

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 <input type="checkbox"/>
		Chuck Eye <input type="checkbox"/>		
Arm	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>	Stew Meat <input type="checkbox"/>	Ground <input type="checkbox"/>
Brisket	Brisket <input type="checkbox"/>	Whole <input type="checkbox"/>	Cut in 1/2 <input type="checkbox"/>	Ground <input type="checkbox"/>
Ribeye	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>	Bone-In(Rib Stk.) <input type="checkbox"/>	Ground <input type="checkbox"/>
			Boneless (Delmonco) <input type="checkbox"/>	
Plate	Short Ribs <input type="checkbox"/>	Texas Ribs <input type="checkbox"/>	Skirt Stk <input type="checkbox"/>	Ground <input type="checkbox"/>

Hind Quarter

Short Loin	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>	Bone-In (T-Bone&Port.) <input type="checkbox"/>	Ground <input type="checkbox"/>
			Boneless(NY&Filet) <input type="checkbox"/>	
Sirloin	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>		Ground <input type="checkbox"/>
Tip	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>		Ground <input type="checkbox"/>
		Cube Steak <input type="checkbox"/>	Stew Meat <input type="checkbox"/>	
Tri-Tip	Roast <input type="checkbox"/>		Stew Meat <input type="checkbox"/>	Ground <input type="checkbox"/>
Bottom Round	Roast <input type="checkbox"/>	Cube Steak <input type="checkbox"/>	Stew Meat <input type="checkbox"/>	Ground <input type="checkbox"/>
Top Round	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>		Ground <input type="checkbox"/>
	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 <input type="checkbox"/>
Flank	Bavette <input type="checkbox"/>	Flank <input type="checkbox"/>		Ground <input type="checkbox"/>

Extras	Neck Soup <input type="checkbox"/>	Shank Soup <input type="checkbox"/>	Marrow <input type="checkbox"/>	knuckle <input type="checkbox"/>
	Beef Fat <input type="checkbox"/>	Suet <input type="checkbox"/>		
Organs	Heart <input type="checkbox"/>	Liver <input type="checkbox"/>	Tongue <input type="checkbox"/>	Tail <input type="checkbox"/>

Customer Special Requests

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STANDARD PROCESSING FEES							
Service	Slaughter Fee	\$150.00	Process Rate	\$1.15/lb	Min Weight	\$500.00 + Slaughter Fee	*Minimum Weight Charge is <u>only</u> applied to cattle < 475 lbs hang weight
ADDITIONAL FEES							
Item	Stew Meat	+ \$1.00/lb	Cube Steak	+ \$01.00/lb	Patties/Sand. Steak	+ \$1.25/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.							
ABANDONMENT OF MEAT If your meat is not picked up after 45 days 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 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: