

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 3:00 and 5:00pm 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 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 (+6/- 1 day) Butcher's choice. Your beef will be processed to your cut sheet and placed in new boxes and froze. 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 3.75% 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.

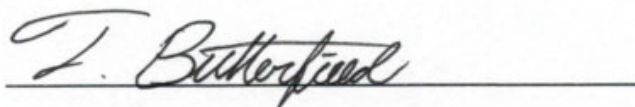
In the event the USDA condemns the animal for any reason other than a failure of Road 39 Ranch, i.e. disease, or injury, the customer is responsible for the cost associated with dispositioning that animal, and the kill fees.

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.

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.

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.

A handwritten signature in cursive script, reading "T. Butterfield", is written above a solid horizontal line.

Trae Butterfield, Manager of Meat Processing

