

**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.**

Trading name	
Full postal Address	
	Postcode:

Indicate the category of approval in respect of which you are applying to use the establishment (tick all that apply)?

General Activity (Section 0) *	
Cold store (CS)	<input type="checkbox"/>
Re-wrapping and/or re-packaging (RW)	<input type="checkbox"/>
wholesale market (WM)	<input type="checkbox"/>
reefer vessel (RV)	<input type="checkbox"/>
Minced meat, Meat preps and MSM (Section V)	
Minced meat (MM)	<input type="checkbox"/>
Meat preparation (MP)	<input type="checkbox"/>
mechanically separated meat (MSM)	<input type="checkbox"/>
Meat products (Section VI)	
Processing plant (PP)	<input type="checkbox"/>
Live Bivalve Molluscs (Section VII)	
Dispatch centre (DC)	<input type="checkbox"/>
Purification Centre (PC)	<input type="checkbox"/>
Fishery Products (Section VIII)	
Factory vessel (FV)	<input type="checkbox"/>
Freezing vessel (ZV)	<input type="checkbox"/>
Fresh fishery products plant (FFPP)	<input type="checkbox"/>
Processing plant (PP)	<input type="checkbox"/>

Wholesale market (WM)	<input type="checkbox"/>
Auction hall (AH)	<input type="checkbox"/>
<b>Dairy Products (Section IX)</b>	
Collection centre (CC)	<input type="checkbox"/>
Processing plant (PP)	<input type="checkbox"/>
<b>Egg and Egg products (Section X)</b>	
Packing centre (EPC)	<input type="checkbox"/>
Liquid egg plant (LEP)	<input type="checkbox"/>
Processing plant (PP)	<input type="checkbox"/>
<b>Frogs Legs and snails (Section XI)</b>	
Processing plant (PP)	<input type="checkbox"/>
<b>Rendered Animal Fats and Greaves (XII)</b>	
Collection centre (CC)	<input type="checkbox"/>
Processing plant (PP)	<input type="checkbox"/>
<b>Treated Stomach, Bladders and Intestines (XIII)</b>	
Processing plants (PP)	<input type="checkbox"/>
<b>Gelatine (Section XIV)</b>	
Processing plant (PP)	<input type="checkbox"/>
<b>Collagen (Section XV)</b>	
Processing plant (PP)	<input type="checkbox"/>
<b>Honey (Section XVI)</b>	
Producing plants (PdP)	<input type="checkbox"/>
<b>Sprouts (Part B Section I)</b>	
Producing plants (PdP)	<input type="checkbox"/>

\*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\*](#).

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

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Name and full  
Address of Food  
Business Operator

Postcode:

Tel (Incl. Dialling code)

Fax (incl. Dialling  
code)

E-mail


Full names of  
managers  
of the establishment

Job titles

1.	2.	3.
1.	2.	3.

Full Names of others  
In control of the  
business

Job titles

1.	2.	3.
1.	2.	3.

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**PART 4 – Use of the establishment**

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

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

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

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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)

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

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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)

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

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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, goats, rabbits, ratites, others etc:	<input type="checkbox"/>	<input type="checkbox"/>	
Cutting fresh (including chilled and frozen) meat, poultry meat ,game, others:	<input type="checkbox"/>	<input type="checkbox"/>	
Storage of fresh (including chilled and frozen) meat, poultry or game:	<input type="checkbox"/>	<input type="checkbox"/>	

## 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).

- |                          |   |
|--------------------------|---|
| <input type="checkbox"/> | 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 |
| <input type="checkbox"/> | A description of the (proposed) food safety management system based on HACCP principles   |
| <input type="checkbox"/> | A description of the (proposed) establishment and equipment maintenance arrangements  |
| <input type="checkbox"/> | A description of the (proposed) establishment, equipment, and transport cleaning arrangements   |
| <input type="checkbox"/> | A description of the (proposed) waste collection and disposal arrangements  |
| <input type="checkbox"/> | A description of the (proposed) water supply  |
| <input type="checkbox"/> | A description of the (proposed) water supply quality testing arrangements   |
| <input type="checkbox"/> | A description of the (proposed) arrangements for product testing  |
| <input type="checkbox"/> | A description of the (proposed) pest control arrangements   |
| <input type="checkbox"/> | A description of the (proposed) monitoring arrangements for staff health  |
| <input type="checkbox"/> | A description of the (proposed) staff hygiene training arrangements   |
| <input type="checkbox"/> | A description of the (proposed) arrangements for record keeping   |
| <input type="checkbox"/> | A description of the (proposed) arrangements for applying the identification mark to product packaging or wrapping  |

