

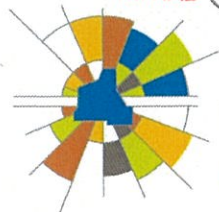
SCANNED

DATE 12/7/19 A7102

INITIAL

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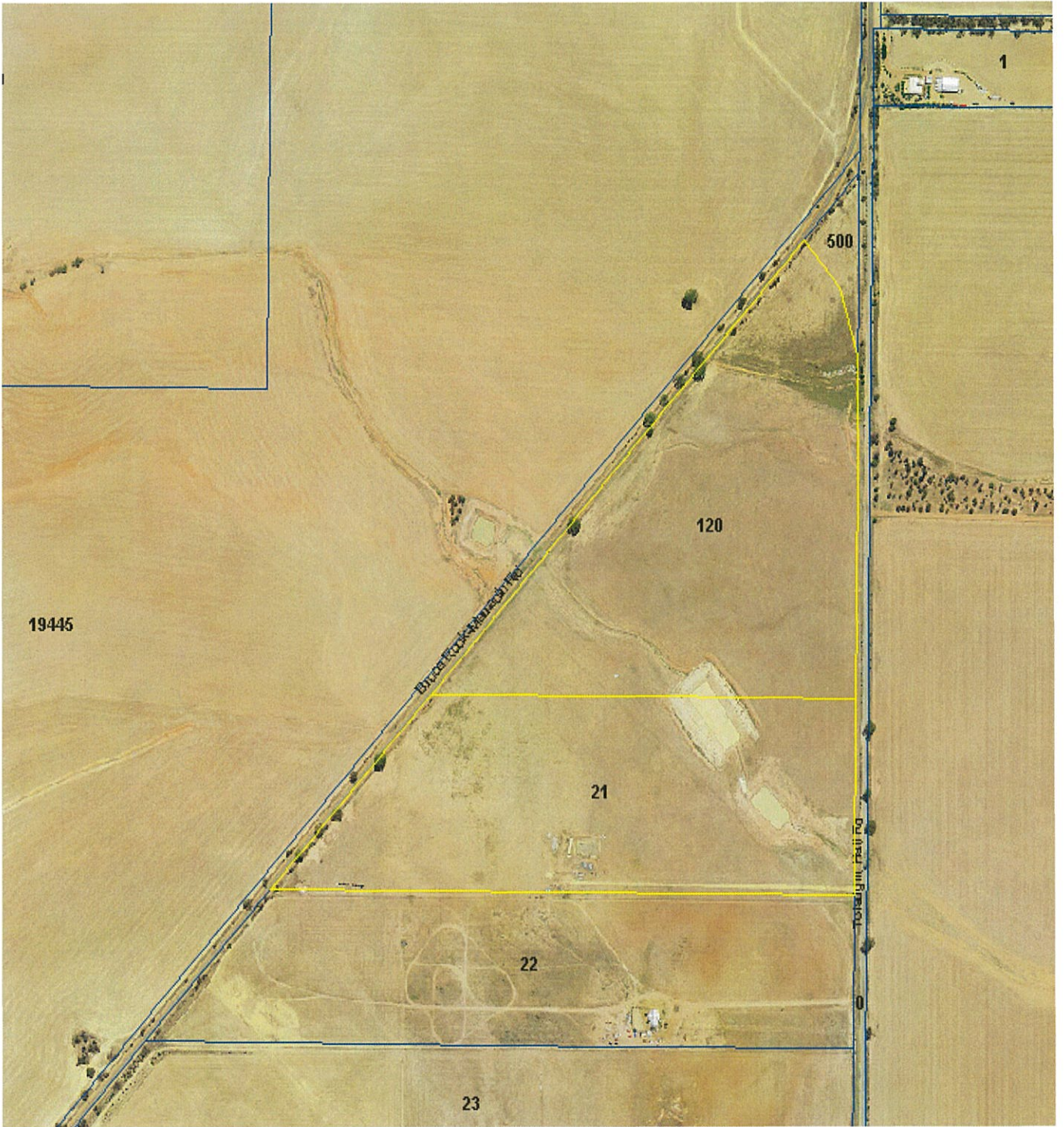
Application for development approval



