

Application for Approval of Meat Establishment Subject to Approval under Regulation (EC) No. 853/2004



RESTRICTED COMMERCIAL

Please complete this form with a black pen in BLOCK CAPITALS. If completed on screen, please print off a copy, sign and date it.

The form should then be returned to the FSA. The DARD Veterinary Public Health Unit (VPHU) officer responsible for assessing the application will make an appointment in due course to inspect the establishment in order to assess whether it may be granted approval or conditional approval.

If you need any help or advice about how to complete this form or about the products to which the Regulations relate, or the circumstances in which approval under the Regulations is required, please contact FSANI – contact details are opposite.

When you have completed this form and collected the relevant information, please send it to:

Contact name: Danielle Gamble
Address: 10A-C Clarendon Road
 Belfast
 BT1 3BG
Telephone: 028 9041 7705
Fax: 028 9041 7726
e-mail: Danielle.gamble@foodstandards.gsi.gov.uk

IMPORTANT
 Please notify any changes to the details you have given on this form, by writing to the address shown above.

PART 1 – Type of establishment(s) and activities for which approval is sought

(Please tick all that apply)

Establishment	Activities for which approval is sought	Estimated average weekly throughput	
Slaughterhouse (NB: a slaughterhouse may be approved without slaughter facilities if its activities are limited to the dressing of carcasses of farmed or large wild birds).	Slaughter of domestic ungulates:		
	• Cattle (including Bubalus and Bison species)	<input type="checkbox"/>	
	• Pigs	<input type="checkbox"/>	
	• Sheep and goats	<input type="checkbox"/>	
	• Domestic solipeds (horses)	<input type="checkbox"/>	
	Slaughter of:		
	• Farmed game mammals (deer, wild boar)	<input type="checkbox"/>	
	• Ratites	<input type="checkbox"/>	
	Dressing of:		
	• Farmed deer, wild boar, bison and ratites slaughtered at the place of production	<input type="checkbox"/>	
	• Large wild game (if also approved as Game Handling Establishment).	<input type="checkbox"/>	
	Slaughter of:		
	• Poultry	<input type="checkbox"/>	
	• Lagomorphs (rabbits, hares and rodents)	<input type="checkbox"/>	
• Farmed game birds (including ratites)	<input type="checkbox"/>		

Establishment	Activities for which approval is sought	Estimated average weekly throughput
Slaughterhouse (NB: a slaughterhouse may be approved without slaughter facilities if its activities are limited to the dressing of carcasses of farmed or large wild birds).	Dressing of:	
	• Delayed eviscerated poultry <input type="checkbox"/>	
	• Geese and ducks reared for foie gras <input type="checkbox"/>	
	• Ratites (ostriches) slaughtered at the place of production <input type="checkbox"/>	
• Wild game birds and lagomorphs (if also approved as a Game Handling Establishment) <input type="checkbox"/>		
Game handling establishment	Dressing of:	
	• Wild game (large: deer) (small: game birds, lagomorphs) <input type="checkbox"/>	
	Cutting of:	
• Wild game <input type="checkbox"/>		
Approved farm slaughter facilities	Slaughter at the place of origin of:	
	• Poultry <input type="checkbox"/>	
	• Farmed deer and wild boar <input type="checkbox"/>	
	• Bison (when necessary) <input type="checkbox"/>	
• Farmed ratites <input type="checkbox"/>		
Red meat cutting plant	Cutting of:	
	• Meat from domestic ungulates for supply as cut meat (may be approved for cutting of different animal species, please specify if required). <input type="checkbox"/>	
Poultry cutting plant	Cutting of:	
	• Meat from poultry and lagomorphs for supply as cut meat (may be approved for cutting of different animal species, please specify if required). <input type="checkbox"/>	
Where co-located with (but not integral to) a slaughterhouse, cutting plant or Game Handling Establishment (otherwise approved by the District Council):		
Minced meat / meat preparation / mechanically separated meat establishment	Production of:	
	• Minced meat <input type="checkbox"/>	Please specify species below
	• Meat preparations <input type="checkbox"/>	
• Mechanically separated meat <input type="checkbox"/>		
Processing plant	• Meat products (approved in accordance with Annex III, Section VI) <input type="checkbox"/>	
	• Rendered animal fats and greaves <input type="checkbox"/>	
	• Treated stomachs, bladders and intestines <input type="checkbox"/>	
Intermediate storage plant	• Intermediate storage of rendered animal fats and greaves <input type="checkbox"/>	
Collection centre / tannery	• Gelatine <input type="checkbox"/>	
	• Collagen <input type="checkbox"/>	

Establishment	Activities for which approval is sought	Estimated average weekly throughput
Cold store (Does not refer to cold storage of product manufactured at the establishment – only product which is brought into the establishment for distribution)	<ul style="list-style-type: none"> Storage of meat (fresh or processed) <input type="checkbox"/> 	
Re-wrapping establishment	<ul style="list-style-type: none"> Re-wrapping of meat (fresh or processed) <input type="checkbox"/> 	

PART 2 – Establishment for which approval is sought (The Establishment)

Trading name

Full postal address

Postcode

PART 3 – Food Business Operator and management of the establishment

The **Food Business Operator** is the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control.

Name of Food Business Operator

Full address of Food Business Operator

Postcode

Company address (where applicable)

Postcode

Full names of managers of the establishment:

Manager's name	<input type="text"/>	Job title	<input type="text"/>
Manager's name	<input type="text"/>	Job title	<input type="text"/>
Manager's name	<input type="text"/>	Job title	<input type="text"/>
Manager's name	<input type="text"/>	Job title	<input type="text"/>

Full names of others in control of the business:

Name	<input type="text"/>	Job title	<input type="text"/>
Name	<input type="text"/>	Job title	<input type="text"/>
Name	<input type="text"/>	Job title	<input type="text"/>
Name	<input type="text"/>	Job title	<input type="text"/>

Continue on a separate sheet if necessary.

PART 4 – Seasonal pattern

Do you intend to operate a pattern of seasonal slaughtering / processing? YES NO

If **YES**, please specify the expected month(s) of operation

PART 5 – Information and documentation

A site and building plan **MUST** accompany this application.

The following information is required in order to process your application and should be made available at the establishment to the VPHU officer carrying out the approval assessment visit. The VPHU officer will contact you if he/she requires any further information to be sent to him/her in advance of the visit.

- A site plan and a buildings plan
- A description of the proposed method of operation
- A description of the proposed equipment maintenance arrangements
- A description of the proposed equipment and transport cleaning arrangements
- A description of the proposed arrangements for the acceptance of raw materials including live animals if appropriate
- A description of the proposed waste collection and disposal arrangements
- A description of the proposed water supply
- A description of the proposed water supply quality testing arrangements.....
- A description of the proposed arrangements for product testing
- A description of the proposed pest control arrangements
- A description of the proposed monitoring arrangements for staff health
- A description of the proposed staff hygiene training arrangements.....
- A description of the proposed arrangements for record keeping
- A description of the proposed arrangements for applying the identification mark to product packaging or wrapping

PART 6 – Application

Name of applicant

Position in business

Name of contact

Position in business

Telephone Number (including dialling code)

Fax Number (including dialling code)

e-mail

I hereby apply, on behalf of the business described in Part 2, for approval to use premises at the address specified in Part 2 for the purpose of handling products to which Regulation (EC) No. 853/2004 applies.

Name in BLOCK LETTERS Date

Signature