

**INDUSTRY GUIDANCE ON EU HYGIENE REGULATIONS RELATING TO THE SUPPLY
OF WILD GAME FOR HUMAN CONSUMPTION (OUTSIDE APPROVED PREMISES)**

THE WILD GAME HANDLING GUIDE

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Wild Game Handling Guide


Amendment Record

This Guide will be updated when necessary, in consultation with a panel of stakeholders. for example, when advice on best practice, government policy or legislation changes. Serially numbered amendments will be issued with an updated copy of this page.

Guide holders should confirm the insertion of new page(s) on the amendment sheet below.

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Section 1

1.1 How to use this guidance:

There is a significant amount of new terminology in the new legislation and the Glossary relates this terminology to terms more usually used in the industry. Whilst many of the terms are taken directly from the legislation they should not be taken as a definitive legal definition and where necessary reference should be made to the original legislation.

Section 1 sets out the general principles underlying the new regulations and how it is envisaged they will be enforced.

Section 2 sets out the guidance relating to the supply of large wild game (wild deer).

Section 3 sets out the guidance relating to the supply of small wild game.

Section 4 gives the legal requirements and best practice guidance on the transport of wild game.

Section 5 sets out the requirements for larders and for premises where small quantities of game are processed.

Section 6 addresses the principle of HACCP as they apply to the production of wild game and wild game meat outwith GHEs.

Section 7 sets out the background to the trained person requirement and gives details of currently recognised training.

1.2 Glossary

Competent Authority	The Food Standards Agency (FSA)
Establishment	Any unit of a food business, which will include larders and may include vehicles used for transportation of wild game
Evisceration	Removal of the thoracic (pluck/red offal), abdominal and pelvic viscera, as well as the trachea and oesophagus and, in birds, the crop.
Final consumer	Means the ultimate consumer of a foodstuff who will not use the food as part of any food business operation or activity.
Food business	Any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution including primary production
Food business operator	Means the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control
Game dealer	In England, Wales and NI the sale of wild game to the public is restricted to licensed game dealers only (Game Act 1831 [England and Wales], Wildlife [Northern Ireland] Order 1985). In Scotland licensed game dealers may only deal in small game, and persons wishing to sell large wild game require to be Licensed Venison Dealers (Deer[Scotland] Act 1996)
Game Handling Establishment (GHE)	Establishment, approved by the FSA under regulation 853/2004 for processing (large quantities of) wild game for general sale.
Game meat	Edible parts of the animal beyond primary production (e.g. skinned, plucked, jointed, sliced etc)
Gralloch	Widely used term for evisceration of large wild game. Often refers to removal of abdominal viscera (green offal only)
Gutted	Evisceration/paunching of lagomorphs (rabbits, hares and rodents)
Hazard and Critical Control Points (HACCP)	A system which allows a food business to identify steps in its activities which are critical to food safety, and identify, implement, maintain and review adequate food safety procedures.
Hunter	A person who kills wild game by legal means
Larder	Premises or place, (whether static or mobile) which is used for keeping killed wild game, where primary products are stored prior to onward transport or processing. The terms collecting centre, larder, and game larder are interchangeable.
Large wild game	Wild deer

Local supply	Within the boundaries of the hunter's own local authority, and those of its adjoining local authorities. This includes, however, mail order and internet sales to the final consumer, wherever they may be sent.
Primary products (animals killed by hunters)	Un-skinned/un-plucked wild game that have only undergone any necessary gralloching, gutting or plucking in the field as a part of normal hunting practice.
Products of animal origin	Means foodstuffs obtained from animals, including honey and blood.
Retail	Means the handling and/or processing of food and its storage at the point of sale or delivery to the final consumer, and includes distribution terminals, catering operations, factory canteens, institutional catering, restaurants and other similar food service operations, shops, supermarket distribution centres and wholesale outlets.
Small quantities	Fewer than 300 large and 10,000 small wild game
Small wild game	Any wild bird or small mammal intended for human consumption
Trained person	Someone who has achieved the status of "trained person" under the regulations. Sometimes called a trained hunter or, within the industry, a "competent person",
Wild Game	Wild land mammals which are hunted (including wild mammals living within an enclosed area under conditions of freedom similar to those enjoyed by wild game) and wild birds

1.3 Introduction

This Guide sets out the legal obligations that apply to primary producers and food business operators in the wild game sector, and also provides advice on how these obligations may be met. Compliance with the law is not voluntary but operators are not obliged to use this guide, as other ways of achieving compliance may be equally valid. This guide seeks to clarify minimum standards and good practice for those parts of the UK food industry which are subject both to new regulations coming into force on 1st January 2006 and existing food and game legislation. **This guide is not an authoritative interpretation of the law as only the courts have that power.**

The EU food hygiene regulations that apply on 1 January 2006 are as follows:

- Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs.
- Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin.