SHIRE OF
MERREDIN
INNOVATING THE WHEATBELT

Owner details		
Name: WAYNE BENJAMIN JAMES VICARY		
ABN (if applicable):		
Address: 26 KITCHENER RD		
MERREDIN		Postcode: 6415
Phone: Work: _____	Fax: _____	Email: _____
Home: _____		
Mobile: 0407194761		
Contact person for correspondence : AS ABOVE		
Signature: <i>W. Vicary</i>		Date: 4/7/19
Signature: _____		Date: _____
<p><i>The signature of the owner(s) is required on all applications. This application will not proceed without that signature. For the purposes of signing this application an owner includes the persons referred to in the Planning and Development (Local Planning Schemes) Regulations 2015 Schedule 2 clause 62 (2).</i></p>		

Applicant details (if different from owner)		
Name: AS ABOVE		
Address:		
		Postcode:
Phone: Work: _____	Fax: _____	Email: _____
Home: _____		
Mobile: _____		
Contact person for correspondence : AS ABOVE		
<p>The information and plans provided with this application may be made available by the local government for public viewing in connection with the application. <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>		



Signature: *AS/Scary* Date: 4/7/19

(REGISTER BOOK
VOL 2114 FOL 477)

Property details		
Lot No: 21	House/Street No: TOTAGIN HALL RD	Location No: VOLUME 495
Diagram or Plan No: 90369	Certificate of Title Vol. No:	Folio: 497 185A
Title encumbrances (e.g. easements, restrictive covenants):		
Street Name: TOTAGIN HALL RD	Suburb: MERRIEDIN	
Nearest street intersection: BRUCE ROCK ROAD		

Proposed development	
Nature of Development	<input type="checkbox"/> Works <input checked="" type="checkbox"/> Use <input type="checkbox"/> Works and use
Is an exemption from development claimed for part of the development?	
<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
If yes, is the exemption for	<input type="checkbox"/> Works <input type="checkbox"/> Use
Description of proposed works and/or land use: RUNNING CHICKEN FOR EGGS	
Description of exemption claimed (if relevant): —	
Nature of any existing buildings and/or land use: 1 SHED / SHEEP AND CATTLE	
Approximate cost of proposed development: \$ 5,000	
Estimated time of completion: 12 MONTHS	

