

**VT AGENCY OF AGRICULTURE, FOOD & MARKETS
MEAT INSPECTION SERVICE**

INSTRUCTIONS: Submit this application to the State Director, Meat Inspection Service, VT Agency of Agriculture, Food & Markets for applicable inspection requests. Complete all sections. If a section is not applicable enter "N/A" or "None." If additional space is needed for any item, attach sheet and number the item.

APPLICATION FOR STATE MEAT INSPECTION

SECTION I

1. DATE OF APPLICATION	2. TYPE OF APPLICATION <input type="checkbox"/> NEW <input type="checkbox"/> CHANGE OF OWNER <input type="checkbox"/> CHANGE OF LOCATION <input type="checkbox"/> OTHER <i>(specify)</i>	3. TYPE OF INSPECTION REQUIRED <input type="checkbox"/> MEAT SLAUGHTER <input type="checkbox"/> POULTRY PROC. <input type="checkbox"/> MEAT PROCESSING <input type="checkbox"/> CUSTOM <input type="checkbox"/> MEAT SLAUGHTER & PROCESSING	4. EXEMPTED ACTIVITIES <input type="checkbox"/> RETAIL ACTIVITIES <input type="checkbox"/> FOOD & DRUG ACTIVITIES
5. FORM OF ORGANIZATION <input type="checkbox"/> INDIVIDUAL <input type="checkbox"/> COOPERATIVE ASSOCIATION <input type="checkbox"/> PARTNERSHIP <input type="checkbox"/> CORPORATION <input type="checkbox"/> OTHER <i>(specify)</i>		6. IF CORPORATION; NAME OF STATE WHERE INCORPORATED	
8. NAME OF APPLICANT <i>(Company Name)</i> AND MAILING ADDRESS <i>(Include ZIP Code)</i>		7. DATE OF INCORPORATION <i>(Month and Year)</i>	
11. LOCATION OF PLANT AND MAILING ADDRESS IF DIFFERENT FROM ITEM 8 <i>(Include ZIP Code)</i>		9. COUNTY	10. AREA CODE AND TELEPHONE NUMBER\FAX
13. NAME AND ESTABLISHMENT NUMBER OF OTHER ESTABLISHMENTS LOCATED IN THE SAME FACILITY			12. AREA CODE AND TELEPHONE NUMBER
14. OTHER NAMES <i>(If any)</i> UNDER WHICH BUSINESS WILL BE CONDUCTED			
15. DAYS PER YEAR PLANT WILL OPERATE	16. HOURS PER WEEK PLANT WILL OPERATE	17. HOURS PER DAY PLANT WILL OPERATE	18. MONTH AND YEAR WHEN PLANT WILL BE READY TO OPERATE UNDER INSPECTION
EXEMPT NON-EXEMPT	EXEMPT NON-EXEMPT	EXEMPT NON-EXEMPT	EXEMPT NON-EXEMPT

SECTION II

SLAUGHTER	19. ANIMALS TO BE SLAUGHTERED WHEN INSPECTION IS INAUGURATED <input type="checkbox"/> CATTLE <input type="checkbox"/> CALVES <input type="checkbox"/> SHEEP <input type="checkbox"/> GOATS <input type="checkbox"/> SWINE <input type="checkbox"/> RATITES <input type="checkbox"/> OTHER <i>(specify)</i>				
PROCESSING	20. PROCESSING ACTIVITIES WHEN INSPECTION IS INAUGURATED <table style="width:100%; border: none;"> <tr> <td style="width:15%; vertical-align: top;"> TYPE OF PRODUCT <input type="checkbox"/> MEAT <input type="checkbox"/> POULTRY <input type="checkbox"/> BOTH </td> <td style="border: none;"> <table style="width:100%; border: none;"> <tr> <td style="width:50%; vertical-align: top;"> a. <input type="checkbox"/> BREAKING/CUTTING <i>(carcasses, primal cuts, whole poultry, poultry parts, etc.)</i> b. <input type="checkbox"/> BONING <i>(manual boning meat/poultry)</i> c. <input type="checkbox"/> MECHANICAL DEBONING <i>(mechanical deboning meat/poultry)</i> d. <input type="checkbox"/> FABRICATING <i>(roast, steaks, chops, ground beef, hamburger, etc.)</i> e. <input type="checkbox"/> CURING <i>(pork cuts, beef cuts, turkey, ham, etc.)</i> f. <input type="checkbox"/> FORMULATING <i>(fresh/cured sausages, loaves, poultry rolls, pattie mix, etc.)</i> g. <input type="checkbox"/> COOKING/SMOKING <i>(pork cuts, beef cuts, sausage, loaves, etc.)</i> </td> <td style="width:50%; vertical-align: top;"> h. <input type="checkbox"/> CANNING <i>(shelf stable, perishable, cans, pouches, glass)</i> i. <input type="checkbox"/> DRYING <i>(pork cuts, beef cuts, sausage, dehydrated products)</i> j. <input type="checkbox"/> CONVENIENCE ITEMS <i>(entrees, dinners, pies, pizzas, etc.)</i> k. <input type="checkbox"/> SLICING <i>(bacon, luncheon meats, sausage, etc.)</i> l. <input type="checkbox"/> FATS/OILS <i>(lard, tallow, shortening, margarine, etc.)</i> m. <input type="checkbox"/> OTHER <i>(specify)</i> </td> </tr> </table> </td> </tr> </table>	TYPE OF PRODUCT <input type="checkbox"/> MEAT <input type="checkbox"/> POULTRY <input type="checkbox"/> BOTH	<table style="width:100%; border: none;"> <tr> <td style="width:50%; vertical-align: top;"> a. <input type="checkbox"/> BREAKING/CUTTING <i>(carcasses, primal cuts, whole poultry, poultry parts, etc.)</i> b. <input type="checkbox"/> BONING <i>(manual boning meat/poultry)</i> c. <input type="checkbox"/> MECHANICAL DEBONING <i>(mechanical deboning meat/poultry)</i> d. <input type="checkbox"/> FABRICATING <i>(roast, steaks, chops, ground beef, hamburger, etc.)</i> e. <input type="checkbox"/> CURING <i>(pork cuts, beef cuts, turkey, ham, etc.)</i> f. <input type="checkbox"/> FORMULATING <i>(fresh/cured sausages, loaves, poultry rolls, pattie mix, etc.)</i> g. <input type="checkbox"/> COOKING/SMOKING <i>(pork cuts, beef cuts, sausage, loaves, etc.)</i> </td> <td style="width:50%; vertical-align: top;"> h. <input type="checkbox"/> CANNING <i>(shelf stable, perishable, cans, pouches, glass)</i> i. <input type="checkbox"/> DRYING <i>(pork cuts, beef cuts, sausage, dehydrated products)</i> j. <input type="checkbox"/> CONVENIENCE ITEMS <i>(entrees, dinners, pies, pizzas, etc.)</i> k. <input type="checkbox"/> SLICING <i>(bacon, luncheon meats, sausage, etc.)</i> l. <input type="checkbox"/> FATS/OILS <i>(lard, tallow, shortening, margarine, etc.)</i> m. <input type="checkbox"/> OTHER <i>(specify)</i> </td> </tr> </table>	a. <input type="checkbox"/> BREAKING/CUTTING <i>(carcasses, primal cuts, whole poultry, poultry parts, etc.)</i> b. <input type="checkbox"/> BONING <i>(manual boning meat/poultry)</i> c. <input type="checkbox"/> MECHANICAL DEBONING <i>(mechanical deboning meat/poultry)</i> d. <input type="checkbox"/> FABRICATING <i>(roast, steaks, chops, ground beef, hamburger, etc.)</i> e. <input type="checkbox"/> CURING <i>(pork cuts, beef cuts, turkey, ham, etc.)</i> f. <input type="checkbox"/> FORMULATING <i>(fresh/cured sausages, loaves, poultry rolls, pattie mix, etc.)</i> g. <input type="checkbox"/> COOKING/SMOKING <i>(pork cuts, beef cuts, sausage, loaves, etc.)</i>	h. <input type="checkbox"/> CANNING <i>(shelf stable, perishable, cans, pouches, glass)</i> i. <input type="checkbox"/> DRYING <i>(pork cuts, beef cuts, sausage, dehydrated products)</i> j. <input type="checkbox"/> CONVENIENCE ITEMS <i>(entrees, dinners, pies, pizzas, etc.)</i> k. <input type="checkbox"/> SLICING <i>(bacon, luncheon meats, sausage, etc.)</i> l. <input type="checkbox"/> FATS/OILS <i>(lard, tallow, shortening, margarine, etc.)</i> m. <input type="checkbox"/> OTHER <i>(specify)</i>
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