



BEEF BONE IN CUT SHEET

Customer	Email	Phone #
Kill Date	Hang weight	Lot #

Please put a checkmark in the box to indicate you want the cut listed, if you do not want the cut listed please place an X in box. All cuts marked with an X will be boned out and added to your ground beef.



Whole beef	Half beef	Split half (1/4)
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	Chuck Roast	Front Quarter
	Brisket (please circle option) Cut in ½ Leave whole	
	Osso Bucco (sliced beef shank)	
	Short ribs (Please circle option) Korean English style	
	Skirt steak	
	Flank Steak	
	Rib Steak/Prime Rib roast (please circle option) All Steaks All Roasts ½ Steaks & ½ roast	Hind Quarter
	T-Bone steak and Porterhouse steak	
	Sirloin steak	
	Rump Roast	
	Sirloin Tip roast	
	Round Steak / Cube steak (Please circle option) All Round steak All cube steak ½ Round stk & ½ Cube stk	
	Tri Tip Roast	
	Stew Meat	

Trim Options: (please circle one option)

Ground Beef 1 lb pack 1.5 lb pack 2 lb pack

Would you like bones Yes No

Processor Notes:

Label to use : _____ Steak Thickness _____ Steaks per package _____ Roast Size 2-4 lb or 4-6 lbs

Special intructions _____

Number of crates: _____ Location: _____ Employee Initials _____

Date Complete _____ Customer Called date _____ Customer initials _____