

INSTRUCTIONS BY: _____

2020

CUT BY: _____



PORK 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- NOTES:
PHONE:		2-

BNLS FEE?		X for Ground		Thickness / Weight	Per Pack	
	Butt - Chops/Roast		Bone In / Out	Skin On / Off		4-
	Picnic - Chops/Roast		Bone In / Out	Skin On / Off		5-
	Tenderloin		PULL? Y / N			6-
	Loin - Chops/Roast		Bone In/Out	Skin On / Off		7-
	Sirloin - Chops/Roast		Bone In/Out	Skin On / Off		8-
	Spareribs		Whole / St.Louis			9-
	Belly		Fresh / Smoked	Skin On / Off		10-
			Classic No-Nit Classic HLAV Salt + Thyme	Sliced Slab		11-
	Leg		Bone In/Out	Skin On / Off		12-
			Fresh / Smoked	Classic Only Whole	1/2 Hamlette	
	Shank		Fresh / Smoked	Osso Whole		14-
				Classic Only		
	Feet		Split? Y / N	Crack? Y / N	Whole	16-
	Stew Meat Amount#				10# 5# 1#	17-
	Ground				10# 5# 1#	18-
	Head			Whole	1ppk	19-
	Jowl		Fresh/ Smoke		Sliced Whole	20-
	Bones	Yes / No	4-5#	Sausage		
	FAT	Yes / No	4-5#			
	SKIN	Yes / No	4-5#			
	Offal	Yes / No	Standard	Start Weight?		
		NOTES:				
	Cold Storage Area:					

Labelled By: _____

Packed By: _____

Stored By: _____