



3F's Poultry and Rabbit Processing, LLC

426643 Highway 266

Checotah, Oklahoma 74426

(918) 843-0232

### **GUIDE TO SERVICES**

**Our Services**– We offer an Oklahoma State inspected slaughtering and processing service for poultry (All breeds of chickens, turkeys, ducks & geese) and rabbits.

**Appointments**– We offer a limited number of public appointments. We process by appointment only.

**Contact**– Contact us to schedule an appointment – Phone: Voice or Text (918) 843-0232

#### **Pre-Appointment Guide-**

**Feed Withdrawal**– All feed sources should be removed at least 18-24 hours before slaughter.

**Water** – Poultry and Rabbits should be supplied with WATER only during the withdrawal period.

**Catching and Loading**– It is especially important to catch and load animals in the calmest manner possible.

**Holding and Transportation**– You will need to transport your own animals and leave them at our facility in your coops/cages. We also allow some producers to trailer their birds without crates/coops however trailer must be left at the facility. Please mark everything with tags or labels that animals cannot chew off. Please use your full name and phone number.

## **Appointment Guide**

**Animal Drop Off** - will be on a Saturday morning between 7:00 am-7:30 am

Upon arrival and before unloading, you are expected to check in to fill out processing paperwork.

An employee will give you directions on where to drop your trailer or where to unload your coops, carriers and cages. You are responsible for unloading.

**Meat pick-up** - Your pick-up appointment will be on Sunday the day after Slaughter

Poultry and Meat products must be picked up on Sunday evening between 3:00 pm-6:00 pm (some orders maybe later or the next day) We will notify you of your balance owed when we contact you for pick-up. Please bring exact CASH (no checks, no credit/debit cards)!

Bring plenty of exceptionally clean ice chests or other suitable containers for product pick-up. You are responsible for loading your poultry and meat products, coolers, cages & coops.

Poultry and Meat Products not picked on the Sunday after slaughter will be considered forfeited and surrendered with ownership transferred to 3F's Poultry and Rabbit Processing, LLC no refunds or credits will be given to customer.

Age and Weight we are expecting your poultry and rabbits to be when you bring them in for processing.

<b>RABBIT:</b>	<b>AGE/ESTIMATED WEIGHT</b>
<b>FRYER</b>	<b>16 WEEKS/ 1.5-3 LBS</b>
<b>ROASTER</b>	<b>+16 WEEKS/VARIES</b>
<b>CHICKENS:</b>	
<b>CORNISH GAME HENS</b>	<b>30 DAYS/UP TO 2 LBS</b>
<b>CORNISH X FRYER</b>	<b>6-8 WEEKS/ 2-4.5 LBS</b>
<b>CORNISH X ROASTER</b>	<b>8-9 WEEKS/4.5-7 LBS</b>
<b>CORNISH X OVER-SIZED</b>	<b>+10 weeks / + 7 LBS</b>
<b>OTHER MEAT BIRDS</b>	<b>9-13 WEEKS/ 2-3 LBS</b>
<b>PULLETS/HENS*NO GIBLETS</b>	<b>FEMALES</b>
<b>COCKERELS/ROOSTERS</b>	<b>MALES</b>
<b>TURKEYS</b>	
<b>HERITAGE BREEDS</b>	<b>24-30 WEEKS/7-24 LBS</b>
<b>BB WHITE/BRONZE</b>	<b>14-16 WEEKS/10-20 LBS</b>
<b>OVERSIZED BBW/BBB</b>	<b>+16 WEEKS/ +21 LBS</b>
<b>WATERFOWL</b>	
<b>MEAT TYPE FRYER DUCKLING</b>	<b>7- 8 WEEKS</b>
<b>MEAT TYPE ROASTER DUCKLING</b>	<b>12.5-18 WEEKS</b>
<b>OLD DUCKS</b>	<b>MATURE - EXTRA SERVICES</b>
<b>MUSCOVY FRYER DUCKLING</b>	<b>7-8 WEEKS</b>
<b>MUSCOVY ROASTER DUCKLING</b>	<b>12.5-18 WEEKS.</b>
<b>YOUNG GOSLING</b>	<b>9, 15, &amp; 20 WEEKS</b>
<b>OLD MUSCOVY/OLD GOOSE</b>	<b>MATURE- EXTRA SERVICES</b>

# Meat Processing In Oklahoma

## Federally Inspected

- Must register and be approved by USDA, FSIS
- Livestock and facilities are inspected; a USDA, FSIS inspector must be onsite when livestock are harvested and daily during processing.
- Product can be sold and shipped globally
- Must create, implement and maintain HACCP and SSOP plans
- Must meet federal facility standards
- The plant is responsible for paying overtime of inspectors

## Talmadge-Aiken Act

- Federal Plant with state employed inspectors
- All requirements and allowances are the same as federally inspected plants

## State Inspected

- Must register and be approved by ODAFF
- ODAFF inspector must be onsite when livestock are harvested and at some point daily when processing is taking place.
- Product can only be sold within Oklahoma
- Must create, implement, and maintain HACCP and SSOP plans
- Livestock and facilities are inspected
- The plant is responsible for paying overtime of inspectors

## Custom Exempt

- Must register and be approved by ODAFF
- Quarterly sanitation checks by ODAFF
- No inspection of livestock
- Meat cannot be sold or donated: must be consumed by family or non-paying guests of the owner of the livestock

## Mobile Farm Slaughter

- Must register and be approved by ODAFF
- These units may be custom exempt or state inspected and meet the corresponding requirements.



OKLAHOMA  
Dept. of Agriculture,  
Food and Forestry