

Custom Label	Prior Set Up Required. Accepted December – April only.
Fresh Pick Up	1-2 Days After Slaughter Appointment 3PM – 5PM No Fresh Pick up for any Ground Products
Frozen Pick Up	Monday – Wednesday 8AM – 4PM week following Slaughter Appointment
Classic Cold Storage	1050 Progress St, Greenville, OH 45331 866-526-8050 Call for an appointment prior to pick up!
Minimum Flock	100 Chickens per Slaughter Appointment
Giblets/Feet	Own Giblets are not guaranteed. No custom labeling.
Ranger Breeds	Cutting Yes – Boning/Grinding No
Whole Chickens	Minimum 50 Chickens
Whole Cut Up	Minimum 100 Chickens 9 Piece Cut Packaged as one chicken
Cut Up & Separate	Minimum 100 Chickens
Drum Quarters	Too large birds (6+ lb dressed) will not fit in packager, subject to discretion
BLSL Thighs	Too small birds (3- lb dressed) are too labor intensive, subject to discretion
Drum Boning	Too small birds (3- lb dressed) are too labor intensive, subject to discretion
2 Piece Cut Wings	Too small birds (3- lb dressed) are too labor intensive, subject to discretion
Backs	Choose One option per appointment
Grinding	100lb Minimum Per Batch (Batch is a finished product)
Condemns	Chickens unfit for human consumption are subject to condemnation and condemn fees. Fees for DOA also apply.
Drop Off	7AM – 9AM morning of slaughter unless otherwise arranged Crates must be on pallets accessible by forklift. Or be prepared to manually put your crates on pallets upon arrival. The flock most ready to be brought inside will be the flock up next.
Cut Sheets	Due the Friday before your slaughter appointment Jeremy@KingsPoultryFarm.com
	-If you do not see it on the cut sheet there is a reason, please refrain from making your own rules!-
Finance Charges	Past Due invoices will be charged 1.5% per month

*This list is intended to be as complete as possible but is surely not all inclusive.
 Revisions will be made as they arise.*