processing. Additional services such as vacuum packaging, smoking and sausage are charged separately. Sheep, lambs and Goats have a flat charge of \$200 per sheep, goat or lamb, for standard processing.

After the kill date the beef will be aged for 14 days (+/- 2 day). Your beef will be processed to your cut sheet and placed in new boxes and frozen. You will be notified when your beef is ready for pick up. You will have 5 days from that notification to pick up your beef. After 5 days a fee of \$30/day will be charged per beef. Hogs, sheep, and goats are typically aged 3 days to 14 days at the discretion of the butcher.

Once you are notified your animal is complete you can schedule the pick-up time. Payment is due at the time of pick-up unless you have prepaid or arranged a commercial account and terms. We accept cash, check, and credit visa and master card. (Credit card purchase has an extra 3.5% charge)

In the event of freezer failure or electric power outage resulting in the loss of your animal, our liability is limited to the value of a standard replacement animal, at local auction or feed lot price. Weight based only not breed or feeding regime specific.

In the event we experience any equipment issues and are unable to vacuum package your order you will be advised, and your order will be film and paper wrapped. You will be refunded any packaging charge for vacuum packaging and will receive a \$100 discount on the processing charge.

In the event the USDA condemns the animal for any reason other than a failure of Road 39 Ranch, i.e. disease, or injury, the customer is responsible for the cost associated with dispositioning that animal, and the kill fees.

**If the customer fails to keep a scheduled harvest date, (you can cancel up to 4 days prior without penalty) the customer agrees to pay the harvest fee.**

**Please note the attached “Thank You Discount Program” – if you are an eligible Beef Processing Customer your 2026 pricing will be discounted to 2025 levels.**

We also process game. Specifically, Elk and Deer. Game is not processed under USDA inspection. We have a flat fee for Elk; \$375 if it is skinned and \$425 if it is not skinned. Deer are \$225 if skinned and \$275 if not skinned. All damaged, dirty, or bloodshot material will be removed and not processed.

Please note the attached:

**Thank You Discount Program Document**

**Small Animal Price Increase Document.**

As a small processor we recognize we have a few restrictions other larger operations do not have. However, we believe our small size allows us to pay attention to detail and provide great quality.

Thank you for your business.





Road 39 Ranch Meats, LLC

September 29, 2025

Dear Processing Customer,

Because you have processed with us in the past, we wanted to make you aware of changes we will be making in 2026. We work closely with our customers. As you are all aware we do not ask for a deposit at the time a processing slot is scheduled as many other processors do. Unfortunately, we experience an average cancellation rate of about 23%. We maintain a wait list and fill cancellations from that list. As a small shop, if we miss a slot for a given week that production is effectively lost. We understand that things come up, animals get sick, trucks break down etc. However, we see people scheduling multiple slots well in advance and then cancelling, often with short notice. Most of our customers honor their commitments or give us ample notice in advance if any issues arise. Operational costs have been rising, as we look at 2026 pricing, we would very much like to keep our prices the same. We estimate that we can do that if we can address the short notice cancellation issue. Our 2026 pricing will increase, but we are introducing the "***Thank You Discount***" program that reduces pricing back to 2025 levels, for the majority of our customers. The details are as follows:

**2026 Beef Processing Prices:**

2026 Pricing- USDA inspected processing \$125 kill fee and \$1.40/lb. for standard processing and packaging to customers cut sheet.

2026 Pricing with the "***Thank You Discount***"- USDA inspected processing \$100 kill fee and \$1.20/lb. for standard processing and packaging to customers cut sheet. (2025 pricing)

(To be eligible for the discount we ask that you schedule your slots, and keep your appointments, drop off your animals at the scheduled times, provide your completed paperwork at the drop-off, pick up your meat in a timely manner, communicate early with us if there is any needed changes.)

If you are on the ***Thank You Discount*** list, you will also move to the top of the wait list for any cancellations.

We will be posting this change on the website, with more specific details.

Sincerely,

Road 39 Ranch Meats



Road 39 Ranch Meats, LLC

September 23, 2025

Dear Processing Customer,

Because you have processed with us in the past, we wanted to make you aware changes we will be making in 2026 relating to Pigs, Sheep, Goats and Lambs. Effective January 1 of 2026, we will be moving to flat pricing for each of these animals, for basic processing. We will honor the current pricing in 2025. If you have appointments booked after the first of the year you will be subject to the new pricing.

**Currently, for basic processing we charge:**

For Pigs- \$80 kill fee and \$1.20/lb. on hanging weight. For a harvest size hog at 270lbs live weight this would cost \$307 for basic processing.

For Sheep, Goats and Lambs - \$50 kill fee and \$1.20/lb. on hanging weight. We currently have a \$150 minimum charge.

**Flat Pricing effective January 1, 2026, will be:**

For Pigs- \$300 for basic processing.

For Sheep, Goats and Lambs - \$200 for basic processing.

**Reasons:**

The issue that we are facing is that most pigs, sheep, goats and lambs that we are processing for people are very small. The time to process the animals is not directly tied to the weight, but more directly tied to the count. When we calculated pricing, we used standard market weights. The second issue we face is the small number of pigs, sheep, lambs and goats being processed. In the future we may be able to schedule specific dates for those species and lower the flat rate if the animals are brought in on those "small species" dates. Changing over to process a single pig or a pair of lambs adds to the cost.

We will be posting this change on the website.

Sincerely,

Road 39 Ranch Meats