INSTRUCTIONS: Submit an original to the Richmond Office Date of Application: Form of Organization: VIRGINIA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES Individual OFFICE OF MEAT AND POULTRY SERVICES Corporation Other (specify) **Application for State Meat and Poultry Inspection** Name and Mailing Address of Applicant: Type of Application: **UPDATE** NEW OTHER (specify) ____ NAME CHANGE CHANGE OF **CHANGE OF ADDRESS OWNER FEDERAL ID#:** Location of Plant (if different from above) Area Code and Telephone Number: Other names (if any) under which business will be conducted. Name and address of Tenants (if any) (If other names are used, submit a copy of document showing **Requiring Inspection at This Plant:** registration of such names with the proper authorities. Hours per Hours per day Month and year when plant will be Days per year plant week plant plant will ready to operate under inspection will operate will operate operate program ESTIMATED NUMBER OF ANIMALS TO BE SLAUGHTERED WEEKLY WHEN INSPECTION IS INAUGURATED Cattle Calves Sheep Goats Swine Ratites S L Α Young Chickens Mature Chickens Turkeys Geese Ducks Guinea Squab U G ESTIMATED WEEKLY VOLUME OF FRESH MEAT OR READY-TO-EAT POULTRY TO BE DISPOSED OF IN Н COMMERCE T Beef Veal Lamb or Mutton Pork Ratite Goat Ε R Young Chicken Mature Chicken Turkey Goose Duck Guinea Squab PREPARED AND PROCESSED WHEN INSPECTION IS INAUGURATED BREAKING/CUTTING (carcasses, primal cuts, h. ___CANNING (Shelf stable, perishable, cans, P TYPE OF whole poultry, poultry parts etc.) pouches, glass) R **PRODUCT** BONING (manual boning meat/poultry) i. ___ DRYING (pork cuts, beef cuts, sausage, 0 c. ____ MECHANICAL DEBONING dehydrated products) ____ MEAT C j. ___ CONVENIENCE ITEMS (entrees, dinners, (mechanical deboning meat/poultry) Ε d. ____ FABRICATING (roast, steaks, pies, pizzas, etc.) pies, pizzas, etc.)
k. ___ SLICING (bacon, luncheon meats, S POULTRY chops, ground beef, hamburger, etc.) S CURING (pork cuts, beef cuts, turkey, ham, etc.) sausages, etc.) I. ____ FATS/OILS (lard, tallow, shortening, I **BOTH** f. ____ FORMULATING (fresh/cured sausages, loaves, poultry rolls, pattie mix, etc.) Ν margarine, etc.) m. ___ OTHER (specify) g. ____ COOKING/SMOKING (pork cuts, beef cuts, G

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sausages, loaves, etc.)

or owners of 10 p		ed with the applicant. Include all partner of voting Stock, and employees in a ma	
		Inspector-in-Charge of any changes in the	<u> </u>
NAME	TITLI		HOLDER OF MORE THAN 10%
		s been convicted in any federal or state court of (
deceptively package conviction, and the conviction december that the conviction aw, other than a felo	ed food or upon fraud in court in which convicted against the applicant in cony, based upon the according fraud in connection	ased upon the acquiring, handling, or distributing a connection with transactions in food. Include the d. an any federal or state court of (1) any felony, or (2 cquiring, handling, or distributing of unwholesome with transactions in food. Include the nature of the court of the	ne nature of the crime, the date of 2) more than one violation of any e, mislabeled, or deceptively
to the Virginia Meat statement made her This is an EQUAL Ocolor national origin, sex, conducted or funded by the	and Poultry Products In rein are true to the best PPORTUNITY PROGI religion, age, disability politi he two Departments. To file	aspection is granted under this application, I (We) aspection Act. And all regulations promulgated the of my knowledge and belief. RAM. VDACS & USDA prohibit discrimination in all of their call beliefs, sexual orientation, and marital or family status in a complaint of discrimination, write or call: OMPS 102 Gove il Rights, 1400 Independence Avenue, SW, Washington, DC	programs and activities on the basis of race employment or in any program or activity ernor Street, Richmond, VA 23218 Phone
	on signing application:	Signature and title of owner, partner, or author	rized officer making this application
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