

APPLICATION FOR THE CLASSIFICATION OF SHELLFISH HARVESTING AREA

PLEASE NOTE: This application should be completed by the relevant local authority (LA), together with the applicant, and should be submitted to Food Standards Scotland by the LA. Please complete all sections of this form.

LOCAL AUTHORITY DETAILS			
Name of Local Authority:			
Environmental Health Officer:			
Address:			
Tel:	Fax:		
Mob:			
Email:			
APPLICANT DETAILS			
Name of Applicant:			
Company Name:			
Address:			
Tel:	Fax:		
Mob:			
Email:			
TYPE OF CLASSIFICATION REQUESTED (Tick appropriate box)			
Provisional Classification (10 weekly samples prior to classification)	Standard Classification (8 - 10 monthly samples prior to classification)		



HARVESTING AREA INFORMATION				
Proposed Production Area / Site name description:				
Current site extent: Provide copy of OS map or Admiralty chart with location of growing equipment or extent of bed to be harvested clearly marked using NGR coordinates (eg. NG 1234 5678)			,	
Any planned expansion in the next year? If yes, provide details.	Yes No			
Anticipated date of first harvest:				
Is this site within a currently classified production area? If so, please provide details.	Yes			
(Area, Site & SIN)	No L			
If no, has this site been previously classified?	Yes D			
Please note: Classification of a s	nellfish harvestin			
Permissions may also be required Heritage, land owner, Marine Scot	from other bodie	es (e.g. Local Autl	nority, Crown Estate, S	
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SPECIES TO B	E HARVESTED	✓	Wild or Farmed?	Growing method (e.g. bed, trestle, rope)	Harvesting method (e.g. hand, dredged, dived)	Season (e.g. year round or specify season)
Shellfis	sh species					
Pacific oyster	Crassostrea gigas					
Common mussel	Mytilus spp.					
Native oyster	Ostrea edulis					
King scallop	Pecten maximus					
Queen scallop	Aequipecten opercularis					
Razor clam	Ensis spp.					
Common cockle	Cerastoderma edule					
Surf clam	Spisula solida					
Sand Gaper	Mya arenaria					
Icelandic Cyprine	Arctica islandica					
Carpet Clam	Venerupis senegalensis					
Venus Clam	Chamelea gallina					
Rayed Artemis	Dosinia exoleta					
Horse Mussel	Modiolus modiolus					
Other:	•					

Please identify all species for which classification is sought, the planned growing and harvesting method (s) and in which months harvest is expected to occur.



If the applicant is awaidentify these below:	are of, or concerned about, specific sources of faecal contamination, please	
Livestock		
Stable waste or slurry stores		
Sewage treatment works		
Storm sewer outfalls		
Septic tank outfalls		
Wildlife		
Boating activity or marinas		
Other		
Signature of applicant:		
Date:		

Important Information

On submission of a fully completed application form, Food Standards Scotland will intend to establish a provisional Representative Monitorin Point (pRMP), where appropriate, within 28 days of receipt. Where important details are missing from your application form, it will not be possible to begin the process until all of the necessary information has been provided.

Food Standards Scotland's Classification of Shellfish Harvesting Areas Protocol provides details on the classification procedure. It will provide more details on the process involved when applying to classify a shellfish harvesting area. The document can be found here: http://www.foodstandards.gov.scot/e-coli-protocol

Food Standards Scotland staff will be able to assist you in completion of this application form if necessary.

Should you require further information regarding your application or the classification process, please contact Food Standards Scotland's shellfish team at: shellfish@fss.scot or 01224 285190

Data Protection Statement

Food Standards Scotland complies with UK Privacy Laws, including the Data Protection Act 1998 and is registered as a data controller with the Information Commissioner (Reg nbr ZA109196). Any personal data that you provide to us will be used only for the purpose for which it was obtained. We will take all steps necessary to protect your personal data from unauthorised or accidental loss. We will also not pass on your personal data to others outside our organisation unless the Data Protection Act allows us to do. If you have any data protection queries please contact the FSS Data Protection Officer at:

Email: dataprotection@fss.scot Tel: 01224 285100

hygiene information scheme Prood