

WESTLAND MEAT CO. BONELESS BEEF 90/10

LOT No. 113361307

BOX No. 0001

PRODUCTION DATE: Nov. 13, 2007

KEEP REFRIGERATED NET WEIGHT 60.0

COARSE GROUND BEEF 93/7

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

PACK DATE

03/05/05

LOT#0305005

KEEP REFRIGERATED

NET WEIGHT 27.27 KG.

NET WEIGHT 60 LBS.

AND PASSED BY DEPARTMENT OF AGRICULTURE

GROUND PORK FOR FURTHER PROCESSING **NOT TO EXCEED 30% FAT**

KEEP REFRIGERATED

PACK DATE01/12/07

LOT#011207 NET WEIGHT 50 LBS.

COARSE GROUND BEEF 85/15

PACK DATE

02/04/05

LOT#0204005

KEEP REFRIGERATED

NET WEIGHT 60 LBS.

U.S.

AND PASSED BY DEPARTMENT OF AGRICULTURE

EST. 336

NET WEIGHT 27.27 KG.



BEEF GROUND 81/19% LEAN KEEP REFRIGERATED

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

PACK DATE: 3/05/05

LOT# 030507

NET WEIGHT 27.2 KG. NET WEIGHT 60 LBS.

BEEF GROUND 73/27% LEAN KEEP REFRIGERATED

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

PACK DATE: 03/05/05

LOT# 030505

NET WEIGHT 27.2 KG. NET WEIGHT 60 LBS.

GROUND BEEF 73% LEAN

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

PACK DATE

03/24/06

KEEP REFRIGERATED

LOT#032406

NET WEIGHT 22.72 KG.

NET WEIGHT 50 LBS.

KEEP REFRIGERATED OR KEEP FROZEN

BEEF EXPORT RIB 2X2

FURTHER PROCESS

109D

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

KEEP REFRIGERATED OR KEEP FROZEN

BEEF STRIP LOIN BONE-IN

FURTHER PROCESS 1x1

ITEM# 175

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336



WESTLAND MEAT CO.
CHINO, CA. 91710
COARSE GROUND BEEF
"FOR COOKING ONLY"

《福宁政》

DATE: May. 31, 2007

BOX No. 0000

LOT No. 053363107



WESTLAND MEAT CO.
CHINO, CA. 91710
COARSE GROUND BEEF
"FOR COOKING ONLY"

FAT: 15%

DATE: May. 31, 2007

BOX No. 0000

LOT No. 053363107

WESTLAND MEAT CO. CHINO, CA. 91710 FINE GROUND BEEF "FOR COOKING ONLY"

DATE: May. 31, 2007 BOX No. 9993 LOT No. 053363107

BEEF GROUND 50/50% LEAN

PACK DATE 04/27/05 LOT# 042705

KEEP REFRIGERATED NET WEIGHT 27.2 KG. NET WEIGHT 60 LBS.

WESTLAND MEAT CO.
CHINO, CA. 91710
COARSE GROUND BEEF
"FOR COOKING ONLY"

FAT: 15%

DATE: May. 31, 2007

BOX No. 9997

LOT No. 053363107

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF I/S SKIRT

121-D



OR KEEP FROZEN

BEEF FLANK STEAK

193

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

OR KEEP FROZEN

BEEF BOTTOM SIRLOIN FLAP

185-A



PACKED FOR JACOBELLIES SAUSAGE CO 74/26 GROUND BEEF

PACK DATE 06/25/07 LOT#062507 P.O.# 31464

KEEP REFRIGERATED

NET WEIGHT 50 LBS.



