

## New Meat Processing Plants A Guide for Planning Phase II

Category / Area	
Type of Enterprise	<ul> <li>Sole Proprietorship</li> <li>Partnership</li> <li>Co-operative</li> <li>Domestic Limited Liability Company</li> <li>Other (specify)</li> </ul>
Business	Plant Type:
Inspection	<ul> <li>Federal (USDA),</li> <li>State (ODA),</li> <li>Custom (ODA)</li> <li>Cooperative Interstate Service (CIS)</li> </ul> Provide Contact and have paperwork ready
Location	Where are you planning to build? Paved access and major highway access? Make it as easy as possible for producers to get there and leave.
Livestock, Livestock Producers and Procurement	Who are the producer's customers? How reliable are they?  Where are they and what kind of commitment can we get from the producers? Can we get written commitments?

	How many species (#) will be processed weekly/annually? What percent cattle, sheep, goats, and hogs? Any wild game?
Equipment	Equipment needed for all livestock specie
Refrigeration/Electric/HVAC Floors/Cooler	Plans and company contracts
Holding Pens (if applicable)	Holding pen designs: Covered? Stressless handling is becoming a consumer issue.
Environment	Wastewater issues. Lagoons. Have you had any discussions with your state Department of Environmental Protective Agency Quality (EPA) and the Department of Agriculture?
Labor	How many is needed?
	How do we hire qualified and reliable personnel?
Customers	Who are your customers? Do you know their demands and needs?
Markets	Will you help producers find markets? (if applicable)
	Or do they already have the markets established? Steaks sell fast but where are they going with their ground meat?
	How would your product differ from existing meat products in the market?
Building Plans	Have you found a qualified architect to draft blueprints, one who has designed successful processing plants in the past? One possibility is a license to use plans already proven successful
Contractor(s)	How do you find a qualified general contractor to build the plant?