1.4 Scope of this guidance

This guidance explains the minimum legal requirements, exemptions and best practice applying to the following:

- hunters and food business operators:
 - operating game larders storing primary products (i.e. unskinned/unplucked game);
 - supplying wild game meat (i.e. not primary products) directly and in small quantities, locally.
- hunters supplying carcasses to approved Game Handling Establishments (GHEs);
- direct supply by producer or hunter of small quantities of wild game carcasses (to final consumer or to local retailers who directly supply final consumer) and explanation of national rules which cover exempt activities.

1.5 Other Legislation

This guide also sets out obligations under Regulation 178/2002 (General Food Law) and under other public health, animal health legislation referred to in the food hygiene regulations.

The guidance does not cover:

- requirements in **Regulation (EC) No 853/2004** on handling of wild game in approved Game Handling Establishments. Guidance covering such premises is contained in the Guide to the regulations for the Meat Industry;
- requirements of legislation on firearms, game licences, game dealers' licences, animal welfare, or wildlife conservation. Useful sources of information on these matters are listed at Section 8.
- any legislative requirements for farmed game, including the species commonly referred to as wild boar.

1.6 Enforcement

The Food Standards Agency (FSA) is the competent authority for food hygiene. It is responsible for the approval of Game Handling Establishments (GHEs). Food law enforcement in GHEs is the responsibility of the Meat Hygiene Service (MHS) in Great Britain and DARDNI in Northern Ireland.

Local authorities are responsible for the registration and inspection of other food businesses handling wild game. [It is not anticipated that those businesses already registered with local authorities (e.g. Game dealers) will need to complete a second registration process.]

1.7 Application and exemptions

The following table sets out the legislation applicable to the production of large and small wild game

Activity		Food Act 1990/ Gen Food Law Regulations apply?	Food business Registration required?	HACCP principles apply? (See Annex	Transport provisions of Regulation 852/2004	Trained hunter?	General and specific hygiene provisions of Regulation 852/2004	Game and Deer Acts regarding sale of game and venison
Small and large game for domestic consumption	Via either trained hunter or not	n	n	n	n	n	n	n
Small game primary product supplied direct to GHE (Section 3)	Via "trained hunter "	y	n	n	y	y	y	y
	Via "non- trained hunter "	not permitted						
Large game primary product supplied direct to GHE (Section 2)	Via "trained hunter "	y	n	n	y	y	y	y
	Via "non- trained hunter "	y	n	n	y	n	y	y
Small game primary product supplied to GHE through a larder (Section 3)	Via "trained hunter "	y	y	n	y	y	y	y
	Via "non- trained hunter "	not permitted						y
Large game primary product supplied to GHE through a larder (Section 2)	Via "trained hunter "	y	y	n	y	y	y	y
	Via "non- trained hunter "	y	y	n	y	n	y	y
Small quantities of small or large game supplied locally and direct (Sections 2 &3))	Primary product	y	y	n	n	n	n	y
	Game meat	y	Y	y	y	n	y	y

Primary producers supplying Game Dealers (as defined in the Game Act 1831) who are not final consumers locally or local retailers directly supplying the final consumer, may only supply those Game Dealers which are also GHEs subject to the following exceptions:

- **Domestic consumption.** Hunters shooting for private domestic use and consumption are exempt from these regulations (Regulation 852/2004, Art 1.2(a) and H2, Art 1.3(a) refer).

