

KDA Inspected Operations

At inspected slaughter and processing facilities, continuous inspection is provided for commercial slaughter operations, and daily inspection is provided for commercial processing operations. Inspection coverage includes all aspects of intrastate slaughter and processing from ante-mortem inspection through slaughter, processing and to the retail level. The Kansas inspection legend will be applied only to wholesome carcasses and products slaughtered and produced that day. These facilities must be able to provide a clean and sanitary environment for the production of wholesome, unadulterated meat and poultry products.

Products are sampled during inspection and sent to the Kansas Agriculture Laboratory. These samples are analyzed for economic wholesomeness, label guarantees, antibiotic residues, and are tested for harmful food borne bacteria. Laboratory support is also provided for veterinarians in their diagnosis of conditions found in livestock presented for slaughter.

KDA Custom Operations

Custom slaughter and processing facilities are not inspected on a continuous basis. These facilities are inspected for construction and sanitation requirements but on a less frequent basis.

Revised 10/1/2021

The Kansas Meat and Poultry Inspection Program is a cooperative state-federal program responsible for administering the Kansas Meat and Poultry Inspection Act that governs the wholesomeness, proper labeling and deceptive advertising of meat and poultry products.

Our purpose is to provide for the inspection, labeling and disposition of animals, poultry, carcasses, and meat and poultry products that are to be offered for sale through commercial outlets for human consumption.

This agency is an equal opportunity employer and provider.

Fully Inspected State Slaughter and Processing Establishments

Kansas Department of Agriculture
1320 Research Park Drive
Manhattan, KS 66502
Office: 785-564-6776
Fax: 785-564-6779
Agriculture.ks.gov

NORTHEAST KANSAS

Alta Vista Meat Company

785-499-6829
Alta Vista, KS

Bob's Locker

785-325-2920
Washington, KS

Bowser Meat Processing

785-484-2454
Meriden, KS

Circle P Processing

785-363-6120
Waterville, KS

Duis Meat Processing

785-243-7850
Concordia, KS

First Choice Meats

785-258-3160
Herington, KS

Frankfort Meat Processing

785-292-4436
Frankfort, KS

Holton Meat Processing

785-364-2331
Holton, KS

Meatworks of Kansas

785-485-2595
Riley, KS

SOUTHEAST KANSAS

Canton Lockers

620-628-4495
Canton, KS

Mont Ida

(fully inspected upon request)
785-489-2212
Welda, KS

Moran Locker

620-237-4331
Moran, KS

Olpe Locker

(fully inspected upon request)
620-475-3375
Olpe, KS

Peabody Sausage House

620-983-2160
Peabody, KS

Santa Fe Trail Meats

785-665-7713
Overbrook, KS

Schroeder's Inc

620-347-8521
Arma, KS

Stroot Lockers—Goddard

316-794-8762
Goddard, KS

Stroot Lockers—Mulvane

316-777-4421
Mulvane, KS

NORTHWEST KANSAS

Ellinwood Packing Plant

620-564-3156
Ellinwood, KS

Ellsworth Packing

785-472-4177
Ellsworth, KS

Grinnell Locker Plant

785-824-3400
Grinnell, KS

Heritage Meats

620-375-5151
Leoti, KS

South Fork Meat Processing

785-798-3464
Ness City, KS

ZD's Meatz

785-672-9003
Oakley, KS

SOUTHWEST KANSAS

Duncan Lockers

(fully inspected upon request)
620-355-6351
Lakin, KS

Ehresman Packing Company

620-276-3791
Garden City, KS

Kirby Meat Company

620-225-0031
Dodge City, KS

Meade Locker and Processing

620-371-4056
Meade, KS

Yoder Meats

620-465-3807
Yoder, KS

For a list of USDA inspected slaughter
and processing facilities in Kansas,
contact our Manhattan office:

Meat & Poultry Inspection
Krista.Moore@ks.gov
(785) 564-6776