

CUT BY: _____



PORK PROCESSING CUT SHEET

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

INVOICE # _____

Date Received / / 2018

LOT # _____

Hot Weight

Process Date _____

PICK-UP DATE _____

LABELING INFO:

FARM:	Inspection Type	USDA / C.Exempt	BOX COUNT
CUSTOMER:	Fresh / Frozen		
PHONE:	Whole / Half		
BNLS FEE?	X for Ground	Thickness	Roast Size in lbs
<input type="checkbox"/>			Per package
			NOTES:
<input type="checkbox"/>	Butt – Chops / Roast		
	Picnic – Chops / Roast		
	Loin – Chops / Roast		PULL TENDERLOIN? Yes / No
	Sirloin		
	Spareribs	Whole / St.Louis Style	
	Belly	Smk?	Classic No-Nitrite Classic HLAV Salt + Thyme
<input type="checkbox"/>	Leg	Smk?	Classic Only
	Shank	Smk?	Classic Only
	Feet		
	Stew Meat		NOTES: Total Weight:
	Ground Pork		
	Sausage	25# minimum per flavor	
	Bones	(if desired)	4-5#
	Fat	(if desired)	4-5#
	Skin	(if desired)	4-5#
	Offal		OFFAL <input type="text"/>
	Liver		
	Heart		
	Head		
PRE-SHIPMENT SIGNATURE X			COLD STORAGE AREA:

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