

# COUNTRY MEAT SHOP

**EFFECTIVE JAN. 1, 2016-** We will only accept clean, boneless fresh or frozen deer meat (from the current season only). Use clear gallon zip-lock bags or other clear, food-safe bags. No trash bags, grocery bags, or anything that will leak. We will not accept meat in grocery bags or trash bags because of the chemicals, scents, and preservatives used to make those bags. If you bring your meat in a cooler, it must still be in clear bags with no loose ice (keep ice in bags). Drain any water from your cooler(s) upon arrival. Remember to bring your deer tag with confirmation number written on it. We are required by law to have information from your deer tag(s). We cannot accept any boneless or whole deer without a valid deer tag. All meat must be cleaned to our standards. We have the right to refuse any meat that is of questionable quality. If it does not meet our clean standards, you will be assessed a cleaning fee. We will inspect your venison upon arrival and again before we make it into product ensuring it is clean. Boneless carry-in meat can only be ground into burger or made into specialty products. We will not cut custom steaks (loin steaks, round steaks, etc.) or make stew meat. Use the following checklist to make sure you are following our policy.

- No bone-in meat or quarters. **BONELESS ONLY.**
- Make sure meat is **CLEAN** (this means no hair, leaves, or other debris. Cut off any bloodshot meat)
- Make sure cleaned meat is in **CLEAR FOOD-SAFE** bags. **NO** grocery bags or trash bags.
- Meat in coolers must be in clear bags with **NO LOOSE ICE** and **DRAINED** of all water.
- Your bags must have **NO LEAKS.**
- YOU MUST HAVE YOUR DEER TAG WITH CONFIRMATION NUMBER** (or the app).
- Only meat from the **CURRENT SEASON** is accepted.