

Peach Orchard Processing – Chicken Processing Prep Guide for Homesteaders

📍 3760 Peach Orchard Rd, Dalzell, SC 29040

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📅 Before Your Appointment:

- **Withhold feed for 12 hours prior to drop-off.**
This helps keep the digestive tract clean and reduces contamination risks. Still provide water during this time.
- **Ensure birds are dry and clean.**
Wet, muddy, or heavily soiled birds are more difficult and time-consuming to process.
- **Use ventilated transport containers.**
Crates, pet carriers, or poultry cages that allow airflow are best. Avoid cardboard boxes in hot weather.
- **Label your crate if necessary.**
Especially important if you're splitting an appointment with a friend or neighbor.

🏠 What to Expect at Drop-Off:

- Bring birds during your **scheduled drop-off window**. Late arrivals may need to reschedule.
- Let us know your preferences:
 - Whole birds or cut-up (halves, quarters, etc.)
 - Giblets included or discarded
 - Feet or necks saved (optional)
- Processing time is typically **same-day or next morning**.
- We'll return birds **bagged, chilled**, and ready for the freezer.

❄ After Pickup:

- Plan to freeze or cook within 24 hours of pickup.
- Store in a cooler or freezer immediately after leaving our facility, especially in hot weather.

