

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	Zip

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 SPECIAL REQUESTS

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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

Services	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			
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ADDITIONAL FEES

Services	Smoke	\$1.10/lb	Link	\$1.00/lb	Patties	\$1.00/lb	Breakfast Link	\$1.50/lb		
Seasoning	Polish	\$1.00/lb	Mild Italian	\$1.00/lb	Hot Italian	\$1.00/lb	Breakfast	\$1.00/lb	Maple	\$1.00/lb

DISCLAIMERS

OUR BUSINESS

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

WE DO NOT MIX MEAT

This prevents cross contamination between species - all customers will leave with the meat their own livestock.

USDA AND CUSTOM EXEMPT PROCESSING

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.

SAFE HANDLING AND COOKING INSTRUCTIONS

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 www.usda.gov.

CUSTOM EXEMPT PROCESSING ONLY

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.

By signing this form, you acknowledge that all meat processed is for personal use only and is NOT for resale.

Customer Signature: _____

Date: _____

LATE PICK-UP FEE

It is the customer's responsibility to pick-up their order within 5 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

<input checked="" type="checkbox"/>	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.
<input checked="" type="checkbox"/>	I have read the disclaimers contained within this document and agree to all written terms and agreements.

Customer Signature: _____

Date: _____