



Inspected Processing Rate Card

Processing charges include take-down, cutting, grinding, wrapping in poly & paper, freezing, and hide disposal. A \$25 handling fee is added when the beef hide is not disposed of.

BEEF / BISON

Large Breed (up to 900 pounds)

Add \$25 per 1/4 for carcass hanging over 900 pounds

1/4 - \$195 | 1/2 - \$380 | Whole - \$740

Small Breed (up to 600 pounds)

This rate may be used if two or more beef are scheduled at the same time, any of them being a small breed.

Large breed rates apply otherwise.

1/4 - \$120 | 1/2 - \$230 | Whole - \$440

30+ beef, add a \$25 handling fee per animal

PORK

Skinned Processing (\$80 minimum applies)

\$1.00 per pound of hanging carcass weight

Scald Processing

\$90 per pig, plus \$0.65 per pound of carcass weight over 80 pounds

LAMB / GOAT

\$155 per head (\$100 per head if 6 or more are scheduled together)

STANDARD VALUE-ADD OPTIONS

Cure &/or Smoke - \$1.50 per pound

Fresh Seasoning - \$0.65 per pound
10 pound minimum

Breakfast Sausage | Sweet Italian | Hot Italian | Bratwurst
Spicy Chorizo (a \$0.20 extra charge applies)

Patties & Skinless Links - \$0.65 per pound
10 pound minimum

Cased Links - \$1.30 to \$1.85 per pound
25 pound minimum

Cased in natural pork casing - \$1.30 per pound
Cased in natural lamb casing - \$1.85 per pound

COOKED PROCESSED MEAT OPTIONS

View the full selection of offerings at

[www.storycitylocker.com/
inspectedprocessing.aspx](http://www.storycitylocker.com/inspectedprocessing.aspx)

\$25 EXTRA HANDLING CHARGES

All Ground Processing

Applies when over 80% of the harvest is ground

Single Cut Packaging

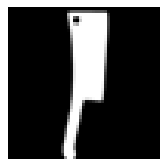
1/8 or 1/3 Carcass Processing, per portion



2017 State of Iowa Inspected Processing Services and Rates

Story City Locker

236 W. Broad Street | Story City, IA 50248
(515) 733-6328 | www.storycitylocker.com
HRS: Mon - Fri 8 am to 5:30 pm, Sat. 8 am - Noon



STORY CITY LOCKER

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The State of Iowa Inspected Legend with Story City Locker's establishment number.

Why process under State of Iowa Inspection?

The Iowa Legend printed on your packaged meat means....

the meat may enter commerce in Iowa.

Without inspection, processing is packaged with 'Not For Sale' labeling; this is the right option for 'direct to end-consumer' sales.

Can meat commodities made under State of Iowa Inspection be sold outside of Iowa?

Yes. There is a restriction that requires a few points of clarification though:

- State of Iowa inspected meat may not re-enter commerce outside of Iowa. If the out of state buyer intends to consume the meat themselves (not sell it), the sale is allowed.
- Sales of Iowa inspected meat must record through the Iowa Department of Revenue. Each farmer's market reports its commerce through its respective State Department of Revenue; Iowa inspected products may not be sold at farmer's markets outside of Iowa for this reason.

SCL's Terms of Engagement for Inspected Harvest

Wednesday & Thursday are days for inspection.

Reserving harvest 60 days in advance is advised. Call us or request a date online at <http://www.storycitylocker.com/request-a-harvest-date-online.aspx>

Our terms of engagement are important for assuring accurate customer service. The customer service team of three engages with 180 – 240 processing customers each week.

Animal deliveries for inspected harvest may arrive Tues. – Thurs.:

**the day before, 2 pm – 4 pm
OR the day of, 7 am – 8 am**

We receive animals only during these times.

Provide cutting instructions before or at the time of animal delivery, to waive a \$15 per set of instructions charge.

Call us or submit instructions online at www.storycitylocker.com/forms.aspx.

A third-party label including your business name and address is an option.

A one-time \$25 set up fee applies. Include your logo for an additional \$25 set up fee.

Pricing can be added to labeling IF your pricing is provided before or at the time of animal delivery.

A \$25 fee applies. Call us or include the pricing in notes when submitting instructions online.

Bone in cuts are packaged in poly & butcher paper.

Vacuum packaging is an option for boneless cuts. An \$0.80 per pound rate applies.

**Pork takes 10 days to process.
Beef takes 14 days to process.**

3 days after processing is complete, freezer storage charges are added, \$10 per day, to billing. Please plan pick up accordingly, at the time of animal drop off.

Processing may be picked up after full payment of invoicing has been received.

Partial pick up is discouraged.

Daily freezer storage charges (\$10 per day) are invoiced when the full volume of products from a harvest are not picked up in entirety. Please plan accordingly.

Recipe and new product development services are available in March and April.

A \$100 per recipe fee applies. It takes at least 30 days to develop product through to satisfaction, and at least 90 days to complete recipe and label approvals with the State of Iowa. Please plan accordingly.