
A Directory of Alabama's Custom Livestock Slaughter and Meat Processing Facilities

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**Additional information regarding this project may be accessed at
<http://www.ag.auburn.edu/aaes/communications/agecon/ae43meat.pdf>.**

Information contained herein is available to all persons without regard to race, color, sex, or national origin.

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Directory of Alabama's Livestock Slaughter and Meat Processing Facilities

Walt Prevatt, Deacue Fields, and Chris Kerth

INTRODUCTION

Alabama livestock farmers are in need of alternatives that will add value to what they produce and thereby improve their net farm incomes. The vast majority of Alabama livestock farmers are not currently being fully paid for the products they provide.

Likewise, demand for the services offered by most custom livestock slaughter and processing facilities in Alabama have significantly declined over the last three decades. A number of these businesses have closed and those remaining are experiencing substantially lower volumes of business and declining net income.

While livestock farmers have traditionally sold whole or half carcasses to their neighbors and other consumers, this style of marketing does not fit the lifestyles of most of today's consumers. Only a small percentage of consumers today have large capacity freezers. Also, most consumers today prefer meals that require minimal preparation and that can be prepared quickly.

As a response to this situation, some innovative livestock farmers are attempting to develop value-added markets for their meat. They would like to identify locally produced meat products that consumers would buy at a price that would cover their costs of production.

This publication provides important information for individual farm families, consumers, value-added entrepreneurs, and agricultural leaders. The results presented in this publication represent one of the three objectives of the 2005 USDA grant received by the Alabama Cattleman's Foundation entitled "Alabama-grown, forage fed beef."

The Alabama custom livestock slaughter and processing facilities are identified in this publication. Specific information pertaining to contact information (name, address, and phone number), type of inspection (state or federally inspected), and maximum weekly capacity (cattle, deer, and hogs) were collected. This information can assist livestock farmers, consumers, value-added entrepreneurs, and agricultural leaders in the development of new market opportunities for value-added products and enterprises that will enhance commerce within the state of Alabama.

DESCRIPTION OF STUDY

A two-page survey was developed to collect information that would help describe Alabama's custom livestock slaughter and processing businesses. A listing of custom livestock slaughter and processing businesses was obtained from the Alabama Department of Agriculture and Industries. The survey instrument was developed, field tested, and distributed to 29 business firms by the Alabama Cooperative Extension System and the College of Agriculture at Auburn University during August 2005.

The survey requested business contact information (corrected name, address, and phone number), the type of inspection status (state or federal inspection), and the maximum weekly capacity of their facility (head of cattle, deer, and hogs). This information was used to prepare alphabetical and county directories of the custom livestock slaughter and processing businesses in Alabama.

After two mailings of the survey and a follow-up phone call to each non-respondent, a total of 15 respondents provided information for the directory (approximately a 52 percent response rate). The non-respondents contacted via phone gave various reasons for not participating in the survey such as: "did not have the time"; "plan to down-size business"; "plan to close their business"; "were not interested in value-added meat production or sales"; and "the information requested was confidential."

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DESCRIPTION OF THE SLAUGHTER INDUSTRY

In 1906, the U.S. Congress enacted the country's first meat inspection laws by requiring all meat sold to foreign countries, the federal government, and across state lines to be inspected. In 1967, the Wholesome Meat Act was passed by the U.S. Congress. This act required all meat entering commerce in the U.S. (slaughter and processing) to be inspected by standards "at least equal to" those of the federal inspection system. A provision included in the Wholesome Meat Act of 1967 allowed states to pass state laws providing guidelines to administer their own state programs that would be identical to the federal provisions. Otherwise, states choosing not to do so would be administered by the federal system.

Although the state-inspected plants meet federal inspection standards, meat products from state-inspected facilities are not allowed to enter interstate commerce (cross state lines). Thus, meat from state-inspected facilities may be sold only within the state it is inspected. Today more than half of the states have opted out of state inspection programs and rely totally on federal inspection.

The current federal inspection program for meat and poultry is administered through the Food Safety and Inspection Service (FSIS). The FSIS is the public health agency of the USDA. FSIS conducts inspections of all raw meat and poultry sold in interstate commerce and monitors the distribution of meat and poultry products after they leave federally inspected plants.

A custom meat facility is not required to be state or federally inspected when the animal to be slaughtered or the meat to be processed does not belong to the establishment and when the meat product will not enter commerce. These facilities, which offer services of livestock slaughter and/or processing on a custom basis (for owners of a product that will not enter commerce) are referred to as "custom livestock slaughter and processing facilities." While these custom livestock slaughter and processing facilities do not require a state or federal inspection status, they are still subject to regulations by the State Department of Agriculture. In many states, the requirements and regulations for the inspected and custom meat facilities are the same. Custom meat facilities in Alabama must conform to the same federally mandated Good Manufacturing Practices (GMP) as federally inspected plants.

In Alabama, state and federal inspection are provided at no direct charge to the meat facility, unless it is necessary for the inspector to work overtime. In this case, the overtime costs are paid by the meat facility. Additionally, the meat facility is responsible for providing office space for the inspector.

In order to receive federal inspection, a meat facility must apply to the USDA Food Safety and Inspection Service (FSIS) for a "grant of inspection" to become an "official establishment" for meat, poultry, or both. The application must specify the livestock slaughter and meat processing activities that need inspection (i.e. slaughtering, boning, fabricating, curing, formulating). The meat facility must be adequately described in a diagram or schematic with a written narrative. In order to receive a grant of inspection, the establishment must develop and implement a Hazard Analysis and Critical Control Points (HACCP) plan, adopt Sanitation Standard Operating Procedures (SSOP), conduct *E. coli* tests, comply with regulations on *Salmonella* standards, maintain and monitor sanitary conditions, remain fit to engage in business, maintain a pest management plan, and comply with Occupational Safety and Health Administration (OSHA) standards.

In order to receive state inspection, a meat facility must apply to the State of Alabama, Department of Agriculture and Industries, Meat and Poultry Inspection Section, located in Montgomery, Alabama. The state inspection process requires similar documentation as with the federal inspection application.

Meat entering commerce must be inspected at various stages of harvest (slaughter, processing, etc.). In addition, the facilities providing these services must be inspected at each stage. Thus, a meat facility applies for inspection for each specific operation that it wants to perform. Inspection approval is granted independently for each stage or operation.

The two basic operations involved with harvesting livestock include slaughtering and processing. The slaughter operation involves killing livestock and preparing the carcass (removal of hide, feet, head, body cavity contents, etc.) to begin the processing stage. The processing operation can involve numerous possible activities or stages that may range from disassembling the carcass into subunits to making finished products (patties, luncheon meats, heat and serve products, etc.). Many terms are used in the meat industry to describe various aspects of meat processing. Common intermediate stages of meat processing include separating the carcass into primals or subprimals and/or boning which describes removing the meat from the bone to obtain boneless meat for further processing of other products. The manufacturing stage involves processing the meat (cutting, grinding, forming, cooking, packaging, etc.) into finished products such as patties, hot dogs, links, luncheon meats, heat and serve products, etc.

Many of the terms used by the meat industry relate directly to the types of inspection required for commercial meat sales. Thus, beef farmers and other entrepreneurs considering a value-added meat enterprise should first gain a clear understanding of the inspection programs and requirements. This will be extremely helpful to them in identifying meat facilities that can provide the required services and inspection.

Alphabetical Directory of Alabama Custom Livestock Slaughter and Processing Facilities				
Business	Map point¹ (County)	State inspected	Federally inspected	Maximum weekly capacity
AA Processing 6520 Rd 41 Altoona, AL 35952 334-589-2345	1 (Etowah)			
Acker's Slaughterhouse 11065 Pate Road Buhl, AL 35446 205-339-0903	2 (Tuscaloosa)			
Alabama Meat Processors 2213 West Blvd. Montgomery, AL 36108 334-263-2884	3 (Montgomery)			
Blount County Meat Processing 1485 Lincoln Rd Oneonta, AL 35121-4324 205-274-7617	4 ^s (Blount)	Yes		Beef: 20 hd./wk. Deer: 56 hd./wk. Hogs: 30 hd./wk.
Carolina Custom Meats 18551 Sugar Rd Andalusia, AL 36420 334-222-2236	5 (Covington)			Beef: 10 hd./wk. Deer: 75 hd./wk. Hogs: 20 hd./wk.
Cartee's Slaughter House 6791 County Rd 214 Trinity, AL 35673 256-974-7852	6 (Lawrence)			Beef: 15 hd./wk. Deer: 40 hd./wk. Hogs: 10 hd./wk.
Costner's Meats 8800 Highway 179 Boaz, AL 35956 256-593-8728	7 (Etowah)			
Don Heaps Slaughter House 4455 County Road 214 Trinity, AL 35673 256-974-6416	8 (Lawrence)			Beef: 50 hd./wk. Deer: 175 hd./wk. Hogs: 50 hd./wk.
Elba Custom Meat Company, Inc 405 State Road 203 Elba, AL 36323 334-897-2007	9 (Coffee)			Beef: 10 hd./wk. Deer: 20 hd./wk. Hogs: 25 hd./wk.
Florence Frozen Meats 1050 South Court Street Florence, AL 35630	10 (Lauderdale)			
Gary's Custom Meat Processing 6695 Ala Hwy 40 Valley Head, AL 35986	11 (DeKalb)			

continued

¹The custom livestock slaughter and processing facilities are listed in alphabetical order. A map point identifies the county in which the meat facility is located (see page 11 for location map). Map points may include a superscript which denotes "S" for state-inspected and "F" for federally inspected facilities. Map points without superscripts represent businesses that are solely custom meat facilities.

Alphabetical Directory of Alabama Custom Livestock Slaughter and Processing Facilities (cont.)				
Business	Map point (County)	State inspected	Federally inspected	Maximum weekly capacity
Hall's Cold Storage P O Box 450 Hwy 82 E. Gordo AL 35466 205-364-1403	12 (Pickens)			Beef: 40 hd./wk Deer: 200 hd./wk. Hogs: 90 hd./wk
Institutional Service Division P.O. Box 246 Elmore, AL 36025 334-567-1707	13 (Elmore)			
Jerry's Slaughter House 22296 Carey Rd. Athens, AL 35611 256-232-8934	14 (Limestone)			Beef: 12 hd./wk. Deer: 150 hd./wk. Hogs: 25 hd./wk.
Jones Slaughter House 44 Jack Jones Rd Ariton, AL 36311 334-762-2311	15 ^S (Dale)	Yes		Beef: 25 hd./wk.
Kimbrell's Slaughter House 132 Graham Street Saraland, AL 36571 251-675-4204	16 (Mobile)			
Mathews Meat Market 61272 Highway 49 Lineville, AL 36266 256-396-5694	17 ^S (Clay)	Yes		Beef: 30 hd./wk. Deer: 150 hd./wk. Hogs: 30 hd./wk.
Mica Hill Quick Freeze 1084 Punkin Hill Rd. Dadeville, AL 36853 256-825-6894	18 (Tallapoosa)			
Nelson's Meat Co. Route 2 Box 140-J Andalusia, AL 36420	19 (Covington)			
Nevels Custom Meats 1286 Buck Holland Road Geneva, AL 36340 334-684-0960	20 (Geneva)			Beef: 15 hd./wk. Hogs: 15 hd./wk.
O'Guire Farms Inc. 105 County Farm Road Tuscumbia, AL 35674 256-383-3190	21 ^F (Colbert)		Yes	Beef: 15 hd./wk. Deer: 50 hd./wk. Hogs: 20 hd./wk.
Pikeville Deer Processing 5986 Co. Rd.21 Scottsboro AL 35768 205-259-5338	22 (Jackson)			Beef: 15 hd./wk. Deer: 500 hd./wk. Hogs: 30hd./wk.
Reed's Quick Freeze 510 Dunlap Road Clanton, AL 35045 205-755-5392	23 (Chilton)			Beef: 30 hd./wk. Deer: 200 hd./wk. Hogs: 25 hd./wk.

continued

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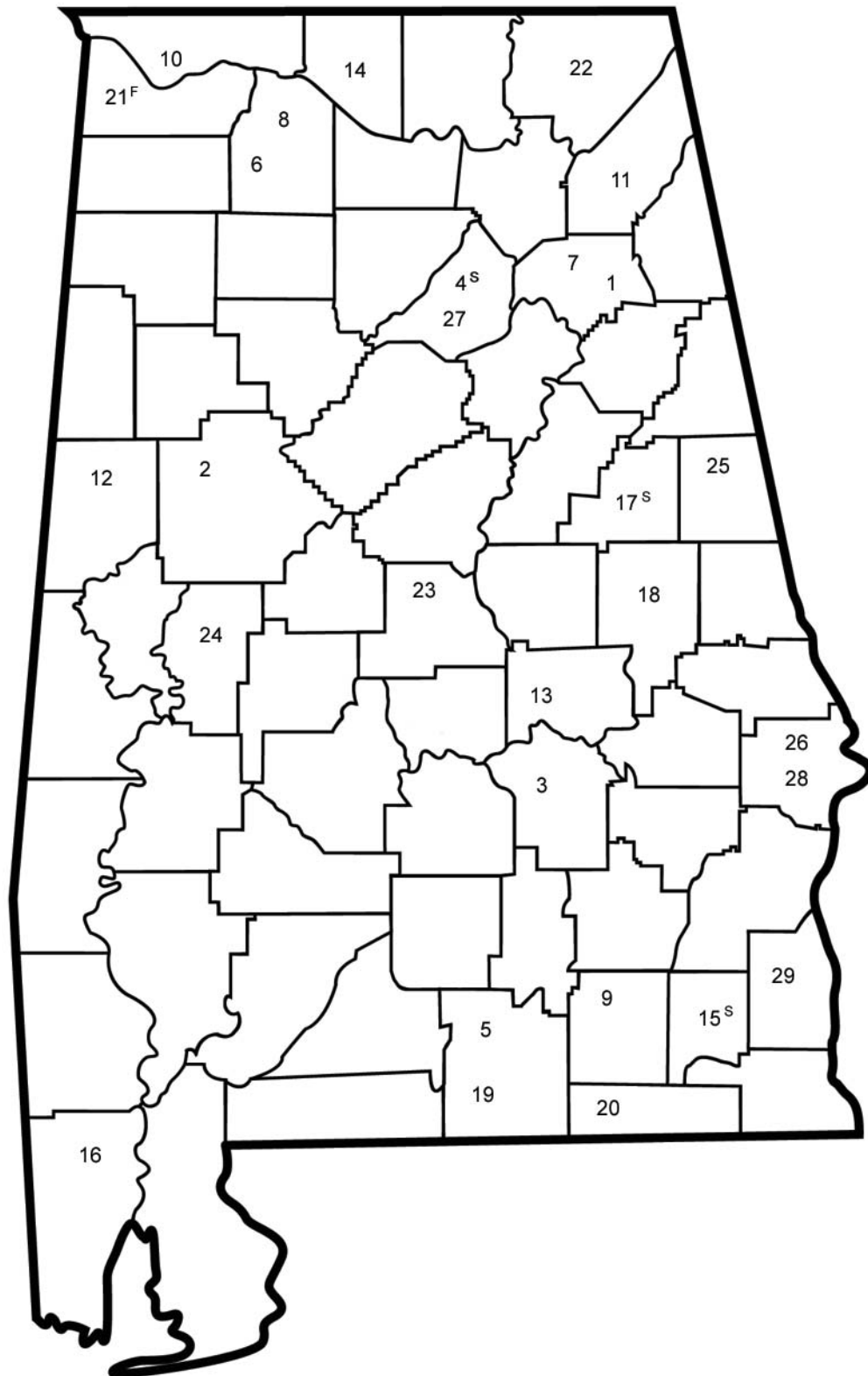
Alphabetical Directory of Alabama Custom Livestock Slaughter and Processing Facilities (cont.)				
Business	Map point (County)	State inspected	Federally inspected	Maximum weekly capacity
Richey's Deer Processing 2050 State Street Greensboro, AL 36744 334-624-1403	24 (Hale)			
Roanoke Packing Company 1004 Chestnut Street Roanoke, AL 36274 334-863-8930	25 (Randolph)			
Seminole Deer Processing 3746 Opelika Rd.1 Phenix City, AL 36870 334-298-1704	26 (Russell)			Deer: 100 hd./wk. Hogs: 2 hd./wk.
Terry's Meat Processing 598 Smith Rd Blountsville, AL 35031 205-429-4263	27 (Blount)			
Wilson's Farm Meat Processing 109 Kirkland Rd. Seale, AL 36875 334-297-4663	28 (Russell)			
Wiregrass Meat Processors, Inc. 824 East Main Street Headland, AL 36345 334-693-2717	29 (Henry)			Beef: 20 hd./wk. Deer: 100 hd./wk. Hogs: 15 hd./wk.

