

Pork Cutting Instructions

(Use separate sheet for additional instructions)



Underground Processing
6821 Franks Ferry Rd
Walling TN 38587
(931) 330-MEAT (6328)

Name: _____

Address: _____ City: _____ State: _____ Zipcode: _____

Email: _____ Phone: _____

(Office Use Only)

Slaughter Date _____

Shipped Date _____

Live # _____ Rail # _____

Side 1 (Choose one option under each section)

Side 2 (Choose one option under each section) Same as Side 1

Head

Boneless Whole Jowl Cheek

Boston Butt

Whole Bone-in Whole Boneless
 Roast Bone-in Roast Boneless Weight _____
 Shoulder Chops Thickness _____ (at least 3/4" recommended)
 Country-Style Ribs Thickness _____ (at least 1" recommended)
 Grind

Picnic

Whole Bone-in Whole Boneless
 Grind

Belly

Whole Blocked Sliced Cured _____ Smoked _____
 Grind Spare Ribs

Rib Loin

Rib Chops Thickness _____ (at least 3/4" recommended)
 Boneless Rib Chops Thickness _____ Baby Back Ribs
 Bone-in Roast Weight (lbs) _____
 Boneless Roast Weight (lbs) _____

Short Loin

Porterhouse Chops Thickness _____ (at least 3/4" recommended)
 Center Chops Thickness _____ (at least 3/4" recommended)
 Boneless Center Chops Thickness _____ (at least 3/4" recommended)
 Bone-in Roast Weight (lbs) _____
 Boneless Roast Weight (lbs) _____
 Tenderloin Riblets

Sirloin

Chops Thickness _____ (at least 3/4" recommended)
 Bone-in Roast
 Boneless Roast

Leg (Ham)

Whole Bone-in Cured _____ Smoked _____
 Whole Boneless Small Roast Kebabs Cutlets
 Ham Steaks Thickness _____ (at least 1/2" recommended)
 Grind

Hocks

Whole Cross-cut

Variety Meats

Brains Caul Fat Back Fat Leaf Fat Cheeks Heart
 Kidney Liver Spleen Stomach Tongue

Head

Boneless Whole Jowl Cheek

Boston Butt

Whole Bone-in Whole Boneless
 Roast Bone-in Roast Boneless Weight _____
 Shoulder Chops Thickness _____ (at least 3/4" recommended)
 Country-Style Ribs Thickness _____ (at least 1" recommended)
 Grind

Picnic

Whole Bone-in Whole Boneless
 Grind

Belly

Whole Blocked Sliced Cured _____ Smoked _____
 Grind Spare Ribs

Rib Loin

Rib Chops Thickness _____ (at least 3/4" recommended)
 Boneless Rib Chops Thickness _____ Baby Back Ribs
 Bone-in Roast Weight (lbs) _____
 Boneless Roast Weight (lbs) _____

Short Loin

Porterhouse Chops Thickness _____ (at least 3/4" recommended)
 Center Chops Thickness _____ (at least 3/4" recommended)
 Boneless Center Chops Thickness _____ (at least 3/4" recommended)
 Bone-in Roast Weight (lbs) _____
 Boneless Roast Weight (lbs) _____
 Tenderloin Riblets

Sirloin

Chops Thickness _____ (at least 3/4" recommended)
 Bone-in Roast
 Boneless Roast

Leg (Ham)

Whole Bone-in Cured _____ Smoked _____
 Whole Boneless Small Roast Kebabs Cutlets
 Ham Steaks Thickness _____ (at least 1/2" recommended)
 Grind

Hocks

Whole Cross-cut

Bones

Marrow Bones
 Stock Bones Thickness _____

NOTES

Customer Signature _____ Date _____

All Prices subject to change without notice.

Pork Processing Consent Form

Underground Processing
6821 Franks Ferry Rd
Walling TN 38587
(931) 330-MEAT (6328)



Please read through the following and initial each line.

1

_____ Our USDA inspector reviews each carcass and their organs. If the inspector identifies pathological disorders or disease, those organs and or carcass will be condemned. We do not offer refunds for condemned animals. If there is questionable meat on a carcass it will be trimmed. Underground Processing. is not responsible for these losses as it is mandated by the USDA.

_____ Antibiotic residue is not acceptable under USDA regulations. If you have given your animals antibiotics you are required to allow for a grace period for the antibiotics to leave your animals system. You must notify Underground Processing. at the time you make your appointment of any antibiotics administered so an acceptable grace period can be established and agreed upon.

_____ Pork will be vacuum packaged and no organs will be saved unless specified on the Pork Cutting Instructions.

_____ USDA requires that retail establishments apply labeling. You may sell unlabeled items to butcher shops, grocery stores, restaurants, etc., ONLY if the container (bag, box) has the USDA label on the outside. If you are unclear about where you will be selling, all meat will come individually labeled.

_____ I understand that Underground Processing. does not freeze products and that it is my responsibility to freeze any products that are required to be frozen.

I acknowledge and agree that finished product returned to me is my responsibility as far as maintaining temperatures in accordance with FSIS regulations and proper storage to maintain proper seal.

_____ If I write a check to pay my final invoice, I authorize Underground Processing to electronically process the check and debit my bank account in the amount written on the check. I acknowledge that my check will not be returned to me.

_____ I have read and understand Underground Processing's Pork Processing Consent Form and agree to all of the terms

Additionally:

_____ I have not given my animal antibiotics.

_____ I have given my animal antibiotics but notified Underground Processing. and allowed for a grace period.

_____ I have vaccinated my animals.

_____ I have not vaccinated my animals.

Full Name/Company Name: _____

Signature: _____ Date: _____

Bring this Consent Form and the Pork Cutting Instructions to your appointment.