

# Pork Cutting Instructions



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

(Use separate sheet for additional instructions)

Contact Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Name on Label: \_\_\_\_\_

Tax exempt certificate on file?

Animal ID: \_\_\_\_\_

Label ID: \_\_\_\_\_

Cut Date: \_\_\_\_\_

Side 1 (Choose any option under each section)

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

**Head**

Whole  Jowl  Cheek  Cure & Smoke \_\_\_\_\_

**Head**

Whole  Jowl  Cheek  Cure & Smoke \_\_\_\_\_

**Boston Butt**

Cure & Smoke \_\_\_\_\_ "Buckboard Bacon" or "Cottage Bacon"  
 Whole Bone-in  Whole Boneless  
 Roast Bone-in  Roast Boneless - Weight \_\_\_\_\_  
 Blade Steak - Thickness \_\_\_\_\_ (at least 3/4" recommended)  
 Country-Style Ribs - Thickness \_\_\_\_\_ (at least 1 1/2" recommended)  
 Grind

**Boston Butt**

Cure & Smoke \_\_\_\_\_ "Buckboard Bacon" or "Cottage Bacon"  
 Whole Bone-in  Whole Boneless  
 Roast Bone-in  Roast Boneless - Weight \_\_\_\_\_  
 Blade Steak - Thickness \_\_\_\_\_ (at least 3/4" recommended)  
 Country-Style Ribs - Thickness \_\_\_\_\_ (at least 1 1/2" recommended)  
 Grind

**Picnic**

Cure & Smoke \_\_\_\_\_  
 Whole Bone-in  Whole Boneless  Collar Roast  
 Grind  Shoulder Chops - Thickness \_\_\_\_\_ (at least 3/4" recommended)

**Picnic**

Cure & Smoke \_\_\_\_\_  
 Whole Bone-in  Whole Boneless  Collar Roast  
 Grind  Shoulder Chops - Thickness \_\_\_\_\_ (at least 3/4" recommended)

**Belly**

Whole  Blocked  Sliced  Cure & Smoke \_\_\_\_\_  
 Grind  Spare Ribs  St Louis Style Ribs  Riblets

**Belly**

Whole  Blocked  Sliced  Cure & Smoke \_\_\_\_\_  
 Grind  Spare Ribs  St Louis Style Ribs  Riblets

**Rib Loin**

Cure & Smoke \_\_\_\_\_  
 Rib Chops - Thickness \_\_\_\_\_ (at least 3/4" recommended) \_\_\_\_\_ Frenched  
 Boneless Rib Chops - Thickness \_\_\_\_\_  Baby Back Ribs  
 Frenched Rib Rack  
 Bone-in Roast Weight (lbs) \_\_\_\_\_  
 Boneless Roast Weight (lbs) \_\_\_\_\_

**Rib Loin**

Cure & Smoke \_\_\_\_\_  
 Rib Chops - Thickness \_\_\_\_\_ (at least 3/4" recommended) \_\_\_\_\_ Frenched  
 Boneless Rib Chops - Thickness \_\_\_\_\_  Baby Back Ribs  
 Frenched Rib Rack  
 Bone-in Roast Weight (lbs) \_\_\_\_\_  
 Boneless Roast Weight (lbs) \_\_\_\_\_

**Short Loin**

Cure & Smoke \_\_\_\_\_  
 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  Medallions

**Short Loin**

Cure & Smoke \_\_\_\_\_  
 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  Medallions

**Sirloin**

Cure & Smoke \_\_\_\_\_  
 Chops - Thickness \_\_\_\_\_ (at least 3/4" recommended)  
 Bone-in Roast  Boneless Roast  
 Boneless Cutlets  Cube Steaks

**Sirloin**

Cure & Smoke \_\_\_\_\_  
 Chops - Thickness \_\_\_\_\_ (at least 3/4" recommended)  
 Bone-in Roast  Boneless Roast  
 Boneless Cutlets  Cube Steaks

**Leg (Ham)**

Cure & Smoke \_\_\_\_\_  
 Whole Bone-in  
 Whole Boneless  Small Roast  Kebabs  Cutlets  Cube Steaks  
 Ham Steaks - Thickness \_\_\_\_\_ (at least 1/2" recommended)  
 Grind

**Leg (Ham)**

Cure & Smoke \_\_\_\_\_  
 Whole Bone-in  
 Whole Boneless  Small Roast  Kebabs  Cutlets  Cube Steaks  
 Ham Steaks - Thickness \_\_\_\_\_ (at least 1/2" recommended)  
 Grind

**Hocks**

Whole  Coss-cut  Cure & Smoke \_\_\_\_\_

**Hocks**

Whole  Coss-cut  Cure & Smoke \_\_\_\_\_

**Variety Meats**

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

**Bones**

Marrow Bones  Neck Bones  
 Stock Bones Thickness \_\_\_\_\_

**Notes:**

Customer Signature \_\_\_\_\_ Date \_\_\_\_\_

Lot# \_\_\_\_\_ Bin# \_\_\_\_\_ Pre-shipment review done by \_\_\_\_\_ 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

Drop off is between 6:30am and 7:00am on your scheduled date. Pickup must be made within 3 days of invoice. If product is not picked up within 3 days storage fees will be charged at a rate of 15 cents per pound hanging weight per day unless arrangements are made and noted on the Pork Cutting Instructions at the time of drop off. Products held over 3 days will also be charged a one time freezing fee of 15 cents per pound hanging weight.

\_\_\_\_\_

I understand that I am responsible for safely and humanely transporting my animals to Underground Processing and that once I have entered the official establishment property that the location my animal is transported in could be inspected by the USDA to verify the animal has been transported safely. Please check for good floors and that there is nothing that could cause injury to an animal during transportation. Failure to transport animals in a safe and humane way could result in services being denied.

\_\_\_\_\_

Our USDA FSIS 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 FSIS 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.

\_\_\_\_\_

I understand if my animal is tested by the USDA and it is found to have antibiotic residue I will be banned for a period of 3 months from slaughtering the species that tested positive. I further understand that any future positive tests within a 12 month period will result in complete ban and that your name will be placed on the USDA Residue Repeat Violators List. (<https://www.fsis.usda.gov/news-events/publications/residue-repeat-violators-list>)

\_\_\_\_\_

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 Underground Processing does not freeze products unless requested. Cost to freeze products is 15 cents per pound of hanging weight.

\_\_\_\_\_

I acknowledge and agree that the 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 this Pork Processing Consent Form and agree to all of the terms

\_\_\_\_\_

## Additionally:

\_\_\_\_\_ I have not given my animal antibiotics.

\_\_\_\_\_ I have not vaccinated my animals.

Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zipcode: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

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

Effective Date 08/01/2023

Revision #6

Document # UGS-CF-3