

## Membership Procedure

### Application

- Complete HIMC Application for Membership.
- Submit New Member Scheduling Form. This gives HIMC an estimate of the number and type(s) of animals a producer wants to slaughter and proposed time for slaughter.
- Submit \$600 application fee to HIMC (\$500 for **one share** of Membership Common Stock; \$100 recurring annual membership fee).

### Review by HIMC Board

- Board reviews application to ensure applicant is a bona fide livestock producer on Hawai'i Island; if accepted, applicant becomes a member.
- If not, applicant's check is returned. Producer may be able to slaughter as non-member.

### Membership

- When membership is offered, the application fee will be converted to one (1) share of Membership Common Stock (\$500 par value) and placed in the producer's individual capital account. This amount is refundable upon termination of membership. The \$100 annual membership fee is used to support the Co-op's annual operating and administrative expenses, and is payable each year between January 1-31.
- Member has the right to vote, priority slaughter scheduling ahead of non-members, discounted service prices, and access to HIMC's marketing program.



## HAWAI'I ISLAND MEAT COOPERATIVE

From Island Farms to Island Tables

*This material is provided for information purposes only and may be changed.*

Please refer to HIMC's website at [HawaiiIslandMeat.com](http://HawaiiIslandMeat.com) for updated procedures, fees and requirements.

## Service Fees

Species	Member	Non-Member
Cattle	\$225 flat rate up to 450 lbs., \$0.45 per additional lb. (HCW)	\$281.25 flat rate up to 450 lbs., \$0.56 per additional lb. (HCW)
Pigs	\$84 flat rate up to 150 lbs., \$0.56 per additional lb. (HCW)	\$105 flat rate up to 150 lbs., \$0.70 per additional lb. (HCW)
Sheep	\$45 flat rate	\$56.25 flat rate
Goats	\$45 flat rate	\$56.25 flat rate

*Note: Fees apply to slaughter services only. Member discount is approximately 25% below non-member prices. HCW or "hot carcass weight" is the unchilled carcass weight after slaughter and evisceration.*



# HAWAI'I ISLAND MEAT COOPERATIVE

From Island Farms to Island Tables

## 2016

### Membership Information for Producers

[HawaiiIslandMeat.com](http://HawaiiIslandMeat.com)

## About the Mobile Slaughter Unit

The MSU is divided into three sections from front to rear: mechanical/storage, hanging carcass cooler, and processing. Maximum throughput capacity is eight to nine cattle, 15 pigs, or 30 sheep and/or goats.

If you do not meet these numbers, which constitute a full processing day, the MSU can still come to your farm if you allow other area ranchers to bring their animals to the unit and can meet the Processing Site requirements. Alternatively, you can bring your animals to the closest regional processing site so we can consolidate animals from multiple farmers and achieve full daily throughput. HIMC will use its best efforts to coordinate processing locations within a reasonable distance from your farm.



### Hawai'i Island Meat Cooperative

P.O. Box 371  
Pa'auilo, HI 96776

Phone (808) 776-1870  
Web [HawaiiIslandMeat.com](http://HawaiiIslandMeat.com)  
Email [HawaiiIslandMeat@gmail.com](mailto:HawaiiIslandMeat@gmail.com)

*The Hawai'i Island Meat Cooperative was formed through a collaboration of island ranchers and these project partners:*



## About the Hawai'i Island Meat Cooperative

Hawai'i Island Meat Cooperative (HIMC) is a producer-owned and operated business established to provide convenient, quality, and humane slaughter services to island ranchers through its mobile unit. HIMC aspires to become a reliable supplier of fresh, high-quality meats to markets across the islands, and to help revitalize small- and mid-scale ranching on Hawai'i Island. HIMC operates a USDA-inspected mobile slaughter unit (MSU) designed to process pigs, sheep, goats, and cattle. MSU services are available on-site for producers meeting certain criteria (see requirements and responsibilities at right) and at regional processing sites around the island. HIMC member-owners elect a board of directors that hires a manager to run the operations of the MSU. Chill-cut-wrap services will initially be contracted out to third-party providers while HIMC develops its own capacity to offer vertically integrated, custom value-adding, branding, and marketing services for its members.

Livestock producers on Hawai'i Island are invited to apply for membership in HIMC. This brochure provides information about HIMC's membership process, requirements, and procedures. For more detailed information, please review the HIMC Description of Agricultural Producer Cooperative Membership Opportunity found on our website at [HawaiiIslandMeat.com/membership](http://HawaiiIslandMeat.com/membership) or call (808) 776-1870.

