

Simcoe Street Meat Packers

Chicken and Turkey Producers Checklist

To Be Completed Before You Ship

Paperwork, Scheduling

- Schedule your processing date by choosing a listed date— You can find our schedule on our website.
- If you'd like cut ups or further processing, complete our Cut-Up Instruction Sheet – You can find it on our website. Please note that your chickens must fit our weight criteria for any boneless cut ups – they must dress 6 to 8 lbs. Due to staffing constraints this year, our cut up capacity is very limited.
- Bring in your Form 300 – This was given to you by your hatchery when you purchased your chicks. It contains important information which we require before we process your birds. Without a Form 300 or 3000 (Artisanal Licensed Producers), we will not process you chickens. Turkeys do not require additional forms.

Prepare Your Birds for Processing

- Keep your birds dry and well bedded. Good bedding is important because it reduces the likelihood of breast blisters, broken feathers & gross contamination throughout processing.
- Remove feed troughs entirely the day before slaughter. This is important because birds which are fully fed are more likely to become contaminated. This results in excessive trimming and even condemnations. We also reserve the right to apply a surcharge because it can take 3 times longer to process and trim a bird which is full of feed.
- Always provide easy access to clean water prior to shipping. It is very important to make sure birds are fully hydrated to reduce stress and improve processing.
- Use appropriate cages or crates. You may borrow our crates when they are available. Dog crates are acceptable if the mesh size is fine enough that your birds cannot get stuck and there is a solid floor so that their feet do not get stuck.
- Be kind and gentle when loading chickens. Chickens should be caught by someone who they are familiar with. Use two hands to catch chickens and hold their wings snug against their body.
- Don't over cram crates. Start with 5 chickens per crate, and make sure there is enough room to accommodate 2 more chickens than you have filled. If your chickens are very small, you may be able to fit up to 9 per crate. Leave space between crate stacks for ventilation and use fans to keep birds cool.
- If rain is in the forecast, and you need to tarp your load, be sure to leave lots of space along sides for ventilation.
- Drop your chickens off between 7 and 8 a.m. the day of processing. Have all your forms ready in hand.

Picking Up Your Birds

- We will phone and/or text you once your order is ready. Please provide a cell phone number.
- Come prepared with clean boxes & liners or totes with ice (a 24 pack of frozen water bottles are good too) to keep them cool.
- Commercial producers must use coolers or freezers which are able to maintain 4 degrees C.
- Acceptable form of payment: Debit, Cheques or Cash.