

# 2025 Chicken Check in Sheet

Date\_\_\_\_/\_\_\_\_/\_\_\_\_

Farm Name\_\_\_\_\_Name\_\_\_\_\_

Address\_\_\_\_\_

Phone\_\_\_\_\_Email\_\_\_\_\_

Private label Yes No Call When Done\_\_\_\_\_ Pick up Date\_\_\_\_/\_\_\_\_/\_\_\_\_ Time\_\_\_\_:\_\_\_\_

## New Label - one time Set Up Fee \$50.00

Customer count _____Broilers _____Rangers _____Heritage _____Other			
<b>Broilers &amp; Rangers</b>			
<b>Livers Y - N</b> Packed in 1 lb. packs	<b>Hearts Y - N</b> Packed in 1 lb. packs	<b>Gizzards Y - N</b> Packed in 1 lb. packs	<b>Feet Y - N</b> Packed in 2 lb. packs
<b>How many Gizzards Cleaned</b>		<b>Flocks of less than 50 must be all the same cut. Flocks of 50 to 100 can be one cut of 50 and the balance as whole or one cut per flock.</b>  <b>Heritage and Roosters are limited to Whole, Split, or Quarters only!</b>	
Whole Birds – Individually Packed			
Split Bird - 1 Pcs. per pack ----- <b>50 bird Minimum</b>			
Split Bird - 2 Pcs per pack----- -- <b>50 bird Minimum</b>			
Quartered – 2 Pcs per pk----- <b>50 bird Minimum</b>			
Quartered – 4 Pcs per pk----- <b>50 bird Minimum</b>			
8 Pcs cut – 1 bird per pack ----- <b>50 bird Minimum</b>		<b>Pieces packed separate will be:</b> 2 breast pcs. per pack 4 thigh per pack 4 drumsticks per pack 8 whole wings per pack Party cut wings 1# pkg Y – N Backs ____3 per pkg____ Bulk ____Toss Make Bone Broth _____	
Cut up B/S Breast ----- <b>50 bird Minimum.</b> Pieces packed separate			
Remove Tenders			
Cut up Split Breast ----- <b>50 bird Minimum.</b> Pieces packed separate			
Debone Whole Chicken-to Grind <b>50 bird Minimum</b>			
<b>How Many Chickens Deboned</b>			
Debone Thigh – 4 Pcs per pack---- <b>50 bird Minimum</b>			
Boneless/Skinless			
Boneless/Skin on			
Debone Thigh – Grind----- <b>50 bird Minimum</b>			
Debone Drums – Grind----- <b>50 bird Minimum</b>			
<b>Marinates</b>			
Italian		Note – <b>25lb minimum</b> for any one Flavor	
Garlic -Herb			
Lemon Garlic			
<b>Product</b>		1# pkg _____ 5# pkg _____	
Breast			
Thighs			
Wings			
Other_____			
Notes:			

**Sausage Order on Back**

## Ground Chicken and Chicken Sausage

Minimum for ground Chicken is **25** pounds. Minimum must all be the same, either (Chubs, Patties, or bulk.)

Minimum for sausage is **50** pounds of any 1 seasoning. Minimum must all be the same, either (all Lg links, etc.)

Ground & Sausage		Lg. Links \$1.25 lb.	Sm Links \$2.00 lb.	3 per pk. Patties \$1.20 lb.	1 lb. Chubs \$1.00	
	Lb. Ground			Plain Ground \$1.10	Plain Ground \$.90	
	Lb. Sweet Italian Sausage					
	Lb. Mild Italian Sausage					
	Lb. Hot Italian Sausage					
	Lb. Wisc. Style Bratwurst					
	Lb. Fresh Kielbasa					
	Lb. Cajun Style					
	Lb. Chicken Bratwurst					
	Lb. Salt & Pepper					
	Lb. Maple					
	<b>With Fruit</b>	<b>Lg. Links \$1.50 lb.</b>	<b>Sm Links \$2.30 lb.</b>	<b>3 per pk. Patties \$1.40 lb.</b>	<b>1 lb. Chubs \$1.20</b>	
	Lb. Maple Apple					
	Lb. Maple Blueberry					
	<b>With Cheese or Tomato</b>	<b>Lg. Links \$1.80 lb.</b>	<b>Sm Links \$2.50 lb.</b>	<b>3 per pk. Patties \$1.75 lb.</b>	<b>1 lb. Chubs \$1.50</b>	
	Lb. Tomato Basil					
	Lb. Jalapeno-Cheddar Allergen					
	Lb. Bratwurst W/Cheddar Allergen					

Sausage is packed as follows: **large links 4 per pack**, small links 10 per pack, **patties 3 per pack**, to make 1 lb. packages

Notes