

**REGISTRATION FORM AND PERMIT INFORMATION
FOOD PROCESSING ESTABLISHMENT**

PURSUANT TO MANITOBA REGULATION 339/88R

1. NAME OF ESTABLISHMENT: _____

2. LEGAL NAME: _____

3. SITE ADDRESS OF ESTABLISHMENT: (Street Address) _____

(City) _____ (Postal Code) _____

TELEPHONE: () _____ FAX: () _____

4. MAILING ADDRESS OF ESTABLISHMENT: (Street Address) _____

(City) _____ (Province) _____ (Postal Code) _____

5. BUSINESS TYPE: REGISTERED COMPANY _____ PARTNERSHIP

SOLE PROPRIETORSHIP CO-OPERATIVE

6. OWNER/CONTACT: (Name) _____ (Driver's License #) _____

ADDRESS: (Street Address) _____

(City) _____ (Province) _____ (Postal Code) _____

TELEPHONE: () _____ CELL: _____ EMAIL: _____

7. PROPOSED OPENING DATE: _____

8. PLEASE CHECK ONE OF THE FOLLOWING:

- | | |
|---|--|
| <input type="checkbox"/> NEW OWNER | <input type="checkbox"/> EXTENSIVE REMODELLING |
| <input type="checkbox"/> NEW CONSTRUCTION | <input type="checkbox"/> BASIC REGISTRATION |

9. TYPE OF ESTABLISHMENT: (Check appropriate boxes.)

- | | |
|--|--|
| <input type="checkbox"/> FOOD WAREHOUSE | <input type="checkbox"/> FOOD PROCESSING – GRAINS & OILS |
| <input type="checkbox"/> FOOD PROCESSING – BOTTLING PLANT | <input type="checkbox"/> FOOD PROCESSING – MEAT & FISH |
| <input type="checkbox"/> FOOD PROCESSING – DAIRY, EGG OR HONEY | <input type="checkbox"/> FOOD PROCESSING – MEAT SLAUGHTER |
| <input type="checkbox"/> FOOD PROCESSING – FOOD MANUFACTURING | <input type="checkbox"/> CUSTOM POULTRY / UNINSPECTED MEAT |
| <input type="checkbox"/> FOOD PROCESSING – FRUITS & VEGETABLE | <input type="checkbox"/> OTHER _____ |

10. FOOD SAFETY PROGRAM: YES NO

11. PLAN: (Attach except for change in ownership.)

A site plan, to scale, which includes the boundaries delineating the area under inspection control, the location of all buildings on the premises, access roadways, fences and ancillary structures; and the separation distances from other industrial, commercial, municipal and residential structures.

A building plan, to scale, including a floor plan of each level, plumbing diagram; the purpose of each room or area, location of walls, partitions, windows, doors, conveyor rails, refrigeration, freezers and all equipment. The floor plan shall also show location and size of floor drains, curbing, gutters and slope of floors and hot and cold water outlets.

12. PRODUCT(S) DESCRIPTION: (Attach list)

DATE

SIGNATURE OF OWNER/REPRESENTATIVE