APPLICATION FOR LICENSING OR UPDATING OF ESTABLISHMENTS PROCESSING ANIMAL-BASED INGREDIENTS FOR ANIMAL FEED.

The purpose of this document is to evaluate establishments interested in obtaining authorization for the first time or renewing their authorization to export livestock products for animal consumption to Chile. The correct completion of this document must be verified by the corresponding official service.

I. SELECT BOX AS APPROPRIATE

☐ First authorization

☐ Renewal of authorization SAG resolution number issued _____

II. SELECT THE BOX FOR THE ITEM(S) YOU WISH TO REGISTER (MARK WITH AN X THE CORRESPONDING ITEM):

TYPE OF ESTABLISHMENT	REFERENCE LEGISLATION	MARK with an X
Example: Offal meal, pork meat and bone meal, feather meal, and oils or tallow from poultry and pigs.	*Resolution No. 6320/2022/SAG*	
**Blood products (except those from ruminants)*	*Resolution No 2778/2012/SAG*	

III. INFORMATION ON THE MANUFACTURING ESTABLISHMENT INGREDIENTS OF ANIMAL ORIGIN FOR ANIMAL CONSUMPTION:

Company name	
Official number	
Address	
City/state/province	
Country	
Technical Director	
Phone number	
Email address	
Legal representative	
Phone number	
Email address	
Establishment activity	
Products requested*	
Type of animal (species)	

**For ingredients such as meat meal, ruminant meat and bone meal, and blood products of ruminant origin, a direct (in-person) authorization of the establishment must be requested through the Official Veterinary Service of the country of origin.*

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IV. IMPORTER INFORMATION

Company name :	RUT: (Unique Tax ID Number):
Address:	
City/state/province	
Phone number	
Name of representative at SAG::	
Email address :	
Storage address:	

V. ATTACH THE FOLLOWING DOCUMENTS**:

1. PRODUCT DATA SHEET:

a) Product identification
b) List of ingredients, including additives and percentage composition.
c) Shelf life
d) Storage and transport conditions.
e) Commercial presentation.
f) Any product information that provides clarity regarding its characteristics.

2. PRODUCT FLOW DIAGRAM:

a) Systematically and sequentially represent the stages or operations carried out in the production of the product, identifying those control measures that are used to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

3. LAYOUT OF THE ESTABLISHMENT:

a) Incorporate flows of personnel, raw materials, products, and waste.

4. CERTIFICATE OF FREE SALE

a) Submit a free sale certificate issued by the health authority in the country of origin. It must indicate the factory details (company name, address, official number), commercial name of the product, and be apostilled (apostilla.gob.cl).

5. STUDIES SUPPORTING THE SHELF LIFE OF THE PRODUCT

a) These are studies carried out by factories or laboratories to determine the shelf life of a product, which is the period during which a food product maintains characteristics and a level of quality suitable for consumption under the packaging and storage conditions in which it was manufactured. (This determines the expiration date, not the best-before date).

6. PRODUCT LABEL

Product label in accordance with Art. 25, Decree No. 4/2016, Animal Feed Regulations.

VI. QUALITY ASSURANCE SYSTEM:

1. INDICATE THE COMPONENTS OF THE QUALITY ASSURANCE SYSTEM THAT THE SAG MAY REQUEST DURING THE MONOGRAPHIC EVALUATION:

a) SSOP (Standard Sanitation Operating Procedures): E.g., cleaning and sanitation program for equipment, utensils, and structures.

b) SOP (Standard Operating Procedures - SOP): E.g. Traceability program

c) HACCP (Hazard Analysis Critical Control Point System): Describe the established Critical Control Points (CCPs), detailing for each one:

i. Hazard to be controlled.
ii. Control measure.
iii. Monitoring.
iv. Verifications (e.g., frequency of calibration of process monitoring instruments, direct observations of monitoring activities and corrective actions, review of records, review of consumer complaints, analysis of the process and finished product, among others).
Corrective actions established in case of deviations.

2. SUPPLIER CONTROL PROGRAM, specify for raw materials of livestock origin:

a) Number of suppliers

If the processing establishment uses products from another establishment, whether domestic or imported, as raw materials, complete the following table with the establishment(s) of origin:

Company name	Official number	Raw material	Country/State/Province of origin

3. PRODUCT TRACEABILITY PROGRAM, briefly describe the following:

a) Traceability exercises carried out per year for each of the products
b) Ability to identify the origin of raw materials (domestic and imported) and farms of origin.

4. PREVENTIVE MAINTENANCE PROGRAM FOR CRITICAL EQUIPMENT (IF APPLICABLE):

a) Indicate what preventive maintenance is considered and how often it is performed.
b) Indicate what tests are performed on the equipment and how often in order to evaluate its performance.
c) Attach the last two records for each.

5. STORAGE OF RAW MATERIALS AND FINISHED PRODUCTS:

a) Indicate established temperature limits for receiving livestock raw materials and corrective actions in case of deviations. (If applicable, depending on the product)

b) Indicate whether the finished product is stored (refrigerated, frozen, or at room temperature) on or off the premises. If off the premises, indicate the health authority responsible for control.
c) In the case of livestock products for animal consumption, also indicate or attach, if applicable:
i. Guaranteed chemical analysis.
ii. Microbiological analysis results.
iii. Images supporting the information (photographs of the raw material reception area, warehouse).
iv. Instructions for use.
v. Precautions and warnings.
vi. Type of commercial presentation (characteristics of the packaging and net content).
vii. Transport cleaning conditions and procedures.

**** Monograph applications will not be accepted if the requested information and documents are not provided.**

VII. THE COMPETENT AUTHORITY

a) Submit the last three inspections carried out by the Official Health Service to the establishment. In the event of findings or non-compliance, attach an action plan to correct the observations made during the inspection.

Competent authority for the inspection and health certification of export products	
Type of inspection: permanent or sporadic (indicate frequency)	

ESTABLISHMENT:

NAME AND SIGNATURE OF APPLICANT:

DATE: