

## **Deer Processing Form**

Cooler#
Employee accepting deer\_\_\_\_\_

Name:			Today's Dat	e:				
Phone #:			2 <sup>nd</sup> phone or ema	nil:			-	
Regulations and requirements  No frozen deer.  Deer must be skinned and quartered and in a closed, well iced, non-leaking cooler.  Deer must be picked up as soon as possible after notification. (48 Hours after notification)  Be aware that we will try to get you everything you want but the amount is dependent on the size and condition your deer. We cannot fully process parts that have buckshot or broken bone fragments.  Processing is first in, first out. Deer are processed one at a time. We do not mix your deer, what comes in is the same that goes out. We can not freeze your deer please make arrangements to have them picked up within 48 hours of processing.  GENERAL ITEMS- \$2.99 lb. Finished weight for bulk packaging. 5-10 lb.  *Check off desired items. *					Gender of Harvest: Doe Buck  Harvest #:  (number appointed by DNR website)			
	eer		idded accordingly to your bill. ** <b>The</b> Dunt desired	re is a minimu	m of 5 lbs. p	per item. **		
<u></u> Link	○ Loose	All packaging is	Temperature		Flavor			
\$4.29 lb. \$3.29 lb		in bulk 5-10 lb.	<ul><li> Mild/No Heat</li><li> Medium</li><li> Hot</li></ul>	Vidalia	Onion	O Jalapeno and	l Cheese	
them. I understand that given to Hunters for the responsible for bone fra meat to me but merely	at Ogeechee ca e Hungry by O agments, deer providing a se	annot freeze my de geechee Meat Mar spoilage or other i ervice and I am fully	process my deer in the way I have er and it needs picked up within a ket if not picked up. I also do not ncidence with the meat. I unders responsible for proper storage a . You must Pick up your de	48 hrs. after noti hold Ogeechee I tand Ogeechee I and food handling	fication. I und Meat Market Meat Market, g of the food	derstand that the dee and those affiliated LLC is not providing t product.	r will be	