

# Meat Slaughter & Processing Capacity Survey

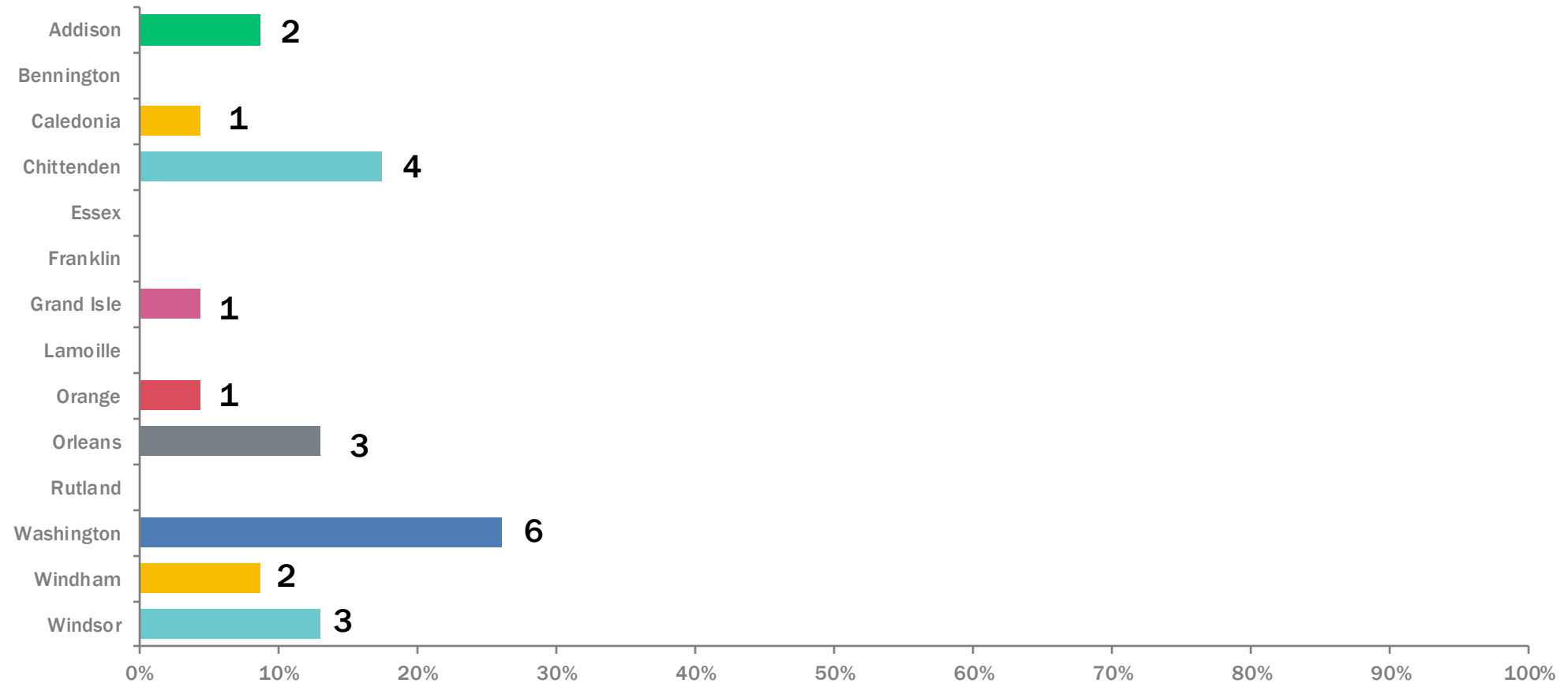
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SPRING 2023

