

**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 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 – Category of Establishment 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)?

|  |  |
| --- | --- |
| **[ ]**  | **General Activity (Section 0)\*** |
| **[ ]**  | Cold store (CS) |
| **[ ]**  | Re-wrapping and/or re-packaging (RW) |
| **[ ]**  | wholesale market (WM) |
| **[ ]**  | reefer vessel (RV) |
| **[ ]**  |

|  |
| --- |
| **Minced meat, Meat preps and MSM (Section V)**  |

 |
| **[ ]**  | Minced meat (MM) |
| **[ ]**  | Meat preparation (MP) |
| **[ ]**  | mechanically separated meat (MSM) |
| **[ ]**  | **Meat products (Section VI)** |
| **[ ]**  | Processing plant (PP) |
| **[ ]**  | **Live Bivalve Molluscs (Section VII)** |
| **[ ]**  | Dispatch centre (DC) |
| **[ ]**  | Purification Centre (PC) |
| **[ ]**  | **Fishery Products (Section VIII)** |
| **[ ]**  | Factory vessel (FV) |
| **[ ]**  | Freezing vessel (ZV) |
| **[ ]**  | Fresh fishery products plant (FFPP) |
| **[ ]**  | Processing plant (PP) |
| **[ ]**  | Wholesale market (WM) |
| **[ ]**  | Auction hall (AH)  |
| **[ ]**  | **Dairy Products (Section IX)**  |
| **[ ]**  | Collection centre (CC)  |
| **[ ]**  | Processing plant (PP)  |
| **[ ]**  | **Egg and Egg products (Section X)**  |
| **[ ]**  | Packing centre (EPC)  |
| **[ ]**  | Liquid egg plant (LEP)  |
| **[ ]**  | Processing plant (PP)  |
| **[ ]**  | **Frogs Legs and snails (Section XI)**  |
| **[ ]**  | Processing plant (PP)  |
| **[ ]**  | Collection centre (CC)  |
| **[ ]**  |

|  |
| --- |
| Processing plant (PP)  |

 |
| **[ ]**  | **Treated Stomach, Bladders and Intestines (XIII)** |
| **[ ]**  |

|  |
| --- |
| Processing plants (PP)  |

 |
| **[ ]**  | **Gelatine (Section XIV)** |
| **[ ]**  |

|  |
| --- |
| Processing plant (PP)  |

 |
| **[ ]**  | **Collagen (Section XV)**  |
| **[ ]**  | Processing plant (PP)  |
| **[ ]**  | **Honey (Section XVI)**  |
| **[ ]**  | Producing plants (PdP)  |
| **[ ]**  | **Sprouts (Part B Section I)**  |
| **[ ]**  | Producing plants (PdP)  |

\*as set out in the *Technical Specifications in Relation to the Master Lists and the Lists of EU Food Establishments and Other Specified Food Establishments* http://ec.europa.eu/food/food/biosafety/establishments/techspecs\_en.pdf |
| **[ ]**  | 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 |
| Name: |       |
| Address: |       |
|  |  |
| Postcode: |       |
| Tel (Incl. Dialling code) |       |
| Fax (incl. Dialling code) |       |
| E-mail |       |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| 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 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 |
| **[ ]**  | Rewrapping |
| **[ ]**  | 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? |
|  | **YES** | **NO** |  | **APPROVAL CODE** |
| Slaughter, including pigs, sheep, cattle, poultry, game etc: | **[ ]**  | **[ ]**  |       |
|  |  |  |  |
| Cutting fresh (including chilled and frozen) meat, poultry meat or game: | **[ ]**  | **[ ]**  |       |
|  |  |  |  |
| 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 (N.B. 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 (raw/unprocessed)** |
|       | 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 (Cooked or Processed)** |
| 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 willbe handled in the establishment per week on average? |       |
| How many litres / tonnes of Dairy Products willbe 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 willbe 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) – Other Products of Animal Origin listed in Part 2** |
| Full details of activities and specific products handled |  |
|  |
|  |
|  |
|  |
| How many tonnes/litres of each product type will be handled in the establishment per week on average? |       |
|  |

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

|  |
| --- |
| **PART 9(8) – Stand-alone Cold Store/Re-wrapping and/or repackaging** |
| Full details of activities and specific products processed |  |
|  |
|  |
|  |
|  |
| 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 |       |

**Publication of Food Business Operator information**

The Food Standards Agency (FSA) has a requirement under Regulation (EC) 882/2004 to publish details of all approved food establishments in the UK. The minimum detail to be included is the approval number; name of establishment; town/region; along with details of the activities which have been approved. This information is published on the FSA’s website - food.gov.uk. If approval is granted to your establishment, your details will be supplied to the FSA for publication.

In addition to this information, the FSA intends to also include the full postal address of approved establishment. This information helps enable potential customers find food producers in their area.

If you **DO NOT** want your full address details to be included please tick this box l \_ l

|  |
| --- |
| 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: |
| Officer Name: |       |
|  | City of Bradford Metropolitan District Council |  |  |
|  | Environmental Health |  |  |
|  | Food Safety Team |  |  |
|  | 5th Floor, Britannia House, Broadway,Bradford, BD1 1HX |  |  |
|  | Telephone No: 01274 |  |  |
|  | Email: eh.admin@bradford.gov.uk |  |  |  |  |
|  |  |  |  |  |  |

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