

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



Office Use Only
 Hanging Weight:

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"/>
	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"/>
				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"/>
Hocks	Whole	<input type="checkbox"/>	Half <input type="checkbox"/>	Fresh <input type="checkbox"/>	Ground <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 (10lb minimum per flavor)	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"/>
	Hot Italian	<input type="checkbox"/>	Bulk <input type="checkbox"/>	Link <input type="checkbox"/>	Patties <input type="checkbox"/>
	Breakfast	<input type="checkbox"/>	Bulk <input type="checkbox"/>	Link <input type="checkbox"/>	Patties <input type="checkbox"/>
	Maple	<input type="checkbox"/>	Bulk <input type="checkbox"/>	Link <input type="checkbox"/>	Patties <input type="checkbox"/>
	Polish	<input type="checkbox"/>	Bulk <input type="checkbox"/>	Link <input type="checkbox"/>	Patties <input type="checkbox"/>

Whole Pig= Max: 3 Flavors **Half Pig= 1-2 Flavors** Please number flavor preference 1-3 in order of importance - most important being 1.

Organs	Pork Fat <input type="checkbox"/>	Heart <input type="checkbox"/>	Leaf Lard <input type="checkbox"/>	Liver <input type="checkbox"/>	Tongue <input type="checkbox"/>
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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							
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 <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 <u>\$5 per day</u> beginning the first day after the five business day notification period.											
ABANDONMENT OF MEAT											
If your meat is not picked up after <u>45 days</u> from your first notification, it will be considered abandoned and will become property of Bare Bones Butchering LLC.											
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: _____					