

INSTRUCTIONS BY: _____

2020

CUT BY: _____



BEEF PROCESSING CUT SHEET

INVOICE# _____

35 Sebastopol Ave. Santa Rosa, Ca 95407

Date Received / / 2020

707-521-0121

www.socomeatco.com

LOT # _____

LABELING INFO:	Head Count:	HOT WEIGHTS
	Process Date:	
	Pick up Date:	

FARM:	USDA / C.Exempt	BOX COUNT
CUSTOMER:	Fresh / Frozen	1-
PHONE:	SRM? Yes / No	2-

NOTES:

	X for Ground		Thickness / Weight			Per Pack	
Shanks							3-
Cross Rib - Roast/Steak							4-
Brisket		Whole	1/2	1/3	1/4		5-
Skirt		Whole	1/2				6-
Chuck - Roast/Steak		Bone In / Out					7-
Flat Iron		CGR Whole	1/2	1/3			8-
Short Ribs		English/Flanken/Korean					9-
Ribeye - Roast/Steak		Bone In / Out					10-
Flank		Whole	1/2				11-
Flap		Whole	1/2	1/3	1/4		12-
Hanger		CGR					13-
NY/FILET		or T-bone-Porterhouse					14-
Tri Tip		Whole					15-
Top Sirloin - Roast/Steak							16-
Sirloin Tip							17-
Top Round		London Broil					18-
Eye of Round							19-
Bottom Round							20-
Stew Meat Amount#			10#	5#	1#		21-
Ground Beef			10#	5#	1#		22-

Bones Yes/No	4-5#	MARROW- CROSSCUT/CANOE	2ppk	4-5#		23-
Offal Yes/No	Standard	Start Weight? :	Cold Storage Area:			24-
SAUSAGE:						25-

Labelled By: _____

Packed By: _____

Stored By: _____