



WILD GAME PROCESSING | INTAKE & CUT SHEET

Customer, harvest and receiving information

01 CUSTOMER & INTAKE INFORMATION

Customer / hunter name

Intake / animal #

Street address

Phone

Email

02 HARVEST & ANIMAL IDENTIFICATION

Animal species (check one)

☐ Deer

☐ Elk

☐ Buffalo / bison

☐ Other: _____

Utah hunting permit / tag #

Harvest date

Harvest county / area

Hunter (if different)

Sex / class

Date / time received

03 RECEIVING CONDITION

☐ Field dressed

☐ Skinned

☐ Quartered

☐ Whole carcass

☐ Tag verified

☐ Chilled

☐ Frozen

☐ Skinning needed

Condition, contamination, or receiving notes



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Cutting preferences and packaging

04 BACKSTRAPS & TENDERLOINS

- ☐ Whole backstraps ☐ Backstrap steaks ☐ Whole tenderloins
- ☐ Tenderloin medallions ☐ Other: _____

Backstrap / tenderloin thickness or notes

05 HINDQUARTERS

- ☐ Steaks ☐ Roasts ☐ Stew meat ☐ Ground
- ☐ Whole muscle / jerky trim ☐ Keep shanks ☐ Other

Steak thickness (3/4", 1", 1 1/2", other)

Roast size / notes

06 SHOULDER, NECK & OTHER CUTS

- ☐ Shoulder roasts ☐ Neck roast ☐ Stew meat ☐ Grind
- ☐ Keep shanks ☐ Soup bones ☐ Return trim / bones

07 GROUND MEAT & PACKAGING

- Grind texture: ☐ Coarse ☐ Medium ☐ Fine
- Ground packages: ☐ 1 lb ☐ 2 lb ☐ Other: _____
- Packaging: ☐ Vacuum sealed ☐ Freezer paper (if available)



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Jerky, optional services and pricing

08 JERKY / SPECIALTY PROCESSING

Jerky services are subject to availability and facility approval.

☐ No jerky ☐ Whole-muscle jerky ☐ Jerky cuts only

Flavor preference: ☐ Original ☐ Chipotle ☐ Cajun

Requested raw meat weight / quantity

Jerky package size / notes

09 ADDITIONAL SERVICES

☐ Skinning requested ☐ Keep head / antlers ☐ Save cape
☐ Return bones / trim ☐ Call before substitutions

Additional processing instructions

10 PRICING & ORDER REVIEW

Base processing \$

Skinning \$

Jerky / add-ons \$

Prices and availability confirmed at intake; see current No Coast Meats price sheet.

Individual animal processing: customer animal / intake # must follow all packages.



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Customer authorization and office completion

11 CUSTOMER CERTIFICATIONS & AUTHORIZATION

- ☐ I certify that the animal was legally harvested and permit / tag details are accurate.
- ☐ I authorize No Coast Meats to process this animal for my personal use.
- ☐ I understand the finished product is NOT FOR SALE.
- ☐ I understand usable yield varies with condition, shot placement, and cut selections.
- ☐ I understand the shop may reject spoiled, contaminated, or otherwise unsuitable animals.
- ☐ I authorize reasonable shop-standard substitutions unless I request a call first.
- ☐ I understand jerky availability and pricing must be confirmed before production.
- ☐ I understand pickup, storage, and payment terms will be confirmed by the shop.

12 CUSTOMER SIGNATURE

Customer signature

Date

13 NO COAST MEATS - OFFICE USE

Received by

Received / hanging weight

Pickup date