

The University of Arizona Food Products & Safety Lab Custom Slaughter Agreement

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FPSL USE ONLY

Initials _____

Customer Name:	Phone Number:	Email:	Address:
Animal Species:	Animal Weight:	Animal Tag Number/Description:	

Thank you for selecting The University of Arizona’s FPSL. This Agreement outlines the terms of our services and the expectations and responsibilities we share with customers.

1. Delivery of Livestock to FPSL

Please be aware that ALL livestock delivered for harvest must be in sound condition, with no known diseases, and must be able to walk in on their own. We DO NOT accept downers or dead livestock for processing. FPSL maintains adequate facilities to hold livestock available with fresh water and feed. All animals are required to be delivered to the FPSL at least 24 hours before harvesting. Each animal must possess an identification number, which will be used for specific identification of the animal from the time of harvesting through retail cuts.

2. Harvest, Processing, and Customer Pick-Up

Cutting instructions need to be filled out the day of animal delivery with no exceptions. If cutting instructions are not filled out, the animal will be cut standard. Live, hot and cold carcass weights will be recorded. A harvesting fee will be charged and a fee will be assessed on cold carcass weight for processing the carcass into retail or primal cuts. There are extra charges for additional processing and additional charges if the customer requests return of organ meats, hide and/or head. Animals will be harvested, chilled, cut to specifications, freezer paper wrapped or vacuum packaged, boxed and frozen. Carcass data will be collected and provided if requested by Customer at the time of livestock delivery. All carcass weights are performed on scales Certified by the Pima Co Scales. All carcasses will be processed separately and tracked according to carcass number throughout the process to assure that you get the animal that you dropped off. Weights of trim, fat and bone are recorded. Average processing time for a beef is 2-4 weeks from time of slaughter, based on a 2 week dry age hanging time or longer if requested. Average processing time for a hog/sheep/goat is 1-2 weeks from time of slaughter, based on a one week hanging time. Add another 1-2 weeks for processing if having curing done. Processing may take longer during busier parts of the year. Carcass cut out is dependent on degree of finish, age, breed of animal and/or cutting instructions. All meat is to be picked up within 2 months of animal drop-off. You will be contacted once at time of completion of the order. If meat is not picked up within the 2 month period, meat ownership will transfer to the Food Product and Safety Lab. Special cases may be excused if FPSL is contacted. **Payment is expected in full before or upon picking up the products.**

3. Customer Risk and Acknowledgments.

- Customer certifies that any cattle delivered to the FPSL is: **less than 30 months of age** **greater than 30 months of age**. Specific Risk Material (brain, head, eyes, spinal cord, vertebral column, tonsils and distal ileum of the small intestine of all cattle that are 30 months of age or older) will be removed and disposed of according to USDA FSIS regulations.
- The Food Product and Safety Lab is not responsible for loss of livestock in case of accidental death of the animal on FPSL premises or upon trucking prior to harvesting.
- All live animals and carcasses are subject to USDA FSIS regulations. Anti-mortem and post-mortem inspection will be performed by a USDA FSIS inspector. Customers bear the risk of condemned livestock or meat.
- **Payment terms:** harvesting fees due at time of signing and remaining amount due upon receipt of final product. Safe handling practices after pick up are the responsibility of the customer. The FPSL accepts no responsibility for the meat once it leaves the premises.
- **Customer expressly attests that no antibiotic residue will be found in the animal if tested.** Customer bears the risk of condemned meat that is due to positive antibacterial residue tests that may be conducted.

I acknowledge that I have read and agree to the Terms above and am aware of the [returns/refunds](#) policy as a condition of delivering an animal to the FPSL for service.

Animals will not be processed until signed by the customer.

Print Customer Name

Customer Signature

Date

Offal Yes: ___ No: ___

FPSL STANDARD CUTS

<u>Beef</u>	<u>Pork</u>	<u>Lamb/Goat</u>
<p>1" thick Rib steak 1" thick T-bone steak 1" thick Tenderloin steak 1" thick Top Sirloin steak 3/4" thick Top Round steak 3/4" Chuck steaks Top round roast Bottom round roast Flank steak Tri-tip Chuck roast Rump roast Sirloin Tip roast Short Ribs BBQ ribs Stew meat 1lbs/pkg. Ground beef 2lbs/pkg. All steaks will be wrapped 2 or more/pkg. All roast will be wrapped 1/pkg.</p>	<p>Ham- cut in 1/2 Thick cut ham slices Bacon Pork seasoned sausage 3/4" Pork Chops 3/4" Shoulder steak Boston butt roast Shoulder roast Spare Ribs All Chops will be wrapped 2/pkg. All roast will be wrapped 1/pkg.</p>	<p>1 " Lamb Chops 1" Sirloin chops 1" Shoulder chops Shoulder roast Lamb riblets Leg of Lamb cut in 1/2 Stew meat- Ground Lamb All Chops will be wrapped 2 /pkg. All roast will be wrapped 1/pkg.</p>