23 RESPONSES

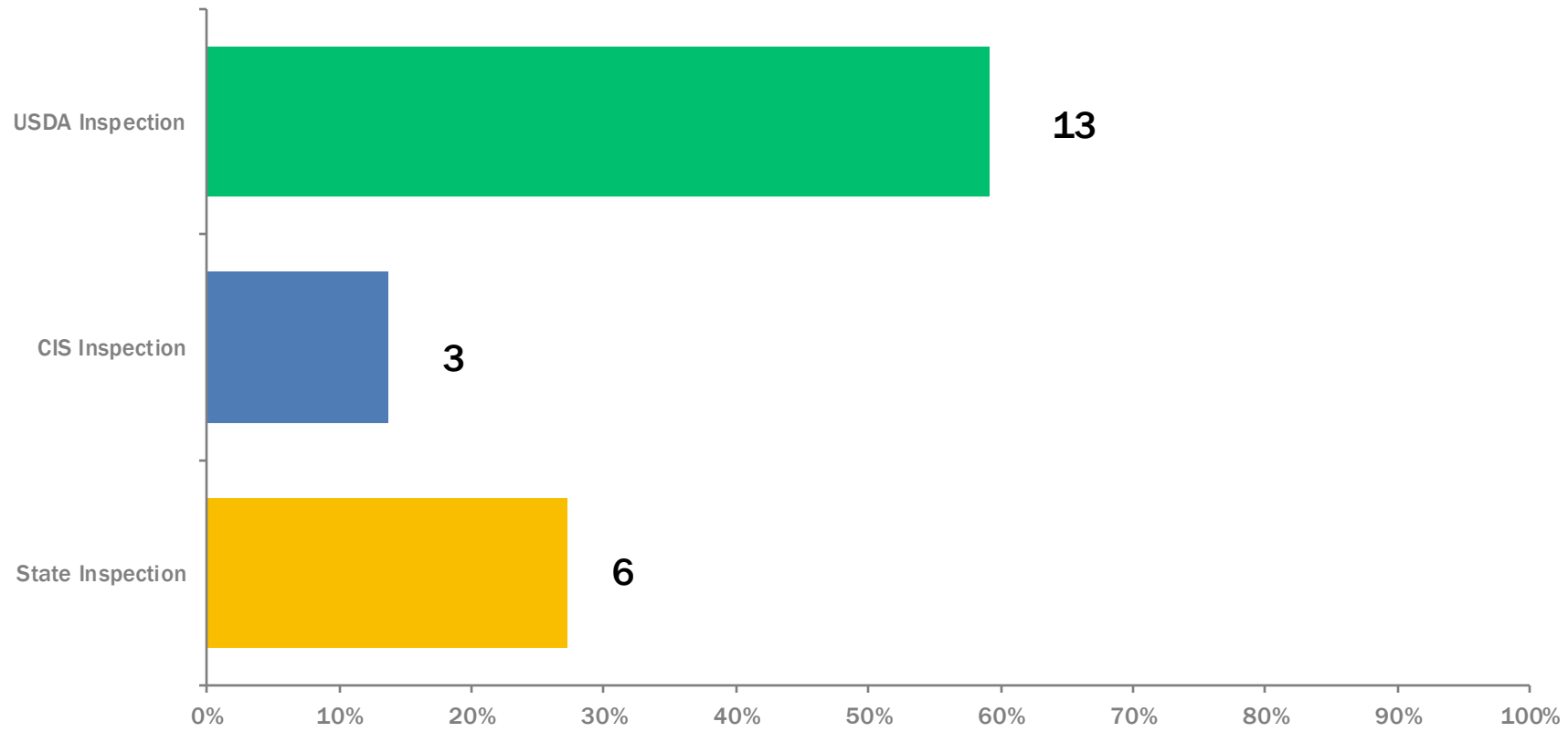


# In which Vermont county is your meat slaughter and/or processing facility located?



# What kind of inspection do you hold?

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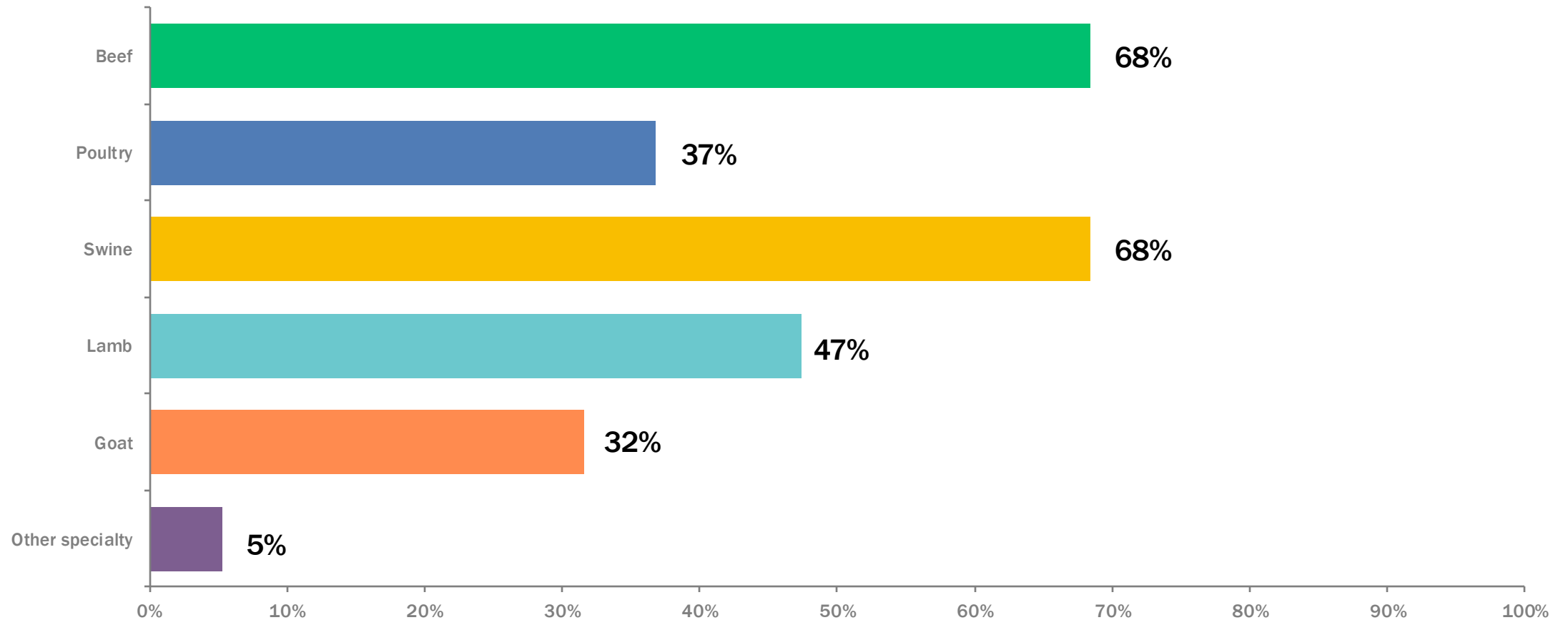
# If State inspected, are you planning to expand into CIS inspection? Why or why not?

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Responses include:

- No, but we are interested
- Yes, it's a great opportunity to expand distribution
- Going for USDA. Few people know what CIS is. Everyone recognizes USDA

# What type(s) of animals do you slaughter and/or process at your facility? (Check all that apply)



# What is your slaughter facility's current throughput capacity per week for beef and/or pigs?

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Responses include:

- 25 beef, 15 pigs, 10 lambs
- 5 -6 pigs, 5-10 sheep and 1-2 beef max.
- 1-10 beef a week 1-15- pigs 1-30 lambs
- Beef: 40 hd/wk Hogs: 100 hd/wk
- Avg 15 beef a week
- Maximum 5,000 pounds/week of raw beef (beef only)
- 36 Beef - Slaughter 12 Beef Per Day - Takes 3.5 Days to Process. 30 Pigs - Slaughter 30 Per Day - Takes 1.5 Days to Process - 8 Hour Days - Beef Take Longer
- 10 beef ,15 pigs
- 15 to 18 beef 15 to 25 hogs
- We don't slaughter. We process into value added

# What is your slaughter facility's current throughput capacity per week for small ruminants (i.e. sheep, goat)?

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Responses include:

- 2-5 lambs
- 200-250hd/wk
- We only do poultry.
- Not a slaughter facility
- Don't really care to slaughter or goats, plant design specifically for beef
- 40 to Slaughter in a Day - 1 Day to Process
- 3 to 20 depending on the time of year

# What is your current processing throughput capacity per week for beef and/or pigs?

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## Responses include:

- We only butcher 1 day a week. We schedule as many as possible depending on the type of animal
- 1-2 beef 1-2 pigs
- 3-5 per week. Beef & Pigs combined
- Capacity is matched to slaughter 40 beef 100 hogs
- 8 pigs
- pork only
- Current throughput is approximately 1/4 cow per week and 1 pig but capable of ~ double that volume
- 20 beef
- Current is about 3,500 pounds/week of raw beef (beef only)
- 36 Beef - Slaughter 12 Beef Per Day - Takes 3.5 Days to Process. 30 Pigs - Slaughter 30 Per Day - Takes 1.5 Days to Process - 8 Hour Days - Beef Take Longer to Process and Kill.
- Currently, we process 600 lbs of salami each week. In addition, we have the capacity to process up to 1200 lbs of sausage (links, bulk packed, smoked) each week and we can smoke and slice up to 60 pork bellies each week. We are not at full capacity for sausage and bacon.
- 12-16 Beef/week 20-25 pigs/week During the fall season, we schedule for 20 pigs/ week but usually more show up then planned. We try to schedule at least 12 beef/week which can increase depending on the size of the beef



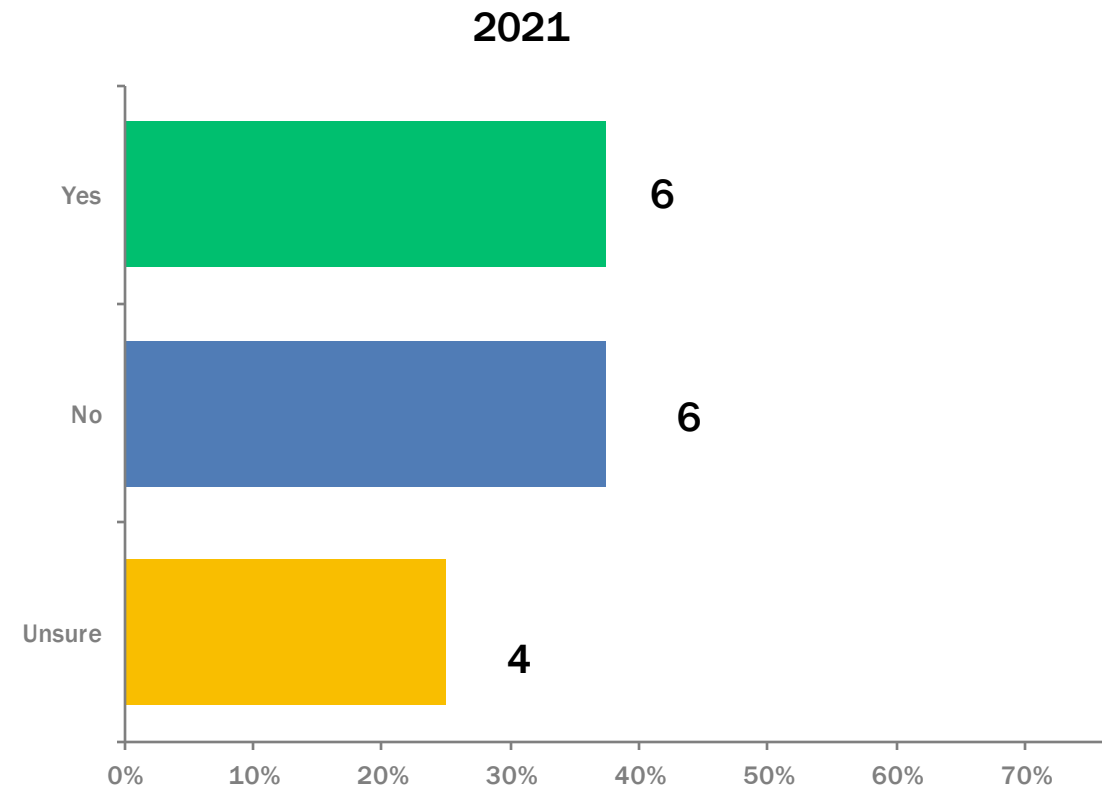
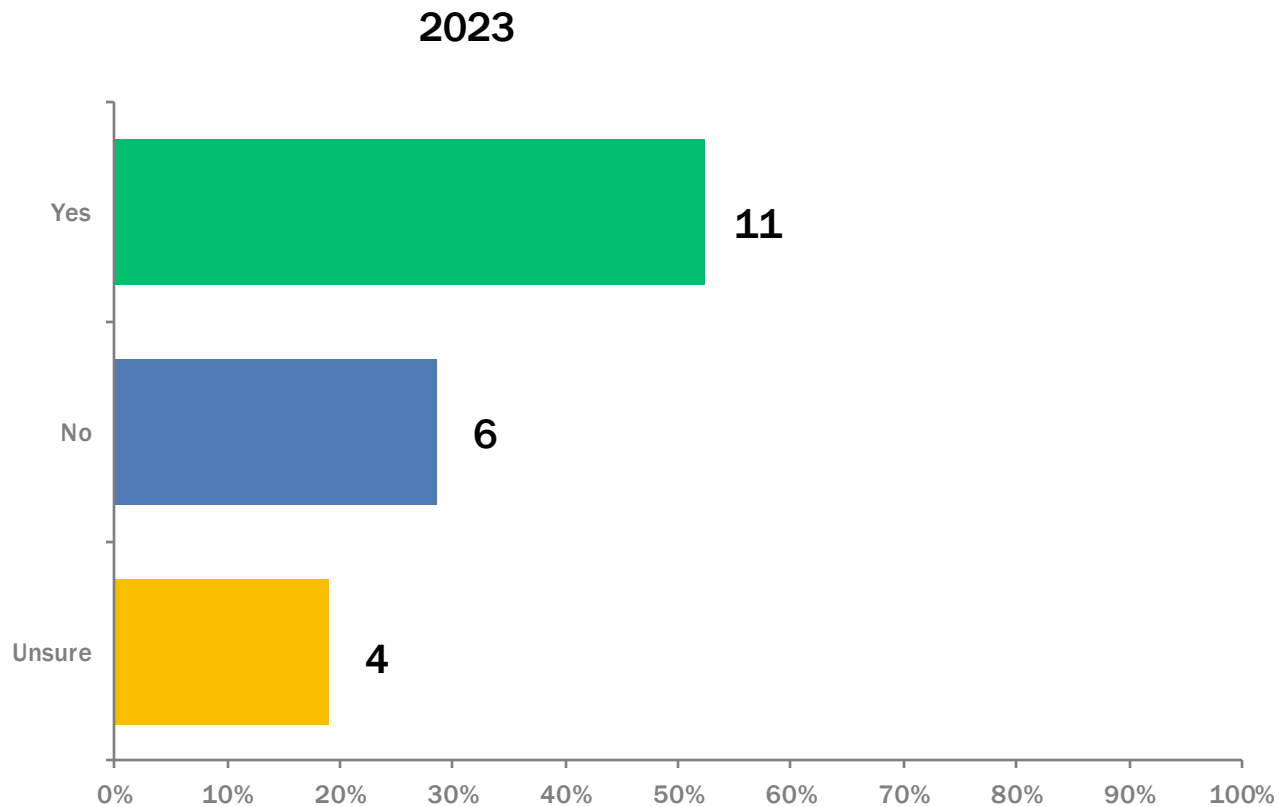
# What is your current processing throughput capacity per week for small ruminants (i.e. sheep, goat)?

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Responses include:

- That depends on the number of we have booked in.
- 1-5 lambs n goats
- 0-1
- 200-250
- we could dry cure a lot of goats!
- 1 per week based on sales volume. Could increase
- 40 to Slaughter in a Day - 1 Day to Process
- We occasionally co-process sheep for a far.. We would have room to do more if a farm/farmer needed help with processing. We would have a 100 pound minimum.