- **Small quantities of primary products.** Hunters supplying small quantities of primary product (gralloched, gutted, but unskinned or in feather), produced by them direct to the final consumer locally or to local retailers directly supplying the final consumer, are exempt (Regulation 852/2004, Art 1.2(c) and Regulation 853/2004, Art 1.3(c) refer). However, the Food Safety Act 1990 (as amended by the General Food Law Regulation 2005) which makes it an offence to place unsafe food on the market or to mis-describe that food still applies, as does the Game Act 1831 and Deer Acts. This means that such hunters must be licensed as Game Dealers (and Venison Dealer in Scotland if appropriate).
- **Small quantities of wild game meat.** Hunters supplying small quantities of wild game **meat** direct to the final consumer locally or to local retailers directly supplying the final consumer are exempt from Regulation 853/2004 (Art 1.3(e) refers), but must:
 - comply with Regulation 852/2004,
 - must register as a food business, and
 - must be Game Dealers.

Flow charts showing the possible options for supply of wild game are shown in:

Section 2: Large Wild Game
Section 3 Small Wild Game

1.8 Food Safety Management

There is no requirement to put in place food safety management systems based on HACCP principles at the level of primary production, which includes hunting. Production and supply of wild “primary products” i.e. un-skinned deer and un-plucked/un-skinned entire small game carcasses are exempt from the legal requirement for HACCP, but best practice should always be an aspiration.

HACCP based principles must be followed where activities other than primary production take place, for example the production of wild game meat in domestic premises other than for private domestic consumption and those supplying small local quantities as described above.

Regulation 852/2004 requires that the principles of Hazard and Critical Control Point (HACCP) be applied to wild game in the following circumstances:

- Any person supplying game meat directly to the final consumer or retail establishment

- The operation of game handling establishments

1.9 Trained Person

It is the responsibility of the GHE operator to satisfy himself that those supplying game are suitably trained.

Everyone who hunts wild game with a view to supplying GHEs must have sufficient knowledge of the pathology of wild game, and the production and handling of wild game and wild game meat after hunting, to undertake an initial examination of the game on the spot, unless they are part of a hunting team of which at least one “trained person” is a member. The “trained person”, having undertaken the initial examination, must make a declaration in the approved form (this is only a legal requirement for large game, but considered best practice for small game).

Exemptions are as follows:

- the Regulation contains a provision for large wild game **only** to be supplied to a GHE even though no trained person was present to examine the body and viscera after shooting, as long as the head and red viscera or pluck accompanies the carcass;
- those who hunt wild game for private domestic use only, or are supplying the primary product in small numbers, locally, direct to the final consumer or to local retail establishments directly supplying the final consumer, are exempt from the need to become a trained hunter, but remain subject to the Food Safety Act 1990 (as amended by the General Food Law Regulation) which make it an offence to place unsafe food on the market or to mis-describe that food, as explained earlier.

Further details are given in Section 7.

Section 2

Large Wild Game

How to use this section:

