## Application Form for Exportation Processed Food and Food from Animal Origin into the Kingdom of Thailand

This application consists of two parts

Part I : To be filled by competent authority

Part II : To be filled by business operator and be endorsed by competent authority

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				Additional	Product					
		iland	Apply for	Additional	Company					
		the Kingdom of Tha			וופווסווסווסווסווסווסווסווסווסווסווסווסו					
			HS code (8 digits)							
			Product's name							
	ityit	export of processe		Approvac						
Country	Name of Competent authority	ist of company intend to		Company's name						
U	Z			O						

I have verified the information in the application given by the company and certified it is true and correct.

## Remarks:

¹ New Registration: Apply new country

<sup>2</sup> Additional Company/Establishment: Approved country, apply new company/establishment

 $^3$  Additional Product: Approved country, approved company/establishment, apply new product

Date

Signature and official Stamp



## Department of Livestock Development Application Form for Exportation Processed Food and Food from Animal Origin into the Kingdom of Thailand

Rece	ived Date
	Information completed, submit to
	Required more information
•••••	DLD part

	Date (dd/mm/year)						
1. Company	Address						
Contact person	Telephone Number						
E-mail address	Facsimile Number						
Note: Please attach Company Profile							
2. Approved number							
Approval agency							
Note: Please attach Approval license, (	GMP certificate, and HACCP certificate						
3. Year of constructed							
Total Land Area:	Total Production Area:						
4. List of Products intended for export to	Thailand:						
Daily Throughout	Daily Throughout						
- Number of shifts:							
- Production (tons) per shift:	- Production (tons) per shift:						
- Number of working days per week:	- Number of working days per week:						
Capacity							
- Total annual production (tons) of e	each product:						
- Estimate capacity intend to export	products into Thailand						
	etc):						
Percentage of raw meat material of the	e animal origin contain in products:						
	(Please attach List of Raw Materials and Suppliers of these Raw Materials. If imported						
	please submit import requirements issued by the exporting country's competent						
	authority. If raw material from local source attached accreditation certificate from						
competent authority)							
1.							
11222							
(List the names of countries, dates of	approval, types of products approved, year of first						
	Attach copy of veterinary health certificate that						
accompanied the last shipment to each country)							

- 7. State whether you have a Quality Management System Yes/No
  - If Yes please submit brief description;
  - a) **Premise**; Building Exterior, Building Interior (Design, Construction and Maintenance; Lighting, Ventilation, Waste Disposal, Inedible Areas);
  - b) Sanitary Facilities; Employee Facilities, Equipment Cleaning & Sanitizing Facilities;
  - c) Water Supply, Steam, Ice Quality and Supply;
  - d) Transportation; Food Carriers, Temperature Control;
  - e) **Storage**; Incoming Material Storage, Non-Food Chemical Receiving and Storage, Finished Product Storage;
  - f) Equipment; Design & Installation, Maintenance & Calibration;
  - g) Personnel; Training (Food Handling and HACCP), Hygiene & Health Requirements
  - h) Sanitation Program
  - i) Pest Control Program
  - j) Recall Program
- 8. Location and Layout of Establishment
  - a) Description of the Area Where Establishment is located: (e.g. industrial, agricultural, residential and neighboring factories etc.)
  - b) Layout Plan of Establishment including;
    - i) Location plan to be attached with application showing the nearest town,
    - ii) Floor plan showing Machinery Layout,
    - iii) Floor plan showing flow process by arrows from raw materials to finished products,
    - iv) Floor plan showing workers entrance, movement into plant and processed areas and exiting,
    - v) Separate rooms for different operations
  - c) Materials Used and Design Floor:

Walls:

Ceilings and Superstructures:

Lighting:

Ventilation System:

Footbaths for entrance into processing rooms/areas

- 9. Food contact water Supply/Ice
  - a) Source of water:
  - b) Chlorination or other disinfectant or other system for treatment food contact water: (Yes/No) (If yes, please provide the information and state level in ppm.)
  - c) Bacteriological examination: (method) / (frequency) / (records available: Yes/No)
  - d) Ice making machine available in premises: Yes/No

If yes, capacity of machine:

Ice storage and capacity:

10. Manpower (Please attach Organization Chart showing Designation and Names of Holders)

a) Staff Information

(List the number, qualifications and names of professional, technical, general workers, etc. employed by establishment) (Attach List)

b) Medical Examination and History

Are employees medically examined and certified fit to work in a food

- Preparation establishment, prior to employment? Yes/No
- Annual Health Check and Records for Workers: Yes/No.
- Medical records of employee available?: Yes/No
- c) Uniforms/Attire

- Uniforms:

Yes/No

- Boots:

Yes/No

- Gloves and face masks: Yes/No
- Laundry (in-plant or by contract):

## 11. Processing Premises

a) Source of Raw Materials (poultry / meat / etc.)

b) Equipment

Attach list of equipment (types, brand and manufacturer) used.

c) Processing Procedures

(Please attach process flowcharts of each product)

Brief description of type of products and processing methods: (including time and temperature of processing) (Attach List)

d) Food Safety Programs

Whether based on HACCP concepts or equivalent: (Yes/No)

(If yes, attach the HACCP plan)

State whether testing done in-house or provided by a service laboratory:

If in-house, list facilities and tests: (Attach a copy of manual)

Sampling and testing procedures:

Criteria for rejection/acceptance of products/raw materials:

e) Sanitation Standards Operating

Procedures Brief description

Name and designation of individuals implementing and maintaining SSOP activities Attach copies of the latest daily records of cleaning and sanitizing treatment.

	f) Storage Facilities
	For packing materials
	For dry ingredients
	For chemicals, disinfectants and other cleaning agents:
	(Attach copies of the latest records)
(	g) Chillers/Freezers
	Numbers, type (static, air blast, etc./ammonia or freon), capacity:
ŀ	h) Waste Treatment /Disposal
	System of delivery of inedible/condemned products for treatment:
	System of waste treatment/disposal:
	System of effluent treatment/disposal:
	Designated disposal centre:
	Daily frequency of disposal for waste and effluent:
12.	Welfare/Washing Facilities
9	Staff canteen(s)
	Toilets
L	Lockers
(	Changing rooms
H	Hands-free operated features for taps and toilet flush
[	Disposal towels and hand disinfectant
13.	Photographs, brochures, annual reports, and other relevant information on the establishment:
(	To submit together with this report)
14.	Other request information such as COVID-19 preventive measurement
(	To submit together with this report)
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••	

15. Declaration by Establishment	
I declare that the information given above are true	and correct. The company under-takes
to comply with all requirements of the approval auth	ority of the importing country
Signature	
Signature	
	6 11 16
	Company Name and Stamp
Name and Designation	
Date	
To be filled by the Veterinary / Regulatory Authorit Comments :	y of Exporting Country
Name :	
Designation of Veterinary / Regulatory Authority :	
Signature and official Stamp	

Date