



Texas Tech University

Guidelines for Beef Carcass Data Collection



It is very important that all carcass data be collected accurately, efficiently and with a minimum amount of inconvenience to plant personnel. This job can be very difficult if proper planning and communication does not take place prior to entering the plant where the data will be collected. This guideline is put together to appropriate plant personnel. These procedures are a general guideline that should be followed and it is important to realize any plant on this list could have different procedures for collecting data. The names and phone numbers of key personnel for each location are listed below for your convenience.

1. Upon being contacted by coordinating personnel; it is essential to get the following information:
 - a. Record the Following Information on the "TTU Grading Request Form"
 - i. Name of Requestor
 - ii. Contact Info: Address, Phone, Fax & Email
 - iii. Feed Lot Name
 - iv. Pen #
 - v. # of Head
 - vi. Sex of Cattle
 - vii. Kill Date
 - viii. Arrival Time or Pickup Time

2. Once you have the aforementioned information you should immediately call the cattle buyer/scheduler to confirm the dates and times you have received. It is of utmost importance to contact this person as soon as possible because if he/she does not have the information on the cattle, you should call back and confirm your information with the coordinator who gave you the assignment. From the buyer/scheduler you should get the following information:
 - a. Make sure the Data Below Matches that of "TTU Grading Request Form"
 - i. Kill Date
 - ii. Kill Time
 - iii. Lot #
 - iv. # of Head
 - v. Sex of Cattle

3. Once this information is confirmed with the scheduler you should contact the kill floor manager and sales cooler manager and confirm these people of your intent and to receive their approval for entry to the plant. You should at this time make a list of all personnel you have contacted and received approval from in order to make your entry through the guard shack more efficient and less confusing for guard shack personnel.

4. On the day of kill, you should call and double check your kill time and remind the kill floor personnel of your coming to the plant. Upon arriving at the plant you should immediately go to the receiving pens and get the pen numbers where the cattle are located and kill order from personnel in receiving. Go to the pens and inspect the cattle for ear tag color, ear tag numbers or any other special feature that might help identify the cattle on the kill floor. After identifying the cattle, you should go to the kill floor and contact the supervisor in charge and let him/her set you up in the proper locations on the kill floor. It is important to let the supervisor do this so you are not in the way of production or are not injured. After the data collection is completed you should go to the sales cooler and let them know what time the cattle died and what hot box they are in. The sales cooler personnel can, at that time, give you a preliminary day and time to expect when the cattle will be pulled and graded.
5. If meat will be collected on the project, place the order on the day of kill.
6. The day before the cattle are to be graded you should contact the supervisor for the shift (1st or 2nd) the cattle are to be graded. You should reconfirm the date and time you should be at the plant to grade the cattle. It is a good rule of thumb to be at the plant at least an hour before the cattle are to be pulled, so make your plans accordingly. On the day the cattle are to be graded you should again call at the beginning of the shift (1st = 5:30 am; 2nd = 2:00 pm) to confirm the time you should be there. A line-up of what time lots will be pulled is put together everyday at the beginning of the shift. By calling at the start of the shift you can be informed of any changes in times that might have occurred due to some unforeseen reason (this occurs daily in the packing industry). If you leave this to chance you will most likely miss all or a portion of your cattle which causes unnecessary time consumption by plant personnel and yourself and is completely avoidable if proper planning, a few phone calls and timely execution is used. Remember you are in the plant as a visitor and you must show respect to the plant personnel.
7. To collect data you should have the following supplies at all times:
 - i. Kill floor and cooler data sheets
 - ii. Hairnets, earplugs, hard-hats, clean frocks, proper boots, and safety glasses
 - iii. PYG probes, grids, and marbling cards
 - iv. Sharpies, markers, pens and pencils
 - v. Two tagging guns and bullets
 - vi. Chromatography "eye" paper
 - vii. Two voice recorders with spare tapes and batteries
8. After collection of data a few things need to be done.
 - i. Entering of data
 - ii. Checking the data
 - iii. Send the data to the contractors and Dr. Miller. May need to send to Dr. Brooks if involved.
 - iv. Print off the data and put with the original in the binder in Lab 110.
 - v. Send a Bill to the contact.

Contact Info for Cargill Plainview:

Main Number		806-293-5181
Cattle Buyer/ Scheduler	Casey	806-291-4081
Kill Floor Manager	Anna Kakowski	806-293-5181
Tagger office	Colby Wright	806-291-4043
Scale House	Pete	806-291-5070
Load out for Boxed Beef	Isaihs/Hector/John	806-291-4148
Trim orders	Pamela	806-291-4148
Ordering of Boxed Beef	Kandi/Kim	806-291-4064