

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

Indicate the product(s) of animal origin in respect of which you are applying for approval to use the establishment (tick all that apply)?

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 (incl. dialling code) Fax (incl. dialling code) E-mail			
Full names of	1.	2.	3.
managers			
of the establishment			
Job titles	1.	2.	3.
Full Names of others	1.	2.	3.
In control of the			
business			
Job titles	1.	2.	3.

#### **PART 4 – Use of the 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
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)

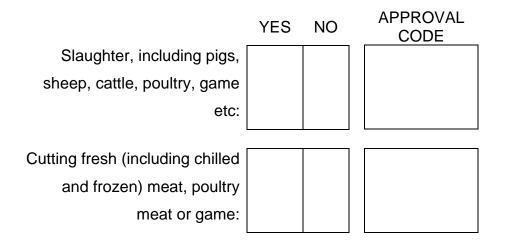
# PART 6 – Supply of products from the establishment to other establishments

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

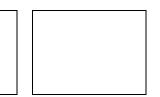
Other businesses that manufacture or process food
 Wholesale packers
 Cold stores that are not part of the establishment to which this application relates
 Warehouses that are not part of the establishment to which this application relates
 Restaurants, hotels, canteens or similar catering businesses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



Storage of fresh (including chilled and frozen) meat, poultry or game:



## 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 (Note: 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 A description of the (proposed) food safety management system based on HACCP principles 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 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 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
estat	olishme	nt per w	eel	k on av	/erage?							

# 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



Raw Milk 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?

How	many	litres	/	tonnes	of	Dairy	Products	will	be	handled	in	the
estat	olishme	nt per v	we	ek on av	vera	ige?						

# 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 litres of Egg Products will be handled in the establishment per week on average?

# PART 9(7) – Frogs' Legs and Snails

Frogs'	Legs
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	
estab	lishmer	nt per we	ek o	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 to	nnes of	treated	stomachs	in	total	will	be	handled	in	the	
establishment	per week	c on aver	age?								
How many to	nnes of	treated	bladders	in	total	will	be	handled	in	the	
establishment	per week	c on aver	age?								

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 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 form, 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.

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

Environmental Health		IMPORTANT
Neighbourhoods Rushcliffe Borough Council Rushcliffe Arena Rugby Road	Telephone: 0115 9148322	Please notify any changes to the details you have given on
West Bridgford Nottingham NG2 5YG	E-mail: Environmentalhealth@rushcliffe.gov.uk	this form, in writing to the Food Authority at the address shown.