



GMIS LICENSE CHECKLIST

There are 7 basic steps required for obtaining a custom or state inspection license from the State of Georgia Meat Inspection Section (GMIS). The facility steps are explained in the provided web links.

1

File an application for (State/Custom) inspection through GMIS.

2

Provide blueprints of the facility. (Please note: Three (3) sets are required, which include a floor plan, plumbing plan, and plot plan, along with a room finish schedule and door schedule. The University of Georgia Cooperative Extension Service can provide assistance in obtaining blueprints. There are no requirements for who drafts blueprints but the blueprints must represent the layout and include all required information as stated above).

3

Meet Facility Regulatory Performance Standards found at the links below.

- bit.ly/usda-sanitation-compliance-guide
- bit.ly/small-red-meat-plant-guide

4

Obtain approved labels, stamps, and/or brands (please refer to the *GMIS label checklist*).

5

Obtain Required Documentation below.

- Approved Local Water Potability Certificate (once a year for city/county water, twice a year for private wells)
- Approved sewage system letter
- Inedible Permit (can be landfills)
- Material Safety Data Sheets (MSDS) for any chemicals used in plant
- Letters of Guarantee for Product Ingredients
- Letters of Guarantee for Packaging Materials

6

Provide a written standard operating procedure for sanitation (state application only).

7

Provide a written hazard analysis and HACCP Plan (state application only).

For more information please call 404-656-3673 or visit:
<http://agr.georgia.gov/meat-inspection.aspx>

