



Information about BBQ Fundraisers with 50th State Poultry

50th State Poultry will obtain the necessary health department permit. There is no charge for this. However, because we are obtaining the permits, we will need a site plan at least one month in advance for all on-site cook outs. If the event is on City and County or state property, such as parks or schools, we will not be able to obtain permission for distribution or issue any liability insurance. The group must get permission and have their own insurance.

50th State Poultry can provide the sales tickets for the group. If the group wants to print their own tickets, we will deduct three cents off per piece sold. We will need a copy for our records. If the group is a first time customer, we will require the tickets to be paid for at the time of picking it up; for repeat clients, this amount will be deducted from the invoice at the BBQ event. Please order your tickets carefully as we will charge 10 cents per ticket for any over-orders. Re-printing tickets are never a problem.

For on-site cooking, we will provide a BBQ supervisor and a few workers to handle the fires, set up and clean up. We recommend that the event sponsor provide 10 volunteers per 1,000-pieces of chicken. We also suggest two or three shifts. The volunteers will be responsible for loading the raw chicken into the broiling racks, placing the loaded racks onto the rotisserie, removing racks of cooked chicken off the rotisserie, removing the chicken from the racks, bagging and counting. If the group prefers that our personnel bag the chickens, there is an additional charge of five cents per piece. We will provide all the necessary supplies, gloves, aprons, bags and boxes.

We also offer a “no labor” option where the barbequing is done at our plant with our staff. Just come and pick up the cooked chickens. We will pack the chickens in bulk in cardboard cartons which retain the heat for up to four hours. The chickens are packed 15-20 whole birds and 40 halves per carton. The group is responsible for bagging the chickens as soon as they arrive at the distribution site. We will be unable to correct shortages once we have cleaned the rotisserie and equipment, please count carefully and as quickly as possible. Please remember, the person picking up the cooked chickens is responsible for verifying the quantity being picked up and must sign the invoice.

Important note: when counting and bagging, it's very important the chicken is handled with care. The chickens are very hot, and will break easily. We are willing to replace broken or burnt chickens, but we cannot replace a huge amount.

If there is a need to replace any chicken, we must be notified as soon as possible this is why we schedule several pickups for the "no labor" program; at the second pick up of cooked chickens, please inform the BBQ workers about any damaged chickens. We always try to accommodate our customers within reason.

We generally use 2.75 to 3.00 pound chicken. At times, we may be forced to use a larger sized bird. These larger chickens require longer cooking times. We try to anticipate all possible problems, but some things are unforeseeable or out of our control. If your chicken is not ready at time specified, please understand we have no control over the weather or power failure.

We will need the final quantity the Monday prior to the BBQ event. If there is an emergency or last minute order, we can probably accommodate it. Remember, we only cook the amount of chickens ordered, we do not cook extra. We try to anticipate for burnt or broken pieces. We also recommend an extra five percent be added to the final count for your walk-in sales. Remember, walk-in sales equal extra funds for your group.

We need the invoice paid at the BBQ event, or on the following Monday.

We provide complimentary cooked chicken pieces for your volunteers' lunch. These will not be the sale BBQ chickens. You may not sell the lunches. They are generally drumsticks or thighs.

50th State Poultry is a USDA inspected plant. All of our product is in compliance with federal and state standards. We have been in business since 1964. We've helped hundreds of groups raise thousands of dollars and we would like to help you too. Please give us a call!