

# PORK

Whole, ½

WEIGHT HANGING \_\_\_\_\_

Date \_\_\_\_\_

LIVE WEIGHT \_\_\_\_\_

Customer Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Phone \_\_\_\_\_

DEPOSIT  
GIVEN \_\_\_\_\_

Farm swine is from \_\_\_\_\_

Pick up Yes or No

Address \_\_\_\_\_

\_\_\_\_\_

Phone \_\_\_\_\_

Whole Pork loin Yes or No

Pork Chops Bone or boneless ½, ¾, 1 inch

Smoked Pork Chops Bone or boneless ½, ¾, 1 inch

Ham # \_\_\_\_\_ Slice centers and end roasts -- ½, ¾, 1 inch Ham Hocks YES or NO

Bacon # \_\_\_\_\_ Slices yes or no

Pork Steak ½, ¾, 1 inch # \_\_\_\_\_

Pork Roast # \_\_\_\_\_

Pork Ribs Yes or No ----- Slab or country style

Fresh Pork Sausage \_\_\_\_\_ Smoked Sausage \_\_\_\_\_ Polish Kielbasa \_\_\_\_\_

Sweet Italian \_\_\_\_\_ Mild Italian \_\_\_\_\_ Hot Italian \_\_\_\_\_

Apple Maple \_\_\_\_\_ Cajun \_\_\_\_\_ Ground Pork # lbs \_\_\_\_\_

German Kielbasa \_\_\_\_\_ Breakfast \_\_\_\_\_ %Beef Added \_\_\_\_\_

Beef added

Total Trim \_\_\_\_\_

Called for Pick up \_\_\_\_\_

## **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.