## HIMC Services

**HIMC offers three levels of services for pork, lamb, goat and beef producers.**

- 1 Producer pays for slaughter services and the full or split carcass is returned directly after slaughter. The carcass will receive the USDA stamp of inspection if processed during an inspected run. This method is appropriate for home consumption or distribution to family and friends. Member-producers are also entitled to receive patronage dividends based on their relative use of slaughter services annually.
- 2 Producer pays for slaughter as well as chill-cut-wrap services and the meat is returned in packaged custom cuts. Once a producer establishes their HACCP and complies with the various state and federal food safety regulations, this method is appropriate for direct sale to consumers through farmers' markets, retail stores, or an online farm store. Member-producers are also entitled to receive patronage dividends based on their relative use of slaughter services annually.
- 3 Member-producers also have the option to sell meat through HIMC, where it will be branded under the "Hawai'i Island Meat" label alongside other ranchers' products that conform to the Co-op's quality standards. Producers will be paid for the animal at point of slaughter, and receive additional dividends based on their relative share of meat-sale profits quarterly or annually.

## Processing Site Requirements and Producer Responsibilities

**These requirements serve to provide humane slaughter of animals per USDA guidelines, provide a safe working environment for HIMC employees, prevent damage to HIMC equipment, and produce safe meat per USDA.**



### Mobile Slaughter Unit (MSU) access

- Access road to and from site should be acceptable for truck and trailer passage with a minimum clearance height of 14 feet and width of 8.5 feet.
- Parking requirements for truck and trailer total a minimum length of 60 feet and a minimum width of 20 feet. Parking site must be level from side to side for the trailer but can have a slight slope from front to back.
- Truck and trailer require a 100-foot turnaround area.

### Animal requirements prior to slaughter

- Animals must be healthy and free of medication and worming residues.
- Animals must be sufficiently clean so dirt will not contaminate the meat during slaughter. If HIMC staff must clean an animal, a dirty animal fee will be assessed.
- Lambs must have shorn briskets, necks, and front legs. If wool is over ½-inch long, an unshorn animal fee will be assessed.

### Physical requirements at slaughter site

- There must be an animal containment area for pre-slaughter inspection by USDA. Containment requirements include:
  - > *Animals must have access to water while awaiting slaughter.*
  - > *Pens should be free from sharp or protruding objects, which may cause injury or pain to the animals. Loose boards, splintered or broken paneling, and unnecessary openings where the head, feet, or legs of an animal may be injured should be repaired.*
  - > *Floors should provide good footing for animals. It is recommended that floors be slip-resistant, waffled, cleated, or covered in sand. Ramps should also provide good footing for animals.*
  - > *Animals must be restrained in a manner that prevents them from turning during the stunning/shooting process.*
  - > *Suspected, dying, or injured livestock should be provided with a covered pen sufficient to protect them from climate conditions.*
- Grounds surrounding the MSU should be maintained to prevent creation of unsanitary conditions (e.g., accumulation of blood and manure, pooling water, etc.). It is recommended that the MSU be placed on a well-draining, sloping concrete or gravel pad, especially if slaughter will occur on-site more than once per month. If slaughter will only take place on-site infrequently, a grass or dirt surface may suffice.

- Wind direction and position of MSU doors and engines should be considered in the selection and development of MSU sites (to avoid potential odor complaints from neighbors, animal welfare conformance, etc.).
- Pest control measures should be in place but in a way that does not compromise product quality or health.
- Host site must provide access to restrooms for HIMC and USDA staff.

### Processing-site owner, manager, or qualified designee's responsibilities during slaughter

- Live animal operations pre-slaughter, including offloading animals into holding pens and transporting them to kill box, if applicable.
- Helping to manage waste removal from MSU (i.e. non-edible offal, hoofs). During processing, offal is placed in totes and set outside the unit.
- Fly control during slaughter.

### Producer's responsibilities during slaughter

- If applicable, producer shall complete HIMC's cutting/handling form with instructions for further meat processing before slaughter takes place.
- Producer must be able to provide animal health records, if needed.
- Producer is responsible for site removal of inedible offal. Offal must be removed by end of the slaughter day. Offal must be handled and disposed of in a manner that ensures it does not enter the food chain or pose a threat to the environment. Burying or composting is preferred. Transport to rendering plant or regional dump may be arranged with HIMC for a fee.
- If animals are grouped by more than one producer at a single slaughter site, each producer is responsible for removing the inedible offal from their own animals or must make arrangements with the host producer for onsite disposal prior to slaughter. If removing offal from processing site, producer must furnish his/her own containers per HIMC specifications.
- Producer is responsible for promptly removing suspected, dying, or injured livestock from site.

*The USDA inspector or HIMC staff may decide at any time that a site or animal(s) are unsuitable for slaughter.*