OFFICE USE ONLY

SCALE

1:10,000

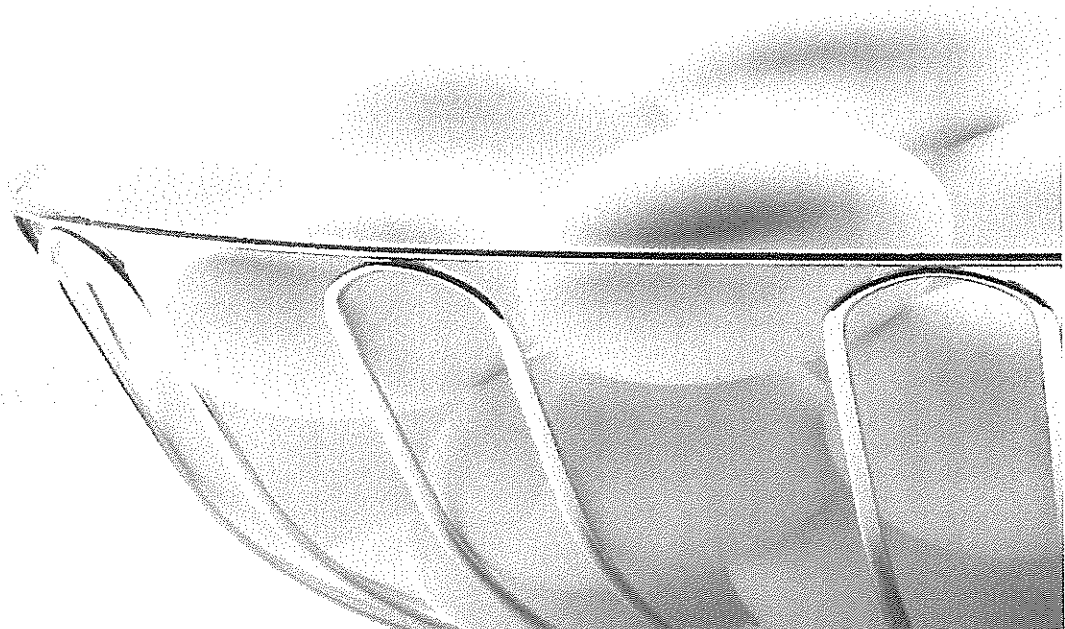
PEN WILL BE MOBILE
TO STOP SMELLS AND
BILLED UP OF WASTES





Guideline Food Safety Management Statement for Egg Producers: Production and grading of eggs.

NOTE: This Guideline food safety management statement is intended for egg businesses that grow and grade their own eggs. It is not intended for businesses that receive eggs from other producer's for grading.



Important notes for egg businesses in using this document:

- Completion of a food safety management statement is a **legal** requirement for all commercial egg producers and processors under the Primary Production and Production Standard for Eggs and Egg Products (the Egg Standard).
- This Guideline food safety management statement is an **aid** to assist businesses that grow and undertake grading activities on their own eggs, complete a food safety management statement.
- This Guideline in itself is **not** a legal document.
- The criterion described in this Guideline represents an **agreed minimum** against which food regulators will assess a business's food safety management statement
- Businesses are referred to the reference materials listed at the end of this Guideline (Appendix 1) for advice on prescriptive details and methodologies that may be used in developing a food safety management statement.
- Businesses should construct their food safety management statements to reflect the size and complexity of their own operations - no two businesses will have identical food safety management statements.
- Businesses are also suggested to contact their state/territory food regulator for further detail concerning compliance requirements before submitting their food safety management statement for assessment.

Food Safety Management Statement - Business Details

Name of Business: HENS OF THE WHEATBELT

Address of Business: LOT 108²¹ TOTADGIN HALL
ROAD MERREDIN 6415

Phone No: 0407194761 email: —

Description of activities undertaken at this business: RUNNING
OF CHICKENS IN OPEN PADDICK, COLLECTING EGGS
FOR SALE

Approximately number of laying hens: 500

Approximately number of eggs produced per week: 150 DOZ

Name of Proprietor or designated representative: _____

WAYNE VICARY

Number of businesses supplied to: ? WILL BE SOURCED WHEN UP AND RUNNING

Name of food regulator: ? WILL BE SOURCED WHEN UP AND RUNNING

SECTION 1: MANAGEMENT RESPONSIBILITY

1.1 Scope of the Food Safety Management Statement (Activities undertaken at the business)

Describe in your own words, the activities of your business. For example, do you grow eggs? Do you grow and grade your own eggs? Do you grow and grade your own eggs, plus receive eggs from other egg producers for grading? How do you grade your eggs? Do you sell eggs directly to farmers markets? Do you sell eggs directly at the farm gate? Do you sell eggs to other businesses? (e.g. supermarket chains, local stores). Note: some of these questions may be duplicated below.

GROW AND GRADE EGGS BY WEIGHT
SELL EGGS AT FARM GATE AND OTHER BUSINESSES
WILL ALSO SELL AT LOCAL MARKETS

SECTION 2: EGG PRODUCTION OPERATIONS

2.1 Egg Collection

Describe how your business manages cracked eggs during egg collection? How frequently do you collect eggs? How do you separate cracked and dirty eggs during collection? (i.e. describe your egg collection process).

EGGS WILL BE INSPECTED WHEN COLLECTED AND
CRACKED OR SUSPECT EGGS WILL BE PUT INTO A
SEPARATE CONTAINER

What do you do with cracked eggs? Do you supply them to a business that processes egg pulp and egg product? If so, describe how you collect, store and transport cracked eggs intended for sale and supply to a business that processes egg pulp and egg product?

