



<u>Office Use Only</u>	
Issued _____	
Lic. No. _____	
CFS WA Lic. No. _____	

Cashier Use Only	
4104	

Annual License Expiration Date: June 30<sup>th</sup>

## Custom Farm Slaughterer – Mobile (CFS) – New License Application ([Chapter 16.49 RCW](#))

### Applicant Information

Firm Name		Uniform Business Identifier:	
Applicant Name		Previously licensed by WSDA? <input type="checkbox"/> Yes <input type="checkbox"/> No	
		If Yes, Previous License Number:	
Applicant Email	Applicant Phone	Website Address	County
Mailing Address		City	State    Zip
Physical Plant Location (Site Address)		City	State    Zip
Owner Name		Owner Email	Owner Phone
Manager Name		Manager Email	Manager Phone
Slaughtering facility to be used is: <input type="checkbox"/> An Existing Facility <input type="checkbox"/> To Be Constructed			
Day(s) of Intended Operation (example: Monday, Wednesday, Friday)			
Name of Washington State Process Agent (Out-of-State Firms Only)			Email
Complete Address of Process Agent (Out-of-State Firms Only)		City	State    Zip

### Business Structure Information

Firm Operates as:  Individual     Partnership     Cooperative     Corporation     LLC

List name and contact information of all partners and/or officers:

Name	Title	Address (include City, State, Zip Code)	Email Address

**If firm is out of state, provide name and contact information of an individual residing in Washington State who is authorized to receive and accept service of summons and legal notice.**

Name	Phone Number	Address (include City, State, Zip Code)	Email Address

**License Fees and Submitting Instructions**

**Fee: \$25.00**

NO REFUNDS after ten (10) business days

Make check \* or money order payable to WSDA or contact [foodsafety@agr.wa.gov](mailto:foodsafety@agr.wa.gov) to pay online.

Please submit the complete application and payment to:

WSDA Food Safety Program, PO Box 42560, Olympia 98504-2560 or email [foodsafety@agr.wa.gov](mailto:foodsafety@agr.wa.gov)

**Applicant Statement**

My signature confirms the following:

- I certify that the information in this application is correct.
- I agree to inspections by WSDA food safety officials at the site address shown above.
- I understand that applications not successfully licensed within six (6) months are dismissed.

\_\_\_\_\_  
Signature of Applicant

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date Signed

\*Checks returned by the bank will be charged a handling fee of \$ 25.00 ([RCW 62A.3-515 \(a\)](#) and [62A.3-520](#))



## Custom Farm Slaughterer – Mobile (CFS) Final Check List

It is the responsibility of the applicant to meet the applicable regulatory requirements of other state agencies and local departments such as: obtaining a business license, complying with building codes, zoning, water and waste management, etc.

### Complete the cover page and then use the following check list to complete the application.

- 1. Review Law and Regulations:** All mobile custom farm slaughterers must comply with applicable parts of [Chapter 16.49 RCW](#), [Chapter 16-19 WAC](#), and [21 CFR Part 117.10 through 117.80](#).
- 2.** Completed Attachment A – Cleaning and Sanitizing
- 3.** Completed Attachment B – Slaughter Processes and Carcass Identification
- 4.** Completed Attachment C – Records Maintained
- 5.** Completed Attachment D – Mobil Unit Floor Plan
- 6.** Completed Attachment E – Water Supply
- 7.** Enclosed check\* or money order. (Contact [foodsafety@agr.wa.gov](mailto:foodsafety@agr.wa.gov) to pay online.)
- 8.** Mail or email completed application, attachments and check\* or money order to:  
**WSDA Food Safety Program, PO Box 42560, Olympia 98504-2560 or email [foodsafety@agr.wa.gov](mailto:foodsafety@agr.wa.gov)**

Upon receipt of the application and review by the Olympia office, a local Food Safety Compliance Specialist will contact you at the phone number provided on your application. Please note that the processing time from the receipt of your application to the time of an inspection can take 4 – 6 weeks. It will take longer if you submit an incomplete application and/or incomplete attachments.

If you encounter any broken hyperlinks in this application, please visit <https://agr.wa.gov/washington-agriculture/laws-and-rules/food-law-regulations>

If you have any questions that cannot be answered by the information provided in this packet, please visit our website at <https://agr.wa.gov/departments/food-safety/food-safety/custom-meat> or email Olympia Food Safety office at [foodsafety@agr.wa.gov](mailto:foodsafety@agr.wa.gov), or call the Olympia Food Safety office at (360) 902-1876.

### Other custom slaughter and custom meat licenses require submittal of separate application.

#### Fixed Facility Slaughtering – Custom Slaughtering Establishment (CSE)

To apply for a license to slaughter from a specific location with a slaughter structure, complete a Custom Slaughtering Establishment Application ([AGR-3326](#)).

#### Carcass Processing – Custom Meat Facility (CMF)

To apply for a license to cut and wrap and/or process custom meat products for the owner/household user of the carcass, complete a Custom Meat Facility Application ([AGR-3328](#)).

#### Special Slaughter Conditions – Livestock Exhibits at Washington Fairs

For those involved with livestock exhibits at Washington Fairs, [WAC 16-19-110](#) allows for special slaughter conditions for animals sold at 4-H or FFA sales to buyers who wish to have their animal custom slaughtered and processed. Complete form [AGR-2196](#) with your local health department and submit the completed application at least 45-days before the sale.



## Custom Farm Slaughterer – Mobile (CFS) Attachment A: Cleaning and Sanitizing

Please answer the following questions: (Attach additional pages as needed)

### Water

Identify the source/supplier of potable water used on the mobile unit. Include size of the water tank (minimum 40 gallons), [WAC 16-19-100\(4\)](#).

Is the tank(s) large enough to sanitize the tools used in the slaughter operation?

Yes

No

Can the tank(s) maintain adequate hot water temperatures, [WAC 16-19-100\(3\)](#)?

Yes

No

### Employee Practices - Describe applicant and/or employee practices for the following:

How will hand washing be performed during slaughter operations, [WAC 16-19-100\(5\)](#)?

How often? \_\_\_\_\_

How will outer garments (aprons), gloves, and boots be cleaned at the end of daily operations, [WAC 16-19-100\(6\)](#)?

How will clean outer garments (aprons), gloves, and boots be stored between uses to protect from contamination, [CFR 117.10\(b\)\(7\)](#)?

### Equipment and Utensils

List the slaughtering equipment and utensils you plan to use.

# Custom Farm Slaughterer – Mobile (CFS)

## Attachment A: Cleaning and Sanitizing (Continued)

### Food Contact Surfaces

Describe procedures used for cleaning and sterilizing food contact surfaces equipment and utensils, including: knives, saws, hooks, tables, cutting boards, totes, etc. Include the specific type and brand of cleaning compounds and sanitizer products used, [WAC 16-19-100\(7\)](#):

### Non-Food-Contact Surfaces

Describe the procedures used for cleaning and sanitizing the non-food contact surfaces, including: inside the mobile custom farm slaughter van body (wall panels, floors, ceilings, etc.). Include the specific type and brand of cleaning compounds and sanitizer products used, [21 CFR 117.35\(e\)](#):

### Inedible Material Equipment

Describe how you will clean and sanitize the inedible offal containers, [WAC 16-19-100 \(14\)](#)?

How often will these offal containers be cleaned and sanitized?



## Custom Farm Slaughterer – Mobile (CFS)

### Attachment B: Slaughter Processes and Carcass Identification

Submit a detailed process flow diagram that includes:

- Verifying proof of ownership for all meat food animals,
- Slaughtering meat food animals,
- Dressing (washing) and identifying carcasses,
- Carcass and offal storage,
- Offal disposal, and
- Carcass delivery to a WSDA licensed custom meat facility for processing.

#### Process Flow Diagram

A large rectangular area with a light blue header and a white grid background, intended for drawing a process flow diagram. The grid consists of small squares, approximately 100 columns wide and 600 rows high.

# Custom Farm Slaughterer – Mobile (CFS)

## Attachment B: Slaughter Processes and Carcass Identification (Continued)

Questions
What species/type of meat food animals will be slaughtered, <a href="#">RCW 16.49.015(10)(11)</a> ? Check all that apply. <input type="checkbox"/> Cattle <input type="checkbox"/> Swine <input type="checkbox"/> Sheep <input type="checkbox"/> Goats <input type="checkbox"/> Emu <input type="checkbox"/> Ostrich <input type="checkbox"/> Other Ratite
What method will be used to down/dispatch/kill the meat food animals?
Describe the slaughter process for each species/type of animal slaughtered:
How will you ensure evisceration is performed to avoid contamination of the carcass with ingesta or fecal material <a href="#">WAC-16-19-100(11)</a> ?
Does the unit have a hoist with at least a 2,000 lb. capacity, <a href="#">WAC-16-19-100(2)&amp;(8)</a> ? <input type="checkbox"/> Yes <input type="checkbox"/> No
Will each carcass be hung during transport, so it does not touch the floor? <input type="checkbox"/> Yes <input type="checkbox"/> No
How will you ensure separation of inedible meat from edible meat during transport to prevent cross-contamination <a href="#">WAC-16-19-100(14)</a> ?
What types of containers will be used to transport edible offal (hearts, liver, kidneys), and how will containers be identified, <a href="#">WAC 16-19-100(9)</a> ?
What types of containers will be used to collect inedible materials (inedible meat, inedible offal) during the slaughter operation, and how will containers be identified, <a href="#">WAC 16-19-100(14)</a> ?
How will you ensure carcasses are properly dressed (washed) before transporting to carcass owner or a WSDA licensed custom meat facility, <a href="#">WAC 16-19 100(4)</a> ?



Custom Farm Slaughterer – Mobile (CFS) Attachment C: Records Maintained

Proof of Ownership – Meat Food Animals

What records will you maintain for proof of purchase and/or proof of ownership of meat food animals?

WAC 16-19-210

Note: Washington State regulations require the following proof of ownership records for cattle meat food animals:

- Branded cattle (WAC 16-610-018)
- Official livestock inspection certificate issued by the WSDA director
- Duplicate certificate or certified copy of an original inspection document issued by the director.
- Official inspection certificate issued by another state or province that maintains a livestock inspection program.
- Registration papers on purebred cattle if the brand is not recorded in this state.
Unbranded cattle - "Certificate of Permit (Haul Slip)" AGR-7020

Will you purchase meat food animals? Yes No

Will you sell meat food animals to your customers before slaughter RCW 16.49.015(3)? Yes No

If yes, what sales transaction records will you maintain for proof that your customer owns the meat food animal before slaughter?

Slaughter Activities

Describe the production records you will maintain to document all slaughter activities, including: dates, species, quantity, carcass weights, and owner of meat food animal:

Proof of Ownership – Carcass (WAC 16-19-130)

For cattle meat food animals, I agree to: Yes No

- Purchase beef tags from WSDA before slaughtering cattle,
Complete the beef tag record (Custom Slaughter Report Certificate of Permit, AGR-7000) at time of tagging the cattle carcass,
Include beef tag record number on slaughter activity record, and
Maintain the beef tag records (Custom Slaughter Report Certificate of Permit, AGR-7000) and make the beef tag records available for review by WSDA inspectors.

For other meat food animals, describe how you will identify the owner of each carcass on the carcass (and 1/2 carcass and 1/4 carcass, if applicable) and reflect this on your slaughter activity records:

**Custom Farm Slaughterer – Mobile (CFS)**  
**Attachment C: Records Maintained (Continued)**

Inedible Offal Waste Disposal	
Will a rendering company pick-up inedible offal materials from the location you keep the Mobile Custom Farm Slaughtering Unit? If yes, provide name and location of rendering company:	<input type="checkbox"/> Yes <input type="checkbox"/> No
Will you deliver the inedible offal materials to a WSDA licensed custom meat facility? If yes, provide name and location of the custom meat facility?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Will you use other means of disposing inedible offal waste? If yes, provide details:	<input type="checkbox"/> Yes <input type="checkbox"/> No
How will you document the location and date for disposal of all inedible offal materials?	
Records Location	
Specify location (physical address) where you will maintain all required records for your mobile custom farm slaughtering license:	
Note: Records must be made available for review by WSDA officials.	



## Custom Farm Slaughterer – Mobile (CFS) Attachment C: Mobile Unit Floor Plan

Attach a floor plan of the mobile custom farm slaughtering unit and indicate the following:

1. Interior dimensions of the van body (height, length, and width), [WAC 16-19-100\(1\)](#).
2. Construction materials used for van body, [WAC 16-19-100\(1\)\(a\)](#).
3. Rails for hanging carcasses, [WAC 16-19-100\(1\)](#).
4. A hoist of 2000 pound capacity capable of lifting a carcass to clear the ground, [WAC 16-19-100\(2\)](#).
5. Tank with potable water capable of maintaining hot water temperatures, [WAC 16-19-100\(3\)](#).
6. Pressurized rinse hose with nozzle, [WAC 16-19-100\(4\)](#).
7. Separate compartment for inedible material storage, [WAC 16-19-100\(14\)\(b\)](#).
8. Placement of WSDA Mobile Custom Farm Slaughter Unit License Number (conspicuously identified with letters and numbers at least 3-inch high), [WAC 16-19-120](#).

### Floor Plan



## Custom Farm Slaughterer – Mobile (CFS) Attachment C: Water Supply Requirements

1. Select the type of water system that supplies water to your mobile unit:

Municipal or City – (Community Water Association (CWA))

You are not required to test your water supply. Move to question 2.

Private – (Well, Spring, or other private water source.)

**If you checked Private: a satisfactory coliform bacteria laboratory test must be submitted with your application.**

- A satisfactory coliform bacteria test shows no detectable (<1) coliform bacteria in your water sample.

The Washington State Department of Health Division of Drinking Water or your local health department has information on how to take a water sample, where to get it tested, and action to take if your water sample result is not satisfactory.

Washington State Department of Health Division of Drinking Water Contacts:	
Email: <a href="mailto:ODW.Mail@doh.wa.gov">ODW.Mail@doh.wa.gov</a>	Phone: 1-800-521-0323
Website: <a href="https://doh.wa.gov/community-and-environment/drinking-water/contacts">https://doh.wa.gov/community-and-environment/drinking-water/contacts</a>	

2. Sewage and liquid disposable waste generated from the operation is disposed into a: (Choose one)

Municipal sewer system

Other adequate system:

Sewage System Type: \_\_\_\_\_

Which federal, state, or local jurisdiction approved it? \_\_\_\_\_

**This license expires every June 30th.  
You will need to renew your license prior to the expiration date to legally operate.**