

Application form for approval to operate as a Biogas Plant

Information Note

Please note the following:

- A biogas plant must comply with the European Communities (Animal By-Products) Regulation 2014 (S.I. No. 187 of 2014) and in accordance with Regulation (EC) No. 1069/2009 and Regulation (EU) No. 142/2011.
- *'CN11 Approval and operation of biogas plants transforming Animal By-Products in Ireland'* which is attached for your convenience, <u>should</u> be read before completing this application form.
- **Please note**: The application form must be completed by the 'operator'. The operator is defined as 'the natural or legal persons having an animal by-product or derived product under their actual control, including carriers, traders and users'.
- Three copies of the completed application form should be sent to: Department of Agriculture Food and the Marine, Milk and Meat Hygiene/ABP/TSE Division, (Animal By-Products Section), Grattan House, Grattan Business Centre, Dublin Road, Portlaoise, Co Laois, R32 RY6V.
- Applications that are incomplete, that contain insufficient or unsatisfactory information or that do not comply with conditions or legislative requirements will be returned to the applicant and a revised, fully completed application must be resubmitted.



Issued 28th November 2014 Milk & Meat Hygiene/ABP/TSE Division



Application form for approval to operate as a Biogas Plant under the European Union (Animal By-Products) Regulations 2014 (S.I. No. 187 of 2014) and in accordance with Regulation (EC) No. 1069 of 2009 and Regulation (EU) No. 142 of 2011

1. Applicant De	etai	ls	1		n		ī	1	T	n	T	ī	ī	n						
Full Name:																				
Address:																				
Eircode:																				
Company Registration Number or PPS Number:																				
VAT Number																				
Is /are there currently a herd number(s) registered in the applicant name? Yes No]								
Herd Number:																				
Holding Address:	,																			
Holding Address.	•																			
Telephone Numbe	er:														LA	ND	LIN	E		
Telephone Numbe	er:												MOBILE							
Email Address:																				
Signature of Applicant (operator):																				
Date:																				

DAFM SHOULD BE NOTIFIED IMMEDIATELY OF ANY CHANGES TO THE ABOVE INFORMATION

2. Plant Details										
Plant Name:										
Plant Address:										
Eircode:										

3.	3. Consultant Details (if applicable)																		
Co	nsultant	Name:																	
Co	Consultant Address:																		
Eir	code:																		
Tel	ephone	Number							LANDLINE										
Tel	ephone	Number						MOBILE											
						•													
Em	ail Add	ress:																	

4. Name, address a	4. Name, address and details of person for correspondence:																	
Name:																		
			•		•	•									1	1	1	
Address:																		
Eircode:																		
Telephone Number:											LANDLINE							
																		-
Telephone Number:							MOBILE											
Email Address:	dress:																	

5. PLANT PROCEDURES/PRE-REQUISITE PROGRAMMES

Provide the following:

- 1. Intake procedures, including detail of:
 - a) acceptable feedstocks;
 - b) completion of feedstock acceptance forms;
 - c) documentary checks of commercial documents and intake dockets;
 - d) physical checks of incoming material;
 - e) maintenance of intake log;
 - f) procedures for dealing with non-compliant feedstock received;
 - g) verification procedures;
 - h) record keeping procedures;
 - i) batch traceability system.

Submitted: Yes

No

- 2. Pasteurisation procedures including detail of:
 - a) feedstock preparation;
 - b) particle sizing including procedures for verifying particle size;
 - c) pasteurisation vessel filling and pasteurisation vessel operation;
 - d) mixing operation (pasteurisation vessels);
 - e) temperature probe placement;
 - f) documentary checks of thermograph records;
 - g) where required, temperature verification checks of material in the pasteurisation vessel;
 - h) procedures for dealing with material that has not met the required transformation parameters;
 - i) record keeping procedures.

Submitted:	Yes		No	
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- 3. Microbiological Sampling procedures including detail of;
 - a) acceptable microbiological levels;
 - b) clear definition of what constitutes a 'batch' for sampling purposes;
 - c) sampling frequency;
 - d) sample taking procedures;
 - e) sampling locations;
 - f) procedures to be followed in the event of a microbiological non-compliance;
 - g) record keeping procedures including sampling log;

Submitted: Yes



- 4. Cleaning and hygiene procedures including detail of:
 - a) procedures and schedule for the inspection and cleaning of buildings, vehicles, machinery and equipment;
 - b) procedures and schedule for maintenance and use of wheel washes and foot-baths;
 - c) personnel hygiene procedures hand washing facilities, removal of work clothes prior to leaving the premises etc;
 - d) equipment required;
 - e) record keeping procedures.

