APPLICATION FOR LICENSE TO OPERATE A COMMERCIAL SLAUGHTER AND/OR MEAT AND POULTRY PROCESSING ESTABLISHMENT

| | lth/Mo wha B Wes | eat and F oulevard t Virginia | 25305 | | | | | | | | | | FY July | | une 30, 2026 -6893-9777 | 5 |
|----------------------|------------------------|-------------------------------------|-------------------|-------------------|-------------------|-----------------|--------------------|-------|----------------------|-------------------|-----------------|---------------|---------|--------|----------------------------|-------|
| SECTION 1: | EST | ABLISHME | ENT'S GENER | RAL DATA | | | | | | | | | | | | |
| | A. | Establi | shment's Full N | Name | | | | | | | | | | | | |
| | B. | Owner, | , Manager, Par | rtner, or Person | authorized to re | epresent the E | stablishment for c | ontac | ts with Meat and | Poultry Inspect | ion Personne | l: | | | | |
| | | Name: | | | | | | | | Title: | | | | | | |
| | 0 | | | | | | 1 | | | | | | | , | | |
| | C. | Locatio | n of Establish | ment: | Route, | Box, or Street | Address | Cit | .y | | State | 1 | Zip | County | | |
| | D. | Mailing | Address if diff | ferent than abov | ve: | | 1 | | | | / | | 1 | 1 | | |
| | | | | | Route, | Box, or Street | Address | Cit | у | | State | | Zip | County | | |
| | E. | Busine | ss Telephone: | | | Home T | elephone Number | : | | | Fax Number: | | | Email: | | |
| | F. | Form o | f organization | (Check one): | | Individual | Partnership |) | Corporation | Other (Specif | y) | | | | | |
| SECTION 2: | <u> </u> | | | | | | | | | | | | | | | |
| SECTION 2. | A. | | | aughtering Ope | erations (Write i | n hours for eac | ch dav) | B. | Estimated Num | ber of Animals | Slaughtered F | Per Year | | | | |
| | | | ample: 7am - | • • • | | | | | | | | | | | | |
| Slaughter | Ν | londay | Tuesday | Wednesday | Thursday | Friday | Saturday | | Slaughter | Cattle | Calves | Sheep | Swine | Goats | Poultry | Bison |
| Commercial Custom | | | | | | | | | Commercial Custom | | | | | | | |
| | | | | ļ | ļ | | ļI | | Custom | | | | ļ | ļ | <u> </u> | ļ |
| SECTION 3: | PRO | | | | | | | | | | | | | | | |
| | Α. | Days a | nd Hours of Pr | rocessing Opera | ations (Write in | hours for each | i day) | В. | Meat Species F | Processed: | | | | | | - |
| Processing | N | londay | Tuesday | Wednesday | Thursday | Friday | Saturday | | | | | | | | | |
| Commercial Custom | | | | | | | | | | | | | | | | |
| Custom | | 0 | | | ļ | <u>.</u> | ļ] | | | | | | | | | |
| | C. | Comme | ercial Processi | ng Operations: | | | | | | | | | | | | |
| | a. | Breakir | ng/Cutting (car | casses, primal | cuts, parts, etc. |) | g | | Drying (pork cu | ts, beef cuts, sa | ausage, dehyo | drated produc | ts) | | | |
| | b. | Boning | | | | | h | ۱. | Convenience It | ems (entrees, d | inners, pies, j | pizza, etc.) | | | | |
| | C. | Fabrica | ating (roast, ste | eaks, chops, gro | ound beef, ham | burger) | i. | | Slicing (bacon, | luncheon meats | s, sausage, et | tc.) | | | | |
| | d. | Curing | (pork cuts, ha | m, etc.) | | | j. | | Poultry Debonir | ng | | | | | | |
| | e. | Formul | ating (fresh/cu | red sausages, | loaves, pattie m | ix, etc.) | k | | Poultry Meat G | rinding | | | | | | |
| | f. | Cookin | g/Smoking (pc | ork cuts, beef cu | uts, sausage, lo | aves) | I. | | Other Processi | ng (specify) | | | | | | |
| | | | | | | | i | | Freezing | | | | | | | |

SECTION 4: OTHER OPERATIONS

| Α. | Do you intend to act as a meat and poultry product distributor? | Yes | No |
|----|---|-----|----|
| В. | Do you intend to process deer during the hunting season? | Yes | No |
| C. | Do you intend to conduct Retail Sales of Inspected Products? | Yes | No |
| D. | Do you intend to offer Ritual Slaughter/Processing? | Yes | No |
| E. | Do you offer customized labelling? | Yes | No |

SECTION 5: HACCP TRAINING

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Does the establishment employ an individual who has been trained in the application for the HACCP principles to meat and poultry slaughter and/or processing?

,

No

Yes

If license is granted under the application, I (we) expressly agree to conform strictly to the Code of West Virginia, Chapter 19, Article 2B, Inspection of Meat and Poultry, and the rules on meat and poultry inspection promulgated thereunder by the West Virginia Department of Agiculture. I (we) certify that all statements made herein are true to the best of my knowledge and belief.

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| / | | 1 | 1 | | |
|---|---|--|------------------------------------|--|--|
| DATE OF APPLICATION | PRINTED NAME OF PERSON SIGNING APPLICATION | | TITLE | SIGNATURE OF AUTHORIZED PI MAKING THIS APPLICATION | |
| Up to 500 animals slaughtere 501 to 1, 000 animals slaugh 1,001 to 5, 000 animals slaug | IERCIAL SLAUGHTER d per year | \$10.00 \$25.00 \$50.00 \$75.00 | 25,001 to 250,0 250,001 to 1,00 | COMMERCIAL PROCESSING inished product poundage per year 000 finished product poundage per year 00,00 finished product poundage per year 0 finished product poundage per year | \$10.00 \$25.00 \$50.00 \$75.00 |

| FOR WVDA USE ONLY | | | | | | |
|----------------------------|--|--|--|--|--|--|
| Date Application Received: | | | | | | |
| Amount Received: | | | | | | |
| Batch Number: | | | | | | |
| Director's Approval: | | | | | | |
| Establishment Number: | | | | | | |

STATEMENT OF POLICY REGARDING EQUAL OPPORTUNITY AND PARTICIPATION IN PROGRAMS -It is the policy of the West Virginia Department of Agriculture to provide its services and programs to all persons without regard to sex, race, color, age, religion, national origin, or handicap.

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