## **USDA** Weigh & Label? BEEF CUTTING INSTRUCTIONS Custom Office: 540 434-4415 Fax: 564-2575 Label Invoice: Inv. date: Name: Name: Not for sale {\_\_\_} Resale? {\_\_\_\_} TEID#: Address: Ear Tag No. Phone: Carcass Weight: Producer: WHOLE { } FRT QTR {\_\_\_} HIND QTR {\_\_\_} SIDE Split 1/2 {\_ Date Processed: **Lead Cutter:** Notes: **Cardboard Boxes Milk Crates** Hang Time? Vac Pak { X } # per Pkg **CUTS** Roast/Steak Grind? Thickness | Size(Weight) Whole Fresh? Chuck Roast Arm Roast Mock Tender Flat Iron Brisket Stew Beef **Shank Cuts** Skirt Steak **Bones** Standing Rib Roast Bone-in Rib Steak R B Ribeye **Short Ribs** Spare Ribs T-Bone/P'house Bone-in Sirloin Hangar Steak Flank Steak Filet N.Y. Strip Top Sirloin London Broil ROUND Top Round **Bottom Round** Eye of Round Sirloin Tip Ground Beef Packing Chubs [ or Vac Pac [ 1 Lb 2 Lb 5 Lb 10 Lb **ORGANS** Special Instructions: Heart Liver Tongue Patties? Kidney OxTail Per Pack? Other Size No. Of Boxes: Boxed: Date: