

Applicants should review the **Code of Practice for Licensed Abattoirs** prior to completing and submitting this application.

Questions regarding mobile docking sites can be directed to: <u>Provincial.Coordinator@gov.bc.ca</u>

### To submit a completed application:

OR	Mail to:
	Food Safety Inspection Branch
	Ministry of Agriculture, Food and Fisheries
	PO Box 9120 STN PROV GOVT
	Victoria, BC V8W 9B4
	OR

#### PLEASE PRINT

DOCKING SITE INFORMATION					
Name of Mobile Unit Operator		Establishment Number (if available)			
Name of Docking Site Property Owner/Lessor					
Mailing Address of Docking Site					
Street Address of Docking Site					
City or Town	Province		Postal Code		
Telephone Number	Fax Numbe				
		<b>2</b> 1			
Email Address	Cell Numbe	er			
Legal Description of Land					
Description of Road Access from a Common Locatio	n				



#### **REQUIREMENTS FOR A DOCKING SITE**

1. Each docking site must have a designated pad that:

- has a foundation constructed of drainable material (such as washed gravel, pavement, or concrete);
- extends around the mobile unit, such that all slaughter operations are conducted on the pad, and
- provides reasonable road access so that both the mobile unit and the inspector's vehicle can reach the pad, in all foreseeable weather and ground conditions that could be encountered during the mobile unit's operation.

2. Each docking site must have potable water, sufficient in quantity and pressure for slaughter operations.

3. Each docking site must provide a connection that is suitable for potable water between the docking site's water supply outlet and a mobile unit.

4. Each docking site must have a protocol for handling and removing solid waste and wastewater from the mobile unit in a manner that does not pose a risk of contaminating carcasses produced in the mobile unit. Contact the Ministry of Environment and Climate Change to ensure requirements can be met for waste discharge.

5. Each docking site must have cooling equipment (such as refrigerators or freezers) available to immediately store the carcass and or parts at 4°C or lower as they exit the mobile unit.

6. Each docking site must have equipment and a location to sanitize:

- poultry cages (if used) before the mobile unit leaves the docking site, and
- the mobile unit before leaving the docking site.

## PLEASE COMPLETE THE FOLLOWING IF APPLICABLE (CHECK ALL BOXES THAT APPLY)

# **ZONING ALLOWANCE:**

The proposed site is zoned for use as a slaughter establishment

The proposed site and land use meet Agriculture Land Reserve (ALR) requirements (if applicable)

	POTABLE WATER SUPPLY:			
Water Supply is:	Municipal Source	Well	Other	
If other, describe:				

If water is not from a municipal source, describe how it will be treated (e.g.; chlorine, ozone, etc.):



	WATER MANAGEM	IENI/DISPOSAL:
Sewage effluent connection is:	Municipal System	Approved Septic Field Lagoon Othe
If other, describe:		
Describe the proposed method to	collect and store condem	ned and inedible products:
Describe the proposed method to	remove condemned and i	inedible products:
	PROPERTY [	DRAWING
• Indicate the location and l	aughter. rral and knocking area for nandling area for poultry.	
Use the following symbols for dra	wing:	
House: H	Ins	spection designated slaughter area: Inspection
Lagoon: L	Wa	aste disposal area: WDA
Power lines:plplpl	Cor	rrals:cc
Poultry staging area:psps	Kr	nocking Box:kbkbkb
Access roads/driveways:aa	Ро	otable Water Lines to Mobile:PWLPWLPWL
The area where the slaughter will The plot must be staked at the co		ted as an inspection-controlled area during slaughte area.
operty Owner/Lessor:		
Signature he undersigned, certify that the fo	oregoing information is, to	(yyyy/mm/dd) o the best of my knowledge, true and correct.
obile Unit Operator Signature	Title or Official Capacity	ty Date (yyyy/mm/dd)