



221 Star Rd.
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WILD GAME CUT SHEET

Date In: _____

Outfitter _____

☐ Deer ☐ Elk ☐ Bear ☐ Moose ☐ Other _____

Weight _____

Date Notified _____

Name _____

Phone _____

Address _____

Email _____

		(Staff only)		
Cut/Option	Select	Options	Wrap	Boxed
Round Steak	☐	☐ Cubed		
Backstrap	☐			
Tenderloins	☐	☐ Whole		
Rump Roast	☐			
Sirloin Tip Roast	☐			
Sirloin Tip Steak	☐			
Sirloin Steak	☐			
Stew Meat	☐	☐ 1# 2#		
Burger	☐	☐ 1# ☐ 1.5# ☐ 2#	Trim: Tubs:	
Breakfast Sausage (\$2.00 lb)	☐	☐ Mild ☐ Medium ☐ Hot		
Italian (\$2.00 lb)	☐	☐ Mild ☐ Sweet		
Holiday (\$2.00 lb)	☐			
Maple (\$2.00 lb)	☐			
Chorizo (\$3.35 lb)	☐			

Specialty Meats	☐	Complete specialty meat order form	Trim: Tubs:		
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New Freezer ☐☐☐☐☐☐☐☐☐☐☐☐ Old Freezer ☐☐☐☐☐☐☐☐☐☐ Boxes _____

Notes:

CHARGES:

Cut & Wrap: _____

Specialty Meats: _____

Cleaning Fee: _____

Storage Fee: _____

Misc: _____

TOTAL: _____

Alta Vista Meats Wild Game Pricing & Processing Policies

Pricing per pound is based off the hot carcass weight: The weight of the unchilled carcass, in pounds, after the head, hide, and internal organs have been removed. Prices do not include specialty meats.

Cut & Wrap: Elk & Moose - \$1.80 per pound (\$220 minimum) | Deer & Bear - \$1.80 per pound (\$180 minimum)

Skinning Fee: Deer - \$60 | Elk, Bear, Moose - \$85

Excess Storage Fee: -\$10 per day

Applied 7 days after customer has been notified to pick up. Meat will be discarded after 21 days of no pick-up.

Extra Cleaning Fee: - \$75

Wild game brought in with excessive hair, dirt, or other debris will be charged the \$75 fee.

We are not responsible for loss of meat due to excessive trimming on dirty carcasses.

Policies:

1. All Wild Game Meat must be accompanied by a Tag Number, Salvage Number, or ALS Number.
We do not keep the tag. It stays with you.
 - a. Please do not freeze the tag with the meat.
 - b. We are unable to process Birds such as: waterfowl, chicken, turkey, etc.
2. Meat needs to be clean of excess hair, dirt and debris. We charge a \$75 cleaning fee for dirty meat per our discretion. We are not responsible for loss of meat due to excessive trimming of dirty carcasses. (If frozen we may call once defrosted if it is dirty or spoiled.) Visit www.altavistameats.com wild game processing page to see examples of what is considered a dirty carcass.
3. If you have hung your meat prior to bringing it in, we need to know how long it hung and at what temperature
4. Once the meat is dropped off, there can be NO changes to the paperwork of any kind.
5. Any deboned meat needs to be brought in proper packaging such as game bags or zip lock bags.
REMEMBER: Garbage bags often contain pesticides in them so please DO NOT use garbage bags... especially scented.
6. Your meat will be processed usually, within 7 to 10 days of drop off. Some products such as jerky may take a couple extra days.
7. Once your meat is finished, we appreciate pick-up within a few days.
 - a. Meat not picked up after 7 days (1 week) of notification that product is ready will be assessed a storage fee of \$10/day. (We are not responsible for mailboxes that are not sent up or messages not received.)
 - b. Meat not picked up at 21 days will be reported to the fish and game, and then sent to the Food Bank.
8. Wild Game is accepted year-round with the following exceptions:
 - a. No Wild Game from first Friday in August through the second Friday of September due to Fairs.
 - b. No Wild Game accepted from the end of the second week of December through to the end of the second week of January for the Holidays.
 - c. During holidays - it is always best to call before bringing it in.
9. Standard packaging is four steaks/pack. For wrapped quantities less than four, add \$.02 to cut & wrap rate
10. Fat added to ground is \$1.00 per pound
11. We only accept cash or check as form of payment, any returned check will be a \$25 fee.

I have read and acknowledge the policy

Signature

Date