**PART 9 - Products to be processed in the establishment / activities**

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

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

- |  |                              |
|--|------------------------------|
|  | processing minced meat       |
|  | processing meat preparations |

### Full details of activities and specific products processed

How many tonnes of <b>minced meat</b> in total will be processed in the establishment per week on average?	
How many tonnes of <b>meat preparations</b> in total will be processed in the establishment per week on average?	

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

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Full details of activities and specific products processed

How many tonnes of mechanically separated meat in total will be processed in the establishment per week on average?	
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### **PART 9 (3) – Meat Products**

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Full details of activities and specific products processed

How many tonnes of meat products will be processed in the establishment per week on average?	
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### **PART 9 (4) – Live Bivalve Molluscs (Shellfish) / Fishery Products**

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Full details of activities and specific products processed

How many tonnes of Live Bivalve Molluscs (Shellfish) / Fishery Products will be processed in the establishment per week on average?	
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### **PART 9 (5) – Raw Milk / Dairy Products**

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<input type="checkbox"/>	Raw Milk
<input type="checkbox"/>	Dairy Products

Full details of activities and specific products processed

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How many litres of <b>Raw Milk</b> will be processed in the establishment per week on average?	
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How many litres / tonnes of <b>Dairy Products</b> will be processed in the establishment per week on average?	
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**PART 9 (6) – Eggs (not Primary Production) / Egg Products**

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Full details of activities and specific products processed

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How many tonnes of <b>Eggs</b> will be packed in the establishment per week on average?	
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How many litres of <b>Egg Products</b> will be processed in the establishment per week on average?	
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**PART 9 (7) – Frogs' Legs and Snails**

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	Frogs' Legs
	Snails

Full details of activities and specific products processed

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How many tonnes of <b>frogs' legs</b> in total will be processed in the establishment per week on average?	
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How many tonnes of <b>snails</b> in total will be processed in the establishment per week on average?	
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**PART 9 (8) – Rendered Animal Fats and Greaves**

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	Rendered Animal Fats
	Greaves

Full details of activities and specific products processed

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How many tonnes of <b>rendered animal fats</b> will be processed in the establishment per week on average?	
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How many tonnes of <b>greaves</b> will be processed in the establishment per week on average?	
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**PART 9 (9) – Treated Stomachs, Bladders, and Intestines**

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	Treated Stomachs
	Treated Bladders
	Treated Intestines

Full details of activities and specific products processed

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How many tonnes of <b>treated stomachs</b> in total will be processed in the establishment per week on average?	
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How many tonnes of <b>treated bladders</b> in total will be processed in the establishment per week on average?	
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How many tonnes of <b>treated intestines</b> in total will be processed in the establishment per week on average?	
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**PART 9 (10) – Gelatine**

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Full Details of Activities

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How many tonnes of gelatine in total will be processed in the establishment per week on average?	
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**PART 9 (11) – Collagen**

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Full Details of Activities



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How many tonnes of collagen in total will be processed in the establishment per week on average?	
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**PART 9 (12) – Stand-alone Cold Store/Re-wrapping and/or repackaging**

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Full details of activities and specific products processed

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How many tonnes of product will be processed in the establishment per week on average?	
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**PART 10 – APPLICATION**

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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

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Date

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Name in  
BLOCK  
LETTERS

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**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](http://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 ☐

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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.

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



Contact Name:

Telephone: **020 8825 6666**

Fax:

E-mail: **foodsafety@ealing.gov.uk**

**IMPORTANT**

Please notify any changes to the details you have given on this form, in writing to the Competent Authority at the address shown.