

BEEF

Whole, 1/2 or 1/4

WEIGHT HANGING _____

Date _____

LIVE WEIGHT _____

Customer Name _____

DEPOSIT
GIVEN _____

Address _____

Phone _____

Farm beef is from _____

Pick up Yes or No

Address _____

Phone _____

Whole Only: Heart, Liver, Tongue Yes or No

Porterhouse and T-Bones or Filet and New York Strip 1/2, 3/4, 1 in

Sirloins 1/2 3/4 1 in London Broil 3/4 1 in Ribeye 1/2 3/4 1 in

Round steaks Whole or portion sized 1/2, 3/4 1 in

Roasts: eye, Chuck # _____ 1 in 2 in 3 in Small or Large

Chipped/cheese steak #lbs _____

Short ribs yes or no

Beef cubes #lbs _____

Beef Strips # lbs _____

Soup Bone Yes or No

Brisket yes or no

Dry Beef #lbs _____

Hamburger #lbs _____ Hamburger Patties #lbs _____

Sausage: Smoked #lbs _____ Fresh #lbs _____ Sweet Italian _____ Mild Italian _____

Hot Italian _____ German #lbs _____ Cajun _____

% of Pork _____

Jerky Regular, Sweet, Jalapeno (10 lbs min) _____ # of lbs

Snack sticks Regular, Sweet, Pepper, Jalapeno (10 lbs min) _____ # of lbs

Bologna Regular or Sweet (10 lbs min) _____ # of lbs Cheese Added _____

Total Trim _____

Called for Pick up _____

Pork added

Cattle Only:

Owner of this animal attests that this animal is:

Less than 30 months

More than 30 months

SRMs for this animal's age were disposed of properly.

Yes or **No**

All Animals:

This animal was ambulatory upon arrival.

Yes or **No**

This animal was injured after arrival.

Yes or **No**

This animal was unfit for human consumption.

Yes or **No**

This animal was disposed of.

Yes or **No**

This animal was processed and delivered to the customer.

Yes or **No**

Pathogen control:

Minimum internal temp was met of _____ Fahrenheit

Date : _____ Time: _____ product was moved to cooling.