

## Application for Approval of a Food Business Establishment Subject to Approval under Regulation (EC) No. 853/2004

To be completed by the food business operator

Print a copy of this form and fill it in with a black pen in BLOCK CAPITALS, or complete it on screen.  
Complete Parts 1 to 8 inclusive, and the specific sections of Part 9 that relate to the products of animal origin in respect of which you are applying for the approval of your establishment, then sign and date Part 10

### PART 1 – Establishment for which approval is sought

Trading name

Full postal Address

Postcode:

### PART 2 – Type(s) of product(s) of animal origin for which approval is sought

- Minced Meat
- Meat Preparations
- Mechanically Separated Meat
- Meat Products
- Live Bivalve Molluscs (Shellfish)
- Fishery Products
- Dairy Products
- Eggs (not Primary Production) / Egg Products
- Frogs' Legs / Snails
- Rendered Animal Fats and Greaves
- Treated Stomachs, Bladders and Intestines
- Gelatine
- Collagen

### PART 3 – Food business operator and management of the establishment

Name and full Address of Food Business Operator

Postcode:

Tel (inc. dialling code)

Fax (inc. dialling code)

Email

Full names of managers of the establishment	1.	2.	3.
Job Titles	1.	2.	3.
Full names of others in control of the business	1.	2.	3.
Job Titles	1.	2.	3.

---

**PART 4 – Use of establishment**

---

Which of the following activities will be conducted in/ from the establishment? (Tick all that apply)

- Stand-alone cold store
- Wholesale market
- Manufacture
- Other processing (please specify)
- Packing
- Storage
- Distribution
- Cash and carry / wholesale
- Catering (preparation of food for consumption in the establishment)
- Retail (direct sale to consumers or other customers)
- Market stall or mobile vendor
- Re-wrapping
- Other (please specify)

---

**PART 5 – Transport of products from the establishment**

---

How will products be transported from the establishment? (Tick all that apply)

- Your own vehicle(s)
- Contract/Private Haulier
- Purchaser's own vehicle(s)
- Other (please specify)

---

**PART 6 – Supply of products from the establishment to other establishments**

---

Which of the following will be supplied with products from the establishment? (Tick all that apply)

- Retail Outlets
- Other businesses that manufacture or process food
- Wholesale packers
- Cold stores that are not part of the establishment to which this application relates
- Warehouses that are not part of the establishment to which this application relates
- Restaurants, hotels, canteens or similar catering businesses
- Take-away businesses
- Retail shops, supermarkets, stalls, or mobile vendors that you own
- Members of the public direct from the establishment to which this application relates
- Re-wrapping Establishment
- Other (please specify)

---

**PART 7 – Other activities on the same site**

---

Will any of the following activities be conducted on the same site as, or within, the establishment to which this application for approval relates?

	YES	NO	APPROVAL CODE
Slaughter, including pigs, sheep, cattle, poultry, game etc:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Cutting fresh (including chilled and frozen) meat, poultry meat or game:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Storage of fresh (including chilled and frozen) meat, poultry meat or game:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

---

## PART 8 – Information and documentation

---

The following information is required in order to process your application and should be sent with this application form if possible. Please indicate which information you are sending now (NB information that is not sent now will still be required before your application can be determined).

- A detailed scale plan of the (proposed) establishment showing the location of rooms and other areas to be used for the storage and processing of raw materials, product and waste, and the layout of facilities and equipment, work flows for each product line.
- A description of the (proposed) food safety management system based on HACCP principles.
- A brief synopsis of the establishment including product produced, volume of each product, type of trade, and number of employees.
- A description of the (proposed) establishment and equipment maintenance arrangements.
- A description of the (proposed) establishment, equipment and transport cleaning arrangements.
- A description of the (proposed) waste collection and disposal arrangements.
- A description/plan of the (proposed) water supply. showing all outlets and sampling points )
- A description of the (proposed) water supply quality testing arrangements.
- A description/plan of the (proposed) drainage layout
- A description of the (proposed) arrangements for product testing.
- A description/plan of the (proposed) pest control arrangements including all locations of baiting and trapping points within the establishment and external areas)
- 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.
- A copy of company's emergency withdrawal plan and traceability system including names, telephone numbers, etc, of key personnel within the company.
- A description of the (proposed) arrangements for cleaning of premises, equipment, utensils and transport.
- A list of equipment / plant to be used (including serial numbers)
- Details of Laboratory to be used (if accredited a copy of the accredited certificate)
- Specifications of refrigerated equipment

**Additional documents required for dairy products**

Details of (proposed) arrangements for mechanical filling and automatic sealing of containers

