



Butcher Supply Checklist

BUTCHIN' IT:

- Cutting table
- Hand Saw
- Extra Blade(s)
- Boning Knife / Steak / Scimitar Knife
- Skinning Knife
- Meat Grinder
- Butcher Paper
- Tape - Gummed or Sticky
- Meat Cutting Chart (pork or beef)
- Meat Lugs (tubs)
- String
- S/S "S" Hooks
- Bone Dust Scraper
- Gambrel
- Lifting Device (pulley, block & tackle)
- Wellsaw (electric reciprocating saw)
- Poly Bags
- Poly Bag Sealer
- Cleaver
- Tenderiser
- Boning Hook

PERIPHERALS:

- Cutting Board
- Sharpening Device (Steel or Stone)
- Cleaning Supplies
- Rope
- Paper Dispenser
- Sharpie Pen / Labels
- Thermometer
- Freezer
- Refrigerator
- Meat Rail
- Safety Gloves - Whizzard or Mesh
- Rubber or Latex gloves
- Hot, Soapy Water
- Clean Cloths
- Garbage bags
- Lug Dolly
- Knife Scabbard/Holder
- Apron

SANITY SAVER ADD-ON'S:

- High Caliber's Butcher Class
- Good Tunes
- Buddies to Help
- Good weather!

NOTE: When processing and handling meat it's important to keep health top of mind. Learn about sanitation, internal cooking temperatures and more at Alberta Agriculture Food Safety site.

www.agriculture.alberta.ca/foodsafety

