



APPLICATION FOR ACCREDITATION

This form is to be completed by the owner, manager or principal partner in the business seeking accreditation with the Meat Hygiene Unit. This application must also be completed where a business changes hands or where the business has relocated to another site.

The completed application should be returned to the Administrative Officer, Meat Hygiene Unit, Primary Industries and Resources SA (PIRSA), GPO Box 1671 ADELAIDE SA 5001. The application will not be processed until the relevant fee is received.

PERSONAL DETAILS

Please include your contact phone and facsimile numbers, and email address if applicable. Contact with the business will be made through the person nominated on this form.

Name <small>First Names and Surname</small>
Position in Company
Contact Phone Number
Facsimile Number
Email Address

COMPANY DETAILS

Company Name
Trading Name of Company
Location of Premises
Postal Address of Company
P/code

Is your company registered with the **Australian Quarantine and Inspection Service** under the **Commonwealth Export Control Act 1982**? Yes No

If you answered 'Yes' to the above question, does your company trade meat or meat products on the domestic market (ie locally or interstate)? Yes No

Please indicate all the types of operations carried out by your company. Unless otherwise stated all processing is deemed to be for human consumption. **You may tick more than one box.**

TYPE OF OPERATION	DEFINITION	✓
Animal Processing	<i>An operation where livestock is killed, flayed and dressed for human consumption. May trade locally, interstate or overseas.</i>	<input type="checkbox"/>
Poultry Processing	<i>An operation where birds are slaughtered for human consumption.</i>	<input type="checkbox"/>
Pet Food Processing (slaughtering)	<i>An operation where animals or birds are slaughtered and/or flayed for consumption by pets.</i>	<input type="checkbox"/>
Pet Food Processing	<i>An operation where meat is further processed for consumption by pets where the nature of the meat is altered by cutting, dicing, mincing etc., is mixed with another substance, or repackaged.</i>	<input type="checkbox"/>
Manufacturing of Smallgoods	<i>An operation where meat products are manufactured for resale or where the products are retailed through other outlets outside the place of manufacture. Includes raw smallgoods such as sausages.</i>	<input type="checkbox"/>
Further Processing of Meat and Poultry	<i>An operation where meat (including poultry) is boned out and/or further processed for resale.</i>	<input type="checkbox"/>
Cold Storage	<i>An operation where meat or meat products are stored in chillers or freezers prior to distribution.</i>	<input type="checkbox"/>
Transporting Meat and Poultry	<i>Applies to all commercial operations moving meat, including those involved in transporting mixed cargoes including meat.</i>	<input type="checkbox"/>
Game Meat Processing	<i>An operation where animals or birds, that have lived in a wild state and not under any artificial confinement, are processed for human consumption.</i>	<input type="checkbox"/>

SECTION 2

STAFFING

Please complete this section

Please indicate the number of people involved in the processing, handling or packing of meat and meat products, including people in a supervisory role.

To be calculated in full time equivalents and should include all part time and casual labour

Including yourself, have any of these people had any training in the meat industry. For example, qualifications in butchering, hygiene, HACCP based food safety obtained through TAFE.

Yes No

If yes, what type of formal qualifications do these employees hold

MANAGEMENT DETAILS

Please list all persons who manage or control the day to day operations of the establishment, including all the principle directors of the company or partners in the business

Name First Names and Surname

Position in Company

Residential Address

P/code

Name First Names and Surname

Position in Company

Residential Address

P/code

Name First Names and Surname

Position in Company

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P/code

Have you, any director of your company, or anyone in a management role been convicted of an indictable offence in the last five years?

Yes No

Have you, or the company, previously held accreditation with the Meat Hygiene Unit?

Yes No

If yes, what was the name of the business or operation accredited?

Is the operation under any of the following food safety programs?

Yes No

- ISO 9000 series Quality Assurance program
- SQF 2000 Quality Assurance program
- Woolworths Quality Assurance (WQA) program
- HACCP Certification program

If yes to any of the above programs, please name the company auditing your QA or HACCP program.

SECTION 3

SLAUGHTERING OR FURTHER PROCESSING OF MEAT AND POULTRY

SPECIES OF ANIMAL

SPECIES OF BIRD

Please indicate the animal and bird species slaughtered at the works. If not slaughtering please indicate the animals or birds from which meat or poultry is further processed, either for human consumption or pet food. **You may tick more than one box.**

Cattle/Calves	<input type="checkbox"/>	Chickens	<input type="checkbox"/>
Sheep/Lambs	<input type="checkbox"/>	Hens	<input type="checkbox"/>
Pig	<input type="checkbox"/>	Quail	<input type="checkbox"/>
Goat	<input type="checkbox"/>	Turkey	<input type="checkbox"/>
Deer	<input type="checkbox"/>	Duck	<input type="checkbox"/>
Buffalo	<input type="checkbox"/>	Geese	<input type="checkbox"/>
Kangaroo	<input type="checkbox"/>	Pheasant	<input type="checkbox"/>
Emu/Ostrich	<input type="checkbox"/>	Pigeon	<input type="checkbox"/>
Other Please state <input type="text"/>		Other Please state <input type="text"/>	

TYPE OF ACTIVITY

Please complete this section if you further process meat or poultry either for human consumption or pet food by carrying out any of the activities listed below. Please disregard this section if these activities are carried out in the course of manufacturing smallgoods. **You may tick more than one box.**

Boning	<input type="checkbox"/>	Mincing	<input type="checkbox"/>	Packing	<input type="checkbox"/>
Trimming	<input type="checkbox"/>	Dicing	<input type="checkbox"/>	Repacking (eg smallgoods)	<input type="checkbox"/>
Slicing	<input type="checkbox"/>	Value-added (eg schnitzel)	<input type="checkbox"/>		

Is your business involved in the retail sale of meat or meat products? Yes No

Is the majority of your business involved in the processing of meat or meat products for wholesale? Yes No

Does your business wholesale more than 4 tonnes of meat or meat products a month? Yes No

SECTION 4

MANUFACTURING OF SMALLGOODS

Please complete this section if you manufacture smallgoods, whether for retail sale through your own butcher shop or for wholesale to other outlets, or to the catering or hospitality industry. **You may tick more than one box.**

TYPE OF PROCESS

DEFINITION

TYPE OF PROCESS	DEFINITION	<input checked="" type="checkbox"/>
Cooked	Meat product that has been core heated at 65°C for a minimum of 10 minutes or equivalent.	<input type="checkbox"/>
Heat Treated	Meat product that has been core heated at 55°C for a minimum of 20 minutes, or equivalent.	<input type="checkbox"/>
Salted/Cured	Meat that has been prepared by treating with salt, potassium chloride or a mixture thereof. Salted meat includes meat that has undergone such treatment as pumping with brine, soaking in brine or coating with salt crystals. Cured meat is meat that has also been treated with potassium nitrated, sodium nitrate or a mixture thereof.	<input type="checkbox"/>
Fermented Uncooked	A fermented meat product that has undergone a chemical reaction to reduce micro organisms in uncooked product to a level that is safe for human consumption.	<input type="checkbox"/>
Fermented Heat Treated	A fermented meat product that has been core heated at 55°C for at least 20 minutes.	<input type="checkbox"/>
Fermented Cooked	A fermented meat product that has been core heated at 65°C for a minimum of 10 minutes or equivalent.	<input type="checkbox"/>
Raw Product	Raw product that has not undergone any other process described above. Includes sausages, patties, rissoles, etc.	<input type="checkbox"/>
Cryovacing (ready to eat)	Such as cooked meats, sliced deli meats, smallgoods, etc.	<input type="checkbox"/>

Is meat and/or meat products (including poultry and pet food) stored overnight at your premises either in chillers or freezers?

Yes

No

MEAT TRANSPORT VEHICLES

Please complete this section if you transport meat or meat products for human consumption

How many meat transport vehicles or semi-trailers are operated by the company or business?

Are these vehicles or semi-trailers registered or licensed by any other State Meat Authority?

Yes

No

If yes, in which State or Territory are the vehicles or semi-trailers registered or licensed?

Is the product loaded and unloaded under cover?

Yes

No

Is the vehicle used for carcass meat or cartoned meat