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County Directory of Alabama Custom Livestock Slaughter and Processing Facilities			
County	Map point¹	County	Map point¹
Blount		Henry	
Blount County Meat Processing	4 ^S	Wiregrass Meat Processors	29
Terry's Meat Processing	27		
Chilton		Jackson	
Reed's Quick Freze	23	Pikeville Deer Processing.....	22
Clay		Lauderdale	
Mathews Meat Market	17 ^S	Florence Frozen Meats.....	10
Coffee		Lawrence	
Elba Custom Meat Company.....	9	Cartee's Slaughter House	6
Colbert		Don Heaps Slaughter House.....	8
O'Guirre Farms Inc.....	21 ^F	Limestone	
Covington		Jerry's Slaughter House	14
Carolina Custom Meats	5		
Nelson's Meat Co.	19	Mobile	
Dale		Kimbrell's Slaughter House	16
Jones Slaughter House	15 ^S	Montgomery	
Dekalb		Alabama Meat Processors.....	3
Gary's Custom Meat Processing.....	11	Pickens	
Elmore		Hall's Cold Storage.....	12
Institutional Service Division.....	13	Randolph	
Etowah		Roanoke Packing Company	25
AA Processing	1	Russell	
Costner's Meats	7	Wilson Farm Meat Processing.....	28
Geneva		Seminole Deer Processing	26
Nevels Meat Market.....	20	Tallapoosa	
Hale		Mica Hill Quick Freeze.....	18
Richey's Deer Processing	24	Tuscaloosa	
		Acker's Slaughter House	2

¹The custom livestock slaughter and processing facilities are listed alphabetically by County. The map point identifies the county in which the meat facility is located (see page 11 for location map). Map points may include a superscript which denotes "S" for state-inspected and "F" for federally inspected facilities. Map points without superscripts represent businesses that are solely custom meat facilities.

Map of Alabama Custom Livestock Slaughter and Processing Facilities¹



¹A map point identifies the county in which the meat facility is located (see pages 7-9 for an alphabetical directory of Alabama custom livestock slaughter and processing facilities and see page 10 for a county directory of Alabama custom livestock slaughter and processing facilities). Map points may include a superscript which denotes “S” for state-inspected and “F” for federally inspected facilities. Map points without superscripts represent businesses that are solely custom meat facilities.