Pork Cutting Instructions Employee Name:				
Quantity Unins	pected 🗆 🔫	ill/Henging Charge E	junt .	
Producer	Cu	ustomer	Contact #	
Drop-off Date	Production	date	Weight	kgs/lbs
Allergies YES or NO	Type of Allergy:			
FRESH CUTS				
Shoulder Roast 🗆	Shoulder Steak		to transmission again selection of the control of the control of the control of	
Bone in Chops	Boneless Chops	□ Other:	The second section is a second	
Spare Ribs	Back Ribs	□ SS Ribs □		
Side Pork Cut	Slab	□ Rind On □		Rind Off
		The same of the sa		
Pork Hocks	Whole	□ Cut □	Section (Section Section Control of Control	Sizeinches
Leg Roast □ Offalls	Leg Steaks	□ Cutlets □		Schnitzel
	Total Amount:	SOUP BY	NES DIA	MOUNT!
Heart □	Liver 🗆	Tongue 🗆		Head 🗆
Smoked Products	lbs/kgs			
Bone in Skin on Ham	☐ Whole ☐	Cut in 🗆 ½	Ham steaks	☐ Smoked Hocks ☐
Smoked Porkchops [☐ Back Bacon ☐	Sliced	Whole	
Bacon Sliced	I Slab □	Rind on 🔲	Rind Off	
Different Flavors Bacon	1:			
Steak Thickness:	½ inch 🗆	¾ inch □	1 inch □	#steaks per package
Roast Size (lbs)	lbs	Slicing Thickness	Thin 🗆 Mediu	
Ground 1lbs □	1.5 lbs □	2 lbs □	Other:	Add% Beef
Patties	Seasoned	Unseasoned	Breakfast 🛚	
		MERCHANISM CONTROL AND SALE SAME STREET, WAS A SALE CONTROL OF CON	ginetilising side ciriligi caratar in more ciriligia esculur ciriligia carate de participa de pa	e SAGN-CHARITH HAN BERTHAU STATE OF BUILD FOR THE STATE OF BUILDING STATE OF THE ST
Jerky			Notes:	
lbs of				
lbs of				
Sausage (min 25lbs)				
lbs ofSmoked Fresh %Beef				
lbs of Smoked Fresh %Beef				
lbs ofSmoked Fresh %Beef				
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		CONTRACTOR OF STREET,	Parameter construent armeter management as a sector of consequent	