

5786 County Route 17  
 Friendship, NY 14739  
 +1 (585) 570-2116  
 barebonesbutchering@outlook.com



PORK CUT SHEET											
Customer Name						Farmer Name					
Phone Number						Phone Number					
Street						Street					
City/State				Zip				City/State			
ORDER DETAILS											
Whole	<input type="checkbox"/>	Hams	Size (lbs)			Roast	Size (lbs)				
Half	<input type="checkbox"/>	Chops	Thickness		# Per Pack	Ground	Bag Size (lbs)				
		Bacon	Slab/Sliced			Patties	# Per Pack				
CUT SELECTION											
Shoulders	Boston Butt	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>	Ground <input type="checkbox"/>	Smoked <input type="checkbox"/>						
	Picnic	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>	Ground <input type="checkbox"/>	Smoked <input type="checkbox"/>						
Loin	Roast	<input type="checkbox"/>	Bone-in <input type="checkbox"/>	Boneless <input type="checkbox"/>	Ground <input type="checkbox"/>	Smoked <input type="checkbox"/>					
	Chops	<input type="checkbox"/>	Bone-in <input type="checkbox"/>	Boneless <input type="checkbox"/>		Smoked <input type="checkbox"/>					
	Tenderloin	<input type="checkbox"/>									
Hams	Whole Ham	<input type="checkbox"/>	Half Ham <input type="checkbox"/>	Steaks <input type="checkbox"/>	Ground <input type="checkbox"/>	Smoked <input type="checkbox"/>					
				Both <input type="checkbox"/>	Fresh <input type="checkbox"/>						
Bacon	Thick <input type="checkbox"/>	Regular <input type="checkbox"/>	Thin <input type="checkbox"/>	Fresh <input type="checkbox"/>	Smoked <input type="checkbox"/>						
Hocks	Whole <input type="checkbox"/>	Half <input type="checkbox"/>	Fresh <input type="checkbox"/>	Ground <input type="checkbox"/>	Smoked <input type="checkbox"/>						
Ribs	Spare	<input type="checkbox"/>	Whole <input type="checkbox"/>	Half <input type="checkbox"/>	Ground <input type="checkbox"/>						
	Baby Back	<input type="checkbox"/>	Whole <input type="checkbox"/>	Half <input type="checkbox"/>	Ground <input type="checkbox"/>						
Sausage	Fresh	<input type="checkbox"/>	Bulk <input type="checkbox"/>		QTY (lbs)						
	Mild Italian	<input type="checkbox"/>	Bulk <input type="checkbox"/>	Link <input type="checkbox"/>	Patties <input type="checkbox"/>	QTY (lbs)					
	Hot Italian	<input type="checkbox"/>	Bulk <input type="checkbox"/>	Link <input type="checkbox"/>	Patties <input type="checkbox"/>	QTY (lbs)					
	Breakfast	<input type="checkbox"/>	Bulk <input type="checkbox"/>	Link <input type="checkbox"/>	Patties <input type="checkbox"/>	QTY (lbs)					
	Maple	<input type="checkbox"/>	Bulk <input type="checkbox"/>	Link <input type="checkbox"/>	Patties <input type="checkbox"/>	QTY (lbs)					
	Polish	<input type="checkbox"/>	Bulk <input type="checkbox"/>	Link <input type="checkbox"/>	Patties <input type="checkbox"/>	QTY (lbs)					
Organs	Pork Fat <input type="checkbox"/>	Heart <input type="checkbox"/>	Leaf Lard <input type="checkbox"/>	Liver <input type="checkbox"/>	Tongue <input type="checkbox"/>						
CUSTOMER SPEACIAL REQUESTS											
BUTCHER ENTRY ONLY											
Smoked Weights	Shoulders		Loin		Hams		Bacon		Hocks		
Process Checks	Zero Tol.		Chill Temp		Pack Temp		Organic Acid		Hanging Weight		
	SRM		Breakdown		Package		Final✓		# of Boxes		

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STANDARD PROCESSING FEES										
<b>Services</b>	Slaughter Fee: \$100.00		Process Rate: \$1.15/lb		Min. Weight: \$200 + Slaughter Fee		*Minimum Weight Charge is <u>only</u> applied to animals <175lbs hang weight			
ADDITIONAL FEES										
<b>Services</b>	Smoke	\$1.10/lb	Link	\$1.00/lb	Patties	\$1.00/lb	Breakfast Link	\$1.50/lb		
<b>Seasoning</b>	Polish	\$1.00/lb	Mild Italian	\$1.00/lb	Hot Italian	\$1.00/lb	Breakfast	\$1.00/lb	Maple	\$1.00/lb
DISCLAIMERS										
<b>OUR BUSINESS</b> Bare Bones Butchering, LLC is an independent custom contractor for slaughter and butchering service. We are a family-owned and operated business with the goal of providing you with the best quality processing										
<b>WE DO NOT MIX MEAT</b> This prevents cross contamination between species - all customers will leave with the meat their own livestock.										
<b>USDA AND CUSTOM EXEMPT PROCESSING</b> After slaughter, your animal will dry age for two weeks until it's processed to your custom specifications. All meat will be vacuum sealed (excluding ground), frozen and boxed before pick up.										
<b>SAFE HANDLING AND COOKING INSTRUCTIONS</b> You should always cook meat to a minimum safe internal temperature as measured with a food thermostat to prevent foodborne illness. Bare Bones Butchering, LLC and partners are not responsible for product management once it has left our facility including, but not limited to, any improper handling, preparation, or raw/undercooked consumption. For additional questions regarding the proper and safe handling of meats for consumption please consult <a href="http://www.usda.gov">www.usda.gov</a> .										
<b>CUSTOM EXEMPT PROCESSING ONLY</b> All Custom Exempt product is returned to the customer, frozen, sealed, and individually labeled "Not for Sale." All product is prepared for private use of the producer/customer. <b>By signing this form, you acknowledge that all meat processed is for personal use only and is <u>NOT</u> for resale.</b>										
Customer Signature: _____						Date: _____				
<b>LATE PICK-UP FEE</b> It is the customer's responsibility to pick-up their order within <u>5</u> business days of notification. Late order pick-ups will be charged \$5 per day beginning the first day after the five business day notification period.										
CUSTOMER ACKNOWLEDGEMENT										
Ⓢ	I confirm that my order is accurate and that I have a scheduled reservation.  Bare Bones Butchering is not responsible for inaccurate orders due to cut sheet errors on behalf of the customer. Additionally, I give permission for Bare Bones Butchering, LLC and partners to use photos and/or videos of the slaughter/butchering process for social media, promotional, or educational purposes.									
Ⓢ	I have read the disclaimers contained within this document and agree to all written terms and agreements.									
Customer Signature: _____						Date: _____				