CRACKED EGGS ARE TO BE DISPOSED OF IN TO
OFFICE PIT

Describe what evidence your business maintains to verify your above statement? (e.g. disposal logs).

A JOURNAL WILL BE KEPT TALLING NUMBER
OF EGGS DISPOSED OF AND NUMBER OF EGGS
COLLECTED FOR SALE

2.2 Egg Storage

Does your business store eggs prior to grading? If so, describe how your business stores eggs. How do you keep your storage facilities clean? Do you apply time / temperature controls during storage?

NO

Describe what evidence your business maintains to verify your above statement? (i.e. describe your egg storage conditions)

2.3 Egg Transport

Does your business transport eggs to other premises for grading? If so, describe how your business transports eggs. Are cracked eggs transported with whole eggs?

NO

Describe what evidence your business maintains to verify your above statement? (e.g. disposal logs, distribution logs).

N/A

2.4 Receipt of eggs from egg producer/s

Does your business receive eggs from other producers?

NO

2.5 Cleaning

Describe how your business cleans eggs as part of its grading process? (e.g. Does it use wet washing or dry cleaning?) Specific detail of the cleaning process should be included in your explanation (e.g. Wet washing - number of washing baths used, temperature and sanitiser concentration of washing baths, rinsing process. Dry cleaning – what material are cloths constructed from that are used for cleaning eggs? What is the cleaning process for those cloths?). What does your business do with very dirty eggs that are not to be cleaned? How often does your business clean areas that are used in egg cleaning?

DRY WASHING WITH SANITIZE SPONGES
AND SPONGES WILL BE SANITIZED AFTER EACH
USE

Describe what evidence your business will maintain to verify the above statement? (e.g. wet washing - temperature and sanitiser concentration logs, dry cleaning - cloth sanitisation log).

KEEP A LOG RECORD

2.6 Assessment for cracks

Describe how your business conducts crack detection assessments? (e.g. does your business candle eggs, or does it use another type of test for crack detection?). What does your business do with cracked eggs? Does your business store egg pulp? Who does your business supply cracked eggs and egg pulp to? How do you keep your crack detection area clean?

CANDLE EGGS

Describe what evidence your business will maintain to verify the above statement? (e.g. disposal logs, distribution logs for cracked eggs and egg pulp)

DISPOSAL RECORD

2.7 Packing and storing

Describe how your business packs and stores eggs that are intended for sale and supply to the shell egg market? Who supplies your business with its packaging materials? Where are they stored prior to use? Do you apply time/temperature control to packed eggs during storage? Where are your packed eggs stored prior to further distribution for sale and supply? How does your business keep its storage area clean?

PACK IN TO NEW CONTAINERS

Describe what evidence your business will maintain to verify the above statement? (e.g. receipt of packaging material supply)

KEPT RECEIPTS OF CARTON PERCHES

SECTION 3: INPUTS

3.1 Stockfeed

Describe how your business obtains stockfeed for its laying hens, e.g.; what vendor declarations do you obtain from the supplier or do you prepare your own stockfeed?

WE WILL BE PREPARING OUR OWN CHICKEN FOOD

Describe what evidence your business maintains to verify your above statement? (e.g. how long does your business keep vendor declarations?)

3.2 Pesticides and veterinary medicines

Describe what evidence your business maintains to verify that veterinary chemicals administered to laying hens do not adversely affect egg safety? (e.g. hen treatment log specifying withholding periods for treated hens)

KEEP A LOG

3.3 Water supply

Describe the water source your business uses to supply laying hens with drinking water and what water supply is used for cleaning?

