

BEEF PROCESSING CARD

NAME: _____

DATE: _____

ADDRESS: _____

PHONE: _____

DEPOSIT COLLECTED: _____

Front Quarter \$ _____ lb

Hind Quarter \$ _____ lb

1/2 of 1/2 \$ _____ lb

Half Beef \$ _____ lb

Whole Beef \$ _____ lb

****WEIGHT**** _____

		Cut/Thickness	Packaging	Xtra Cost	Inventory	
FRONT QUARTER						
ROASTS:	Chuck Roast					
	Arm Roast					
	Stew Meat			\$1.49 lb		_____ weight
STEAKS:	Ribeye Steak					
MISC:	Brisket					
	Short Ribs					
	Soup Bones					
	Ground Beef					
	Hamburger Patties			\$1.99 lb		_____ weight

		Thickness	Packaging	Xtra Cost	Inventory	
HIND QUARTER						
ROASTS:	Pikes Peak					
	Rump Roast					
	Stew Meat			\$1.49 lb		_____ weight
STEAKS:	Round Steak - Tend.					
	Minute Steak			\$1.49 lb		_____ weight
<i>*please choose T-Bone</i>	T-Bone					
<i>OR KC Strip & Filet</i>	KC Strip					
	Filet					
	**bacon wrapped			\$0.50 (each)		_____ pieces
	Sirloin					
	Flank Steak					
MISC:	Ground Beef					
	Hamburger Patties			\$1.99 lb		_____ weight

Special Instructions: _____

Checklist:

Beef Processed - Boxes Properly Labeled in Freezer - All Weights Recorded

Inventory Double Checked - Customer Inventory Placed in Box

Ground Beef Stuffed - Inventory Completed - Boxes Numbered in Freezer

Ticket Completed in Office - Beef Ready for Pick-Up

Completed	Date	Initials

****TOTAL BOXES**** _____

(to be completed by production side after ground beef is stuffed and boxes are labeled AND numbered)