Farm Butcher Shop Checklist

A farm butcher shop checklist for farms running or opening an on-farm meat shop. It covers cleanliness, cold storage, records, and inspection questions to review before selling cuts to customers.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Confirm inspection and license rules	☐	☐	☐
Check cutting room cleanliness	☐	☐	☐
Check coolers and freezers	☐	☐	☐
Sanitize knives, saws, and tables	☐	☐	☐
Label packages correctly	☐	☐	☐
Keep processing records	☐	☐	☐
Train staff on food safety	☐	☐	☐
Plan waste and drain handling	☐	☐	☐
Review sales area and display	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Ask your state meat inspection office what applies to your shop, because rules differ for custom and retail cuts.

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