5. Procedures to prevent **re-contamination** via wastewater, leachate, personnel movements, machinery etc and record keeping procedure.

Submitted: Yes No

6. **Vermin** and pest control procedures including the bait-servicing schedule, bait map and record keeping procedure.

Submitted:	Yes		No
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7. **Installation** and **equipment** inspection, maintenance and calibration procedures including temperature probes, particle sizing and particle verification equipment.

Submitted: Yes



- 8. Dispatch procedures including detail of:
 - a) detail of where the digestate can be used;
 - b) maintenance of dispatch log;
 - c) completion of commercial documents;

No

- d) packaging and labelling procedures;
- e) end-user registration procedures.

Submitted: Yes

6. HACCP

Provide a plant specific HACCP. The HACCP should contain the following information;

General information;

- Detail of the HACCP team and competency/training;
- Product description and intended end-use;
- Process information;
- ➢ Flow diagram;

- Staff HACCP and PRP training;
- ➢ HACCP review plan.

Submitted: Y	es	No	
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Specific information:

- ➢ Hazard analysis
 - Identify any hazards that must be prevented, eliminated or reduced to acceptable levels.
- Critical Control Points
 - Identify the critical control points (CCPs) at the step or steps at which control is essential to prevent or eliminate a hazard or reduce it to acceptable levels.
- Critical limits
 - Establish critical limits at CCPs, which separate acceptability from unacceptability, for the prevention, elimination or reduction of identified hazards.
- > Monitoring
 - Establish and implement effective monitoring procedures at CCPs.
- Corrective actions
 - Establish corrective actions when monitoring indicates that a CCP is not under control.
- Verification
 - Establish procedures to verify that the measures outlined in the above points are complete and working effectively. Verification procedures shall be carried out regularly.
- Documents and records
 - Establish documents and records to demonstrate the effective application of the above measures.

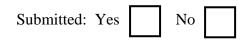
Submitted:	Yes	No	
Submitted:	res	INO	

7. VALIDATION PROPOSAL

In plants where transformation parameters are required to be met (pasteurisation), a plant validation proposal must be submitted.

- 1. Description of the technology:
 - Particle sizing equipment (written and schematic)
 - Particle verification equipment
 - pasteurisation vessel
 - Description (written and schematic); volume, dimensions, material from which it is constructed,, detail of heating system
 - Description of mixing system Description of monitoring system (measuring and recording equipment)
 - Description of safety system to prevent insufficient heating

- Description of how equipment operates
- Sample thermographs
- Where multiple vessels, detail which ones will be validated



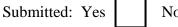
- 2. Description of the process
 - Parameters to be met
 - Description of feedstock handling from entry into the plant until the end-storage area
 - Feedstock preparation procedures
 - Particle sizing procedures
 - Particle verification procedures
 - Pasteurisation procedure, e.g. positioning of probes, mixing etc
 - Description of operational variables which may affect temperatures Description of how temperatures can be modified during the process
 - Monitoring of the process

Submitted: Yes No

- 3. Reasons for probe selection
 - Number of probes to be used
 - Description of probe locations, both written and schematic (The schematic diagram must be accurate and to scale)
 - Detailed reason for probe locations based on expert knowledge of technology and operational variables

Submitted: Yes No

- 4. Biogas plants: Timeframe from feedstock entry into biogas plant until pasteurisation commences and number of batches that will be pasteurised per week.





- 5. Information on the data and records that will be maintained
 - Feedstock intake log
 - Batch traceability records
 - Particle size verification records
 - Pasteurisation thermographs (general and expanded)
 - Verification records
 - Sampling records
 - Calibration records

Submitted: Yes



8. OTHER RELEVANT INFORMATION

DECLARATION

I, the undersigned declare that the information provided here, and the supporting documentation is correct to the best of my knowledge and belief. I understand that I must comply with the conditions of any approval granted to me.

Signature:	Date:	
Block Letters:	Title:	

CONTACT DETAILS

For Further Information contact:

Department of Agriculture, Food and the Marine, Milk and Meat Hygiene/ABP/TSE Division, (Animal By-Products Section), Grattan House, Grattan Business Centre, Dublin Road, Portlaoise, Co. Laois R32 RY6V

Phone Number: 0761 064440

Fax Number: 057-8664958

Email Address: <u>AnimalByProducts@agriculture.gov.ie</u>