

# Beef Cutting & Inventory (WB's Copy)



Customer # \_\_\_\_\_

Name: \_\_\_\_\_

Weight: \_\_\_\_\_

Address: \_\_\_\_\_

Sales or \_\_\_\_\_

Custom From: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Total (tally) Bags \_\_\_\_\_

Wire Basket Total  
& Racks \_\_\_\_\_

Blue Basket Total  
and Racks \_\_\_\_\_

Date Cut and Notes: \_\_\_\_\_

Whole, Side, Split,  
Front or Hind

Item:	Cutting Instruction:	Wrapping	Total Packages	Extra Billing
Shoulder Roast				
Chuck Roast				
Flank Steak				
Rib Steak/ Eye				
Soup Meat				
Porterhouse				
T-Bone				
Round Stk				
Rump Rst				
Ground Beef				
Stew Meat				
Short Ribs				
Sirloin Tip Roast				
Sirloin Steak				
Beef Brisket				
Beef Liver				
Beef Tongue				
Ox Tails				
Heart				
Hamburger Patties				
Cube Steaks				
Cooked Meats				

Notes: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Date Taken: \_\_\_\_\_

Price per lb. \_\_\_\_\_