

# National Microbiological Database Demographics

## Porcine

Please send completed demographic forms or questions by e-mail to [nmd@mpi.govt.nz](mailto:nmd@mpi.govt.nz)

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### 1. Premises Information

Licence/Registration Number:

Premises Name:

Physical Address:

Postal Address (if different):

Throughput:

Standard Throughput

Very Low Throughput (VLT)

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### 2. Personnel Information

Plant Manager (Required):

Contact Number(s):

E-mail:

NMD Controller (Required):

Contact Number(s):

E-mail:

Deputy NMD Controller:

Contact Number(s):

E-mail:

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Other Deputy NMD  
Controllers:

Veterinary  
Technical  
Supervisor:

### 3. Laboratory Information

NMD Laboratory Name:

Lab Contact:

Contact Number(s):

E-mail:

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#### 4a. Process Information (Suckers, Porkers & Baconers)

Scalding System:

Scraping System:

Flaming System:

Scrub System:

Evisceration System:      Table                      Gut buggy

Throughput (carcasses/hour):

Peak:

Off-peak:

Lairage time (usual):

#### 4b. Process Information (Choppers)

Where slaughtered (which type of chain ie beef, pig):

Description of hind legging (in particular the number of leggers):

Evisceration System:      Table                      Gut buggy

Throughput (carcasses/hour):

Peak:

Off-peak:

Lairage time (usual):

Describe any other procedures specific to your process that you think may favourably or adversely affect microbiological contamination of the carcass:

Other comments:

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## 5. Information Verification

Information verified and approved by:

Date (dd/mm/yyyy):

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**New Zealand Food Safety**

**Ministry for Primary Industries**

Manatū Ahu Matua

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