

**PLEASE NOTE: This licence application is for SLAUGHTER only.**

If you wish to sell, process, supply, handle, prepare, package, display, serve, store, transport, or dispense food for human consumption, you **MUST** have a permit obtained from your health authority.

Obtaining a permit from the health authority is the responsibility of the applicant.

APPLICANT INFORMATION		
Licensee Name (Person(s) or Business)		
Business Contact Person		
Legal Status of Business		
Sole Proprietorship	Partnership	Corporation
Incorporation #:		Other
Mailing Address		
City or Town	Province	Postal Code
Telephone Number	Alternate Telephone Number	
Email Address		

ESTABLISHMENT INFORMATION		
Establishment Name (DBA - Doing Business As Name)		
Establishment Contact Person		
Establishment Address		
City or Town	Province	Postal Code
	British Columbia	
Telephone Number	Alternate Telephone Number	
Establishment Email Address		
Establishment Premises ID	To register for a Premises ID, visit: <a href="https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/programs/premises-id">https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/programs/premises-id</a>	

## ESTABLISHMENT STATUS AND OPERATION

The following questions should be answered and the application for an Abattoir Licence submitted only after the applicant has reviewed the **Code of Practice for Licensed Abattoirs**, available at: <https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/food-safety/meat-inspection-licensing/abattoir-licences>.

ESTABLISHMENT STATUS			
New Licence/Licensee	Amend Existing Licence	Renew Existing Licence	Renew Expired Licence
If your establishment is existing or expired, what is your Establishment Number: <b>BC</b>			
Type of Establishment			
Slaughter Only (no processing of carcasses)		Slaughter and Processing of Carcasses	
If existing, how long has the establishment been in operation?			
Has this establishment been previously approved by your health authority?		Yes	No
Date of last health authority inspection	Name of health authority inspector		

## SPECIES SLAUGHTERED (check all applicable boxes)

Cattle	Hog	Chicken	Turkey
Sheep/Lamb	Goat	Duck	Goose
Bison	Fallow Deer	Rabbit	Ostrich
Squab	Other	Please Specify:	
How many days per week are you planning to slaughter?			

## POTABLE WATER SUPPLY

Water supply is:	Municipal Source	Well	Other
If other, please describe			
If water is not from a municipal source, describe how it will be treated (e.g., chlorine, ozone)			
<b>If further processing of meat is planned, contact your health authority for potable water requirements.</b>			

**LICENCE REQUIREMENTS****The following statutory requirements apply to all licensed abattoirs:**

- Licences are non-transferable to another individual or property and are valid only for the individual(s) and slaughter establishment specified on the licence.
- Licences are valid for 5 years or less as specified on the licence.
- All licensed operators must ensure that:
  - potable water free from bacteriological contamination is used in the slaughter process;
  - the construction of the slaughter establishment is and remains sound;
  - the slaughter establishment is operated in a manner that ensures that animals and carcasses are handled in a sanitary manner and without risk of contamination or spoilage of any carcass produced or stored by the slaughter establishment; and
  - before any changes or alterations to a slaughter establishment can be made, complete plans and specifications are provided to and approved by the Ministry of Agriculture and Food.

**The following conditions may apply to all licensed abattoirs:**

- Processing of carcasses is limited to:
  - halving or quartering of red meat (beef and other); and
  - removal of head, wings, and legs from poultry.
  - **Further processing and transportation of meat requires a food premises permit (issued by your health authority).**
- Additional slaughter days and additional hours exceeding the agreed upon Work Shift Agreement are subject to approval by the Food Safety Inspection Branch Executive Director.

**DISCLAIMER AND SIGNATURE****I consent to being contacted for occasional surveys related to my experience as a licensee:**

I have read and understood the licence requirements described above. I certify that the information I have provided in this application is accurate and complete. I understand that violating the licence terms and conditions, or providing false or misleading information in my application, may result in enforcement action and/or the removal of my licence.

I understand that there are federal, provincial, regional, and municipal requirements that slaughter establishments may need to comply with in addition to the Meat Inspection Regulation statutory requirements and individual licence conditions that may be set by the Ministry of Agriculture and Food.

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Applicant(s) Signature

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Date (yyyy/mm/dd)

**To submit a completed application:**

**Email a scanned or digital copy to:** [BCMeatInspection@gov.bc.ca](mailto:BCMeatInspection@gov.bc.ca)

**or**

**Mail a hard copy to:** MINISTRY OF AGRICULTURE AND FOOD  
FOOD SAFETY INSPECTION BRANCH  
PO BOX 9120 STN PROV GOVT  
VICTORIA BC V8W 9B4