Swine | CHECKLIST

On-Farm Pork Processing Checklist

Use this On-Farm Pork Processing Checklist for preparing for on-farm pork processing. Work down the list each visit, mark what you checked, and note any item needing attention.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Check which rules apply to your sales	☐	☐	☐
Choose an approved facility	☐	☐	☐
Schedule the animal	☐	☐	☐
Confirm cut instructions	☐	☐	☐
Clean tools and surfaces	☐	☐	☐
Plan for chilling	☐	☐	☐
Label packages as required	☐	☐	☐
Keep records	☐	☐	☐
Plan waste disposal	☐	☐	☐
Wash and sanitize afterward	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Check state rules on what you may process and sell before you start.