WATER FROM PIPE LINE

Describe what evidence your business maintains to verify your above statement? (e.g. certificate of pathogen status of water supply)

WATER ACCOUNT

Describe the water source your business uses for grading activities? (e.g. potable water, municipal water supplied by Government, own water source)

WATER CORP

Describe what evidence your business maintains to verify your above statement? (e.g. certification of pathogen free status if own water source used)

WATER ACCOUNT

3.4 Sourced birds

Describe what evidence your business will maintain to verify that chicks purchased for laying hen stock do not adversely affect egg safety? (e.g. do you need a declaration from the supplier that the chicks are free from Salmonella Enteritidis?)

LETTER FROM SUPPLIER

3.5 Litter and nesting box material

Describe what evidence your business maintains to verify that your nesting box material is free from contaminants? (e.g. pathogen declaration from supplier)

LETTER FROM SUPPLIER

SECTION 4: WASTE DISPOSAL

Describe how your business intends to manage waste generated during egg production. This includes the disposal of cracked and dirty eggs and egg pulp. For example, are you selling or supplying cracked and dirty eggs and egg pulp to another business, or are you going to dispose of it? If you sell cracked and dirty eggs and egg pulp to another business, who do you sell it to? What do you do about dead birds? What do you do about other waste material? (e.g. manure, litter)

MANURE AND LITTER WILL BE SPREAD OVER THE GROUND AND PLOWED IN

Describe what evidence your business maintains to verify your above statement? (e.g. distribution logs, disposal logs)

KEEP A LOG

SECTION 5: HEALTH AND HYGIENE

5.1 Egg handler health and hygiene

Describe what personal hygiene practices your business intends to implement to manage potential contaminants to egg safety being introduced by persons involved in egg and egg pulp handling activities?

WEAR P.P.E.

Describe the procedures your business will implement to prevent illnesses or other health associated ailments from adversely affecting egg safety?

SEPARATE ANY BIRDS THAT APPEAR ILL OR SICKLY

Describe what clothing requirements/dress standards your business will introduce to prevent staff, from their clothing or personal effects, introducing contaminants to eggs and egg pulp that may adversely affecting egg safety?

STRICTLY NO STAFF OR VISITORS

SECTION 6: SKILLS AND KNOWLEDGE

Describe what training system is employed by your business to ensure that staff involved in egg and egg pulp handling activities are competently trained in food safety and hygiene practices?

NO EMPLOYEES

Describe what evidence (records) your business maintains to verify your above statements?

SECTION 7: DESIGN, CONSTRUCTION AND MAINTENANCE OF PREMISES, EQUIPMENT AND TRANSPORTATION VEHICLES

7.1 Premises, equipment and transportation vehicles

Describe what practices are employed by your business to ensure that all premises, equipment and transportation vehicles used in, or associated with egg production or egg grading operations are constructed and maintained in such a way as to minimise contamination to eggs? (e.g. cleaning and maintenance programs)

CONSTANT CLEANING BEFORE AND AFTER PRODUCTION

Describe what evidence (records) your business maintains to verify your above statement? (e.g. maintenance and cleaning registers)

KEEP LOG

7.2 Pest Control

Describe what pest control measures will be employed by the business to prevent the entry of wild animals and birds, rodents, and domestic animals into egg collection, egg grading, egg and egg pulp storage and transportation areas? (e.g. pest control program).

PEST CONTROL AS REQUIRED

Describe what evidence your business will maintain to verify that its pest control measures are kept up to date? (e.g. treatment log for pest control measures applied)

THE PENS WILL BE SPRAYED AND MOVED
TO FRESH GROUND

SECTION 8: BIRD HEALTH

Describe how your business will manage issues concerning bird health (e.g. active surveillance of flock, removal of dead birds from flock). What veterinary medicines have been administered to hens? How do you identify treated hens? How do you ensure that withholding periods associated with veterinary medicines are complied with?

CONSTANT SURVEILLANCE OF CHICKEN AND
REMOVAL OF DEAD BIRDS DAILY

Describe what evidence your business will maintain to verify the above requirement? (e.g. hen treatment log with withholding periods marked)

CHICKEN TREATMENT LOG

SECTION 9: TRACEABILITY

9.1 Marking each individual egg with the correct producers' unique identification

Describe how your business will ensure that each egg handled is marked with your unique identifier? Describe how your business will manage a break down in its marking equipment?