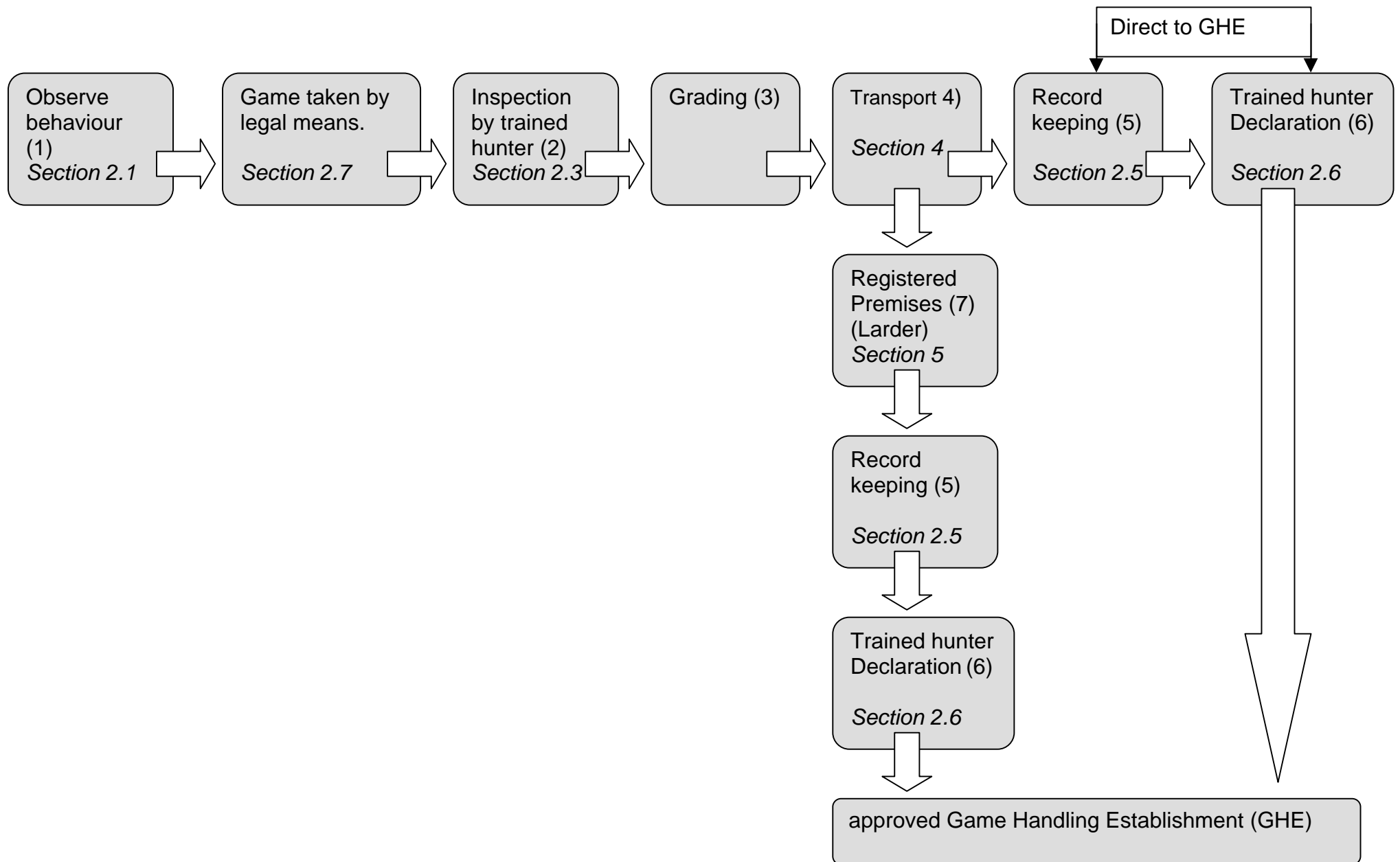
There are 2 flow diagrams at the beginning of the section to direct you to the relevant guidance for the route by which you process your game:

Flow diagram 1: Large Wild Game to an approved Game Handling Establishment (GHE)

Flow diagram 2: Small quantities of large wild game for local supply

Note: Hunters shooting for private domestic use are exempt from these regulations but it is recommended that they use the guidance given in Flow Diagram 2.

Flow Diagram 1: The Handling of Large Wild Game to a Game Handling Establishment

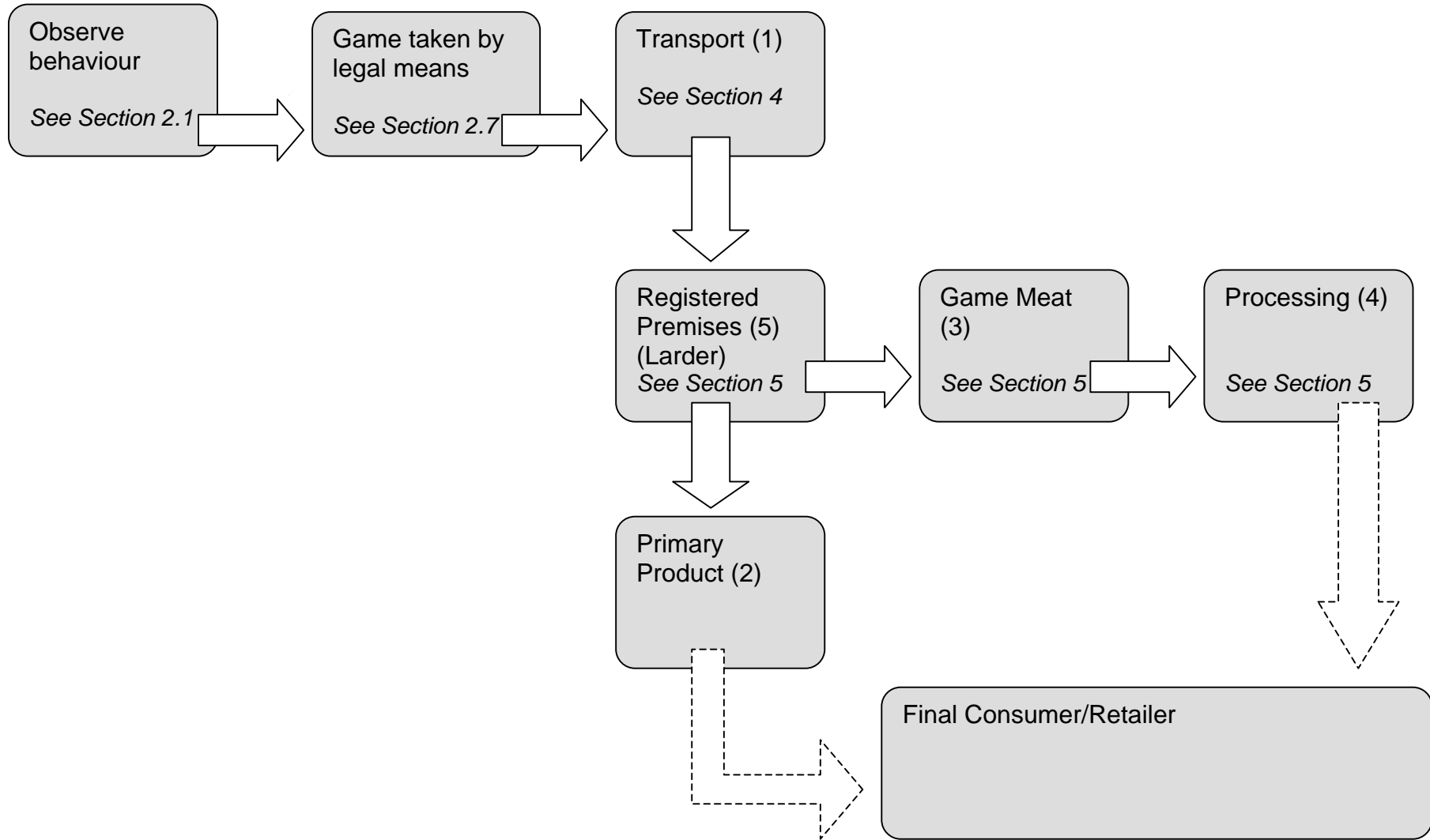


Notes to Flow Diagrams for the Handling of Large Wild Game to GHE

Notes:

1. Abnormal behaviour must be reported to the trained hunter and declared at the GHE
2. A trained hunter must inspect large game before it can be supplied to a GHE though the Regulation contains a provision for large wild game only to be supplied to GHE even though no trained person was present to examine the body and viscera after shooting, as long as the head and red viscera or pluck accompanies the carcass
3. It is good practice to separate game that may be damaged, abnormal or contaminated.
4. Means of transport should ensure that the carcasses can cool and are kept free from contamination. Vehicles may be included in premises registration. Carcasses should, as soon as reasonable be chilled to 7°C unless ambient temperatures are at that temperature or lower. Carcasses should be delivered to a GHE as soon as possible.
5. Records must be kept according to regulations and HACCP principles.
6. On delivery to a GHE the trained hunter must declare any abnormalities of the game (either physical or of behaviour), or any contamination.
7. Any place where game is held must be registered including domestic processing areas if supplying to customers. Registration may include mobile premises and vehicles used for transporting game.

Flow Diagram 2: The supply of small quantities of Large Wild Game locally



Notes to Flow Diagram for the supply of small quantities of Large Wild Game locally

A hunter may supply small quantities (less than 300 carcasses per year), directly to the final consumer, or to local retailers directly supplying the final consumer, locally (within the boundaries of the hunter's own local authority, and those of its adjoining local authorities. This includes, however, mail order and internet sales to the final consumer, wherever they may be sent) of unprocessed large game and game meat. UK food regulations apply throughout. Regulation 852/2004 including HACCP principles must be applied in the case of supply of game meat.

1. Means of transport should ensure that the carcasses can cool and are kept free from contamination. Vehicles may be included in premises registration where it is part of the supply of game meat (as distinct from primary products). Carcasses should, as soon as reasonable, be chilled to 7°C unless ambient temperatures are at that temperature or lower.
2. Un-skinned deer that has only undergone any necessary gralloching in the field as part of normal hunting practice, and in the larder e.g. head and legs off.
3. Game which has been processed beyond the state of primary product and is intended for human consumption.
4. Game meat must be processed according to both Regulation 852/2004 and UK food regulations.
5. Any place where game is held must be registered including domestic processing areas if supplying to customers. Registration may include mobile premises and vehicles used for transporting game meat.

