

BEEF

Whole, ½ or ¼

WEIGHT HANGING _____

Date _____

LIVE WEIGHT _____

Customer Name _____

DEPOSIT

GIVEN _____

Address _____

Phone _____

Farm beef is from _____

Pick up Yes or No

Address _____

Order taken By _____

Phone _____

Whole Only: Heart, Liver, Tongue Yes or No

CUSTOM LABEL YES OR NO or Mease Label

Porterhouse and T-Bones or Filet and New York Strip ½, ¾, 1 in

Sirloins ½ ¾ 1 in London Broil ¾ 1 in Ribeye ½ ¾ 1 in

Round steaks Whole or portion sized ½, ¾ 1 in

Roasts: eye, Chuck # _____ 1 in 2 in 3 in Small or Large

Chipped/cheese steak #lbs _____

Short ribs yes or no

Beef cubes #lbs _____

Soup Bone Yes or No

Brisket yes or no

Dry Beef #lbs _____

Hamburger #lbs _____ Hamburger Patties #lbs _____

Fresh Sausage _____ Smoked Sausage _____ Sweet Italian _____

Hot Italian _____ Apple Maple _____

Cheese Steak _____ Cajun _____

German Kielbasa _____ Breakfast _____ %Beef Added _____

PORK added

Jerky Regular, Sweet, Jalapeno, Hillbilly _____ # of lbs

Snack sticks Regular, Sweet, Pepper, Jalapeno (10 lbs-12.5 min) _____ # of lbs

Bologna Regular or Sweet (10 lbs min) _____ # of lbs Cheese Added _____

Total Trim _____

Called for Pick up _____

Cattle Only:

Owner of this animal attests that this animal is:

Less than 30 months

More than 30 months

SRMs for this animal's age were disposed of properly.

Yes or **No**

All Animals:

This animal was ambulatory upon arrival.

Yes or **No**

This animal was injured after arrival.

Yes or **No**

This animal was unfit for human consumption.

Yes or **No**

This animal was disposed of.

Yes or **No**

This animal was processed and delivered to the customer.

Yes or **No**

Pathogen control:

Minimum internal temp was met of _____ Fahrenheit

Date : _____ Time: _____ product was moved to cooling.