

# The Ohio Department of Agriculture Division of Meat Inspection

## REQUEST FOR INFORMATION

### BECOMING LICENSED WITH THE DIVISION OF MEAT INSPECTION

1. Name: \_\_\_\_\_
2. Mailing Address: \_\_\_\_\_
3. City/State/Zip: \_\_\_\_\_
4. Phone Number: \_\_\_\_\_

5. Areas of interest: (circle all that apply):

- |  |   |
|--|---|
| <p><b>A. Inspected Red Meat Slaughter</b></p> <p><b>B. Inspected Red Meat Processing</b></p> <p><b>C. Custom Exempt Red Meat Slaughter</b></p> <p><b>D. Custom Exempt Red Meat Processing</b></p> <p><b>E. Inspected Poultry Slaughter</b></p> <p><b>F. Inspected Poultry Processing</b></p> | <p><b>G. Custom Exempt Poultry Slaughter &amp; Processing</b></p> <p><b>H. Custom Exempt Poultry Producer/Grower</b></p> <p><b>I. Canning of Meat and/or Poultry</b></p> <p><b>J. Inspected Voluntary Slaughter (rabbit, buffalo, captive raised deer, etc)</b></p> <p><b>K. Inspected Voluntary Processing (rabbit, buffalo, captive raised deer, etc)</b></p> <p><b>L. Ritual Slaughter (Halal, Kosher)</b></p> |
|--|---|

6. Animals to be slaughtered under inspection (check all that apply):

- |                                  |                                 |                                 |                                   |                                  |                                  |                                  |
|----------------------------------|---------------------------------|---------------------------------|-----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| <input type="checkbox"/> Cattle  | <input type="checkbox"/> Calves | <input type="checkbox"/> Sheep  | <input type="checkbox"/> Goat     | <input type="checkbox"/> Swine   | <input type="checkbox"/> Buffalo | <input type="checkbox"/> Ostrich |
| <input type="checkbox"/> Chicken | <input type="checkbox"/> Rabbit | <input type="checkbox"/> Turkey | <input type="checkbox"/> Pheasant | <input type="checkbox"/> Camelid | <input type="checkbox"/> Cervid  | <input type="checkbox"/> Emu     |

7. Products to be processed under inspection: TYPE OF PRODUCT: MEAT = M, POULTRY = P, BOTH = B

- |  |   |
|--|---|
| <p><input type="checkbox"/> <b>a. BREAKCUTTING</b> (carcasses, primal cuts, whole poultry, parts etc.)</p> <p><input type="checkbox"/> <b>b. BONING</b> (manual boning meat/poultry)</p> <p><input type="checkbox"/> <b>c. MECHANICAL DEBONING</b> (mechanical, deboning meat/poultry)</p> <p><input type="checkbox"/> <b>d. FABRICATING</b> (roast, steaks, chops, ground beef, hamburger etc.)</p> <p><input type="checkbox"/> <b>e. CURING</b> (pork cuts, beef cuts, turkey, ham, etc.)</p> <p><input type="checkbox"/> <b>f. FORMULATING</b> (fresh/cured sausages, loaves poultry rolls, etc.)</p> <p><input type="checkbox"/> <b>g. COOKING/SMOKING</b> (pork cuts, beef cuts, sausage, loaves, etc.)</p> | <p><input type="checkbox"/> <b>h. CANNING</b> (shelf stable, perishable, cans, pouches, glass)</p> <p><input type="checkbox"/> <b>i. DRYING</b> (pork cuts, beef cuts, sausage, dehydrated)</p> <p><input type="checkbox"/> <b>j. CONVENIENCE ITEMS</b> (entrees, dinners, pizza etc.)</p> <p><input type="checkbox"/> <b>k. SLICING</b> (bacon, luncheon meats, sausage, etc.)</p> <p><input type="checkbox"/> <b>l. FATS/OILS</b> (lard, tallow, shortening, margarine, etc.)</p> <p><input type="checkbox"/> <b>m. OTHER (specify)</b> _____</p> <p><input type="checkbox"/> <b>n. Meal Provider</b> (meal provider)</p> |
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