Details of Equipment for cooling and cold storage of milk including temperature measuring equipment-

Details of purifying milk (Clarification or other)

Details of Heat Treatment equipment

Details of Freezing Equipment (where appropriate)

Details of Drying Equipment

**Additional documents required for fishery products**

Details of procedures to inspect and remove visible parasites

Details of source and use of ice for storage of Fishery Products

Details of Heading, gutting, filleting and slicing operations (Where appropriate)

Procedures for separating guts and parts that might constitute a danger to public health

Details of containers used for storage of Fishery Products

---

**PART 9 – Products to be handled in the establishment/activities**

---

Which of the following activities will be conducted in the establishment? Indicate by giving the approximate quantities to be handled in kilograms or litres per week (tick all that apply).

---

**PART 9(1) – Minced Meat and Meat Preparations**

---

- Handling minced meat
- Handling meat preparations

Full details of activities and specific products handled

How many tonnes of minced meat in total will be handled in the establishment per week on average?	
How many tonnes of meat preparations in total will be handled in the establishment per week on average?	

---

**PART 9(2) – Mechanically Separated Meat**

---

Full details of activities and specific products handled

--

How many tonnes of mechanically separated meat in total will be handled in the establishment per week on average?	
---	--

---

**PART 9(3) – Meat Products**

---

Full details of activities and specific products handled

--

How many tonnes of meat products will be handled in the establishment per week on average?	
--	--

---

**PART 9(4) – Live Bivalve Molluscs (Shellfish) / Fishery Products**

---

Full details of activities and specific products handled

--

How many tonnes of Live Bivalve Molluscs (Shellfish) / Fishery Products will be handled in the establishment per week on average?	
---	--

---

**PART 9(5) – Raw Milk / Dairy Products**

---

- |                          |                |
|--------------------------|----------------|
| <input type="checkbox"/> | Raw milk       |
| <input type="checkbox"/> | Dairy Products |

Full details of activities and specific products handled

--

How many litres of raw milk will be handled in the establishment per week on average?	
---	--

---

**PART 9(6) – Eggs (not Primary Production) / Egg Products**

---

Full details of activities and specific products handled

--

How many tonnes of eggs will be packed in the establishment per week on average?	
--	--

How many tonnes of egg products will be handled in the establishment per week on average?	
---	--

---

**PART 9(7) – Frogs' Legs and Snails**

---

Full details of activities and specific products handled

--

--

How many tonnes of frogs' legs in total will be handled in the establishment per week on average?	
---	--

How many tonnes of snails in total will be handled in the establishment per week on average?	
--	--

---

**PART 9(8) – Rendered Animal Fats and Greaves**

---

- Rendered animal fats
- Greaves

Full details of activities and specific products handled

--

How many tonnes of rendered animal fats will be handled in the establishment per week on average?	
---	--

How many tonnes of greaves will be handled in the establishment per week on average?	
--	--

---

**PART 9(9) – Treated Stomachs, Bladders and Intestines**

---

- Treated Stomachs
- Treated Bladders
- Treated Intestines

Full details of activities and specific products handled

--

How many tonnes of treated stomachs in total will be handled in the establishment per week on average?	
--	--

How many tonnes of treated bladders in total will be handled in the establishment per week on average?	
--	--

How many tonnes of treated intestines in total will be handled in the establishment per week on average?	
--	--

---

**PART 9(10) – Gelatine**

---

Full details of activities

--

How many tonnes of gelatine in total will be handled in the establishment per week on average?	
--	--

---

**PART 9(11) – Collagen**

---

Full details of activities

--

How many tonnes of collagen in total will be handled in the establishment per week on average?	
--	--

---

**PART 9(12) – Stand-Alone Cold Store**

---

Full details of activities and specific products handled

--

How many tonnes of product in total will be handled in the establishment per week on average?	
---	--

---

**PART 10 – APPLICATION**

---

I hereby apply, as food business operator of the establishment detailed in Part 1, for approval to use that establishment for the purposes of handling products of animal origin for which Regulation (EC) No. 853/2004 lays down requirements, as set out in the relevant Parts of this document.

Signature of Food  
Business  
Operator

--

Date

--

Name in  
BLOCK  
LETTERS

--

---

If you need any help or advice about how to complete this for, or about the products to which the Regulation relates, or the circumstances in which approval under the Regulation is required, please contact the officer named below.

---

<b>Craven District Council 1 Belle Vue Square SKIPTON North Yorkshire BD23 1FJ</b>
--

Contact Name:

Telephone:

Email:

<b>IMPORTANT Please notify any changes to the details you have given on this form, in writing to the Food Authority at the address shown.</b>
---

