



USDA BEEF BONELESS 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 trim options.

☐ Whole beef☐ Half beef☐ Split half (1/4)

<input type="checkbox"/>	Boneless Chuck Roast
<input type="checkbox"/>	Boneless Chuck Steak
<input type="checkbox"/>	Flat Iron Steak
<input type="checkbox"/>	Brisket (Please circle option) Cut in ½ Leave Whole
<input type="checkbox"/>	Osso Bucco (sliced beef shank)
<input type="checkbox"/>	Short ribs: Please circle option) English Style Korean style
<input type="checkbox"/>	Skirt steak
<input type="checkbox"/>	Flank Steak
<input type="checkbox"/>	Ribeye Steak/Prime Rib roast (Please circle option) All Steaks All Roast ½ steaks & ½ Roast
<input type="checkbox"/>	Beef Back Rib
<input type="checkbox"/>	New York Steak
<input type="checkbox"/>	Tenderloin Filet
<input type="checkbox"/>	Sirloin Steak
<input type="checkbox"/>	Rump Roast
<input type="checkbox"/>	Eye of round Roast
<input type="checkbox"/>	Sirloin Tip roast
<input type="checkbox"/>	Round steak/cube steak (Please circle option) All Round steak All Cube steak ½ Round steak & ½ cube steak
<input type="checkbox"/>	Tri Tip Roast
<input type="checkbox"/>	Stew meat

Front Quarter

Hind Quarter

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 intruptions _____

Number of crates: _____

Location: _____

Employee Initials _____

Date Complete _____

Customer Called date _____

Customer initials _____