

INSTRUCTIONS BY: _____

2022

CUT BY: _____



STANDARD PORK PROCESSING

INVOICE#

35 Sebastopol Ave. Santa Rosa, Ca 95407

Date Received / /2022

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

3-

	Butt - Chops/ Roast		Bone In / Out	Skin On / Off	3-4#		1	4-
	Picnic - Chops/Roast	X	Bone In / Out	Skin On / Off				5-
	Tenderloin		PULL? Y / N				1	6-
	Loin - Chops/Roast		Bone In/Out	Skin On / Off	1"		2	7-
	Sirloin - Chops/Roast		Bone In/Out	Skin On / Off	1"		2	8-
	Spareribs		Whole / St.Louis				1	9-
	Belly		Fresh / Smoked	Skin On / Off				10-
			Classic / No-Nit Classic / HLAV / Salt + Thyme		Sliced	Slab	1	11-
	Leg	X	Bone In/Out	Skin On / Off				12-
			Fresh / Smoked	Classic Only / Whole	1/2	Hamlette		13-
	Shank		Fresh / Smoked	Osso / Whole	1.5"		2	14-
				Classic Only				15-
	Feet		Split? Y / N	Crack? Y / N	Whole		1	16-
	Stew Meat Amount#	X			10#	5#	1#	17-
	Ground	X			10#	5#	1#	18-
	Head			Whole			1ppk	19-
	Jowl		Fresh / Smoke		Sliced	Whole	1	20-
	Bones Yes / No	4-5#				Sausage		
	FAT Yes / No	4-5#				MILD ITALIAN LINKS 1#		
	SKIN Yes / No	4-5#						
	Offal Yes / No	Standard	Start Weight?					
	Cold Storage Area:		NOTES:					

Labelled By: _____

Packed By: _____

Stored By: _____