2.1 Species identification and behaviour

Hunters should be able to identify quarry species and have an overall knowledge of their behaviour in order to satisfy the requirements of the hygiene legislation. It is not the intention of this section to provide comprehensive guidance on aspects of wild game identification and behaviour, instead it is limited to highlighting aspects of identification and behaviour that may give rise to the suspicion of underlying abnormalities.

A brief guide to the 6 species of wild deer found is given below. Comprehensive identification and behaviour guides are available. For instance; the BASC Quarry guide available from BASC in paper and electronic form, BDS identification Guides and the BDS electronic manual, "Deer Watch" by R.Prior, numerous bird and mammal identification publications (see Section 8 for details).

Identification

Hunters should be able to identify the broad categories of quarry species. In large game distinguishing between male and female is required before culling due to different open seasons. This is generally straightforward and although mistakes can be made this is not a hygiene issue.

Behaviour

Hunters should be aware of aspects of behaviour, observed during hunting that might indicate abnormalities, as follows:

- Inability to rise or run
- Lack of response to close human approach
- Lameness
- Isolation of normally herding animals

In addition aspects of appearance, some of which may be visible in the live animal may give rise to suspicion of abnormality:

- Dull, missing, mis-coloured or upstanding hair or feathers
- Physical damage not caused by hunting
- Unusual issue of material from orifices
- Very light weight for size
- On internal inspection, variations from normal appearance.

2.2 Large Game Species – Identification

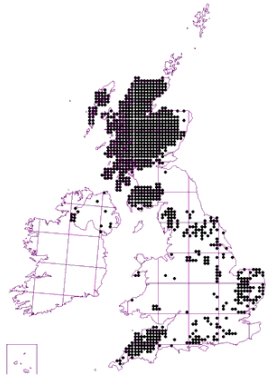
This section is intended as an identification guide for wild deer carcasses. Aspects of species behaviour are recorded only in the context of the reporting of abnormal behaviour. More detailed information on the ecology, behaviour and live appearance of wild deer can be found at www.bds.org.uk , www.deer-uk.com , www.thedeerinitiative.co.uk .

A composite picture of adults of the six wild species is shown below followed by a detailed description for each species as they would appear as carcasses. Key identification features are highlighted in **bold** type. Weights and lengths are for carcasses, head and feet off.



Red – Fallow – Sika – Roe – CWD – Muntjac

RED DEER



Widespread throughout Northern Scotland and Galloway, Devon and Cornwall and East Anglia. More isolated populations in Lake District and New Forest with scattered herds elsewhere. Many deer parks have Red deer.



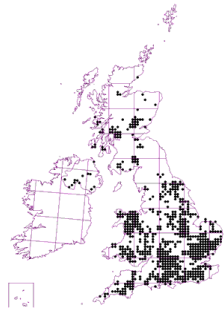
Largest British land mammal. Very large (150-220 cm long, 40 -100kg or more weight). Sparse reddish brown(summer) or grey/brown(winter) on flanks and back. Black dorsal stripe running from back of head to rump patch. May have sparse, vague spots on either side of dorsal stripe. Underside of neck and belly grey/grey-brown. Rump patch white/cream with black border and **runs up onto back above the tail**. Short tail which does not cover rump patch. Short upper canine teeth (tusks) in both sexes. Males develop mane from late summer. Strong smell especially in stags in rut. Black staining around pizzle in stags during and post rut (Sept/Oct). Stags may appear emaciated after rut. Enlarged uterus and visible foetus soon after rut.

Antlers may be 100 cm long with multiple branches, Antlers cast and in velvet from Mar-Aug (old) or May-Sept(young)



Young hind - winter

FALLOW



Widespread throughout much of England and Wales. Isolated populations in Scotland. Locally Fallow may be present in one area but absent from areas close by. Many deer parks have Fallow deer.