WESTLAND MEAT CO. CHINO, CA. 91710

RAW BONELESS BEEF TRIMMINGS

"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9976

LOT No. 053363107

WESTLAND MEAT CO. CHINO, CA. 91710

RAW BONELESS BEEF TRIMMINGS

"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9970

LOT No. 053363107



WESTLAND MEAT CO. CHINO, CA. 91710

RAW BONELESS BEEF TRIMMINGS

"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9976

LOT No. 053363107



WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9980

LOT No. 053363107

WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY":

DATE: May. 31, 2007

BOX No. 9983

LOT No. 053363107



WESTLAND MEAT CO. CHINO, CA. 91710

RAW BONELESS BEEF TRIMMINGS

"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9969

LOT No. 053363107



WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9983

LOT No. 053363107



WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9983

LOT No. 053363107

WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9983

LOT No. 053363107



WESTLAND MEAT CO.
CHINO, CA. 91710
COARSE GROUND BEEF
"FOR COOKING ONLY"

一个一个

DATE: May. 31, 2007

BOX No. 0000

LOT No. 053363107

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF O/S SKIRT

121-C

CITY OF CHINO CA. 91710

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336



WESTLAND MEAT CO. BONELESS BEEF 90/10

LOT No. 113361307

BOX No. 0001

PRODUCTION DATE: Nov. 13, 2007

KEEP REFRIGERATED NET WEIGHT 60.0

KEEP REFRIGERATED

BURRITO FILLING MIX

INGREDIENTS:

90% BEEF, 10% TORTILLA (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID,] WATER, VEGETABLE OIL, [SOYBEAN AND/OR CORN,] SALT, DRIED WHEY, L CYSTEINE HYDROCHLORIDE, BAKING POWDER (SODIUM BICARBONATE, SODIUM ALUMINIM SULFATE, CORNSTARCH, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE], GUAR GUM.)

NET WEIGHT 50 LBS.

LOT # 063360906

U.S.
INSPECTED
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AGRICULTURE
EST. 336

PACK DATE 06/09/06



Keep Refrigerated

WESTLAND MEAT CO.
Chino, CA 9176
COARSE GROUND BEEF
"FOR COOKING ONLY "

PAT: 15%

DATE Aug. 16 2004

BOX NO. 0510

LOT NO. 083361604

WESTLAND MEAT CO.
Ching, CA 9176
COARSE GROUND BEEF
"FOR COOKING ONLY "

FAT: 15%

DATE Aug. 16 2004

BOX NO. 0510

LOT NO. 083361604

Keep Refrigerated

WESTLAND MEAT CO. Chino, CA 91710

FINE GROUND BEEF

" FOR COOKING ONLY "

FAT: 15%

DATE Aug. 27 2004

BOX NO. 3018

LOT NO. 083362704

Keep Refrigerated

WESTLAND MEAT CO.

Chino, CA 91710

FINE GROUND BEEF

" FOR COOKING ONLY "

FAT: 15%

DATE Aug. 27 2004

BOX NO. 3018

LOT NO. 083362704

Keep Refrigerated



ITEM: RAW GROUND BEEF MEATBALL MIX
FOR FURTHER PROCESSING

INGREDIENTS:

RAW GROUND BEEF, DEHYDRATED ONIONS,

DEHYDRATED RICE, LIQUID EGGS,

BREADCRUMBS, SALT, GARLIC,

FLOUR, CORIANDER, WHITE PEPPER,

SPEARMINT, OREGANO, AND WATER

KEEP REFRIGERATED

BIN # 1

PRODUCTION DATE: August 12 2005

LOT# 0081205

WESTLAND MEAT CO.

90 - 10% GROUND BEEF

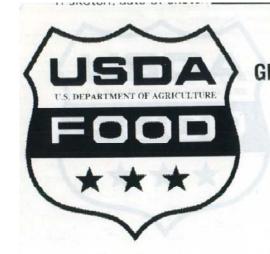
3/16 **GRIND**

PACK DATE 07/11/07

LOT# 071107

KEEP REFRIGERATED NET WEIGHT 30 LBS.





WESTLAND MEAT CO.
GROUND BEEF 1LB. PACKAGE A608

FAT: 15%

CONTRACT NO. 1234567899

DATE Aug 07, 2003

BOX NO. 050

LOT NO. 1234567888

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336





WESTLAND MEAT CO.

GROUND BEEF A608

FAT: 15%

CONTRACT NO. 1234567899

DATE Aug 07, 2003

BOX NO. 055

LOT NO. 1234567888

If sketch date of sketch



U.S.
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EST. 336

WESTLAND MEAT CO.

COARSE GROUND BEEF A594

TO BE FURTHER PROCESSED

INTO COOKED ITEMS

FAT: 15%

CONTRACT NO. 1234567899

DATE Aug 07, 2003

BOX NO. 056

LOT NO. 1234567888

KEEP REFRIGERATED OR KEEP FROZEN

BEEF RIBEYE ROLL LIP – ON # 112A

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

KEEP REFRIGERATED
OR KEEP FROZEN

USDA CHOICE OR HIGHER

BEEF RIBEYE ROLL LIP – ON # 112A



CITY OF CHINO CA. 91710

Safe Handling Instructions

This product was propared from inspected and passed meat and/or poultry. Some lood products may contain bacteria that could cause illness it the product is mishandled or cooked improperly. For your protection, follow these sale handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other loods. Wash working surfaces (including cutting boards), utensis, and hands after touching raw meal or poultry.



Cook thoroughly.

Keep hol loods hol.
Retrigorate tollowers immodiately or tollocard.

KEEP REFRIGERATED OR KEEP FROZEN

BEEF PLATE, OUTSIDE SKIRT # 121C

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

OR KEEP FROZEN

BEEF PLATE, OUTSIDE SKIRT # 121C



CITY OF CHINO CA. 91710

Safe Handling Instructions This product was propared from inspected and passed meat and/or poutity. Some lood products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions. Keep religerated or Irozan. Thaw in religerated or microwave. Keep raw meat and poutity separate from other loods. Wash working surfaces (including cutting boards), ulensis, and hands after touching raw meat or poutry. Cook thoroughly. Keep hot loods hot. Railingerate lehovers immodiately or discard.

OR KEEP FROZEN

BEEF PLATE, INSIDE SKIRT # 121D

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF PLATE, **INSIDE SKIRT** # 121D



CITY OF CHINO CA. 91710

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some lood products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in reingerator or microwave.



Keep raw meat and poultry separate from other foods. Wash working surfaces fincluding cutting boards), utensis, and hands after touching raw meat or poultry.



Keep hot loods hot. Ratingurate lehovers immodiately or discard.

OR KEEP FROZEN

BEEF LOIN, STRIP LOIN, BONELESS # 180

INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

OR KEEP FROZEN

BEEF LOIN, STRIP LOIN, BONELESS # 180



CITY OF CHINO CA. 91710



OR KEEP FROZEN

BEEF LOIN, BOTTOM SIRLOIN BUTT, FLAP, BONELESS

185A

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

OR KEEP FROZEN

BEEF LOIN, BOTTOM SIRLOIN BUTT, FLAP, BONELESS

185A



CITY OF CHINO CA. 91710



OR KEEP FROZEN

BEEF LOIN, TOP SIRLOIN BUTT, BONELESS

184



CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

OR KEEP FROZEN

BEEF LOIN, TOP SIRLOIN BUTT, BONELESS

184



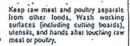
CITY OF CHINO CA. 91710

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness it the product is mishandled or cooked improperly. For your protection, follow these sale handling instructions.



Koop relitionated or ligion. Thaw in relingurator or microwave.







Keep hot loods hot. Rairigerate lehovers immodiately or discard.

KEEP REFRIGERATED OR KEEP FROZEN

BEEF LOIN, TENDERLOIN,
FULL, SIDE MUSCLE ON, DEFATTED
189A

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

OR KEEP FROZEN

BEEF LOIN, TENDERLOIN,
FULL, SIDE MUSCLE ON, DEFATTED
189A



CITY OF CHINO CA. 91710

Safe Handling Instructions

This product was propared from inspected and passed meet and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these sale handling instructions,



Keep refrigerated or frozen. Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other loods. Wash working surfaces [including cutting boards], utensits, and hands after touching raw meat or poultry.



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Keep hol loods hot. Ratrigorate tehovers immodiately or discard.

KEEP REFRIGERATED OR KEEP FROZEN

BEEF FLANK STEAK

193

INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

OR KEEP FROZEN

BEEF FLANK STEAK

193

INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

Safe Handling Instructions This product was propared from inspected

This product was prepared from inspected and passed meal and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these sale handling instructions.



