3BR Custom Cuts FAQ

Q: Is this a feed lot or will there be a feed lot on the property?

A: No. We'll have a small number of pens for day use only.

Q: How many animals will be on site?

A: Approximately 20-30 head will rotate through temporary holding pens during a full-day.

Q: How many animals will be processed?

A: Our maximum capacity will be about 20-30 head a day, depending on the species.

Q: What type of animals will be processed?

A: Beef, Pork, Lamb, Goat, Game

Q: Who oversees the safety, health, and cleanliness of the facility?

A: Bonnie Toland is the on-site Managing Partner. USDA Inspectors will also be onsite daily.

Q: What happens to the inedible parts of the animals you process?

A: Inedible waste is sealed in drums and kept refrigerated while awaiting frequent pickup.

Q: What happens to the water that is used in the processing facility?

A: There is an engineered multi-step system for filtering all water. We will be compliant with all codes and the capturing and filtering processes will be inspected regularly.

Q: How will you access water for the processing facility?

A: We are purchasing water rights from an approved private water bank to operate the facility per county requirements.

Q: Will you be expanding or building later?

A: There will be no expansion of the building or processing capacity in the future.

Q: How will traffic be managed?

A: There will not be a significant impact on the County roads serving our facility, so no additional mitigation is necessary.

Q: Will there be large trucks coming through all hours of the day and night?

A: Regular operating hours will be 8am to 5pm, Monday – Friday, with some seasonal exceptions for individuals.

Q: Will you process single animals, for personal use, not for commercial sale?

A: Yes. A large percentage of our processing will be for families.

Q: Do all animals have to be U.S.D.A. inspected?

A: No. Livestock and Game processed for individual use doesn't have to be U.S.D.A. inspected.