



# BEEF PROCESSING CUT SHEET

35 Sebastopol Ave. Santa Rosa, CA  
707-521-0121 www.SoCoMeatCo.com

CUT BY: \_\_\_\_\_

INVOICE # \_\_\_\_\_

Date Received / / 2018

LOT # \_\_\_\_\_

LABELING INFO:

Hot Weight

SRM Removal Fee? Yes / No

Process Date \_\_\_\_\_

PICK-UP DATE \_\_\_\_\_

FARM: \_\_\_\_\_ Inspection Type **USDA / C.Exempt**

CUSTOMER: \_\_\_\_\_ **Fresh / Frozen**

PHONE: \_\_\_\_\_ **Whole / Half / 1/4**

Hang Time WITH SCMC \_\_\_\_\_ days

BOX COUNT

CHECK & HIGHLIGHT EVERY BOX UPON PICKUP, BEFORE LOADED OUT, THEN SIGN NAME

	X for Ground	Thickness	Roast Size in lbs	Per package	NOTES:
Shanks	<input type="checkbox"/>				
Cross Rib Roast	<input type="checkbox"/>				
Brisket	<input type="checkbox"/>				
Skirt Steak	<input type="checkbox"/>				
Chuck – Steak / Roast	<input type="checkbox"/>	Bone In / Bnls / Flat Iron			
Short Ribs	<input type="checkbox"/>	English / Flanken / Korean			
Rib Eye – Steak / Roast	<input type="checkbox"/>	Bone In / Bnls = Backribs			
Flank Steak	<input type="checkbox"/>				
Flap Steak	<input type="checkbox"/>				
Hanger Steak	<input type="checkbox"/>				
NY Steak & Filet Steak	<input type="checkbox"/>	or T-bone/Porterhouse			
Tri Tip	<input type="checkbox"/>				
Top Sirloin – Steak / Roast	<input type="checkbox"/>				
Sirloin Tip – Steak / Roast	<input type="checkbox"/>				
Top Round Roast	<input type="checkbox"/>	or London Broil			
Eye of Round Roast	<input type="checkbox"/>				
Bottom Round	<input type="checkbox"/>				
Stew Meat	<input type="checkbox"/>				
Ground Beef	<input type="checkbox"/>				

Total Weight:

OFFAL:

SCMC USE ONLY

SMOKED: \_\_\_\_\_

Bones (if desired) **4-5#**

COLD STORAGE AREA:

PRE-SHIPMENT SIGNATURE X \_\_\_\_\_