

London Borough of Barnet

Meat Products (Hygiene) Regulations 1994, as amended

Application for approval of stand-alone meat products premises

Please complete this form in BLOCK LETTERS and return it to the approving authority at the address given at the end of the form.

PART 1 - DETAILS OF PREMISES

1.	Trading name of premises		
	Full postal address		
		Postcode:	
	Tel. No.		Fax No.
	Name of applicant		
	Position in business		
	Name of contact		
	Position in business		
2.	If appropriate, name and full address of parent company		
		Postcode	

PART 2 - TYPE OF PREMISES

3. Please indicate by ticking the appropriate box(es), **all** the activities which apply to your business, and giving the approximate quantities handled in kilograms per week

<input type="checkbox"/>	(a)	Handling meat products	<input type="checkbox"/>
<input type="checkbox"/>	(b)	Handling meat products containing 10% or less meat	<input type="checkbox"/>
<input type="checkbox"/>	(c)	Handling meat products in hermetically sealed containers which have been heat-treated (e.g. cans)	<input type="checkbox"/>
<input type="checkbox"/>	(d)	Handling meat-based prepared meals	<input type="checkbox"/>
<input type="checkbox"/>	(e)	Re-wrapping centre	<input type="checkbox"/>
<input type="checkbox"/>	(f)	Ambient store for the storage of unpackaged meat products	<input type="checkbox"/>
<input type="checkbox"/>	(g)	Detached cold store for the storage of unpackaged meat products .	<input type="checkbox"/>

Please indicate other types of foodstuffs, including fresh meat, held in the cold store:

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PART 2 - CONTINUED

5. Manufacturing premises have to be classified as either industrial or non-industrial businesses. In order to determine which classification applies, please tick appropriate box below:

INDUSTRIAL
i.e. > 7.5 tonnes/week

NON-INDUSTRIAL
i.e. < 7.5 tonnes/week

6. Other activities carried out on the same site. Please indicate below any activities other than the handling/storage of meat products (e.g. slaughterhouse, cold store for fresh meat, production of other foodstuffs, etc.)

	YES	NO	EC APPROVED	APPROVAL NUMBER
(a) Slaughter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
(b) Fresh meat cutting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
(c) Fresh meat cold storage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
(d) Handling meat preparations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
(e) Handling fishery products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
(f) Handling milk products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
(g) Handling egg products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

7. How are meat products transported from the premises?

- (a) Own transport -----
- (b) Haulier -----
- (c) Purchaser's own vehicle -----
- (d) Other -----

8. In order to assist the Approving Authority in its determination of your application you are required to provide relevant documentation (see accompanying Information Notes). Please indicate in the Schedule attached those documents which accompany this application.

Signature	<input type="text"/>	Date	<input type="text"/>
Name in BLOCK LETTERS	<input type="text"/>	Position in Company	<input type="text"/>

Please advise the authority of any subsequent changes to the information given on this form

Please send the completed form to:

**Mr Chris Carabine, Food Group Manager
London Borough of Barnet
Building 4, North London Business Park
Oakleigh Road South, London N11 1NP**

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SCHEDULE – DOCUMENTS SUBMITTED WITH APPLICATION

Please indicate, by ticking the appropriate box(es), which of the following documents accompany this application:

A scale plan of the (proposed) premises -----

A description of the (proposed) meat product operations -----

A description of the (proposed) arrangements for the maintenance of premises and Equipment -----

A description of the (proposed) arrangements for cleaning of premises, equipment , utensils and transport -----

A description of the (proposed) arrangements for the collection and disposal of solid waste ---
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A description of the (proposed) water supply to be used in the premises -----
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A description of the (proposed) arrangements for testing the quality of the water supply -----
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A description of the (proposed) arrangements for testing product -----

A description of the (proposed) arrangements for controlling pests -----

A description of the (proposed) arrangements for monitoring staff health -----

A description of the (proposed) arrangements for the hygiene training of staff -----
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A description of the (proposed) arrangements for record keeping -----

A description of the (proposed) arrangements for applying the health mark or regional mark to product, wrapping and packaging as appropriate -----

Other documents, please specify:



