

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



Tag #

				Hot Wt.			
				>30 Months Dry Wt.			
Beef Cut Sheet							
Customer Name			Farmer Name				
Phone Number			Phone Number				
Street			Street				
City/State		Zip Code	City/State		Zip		
Order Details							
			Sand. Stk.	lbs.	Stew Meat	lbs.	lbs/pack
Whole	<input type="checkbox"/>		Roast Size		Cube Steaks (lbs & #/pack)	/2 or 4	
Half	<input type="checkbox"/>		Steak/Pack		Patties (lbs & #/pack)		
Quarter	<input type="checkbox"/>	Front / Hind / Split	Steak Thick		Ground (lbs/pack)		
Front Quarter							
Chuck	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>	Ground
			Chuck Eye	<input type="checkbox"/>			
Arm	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>	Ground
Brisket	Brisket	<input type="checkbox"/>	Whole	<input type="checkbox"/>	Cut in 1/2	<input type="checkbox"/>	Ground
Ribeye	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Bone-In (Rib Stk.)	<input type="checkbox"/>	Ground
					Boneless (Delmonco)	<input type="checkbox"/>	
Plate	Short Ribs	<input type="checkbox"/>	Texas Ribs	<input type="checkbox"/>	Skirt Stk	<input type="checkbox"/>	Ground
Hind Quarter							
Short Loin	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Bone-In (T-Bone&Port.)	<input type="checkbox"/>	Ground
					Boneless (NY&Filet)	<input type="checkbox"/>	
Sirloin	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>			Ground
Tip	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>			Ground
			Cube Steak	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>	
Tri-Tip	Roast	<input type="checkbox"/>			Stew Meat	<input type="checkbox"/>	Ground
Bottom Round	Roast	<input type="checkbox"/>	Cube Steak	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>	Ground
Top Round	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>			Ground
	London Broil	<input type="checkbox"/>	Cube Steak	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>	
Eye of Round	Roast	<input type="checkbox"/>	Cube Steak	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>	Ground
Flank	Bavette	<input type="checkbox"/>	Flank	<input type="checkbox"/>			Ground
Extras	Neck Soup	<input type="checkbox"/>	Shank Soup	<input type="checkbox"/>	Marrow	<input type="checkbox"/>	knuckle
	Beef Fat	<input type="checkbox"/>	Suet	<input type="checkbox"/>			
Organs	Heart	<input type="checkbox"/>	Liver	<input type="checkbox"/>	Tongue	<input type="checkbox"/>	Tail
Customer Special Requests							

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STANDARD PROCESSING FEES								
<u>Service</u>	Slaughter Fee	\$125.00	Process Rate	\$1.05/lb	Min Weight	\$500.00 + Slaughter Fee	*Minimum Weight Charge is <u>only</u> applied to cattle < 475 lbs hang weight	
ADDITIONAL FEES								
<u>Item</u>	Stew Meat	+ \$1.00/lb	Cube Steak	+ \$0.55/lb	Patties/Sand. Steak	+ \$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 from their own livestock.								
USDA AND CUSTOM EXEMPT PROCESSING After slaughter, your animal will dry age for approximately 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 <u>NOT</u> for resale.								
Customer Signature:						Date:		
LATE PICK-UP FEE 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 the terms as written.							
Customer Signature:						Date:		
BUTCHER ENTRY ONLY								
Process Checks	Zero Tol.		Chill Temp		Pack Temp		Hang Weight	
	SRM		Breakdown		Package		Dry Weight	
	Organic Acid		Rework		Final Check		# Boxes	

Lbs. of grind: