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*Directory of*  
**Custom Poultry Processors in Minnesota**

*Revised August 2014*

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**Department of Animal Science**  
**1364 Eckles Avenue**  
**305 Haecker Hall**  
**St. Paul, MN 55108-6118**  
<http://www.ansci.umn.edu>

## Clarification of Inspection Status

**Custom processor** - Plants with "Custom Processing" or "Custom Exempt" status DO NOT have on-site inspection of the birds as they are processed. The processed birds can only go back to the owner for home consumption. It is NOT possible to sell the processed birds at farmers markets, restaurants, groceries, etc.

**State Equal to (E2)** - Plants with E2 status DO have on-site state inspection of the birds as they are processed. They are labeled with the 'Minnesota Inspected and Passed' state seal of inspection. The processed birds can be sold anywhere in the state. It IS possible to sell the processed birds at farmers markets (if you have a Food Handlers License), restaurants, grocery stores, etc. within the state. In addition, the processor can help with the marketing of the processed birds. It is NOT possible, however, to transport the processed birds across the state line for sale.

**Federal** - Plants with Federal status have on-site USDA inspection of the birds as they are processed. They are labeled with the USDA seal of inspection. The processed birds CAN be sold anywhere in the United States, meaning they can cross state lines for marketing.

## Home Processing Exemption

**<1,000 birds per year:** A farmer can grow and home process less than 1,000 birds and sell to the ultimate consumer. That is, they can't sell to a retailer for re-sale to consumers.

**>1,000 but <20,000 birds per year:** A farmer can grow and home process up to 20,000 birds per year but require periodic inspection of the facility for sanitary conditions. Only the site is inspected; the birds are not inspected during processing. There are minimum requirements for the facility (contact the Minnesota Department of Agriculture for more information). The processed birds can be sold to the ultimate consumer only.

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**Becker County**

**Lakes Processing**

**Address:** Hwy 59 N, 18776 **Phone:** (218) 847-5403  
Detroit Lakes, MN 56501

**Inspections:** Custom exempt. **Certified Organic:** No

**Species Processed:** All types of poultry.

**Other notes:** Can handle approximately 1200-1500 birds per week, depending upon the species with no minimum on orders. Birds are vacuum-sealed and are available fresh or frozen. Marinating and smoking services are available (new smoker installed).

**Processes poultry from April until mid-September** (open Monday thru Saturday).

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**Goodhue County**

**Kenyon Meats**

**Address:** 116 Spring Street **Phone:** (507) 789-5417  
Kenyon, MN 55946

**Inspections:** Custom exempt with State - E2 one day per week. **Certified Organic:** No

**Species Processed:** Primarily process broilers, but can handle most poultry species.

**Other Notes:** Can handle approximately 800 birds per day with a minimum order of 50 required. Birds are available bagged, fresh or sharp frozen. Cut-up and smoking services are available.

**Seasonal, mid-May to November.**

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**Grant County**

**TFC Poultry**

**Contact Name:** Darrin or Trent Froemming **Phone:** (218) 747-2749  
**Email:** tfcpoultry@gctel.net

**Address:** 103 Melby Avenue **Certified Organic:** Yes  
Ashby, MN 56309

**Inspections:** USDA certified. An inspector is on-site on all processing days and most non-processing days.

**Species Processed:** Chicken, Turkey, Goose, Duck

**Other Notes:** Can handle approximately 3000 birds per day (custom processing). The minimum charge for chickens is 75 birds. The charge to bring in less than 75 birds remains the equivalent of 75 birds. The minimum charge for turkeys, ducks, and geese is 10 birds. The charge to bring in less than 10 birds remains the equivalent to 10 birds.

All birds are vacuum sealed and frozen unless requested fresh. Custom cuts and packaging are available. Caters to the private and commercial industry.

**Year-round processing.**

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*Martin County*

**Olson Locker Inc.**

**Address:** 917 Winnebago Avenue  
Fairmont, MN 56031 **Phone:** (507) 238-2563

**Inspections:** State inspected - E2 upon demand. **Certified Organic:** No

**Species Processed:** Broilers, turkeys and pheasants.

**Other Notes:** Can handle up to 650 birds per day, depending upon the species, with a minimum coinciding with that specified for state inspection. Packaging (fresh or sharp frozen, bagged or non-bagged) is based on customer request. Cut-up services are available.

**Seasonal only.**

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*Morrison County*

**Sobania Poultry Farms**

**Address:** Route 6, Box 289  
Little Falls, MN 56345 **Phone:** (320) 632-3030

**Inspections:** Custom exempt. **Certified Organic:** No

**Species Processed:** Chickens, waterfowl, turkeys and pheasants.

**Other Notes:** Can process approximately 300 birds per day with a minimum order of 200. Birds are vacuum-sealed or packaged in poly bags.

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*Renville County*

**Hector Meat Processors**

**Address:** PO Box 627  
Hector, MN 55342 **Phone:** (320) 848-2622

**Inspections:** Custom exempt with State - E2 one day per week. **Certified Organic:** In process

**Species Processed:** Chickens

**Other Notes:** Can process a maximum of 1400 birds with a minimum of 50 birds per order. Birds are packaged in Cryovac shrink bags. Whole or halved birds are available.

**Seasonal processing only.**

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*Rice County*

**Dennison Meat Locker**

**Address:** 109 Farm Road **Phone:** (507) 645-8734  
Dennison, MN 55018

**Inspections:** Custom exempt. **Certified Organic:** No

**Species Processed:** Chickens and turkeys (including wild turkeys). Will process ducks and geese at an additional cost.

**Other Notes:** Can handle approximately 1250 birds per day, depending upon the species with no minimum on orders. The customer may choose from fresh, bagged and fresh, or bagged and frozen. Cut-up and smoking services are available.

**Open seasonally on Mondays, April thru October, and the Monday and Tuesday before Thanksgiving** (during this time, poultry is processed Monday thru Saturday).

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*Stevens County*

**Hancock Quality Meats**

**Address:** 966 Sixth Street **Phone:** (320) 392-3143  
Hancock, MN 56244

**Inspections:** State - E2 one day per week. **Certified Organic:** No

**Species Processed:** Ostrich, wild game.

**Other Notes:** Packaging is customer choice. Birds can be vacuum-sealed. Meat grinding and value-added services, such as jerky and snack sticks, are available.

**Open Monday thru Friday, 8:00 am-5:00 pm.**



**Directory of Custom Poultry Processors in Minnesota**

If you would like us to include your custom poultry processing business in this directory, please email information about your company to [bjrae@umn.edu](mailto:bjrae@umn.edu), or fill out the form below and sent to: Attn: Bonnie Rae  
U of M, Dept of Animal Science  
1364 Eckles Avenue  
St. Paul, MN 55108-6118

Contact Name: \_\_\_\_\_ Email: \_\_\_\_\_  
Business Name: \_\_\_\_\_ Website: \_\_\_\_\_  
Address: \_\_\_\_\_ County: \_\_\_\_\_  
City, State, Zip: \_\_\_\_\_ Phone: \_\_\_\_\_  
Inspections: \_\_\_\_\_ Certified Organic: \_\_\_\_\_  
Species Processed: \_\_\_\_\_  
Other Notes: \_\_\_\_\_  
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Questions? Contact Bonnie Rae at 612-624-4995 or [bjrae@umn.edu](mailto:bjrae@umn.edu).

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