



Poultry Processing Equipment Checkout Agreement

Renter Information:

Name: _____ Phone Number: _____

Address: _____

City: _____ Zip Code: _____ Email: _____

Check-out Date: ____/____/____ Expected Return Date: ____/____/____

Please check off the items to be rented under this agreement:

PROCESSING EQUIPMENT:	<input type="checkbox"/> Featherman Automatic Feather Picker & Scalders
	<input type="checkbox"/> Broiler/Turkey Kill Cones & Stand (8 broiler / 4 turkey)
	<input type="checkbox"/> Dunker/Shackle Combo
	<input type="checkbox"/> Chill Tank - <i>avail at Skagit Farmers <u>Mount Vernon</u> store only</i>
MINI-PACK VAC. SEALER:	<input type="checkbox"/> Minipack MVS45 & extension cord
	<i>Pick-up at <u>NABC office</u>, Monday thru Friday 8 to 4:30</i>

Transport of equipment by: Renter Other

Return of Equipment by: Renter Other

(Location equipment transported to)

(Location equipment returned to)

Renter agrees to use equipment in a safe and careful manner, in accordance with the Owner's Manuals provided by NABC. Renter agrees to pay the cost of repairing the equipment if damage to the equipment and/or its parts occurs due to an external cause or due to any negligence or any factor under the control of the Renter. Renter agrees to replace any equipment not returned to NABC. Renter acknowledges that NABC is providing the equipment only. Renter is responsible for providing all consumable materials including propane and propane tank, water, and electricity.

Renter will transport the equipment by use of an appropriately sized vehicle. It is the responsibility of the Renter to secure load, transport equipment, and to return the equipment to the location designated by NABC unless other arrangements are made on this agreement. **Failure to return the equipment or deliver it to the designated location shall result in a late or retrieval penalty of \$25.00/day.** Renter agrees to return the equipment in clean and usable condition according to cleaning checklist. **Failure to clean the equipment appropriately will result in a cleaning fee in the amount of \$50.00.**

Renter releases NABC from any and all liability arising from the use and/or transportation of the equipment. NABC shall not be liable for any personal injury or property damage occurring as a result of the use or transport of the equipment or any other loss or damage including but not limited to those resulting from (1) loss caused by theft, (2) accidental damage to persons or property from the operation or use of the equipment, (3) damage or injury resulting from the conduct of the Borrower whether negligent or otherwise.

In the event injury or damage is not insured against, Renter shall pay for injury or damages at the sole expense of the Renter. Renter agrees to indemnify and hold harmless NABC from any and all claims arising by virtue of the use of the equipment pursuant to this agreement. In the event NABC incurs any legal fees or other costs enforcing the terms of this agreement, Renter shall be responsible for all such fees and costs.

Renter acknowledges that NABC is not responsible for any public health issues arising from the use of this equipment. If using the equipment for commercial poultry processing, the Renter is responsible for acquiring all state and local food safety permits and providing copies of those permits/licenses to NABC before equipment is released. The priority of use and availability of equipment will be determined at the sole discretion of NABC.

Renter (Print Name)

NABC Staff (Print Name)

Signature

Date

Signature

Date



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INVOICE	Please make checks payable to <u>NABC</u>	
	Mailing address: P.O. Box 2924 Mount Vernon, WA 98273 P: 360-336-3727 F: 360-336-3751 E: info@agbizcenter.org	
PROCESSING EQUIPMENT:		<i>SUBTOTAL</i>
Number of Days:	X \$27.05/day =	
Date of return: / /		\$ _____
MINI-PACK VACCUUM SEALER:		<i>SUBTOTAL</i>
Number of Days:	X \$27.05/day =	
Date of return: / /		\$ _____
Vacuum Seal Bags		
Number of bags (12" x 18") _____ X \$0.27/bag = \$ _____ <i>Fits most broilers</i>		
Number of bags (16" x 20") _____ X \$0.38/bag = \$ _____ <i>Fits all broilers and most heritage breed turkeys</i>		\$ _____
Rental days are based on a 24 hour period. Turn in by 4:00pm on due date to avoid late fee.		TOTAL
		\$ _____

Payment Method

- Cash (exact change only please)
 Check # _____

Date Paid: _____/_____/_____

Rental Deposit (REQUIRED INFORMATION)

- Credit Card # _____ CVC # _____ Exp _____/_____/_____ VISA MC Am Express

**No chg applied unless damage or cleaning fee is assessed*

- \$150 Cash (if credit card is not available – refunded upon equipment return unless fee is assessed)
 Driver's License Number _____
 Proof of Business Liability Insurance or Homeowner Insurance included or on file

Payment received by:

NABC Staff (Print Name)

Signature

EQUIPMENT USE INFORMATION: Please contribute to our production data research

Types of birds processed: _____

Number of birds processed: _____

County in which birds were processed: _____

Birds were processed for:

- Commercial Sale w/ WSDA Permit Type: _____
 Personal Consumption



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RENTER'S EQUIPMENT CLEANING CHECKLIST

PROCESSING EQUIPMENT:

1. *Featherman Pro Automatic Picker*
 - Unplug picker from electricity
 - Spray down the outside and inside of the picker (do NOT wet the motor assembly unnecessarily)
 - Remove all feathers from underneath the housing
 - Remove all feathers from between the fingers and the plastic
 - Replace plywood underneath the motor housing

2. *Featherman Scalding*
 - Unplug the scalding from electricity
 - Disconnect scalding from propane, replace plastic cover on regulator
 - Drain the scalding
 - Scrub with soapy water and rinse thoroughly (Do NOT spray the controls)
 - Replace plastic tarp over the scalding

3. *Broiler Kill Cones*
 - Remove cones from any framing and/or permanent structure
 - Scrub with soapy water and rinse thoroughly – inside and outside
 - Be sure all blood, feathers, etc. are removed
 - Dry and stack cones one inside the other

MINI-PACK VACCUUM SEALER:

1. *Cleaning the sealing bar*
 - a. Unplug machine
 - b. Remove sealer bag
 - c. Use a dry cloth to remove any film residue on the sealing bar
 - d. Carry out this operation after any sealing cycle. Residues are still hot and may be easily removed.

2. *Cleaning machine (use only hot water and soap, never use detergents or solvents)*
 - a. Unplug machine.
 - b. Remove white plastic blocks from unit. Wipe down with hot water and soap.
 - c. Clean vacuum chamber with hot water and soap. Dry excess water with clean cloth.
 - d. Wipe down Plexiglas cover with hot water and soap. Dry excess water with clean cloth.
 - e. Wipe down and dry outer surface of machine.
 - f. Replace white plastic blocks and close dome for transport when complete.