

Docking Site Application

Applicants should review the **Provincial Abattoirs Code of Practice** prior to completing and submitting this application. In accordance with the *Food Safety Act* and Meat Inspection Regulation, application is herewith made.

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 Number	
Email Address	Cell Number	
Legal Description of Land: _____		
Description of road access from a common location: _____		

REQUIREMENTS FOR A DOCKING SITE

- 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
 - Provides reasonable road access so that both the mobile unit and the Inspector’s vehicle can reach the Pad, recognizing the impact of adverse weather conditions
- Each Docking site must have potable water, sufficient in quantity and pressure:
 - The docking site must provide a connection between the site’s water supply outlet and the mobile unit that is suitable for potable water
- Each docking site must have a protocol for the solid waste and waste water handling and removal from the mobile in a manner that does not pose a contamination risk to the product. Contact the Ministry of Environment to ensure requirements can be met for waste discharge
- Each docking site must have cooling equipment (such as refrigerators or freezers) to immediately store the carcass and or parts at 4°C or lower as they exit the mobile
- Each docking site must have equipment and a location to sanitize:
 - Poultry cages (if used) before the mobile leaves the docking site
 - The mobile unit before leaving the docking site

Direct Questions to:

Ministry of Agriculture Meat Inspection Program
 Phone: 1-250-356-8944
 Email: bcmeatinspection@gov.bc.ca

Mail Completed Applications To:

Ministry of Agriculture Meat Inspection Program
 PO Box 9120 Stn Prov Govt
 Victoria BC V8W 9B4

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PLEASE COMPLETE THE FOLLOWING IF APPLICABLE

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

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 MANAGEMENT/DISPOSAL:

Sewage effluent connection is Municipal System Approved Septic Field Lagoon Other

If other, describe: _____

Describe the proposed method to collect and store condemned and inedible products:

Describe the proposed method to remove condemned and inedible products:

PROPERTY DRAWING

Attach a drawn description of the docking site with the following specifications:

- Indicate the location of slaughter
- Indicate the location of corral and knocking area for red meat slaughter
- Indicate the location and handling area for poultry
- Measurements from property lines (e.g.; length and width) must be recorded

Use the following symbols for drawing:

House: H	Inspection designated slaughter area: Inspection
Lagoon: L	Waste disposal area: WDA
Power lines: ----pl----pl----pl----	Corrals: ----c----c----c----
Poultry staging area: ----ps----ps----ps----	Knocking Box: ----kb----kb----kb----
Access roads/driveways: ----a----a----a----	Potable Water Lines to Mobile: ----PWL----PWL----PWL----

The area where the slaughter will take place will be designated as an inspection controlled area during slaughter. The plot must be staked at the corners to clearly define the area.

Property Owner/Lessor: _____ Date: _____
Signature (yyyy/mm/dd)

I, the undersigned, certify that the foregoing information is, to the best of my knowledge, true and correct.

Mobile Unit Operator Signature Title or Official Capacity Date (yyyy/mm/dd)