# Are you interested in expanding your facility's capacity?



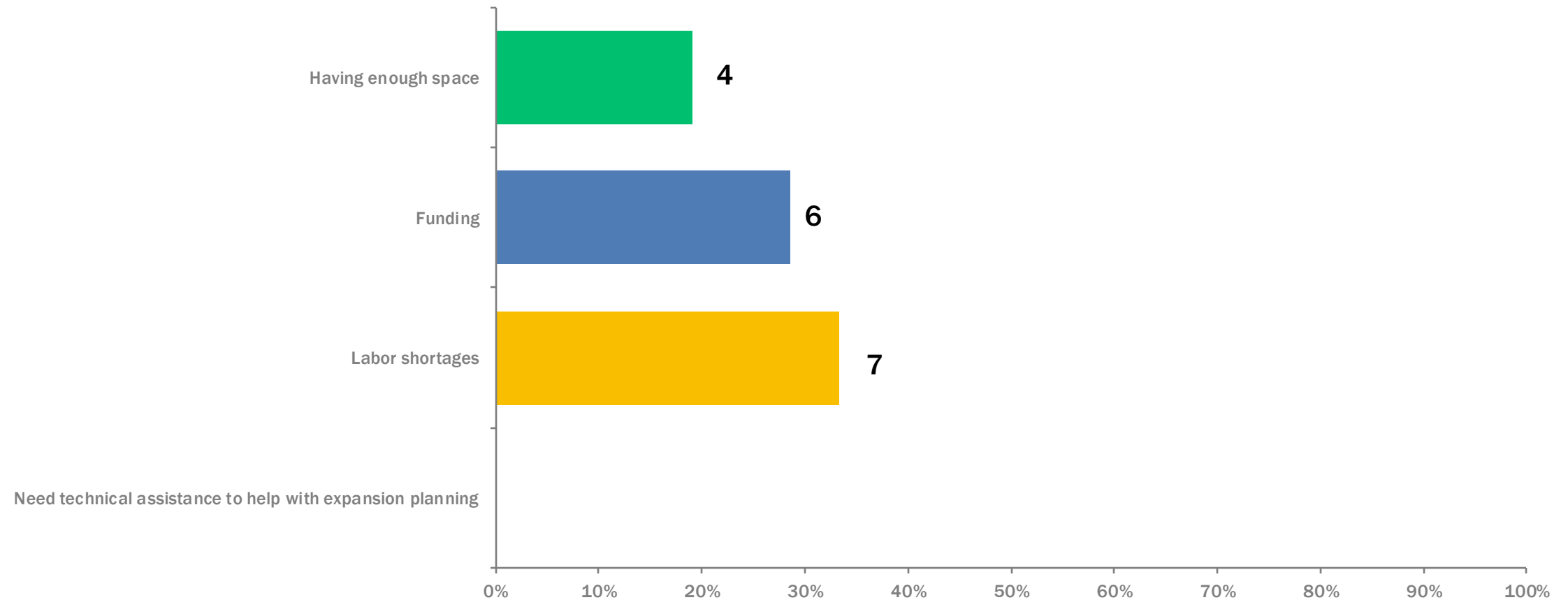
# If you answered yes, please share more about your capacity expansion efforts...

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## Responses include:

- Demand is very seasonal dependent so not sure how this can be accomplished.
- Need more workers
- Planning stages
- Investigating adding a [second part of business].
- Probably not a good fit for everyones needs.
- Shop is new, hoping to grow in sales volume to allow for increased production capacity
- currently have a plan but unsure on when this will happen yet. need to secure funding first.
- Currently, we do not need to expand out facility in order to expand our capacity. We are at full capacity in our curing/drying facility. But, we still have plenty of capacity to make sausage, bacon, and smoked sausages.
- We are in the process of stream lining our cut floor to help with our flow to increase our volume
- Attempting to secure land to build bigger, better facilities. Would like to be able to process 1,000-2,000+ ducks/week
- We are in the middle of a complete rebuild of our facility....We also intend at a later time provide curing and smoking

# What is your largest barrier to facility expansion?



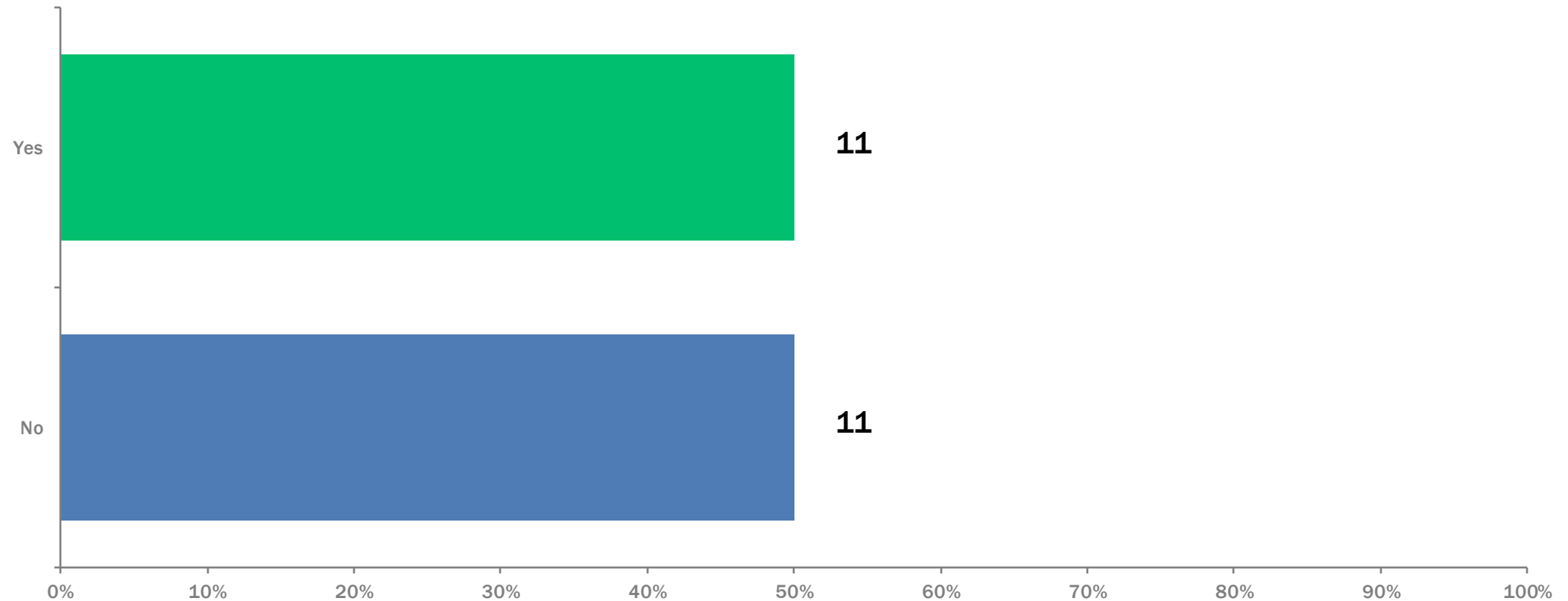
# Other barriers to facility expansion?

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## Responses include:

- We bottle neck in the processing room also.
- Demand is seasonal.
- Not interested at present
- Meat inspection
- Both labor shortage and setup of current facility
- Experienced Meat Cutters & Slaughter Personnel - that would increase production
- I have been looking to move my facility closer to my home for a shorter commute and a larger curing space. I have been searching for a space for the last year and I have been unable to find a suitable place to build a USDA plant.
- All of the above!
- Waste water disposal is also a significant obstacle to expanding

# Have you applied for a state or federal grant to support your business?



# If yes, what was the need and were you successful in receiving a grant? Did you encounter any difficulties?

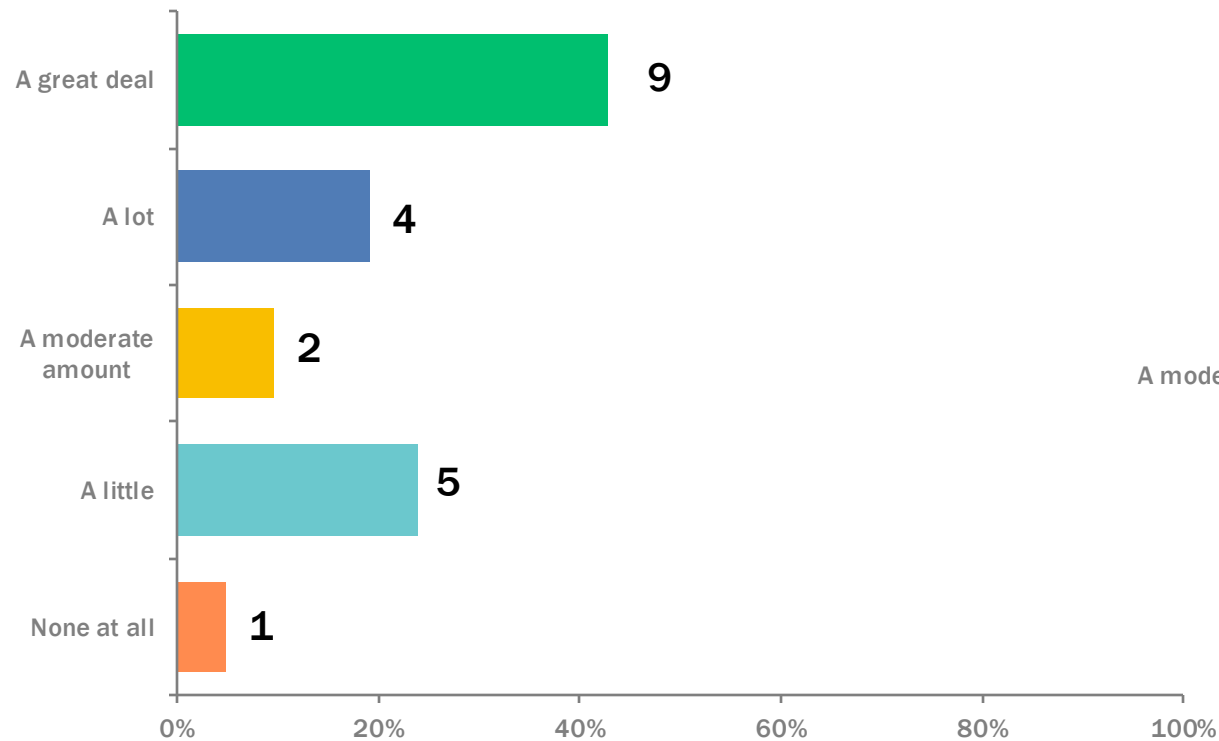
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## Responses include:

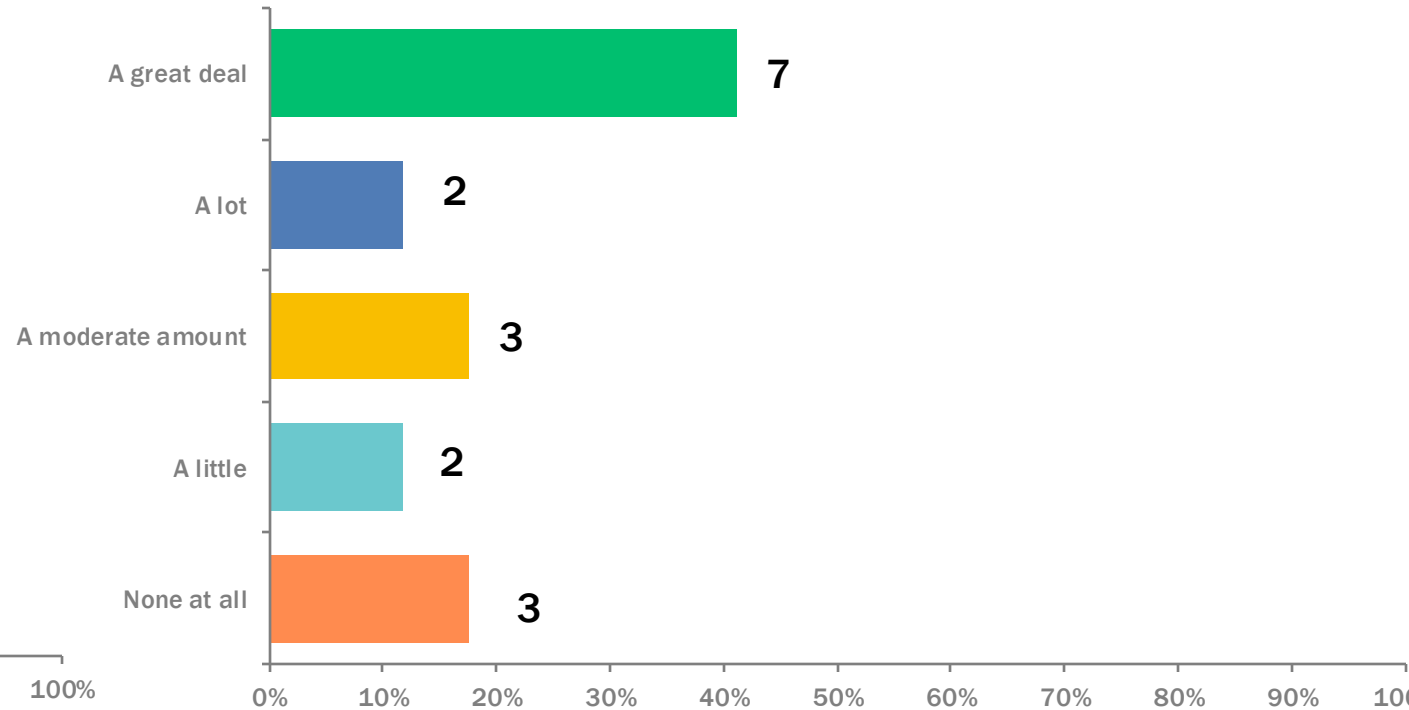
- smokehouse and yes and no difficulties
- Not successful. Highly competitive.
- Yes we secured the grant that it took to navigate [grant systems] among other required numerous phone calls to our grant administrator. We worked with (and paid) our bookkeeper to help with the grant process and even though she is an experienced financial professional she struggled as nothing was intuitive. Much of the information was repetitive as it needed to go to both [grant systems] but couldn't be shared simultaneously.
- yes
- I haven't yet but it's our plan to outsource funding
- I feel grant are unfair and a waste of tax payer money 💰
- Successful and No
- We received a Working Lands grant to purchase a smokehouse. The biggest difficulty in acquiring a grant was understanding what was required in writing this grant. We found the support we received from Farm and Forest Viability and CAE very useful.
- Yes I received the [federal] Grant To many difficulties to list but we are working through them one step at a time
- Got Working Lands Grant in 2020... I think. To help build the facility that we currently operate in. No difficulties that I recall.
- We were trying to get a grant to move to bigger facility as well as purchase processing equipment but we were not successful in securing a grant.
- We needed capital applied for and received grants. Complexity of the process for grants was and is very time consuming

# Are you having trouble attracting talent (workforce) to various roles at your facility?

2023

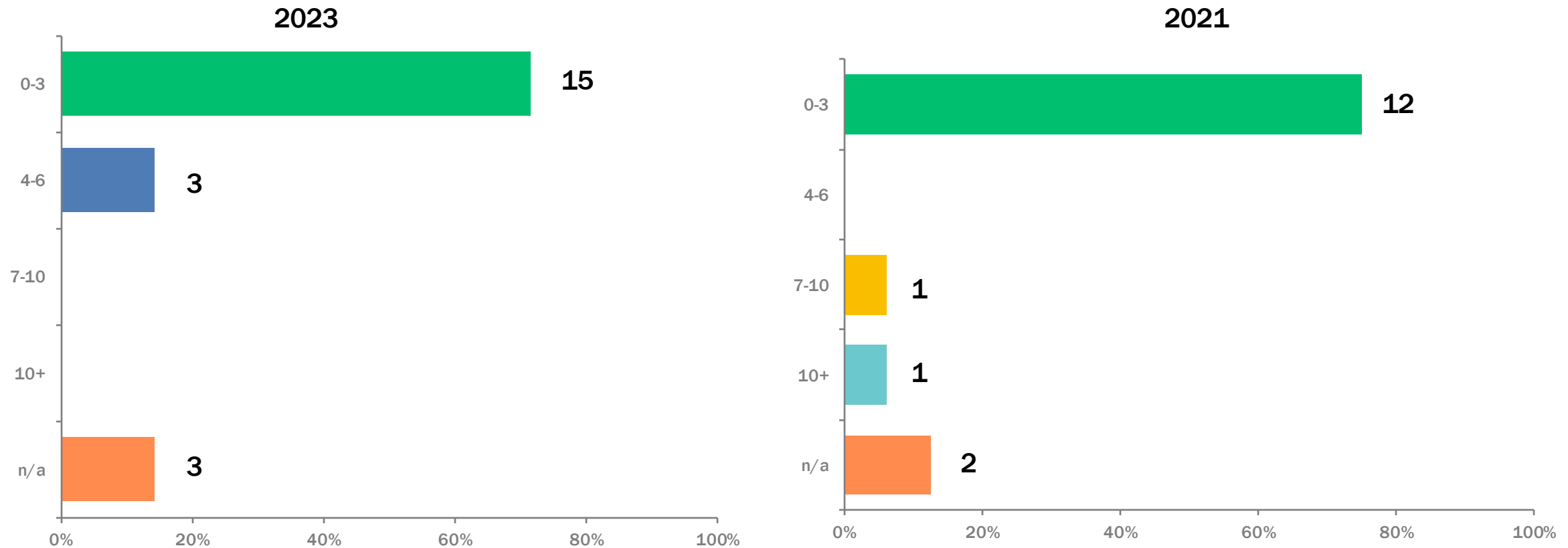


2021





# How many vacancies do you currently have at your facility?



# What workforce training opportunities would benefit your current and prospective employees?

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## Responses include:

- working in a sanitary facility and following protocol.
- none we're pretty specific
- We don't have employees yet but when we do I would love to introduce them to Food Safety Trainings, Nutrition Trainings, SSOP's Training, Marketing & Recipe/Food Cost Training
- Less government hand outs
- Training/Courses/Classes offered in State that do not occur during our busiest times of the year, October/Fall time.
- N/A
- At the local High School they were able to connect a student with us that would allow her to pursue her interest in a Butchering career. There needs to be more hands on teaching
- Not sure.
- We will train any person who is interested in learning and has a work ethic. The work is very demanding lifting standing in cold and hot environments. An OJT wage assistance would be helpful.
- management and sanitation, haccp

# Any other comments to share or support that the State of Vermont can offer?

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## Responses include:

- I know that the employee problem is all over the US. So there will be no easy solution to this problem.
- Thank you for thinking about our problems.
- no you guys are doing a great job
- We need the Governor's Scott budget to pass so we can have access to grant money needed to fund packaging machines and Staff.
- Free grant writing and/or a dedicated grant assistant to help facilitate applying for the grant and end of year or grant reports after the grant funds have been used. The grant process would have been impossible for us (the farmer) to complete and still fulfill our farm work needs.
- You all have been extremely helpful with us. I don't think I have enough words to thank you for all you've done. I couldn't do it without you. Thank you!
- You shouldn't need a survey to answer these questions
- To elaborate on questions 14 & 15, we do not currently need to add to our workforce, but as we get busier (spring, summer, fall) it is and has always been difficult for us to fill positions when needed.
- Currently, I have two employees that I feel very fortunate to have on my team. However, before I hired them in the fall of 2022, I was having great difficulty in finding people to work for me. I'm not sure if it was hourly pay rate, the commute or the work itself, but I searched for two years with no luck. I'm happy that I have the two people I have and work to make them feel appreciated.
- The state of Vermont's programs have been extremely helpful for me to be able to operate, and learn. Thanks
- Thank you for your concern and interest in making Vermont's slaughter/processing industry more competitive