



# 3Fs



**3F's Poultry and Rabbit Processing LLC**

**426643 Highway 266**

**Checotah, Oklahoma 74426**

**(918) 843-0232**

## Guide to Processing Services

- **Our Services**– We offer an Oklahoma State inspected slaughtering and processing service for poultry and rabbits.
- **Appointments**– We offer a limited number of public appointments. We process by appointment only. Our services are available for all breeds and ages of chickens, turkeys, ducks, geese, guinea fowl & rabbits.
- **Contact**– Contact us to schedule an appointment – Phone: Voice or Text (918) 843-0232
- **Pre-Appointment Guide**
  - **Feed Withdrawal**– All feed sources **MUST** be removed at least 18-24 hours before slaughter. Failure to withdraw feed will result in a \$1 per bird violation fee being added to your invoice.
  - **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 prefer plastic poultry crates/coops, but we can work with dog crates or homemade coops. 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 the animals cannot chew or peck off. Please use your full name and phone number.
- **Appointment Guide**
  - **Animal Drop-Off** – Your drop-off appointment will be on a Saturday morning at 7:00 am. All poultry and rabbits **MUST** be in place by 7:30 am. All poultry and rabbits are subject to an anti-mortem inspection by 3F's and an Oklahoma State Inspector. Any animal failing inspection will be condemned. Dead poultry and rabbits upon arrival inspection will be discarded. 3F's is not responsible for condemned poultry and rabbits. If you are late or wish to cancel your appointment, please contact 3F's at (918) 843-0232, we will give you further directions.
- Upon arrival and before unloading, you are expected to check in to fill out processing paperwork. If you have specific needs or instructions, please feel free to print it out or

write it and leave it with your paperwork. If you have labels that you wish for us to apply at packaging, please supply those at drop off.

- An employee will give you directions on where to drop your trailer or where to unload your coops, carriers, and cages. We have employees available but there may be time that you are responsible for unloading.
- Processing
  - Bruised or broken parts will be trimmed or removed per the inspector's request. This bruising will sometimes happen during or prior to travel and will result in a bird with missing parts.
  - Excess Breast blisters or damaged skin may be trimmed if it slows down processing you may be required to pay an additional fee for excess trimming.
  - Animals may be condemned for airsacculitis, septicemia, or other conditions that are not determined or detected until evisceration.
  - 3F's is not responsible for loss of birds during holding or after arrival at the facility or because of normal processing.
  - Remember you may lose whole birds, pieces such as wings, legs, thighs, breasts etc.
- Meat pick-up
- Your pick-up appointment will be:
  - Next day – Sunday 3:00 pm – 5:00 pm
  - Second day – Monday 9:00 am -11:00 am
    - These times are extremely strict it cost money to keep machinery running and employees on hand to help you load. Please note the times and be on time. Poultry and Meat products must be picked up at appointment times give to everyone.
    - Poultry and Meat Products not picked up by the end of your appointment 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.
  - 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.