

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



# LAMB PROCESSING CUT SHEET

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

**INVOICE #**

Date Received / / 2018

LOT #

**LABELING INFO:**

Hot Weight

Process Date

PICK-UP DATE

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

BOX COUNT

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

PHONE: \_\_\_\_\_ Whole / Half

BNLS FEE?

X for Ground

**Thickness** **Roast Size in lbs** **Per package** **NOTES:**

	X for Ground		Thickness	Roast Size in lbs	Per package	NOTES:		
Shanks	<input type="checkbox"/>							
<input type="checkbox"/> Shoulder – Chops / Roast	<input type="checkbox"/>	Bone In / Bnls						
Breast	<input type="checkbox"/>	Denver / Whole						
<input type="checkbox"/> Rack – Frenched / Chops	<input type="checkbox"/>							
Loin – Chops / Roast	<input type="checkbox"/>	Bone In / Bnls						
Sirloin – Chops / Roast	<input type="checkbox"/>	Bone In / Bnls						
<input type="checkbox"/> Leg – Steak / Roast	<input type="checkbox"/>	Bone In / Bnls / Butterfly						
Stew Meat	<input type="checkbox"/>							
Ground Meat	<input type="checkbox"/>							
Bones	<input type="checkbox"/>			(if desired)	4-5#			
Offal	<input type="checkbox"/>							
Sausage	<input type="checkbox"/>							
							Total Weight:	
							OFFAL	<input type="text"/>

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

COLD STORAGE AREA: