

CUT BY: _____



STANDARD MIXED 1/4 BEEF

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

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: _____ **MIXED 1/4**

Hang Time **WITH SCMC** 5 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		1-Inch		2	Each customer will get one 1/2 Flat Iron - center gristle removed, in 1/2, 2 pieces per customer
Cross Rib Roast			2-3#	1	
Brisket			In 1/4's		
Skirt Steak			in 1/2		
Chuck - Steak / Roast		(Bone In / Bnls / Flat Iron)	3-4#	1	If beef over 30 months, separate boneless NY + Filet 2 pieces per customer
Short Ribs		English / Flanken / Korean	1 1/2 Inch	3	
Rib Eye - Steak / Roast		(Bone In / Bnls = Backribs)	1 1/4 Inch	2	
Flank Steak			Whole		
Tri Tip			Whole		YOU WILL GET EITHER A FLANK STEAK OR TRI TIP
NY Steak & Filet Steak		of T-bone/Porterhouse	1 1/4 Inch	1	
Flap Steak			In 1/4's		Total Weight: OFFAL
Top Sirloin - Steak / Roast		BASEBALL STEAK	1 Inch	2	
Sirloin Tip - Steak / Roast		CARNE ASADA		1#	
Top Round Roast		(of London Broil)	1 1/2 Inch	1	
Eye of Round Roast	X				SCMC USE ONLY
Bottom Round	X				
Stew Meat	5#	ONLY		1#	
Ground Beef		ALL OTHER TRIM		1#	
Bones	4-5#				COLD STORAGE AREA:
Offal	LIVER- 1#	TONGUE- ONE 1/4			
	HEART- ONE 1/4				

PRE-SHIPMENT SIGNATURE X