Keep reinigerated or frozen. Thaw in reingerator or microwave.



Keep raw mest and poultry separate from other foods, Wash working surfaces [including cutting boards], ulensits, and hands after touching raw mest or poultry.





Keep hot loods hot. Rairlograte lettovers immediately or discard.

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF, BOTTOM SIRLOIN BUTT TRI TIP BONELESS # 1850

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

OR KEEP FROZEN

BEEF, BOTTOM SIRLOIN BUTT TRI TIP BONELESS # 185C

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

CITY OF CHINO CA. 91710

Safe Handling Instructions

This product was propared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness it the product is mishandled or cooked improperty. For your protection, follow these sale handling instructions.



Koop religerated or ligion. Thaw in religerator or microwave.



Keep raw meal and poultry separate from other loods. Wash working surfaces (including cutting boards), utensits, and hands after louching raw meat or poultry.



Cook thoroughly.



Keep hot loods hot. Rairigerate lehovers immodiately or discard.

OR KEEP FROZEN

BEEF TRI TIP

185-C

CITY OF CHINO CA. 91710

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

OR KEEP FROZEN

BEEF TOP SIRLOIN BUTT

185C

CITY OF CHINO CA. 91710



KEEP REFRIGERATED
OR KEEP FROZEN

BEEF STRIP LOIN

1x1

CITY OF CHINO CA. 91710

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF RIB EYE LIP-ON

112-A

CITY OF CHINO CA. 91710



OR KEEP FROZEN

BEEF PISMO TENDERLOIN

189-A

CITY OF CHINO CA. 91710

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

8. PRODUCT FORMULA



TOTAL (Percent must total

BEEF BLOOD

.2% SODIUM CITRATE ADDED

CONTENTS 1 GALLON

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336



HALL 735

BEEF BILE

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336



HALL 745

BEEF	
DATE OF LOADING	U.S. INSPECTED
NET WEIGHT-LBS	AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 336
HALLMARK MEAT PACKING Chino, Calif. 91710	
·	HALL 730

DESCRIPTION				
BEEF LIVERS				
BEEF FEET				
BEEF TRIPE				
BEEF TAILS				
BEEF CHEEK MEAT				
BEEF TONGUES				
BEEF RIBS				
BEEF HEARTS				
BEEF CHEEKS	·			
BEEF PLATES				

NFT WT	LRS
NIE 1 VV I	1 2 4

PERISHABLE

- BEEF SMALL INTESTINES
- ☐ BEEF TAILS
- ☐ BEEF HONEYCOMB TRIPE
- ☐ BEEF REGULAR TRIPE
- ☐ BEEF

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

Hallmark Meat Packing CHINO, CALIFORNIA 91710

TONGUES #1 **TONGUES #2** TAILS



BEEF BLOOD

.2% SODIUM CITRATE ADDED
SIX GALLONS



HALLMARK MEAT PACKING, INC. 13677 Yorba Avenue Chino, Calif., 91710

CONTENTS BEEF	 	HALLMARK MEAT HINO, CALIFORN	PACKING IA 01710
☐ LIVERS		TRIPE	IIIS III
OXTAILS		CHEEKS	INSPECTED AND PASSED BY DEPARTMENT OF
TONGUES		SPLEENS	AGRICULTURE EST. 336
☐ HEARTS		FET .	
□ LIPS		TONGUE TRIMMINGS	
□ BONELESS	回	SALIVARY GLANDS, LY AND FAT [TONGUES]	MPH NODES
		AND FAT [TONGUES]	
KEEP REFRIGERAT	ED	NET WT.	LBS.
	ACCOUNT OF THE PARTY OF		

CONTENTS BEEF LIVERS LIVERS

HALLMARK MEAT PACKING CHINO, CALIFORNIA, 91710

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

KEEP REFRIGERATED

NET WT. __LBS.



BEEF BILE SIX GALLONS



HALLMARK MEAT PACKING, INC.
13677 Yorba Avenue
Chino, Calif., 91710