EGGS WILL BE STAMPED WITH MY STAMP
AFTER CLEANING AND PACKING

Describe what evidence (records) your business maintains to verify your above statement? (e.g. internal register of producers' unique identifier maintained to identify all eggs handled by the business, identification logs for linking eggs marked with unique identifier to a name and address).

REGISTER OF UNIQUE I.D. WILL BE MAINTAINED

9.2 Labelling of unpasteurised egg pulp sold or supplied to a business that processes egg product

Describe how your business labels containers/other forms of packaging used to transport unpasteurised egg pulp to a business that processes egg product? (e.g. Standard 1.2.3 of the Food Standards Code requires that all such containers are labelled with the statement 'unpasteurised egg pulp').

N/A

9.3 Labelling of cartons/packages of eggs intended for sale and supply to the shell egg market

Describe how your business will ensure that egg cartons comply with the labelling requirements of Chapter 1 of the Food Standards Code? (Standard 1.2.2 Food identification – name and address of business on the label of the package)

NAME AND ADDRESS OF BUSINESS

Describe what evidence (records) your business maintains to verify your above statement? (e.g. distribution logs)

SECTION 10: SALE AND SUPPLY

10.1 Sale and supply of shell eggs

Form 1: Eggs Sales Record (Appendix 2) is a sample distribution log that includes:

- name and address of the person or business to whom the eggs are sold,
- the date on which the eggs are sold,
- the lot identification numbers of the eggs (i.e. date eggs produced), and
- the quantity of eggs sold

Describe what evidence your business will maintain to verify the sale and supply of eggs for the shell egg market? (e.g. distribution log)

MAINTAIN A DISTRIBUTION LOG

Describe what evidence your business will maintain to verify the sale and supply of eggs of cracked and dirty eggs and unpasteurised egg pulp? (e.g. distribution log) Who do you sell and supply such materials to?

KEEP A LOG OF ALL MY DISTRIBUTION

APPENDIX 1: REFERENCES

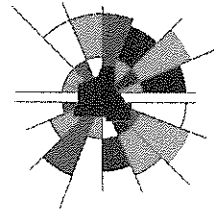
1. FSANZ (2011), Primary Production and Processing Standard for Eggs and Egg Product
<http://www.foodstandards.gov.au/srcfiles/Gazette%20Notice%20Amendment%20No%20123%20WEB%20VERSION.pdf>
2. Australian Egg Corporation Limited (2008), Code of Practice For Shell Egg, Production, Grading, packing and Distribution
http://www.aecl.org/system/attachments/279/original/Shell_Egg_Code_Of_Practice_January_2009_-_3.pdf?1265605129
3. Codex (2007), Code of Hygienic Practice for Eggs and Egg Products
<http://www.fao.org/docrep/012/i1111e/i1111e01.pdf>
4. Compliance Plan for the Primary Production and Processing Standard for Eggs and Egg Products.
<http://www.quitnow.gov.au/internet/main/publishing.nsf/Content/foodsecretariat-isc-model.htm>

TAX INVOICE/RECEIPT

Receipt Number: **117386**

Receipt Date: : **18.07.19**

Payer: **W Vicary, Intensive farming application**



SHIRE OF
MERREDIN
INNOVATING THE WHEATBELT

ABN: 87 065 676 484

PO Box 42,
Merredin WA 6415
Telephone: (08) 9041 1611
Facsimile: (08) 9041 2379
Email: admin@merredin.wa.gov.au

Receipt Type	Detail	Amount
Miscellaneous	DEVELOPMENT PLAN APPLICATION W Vicary Lot 21 Totagin Hall Rd, Merred intensive farming Account: 111062850	\$147.00

* GST Exclusive Charge	\$147.00	Total	\$147.00
* GST	\$0.00	Tendered	\$147.00
		Change Given	\$0.00
Cash	Cheque	Other	
\$0.00	\$0.00	\$147.00	Round Amount
			\$0.00