

**VT AGENCY OF AGRICULTURE, FOOD & MARKETS  
MEAT INSPECTION SERVICE**

**REQUEST FOR STATE MEAT INSPECTION  
SERVICES**

**INSTRUCTIONS:** Submit this application to the Meat Inspection Service, VT Agency of Agriculture, Food & Markets for applicable inspection requests. Complete all sections. If a section is not applicable enter "N/A" or "None." If additional space is needed for any item, attach sheet, number the item, and sign sheet.

**SECTION I**

1. DATE OF APPLICATION	2. TYPE OF APPLICATION <input type="checkbox"/> NEW <input type="checkbox"/> CHANGE OF OWNER <input type="checkbox"/> CHANGE OF LOCATION  <input type="checkbox"/> OTHER <i>(specify)</i>	3. TYPE OF INSPECTION REQUIRED <input type="checkbox"/> MEAT SLAUGHTER <input type="checkbox"/> POULTRY PROC. <input type="checkbox"/> MEAT PROCESSING <input type="checkbox"/> POULTRY SL.	4. EXEMPTED ACTIVITIES <input type="checkbox"/> RETAIL ACTIVITIES <input type="checkbox"/> FDA ACTIVITIES <input type="checkbox"/> CUSTOM
5. FORM OF ORGANIZATION <input type="checkbox"/> INDIVIDUAL <input type="checkbox"/> COOPERATIVE ASSOCIATION <input type="checkbox"/> PARTNERSHIP <input type="checkbox"/> CORPORATION <input type="checkbox"/> LLC    OTHER: _____		6. IF CORPORATION; NAME OF STATE WHERE INCORPORATED	
8. NAME OF APPLICANT (OWNER) AND MAILING ADDRESS <i>(Include ZIP Code and county)</i>		7. DATE OF INCORPORATION <i>(Month and Year)</i>	9. DUNS# AND/OR FEDERAL ID#
11. ACTUAL NAME OF AND PHYSICAL ADDRESS OF PLANT <i>(If mailing address of plant is different than Physical, please include)</i>		10. AREA CODE AND TELEPHONE NUMBER \ FAX	
13. NAME AND ESTABLISHMENT NUMBER OF OTHER ESTABLISHMENTS LOCATED IN THE SAME FACILITY		12. AREA CODE AND TELEPHONE NUMBER	
15. DAYS PER WEEK PLANT WILL OPERATE		16. HOURS PER DAY PLANT WILL OPERATE	17. WILL OPERATION BE SEASONAL
18. MONTH AND YEAR WHEN PLANT WILL BE READY TO OPERATE UNDER INSPECTION		14. OTHER NAMES <i>(If any)</i> UNDER WHICH DOING BUSINESS AS	
ATTACH LIMITS OF ESTABLISHMENT PREMISES TO BE UNDER STATE INSPECTION		If you anticipate doing exempt product, which species?	

**SECTION II**

<b>SLAUGHTER</b>	19. ANIMALS TO BE SLAUGHTERED WHEN INSPECTION IS INAUGURATED  <input type="checkbox"/> CATTLE <input type="checkbox"/> SWINE <input type="checkbox"/> SHEEP <input type="checkbox"/> GOATS <input type="checkbox"/> RATITES <input type="checkbox"/> GUINEAS, <input type="checkbox"/> POULTRY <i>(specify chicken, turkey, goose, ducks, squab)</i>			
<b>PROCESSING</b>	20. PROCESSING ACTIVITIES WHEN INSPECTION IS INAUGURATED  <table style="width:100%; border: none;"> <tr> <td style="width:15%; vertical-align: top;"><b>TYPE OF PRODUCT</b> <input type="checkbox"/> MEAT <input type="checkbox"/> POULTRY <input type="checkbox"/> BOTH</td> <td style="vertical-align: top;">                 a. <input type="checkbox"/> FULLY COOKED- NOT SHELF STABLE                  b. <input type="checkbox"/> HEAT TREATED – NOT FULLY COOKED – NOT SHELF STABLE                  c. <input type="checkbox"/> HEAT TREATED – SHELF STABLE                  d. <input type="checkbox"/> NOT HEAT TREATED – SHELF STABLE                  e. <input type="checkbox"/> PRODUCT WITH SECONDARY INHIBITORS – NOT SHELF STABLE                  f. <input type="checkbox"/> FABRICATING RAW INTACT (roast, steaks, chops, etc.)                  g. <input type="checkbox"/> FABRICATING RAW NON-INTACT (ground, hamburger, etc. meat/poultry)             </td> <td style="vertical-align: top;">                 h. <input type="checkbox"/> SLAUGHTER                  i. <input type="checkbox"/> THERMALLY PROCESSED/COMMERCIALY STERILE                  j. <input type="checkbox"/> FATS/OILS <i>(lard, tallow, shortening, medicinal, etc)</i>                  k. <input type="checkbox"/> OTHER <i>(specify)</i>                  l. <input type="checkbox"/> </td> </tr> </table>	<b>TYPE OF PRODUCT</b> <input type="checkbox"/> MEAT <input type="checkbox"/> POULTRY <input type="checkbox"/> BOTH	a. <input type="checkbox"/> FULLY COOKED- NOT SHELF STABLE b. <input type="checkbox"/> HEAT TREATED – NOT FULLY COOKED – NOT SHELF STABLE c. <input type="checkbox"/> HEAT TREATED – SHELF STABLE d. <input type="checkbox"/> NOT HEAT TREATED – SHELF STABLE e. <input type="checkbox"/> PRODUCT WITH SECONDARY INHIBITORS – NOT SHELF STABLE f. <input type="checkbox"/> FABRICATING RAW INTACT (roast, steaks, chops, etc.) g. <input type="checkbox"/> FABRICATING RAW NON-INTACT (ground, hamburger, etc. meat/poultry)	h. <input type="checkbox"/> SLAUGHTER i. <input type="checkbox"/> THERMALLY PROCESSED/COMMERCIALY STERILE j. <input type="checkbox"/> FATS/OILS <i>(lard, tallow, shortening, medicinal, etc)</i> k. <input type="checkbox"/> OTHER <i>(specify)</i> l. <input type="checkbox"/>
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