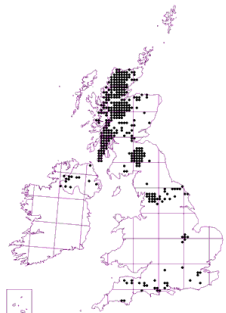
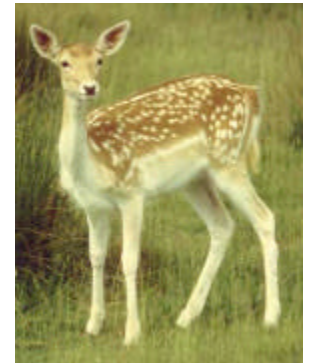
Large (130-170cm long, 25 – 45kg or more weight). Very variable in colour but all based on same theme. Back and flanks darker than underside of neck and belly, boundary often marked by solid white line and is much higher up the flank than in any other species.

Underside is often white (grey in black “melanistic” animals). Back and flank often have randomly arranged, large white/grey spots which may be visible in winter and in black or white colour varieties. Dorsal stripe is darker than flank and extends from **base of neck to tip of tail**. Rump patch is white (grey in black animals) with a distinct black border (not in white animals) forming an “upside down horseshoe” shape. **Tail is very long** (30 cms) and partially covers rump patch. No upper canine teeth (tusks) in

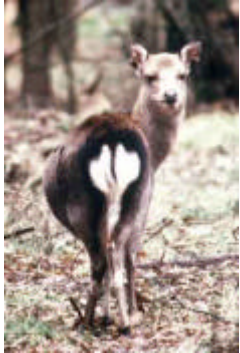
No mane but neck thickens around time of rut (Oct/Nov). Obvious pizzle in bucks, thin anal tuft under tail in does. Bovine smell, especially in bucks in rut, black staining and encrustation around pizzle in bucks during rut. Bucks may appear emaciated after rut. Enlarged uterus and visible foetus soon after rut. Antlers often flattened “**palmated**” in adults up to 80cm long. Antlers cast and in velvet from Apr-Aug (old) or May-Aug (young)



Buck - winter



Much of North West Scotland, spreading in mid South Scotland. Forest of Bowland, New Forest, much of Dorset and isolated populations elsewhere.



Hind - winter

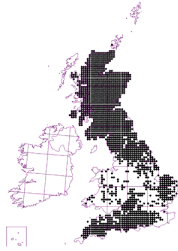
Large (120-150cm long, 20 – 45 kg weight). Stocky animal. Chestnut/grey brown with horizontally arranged rows of white/pale spots on flank (summer), dark grey/black (winter) on flanks and back. Stags darker than females. Black dorsal stripe with row of spots either side runs from back of head to **part way down tail**. Underside of neck and belly grey (occasionally white). White flashes on rear edge of inner foreleg. Rump patch white with indistinct black border. Tail of medium length(20 cm) and covers much of rump patch. Very short upper canine teeth (tusks) in both sexes. Males develop mane from late summer. Bovine smell especially in stags in rut (Sept/Oct). Enlarged uterus and visible foetus soon after rut. Carcass appears **stocky** often with much fat on kidneys and belly flaps, “bacon stripes” often missing on skinned carcasses. If the lower hind leg is available the hock gland is usually white or pale in colour.

Antlers usually no more than 8 points. Antlers cast and in velvet from Apr-Aug (old) or May-Aug(young)



Stag, hind, calf - summer

ROE

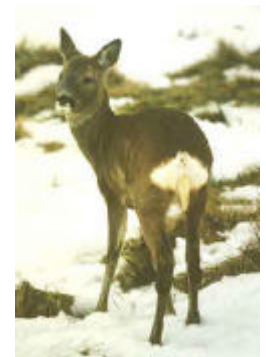


Widespread throughout Scotland and England. Present but sparser in Wales and Midlands.



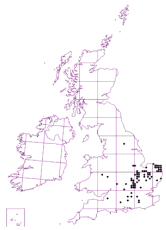
Buck - summer

Small (100-120cm long, 12 –22kg weight). Foxy red back and flanks (Summer) or dark brown (winter), very dense winter coat. No spots, belly buff coloured, may have one or two grey throat (“gorget”)patches. Rump patch white/cream small and kidney shaped in bucks and larger and upside down heart shaped in does. **No visible tail** but females have **anal tuft** (most visible in winter). No tusks in either sex, Roe have **two white spots** on either side of the nose on the upper lip. No mane but neck of bucks thickens around rut (July/August). May smell “mousy” or pine scented in rut (bucks). Coat of bucks often noticeably greasy during rut. Enlarged uterus and visible foetus **only after Christmas**, expect multiple foeti, corpora lutea may persist even if no foeti present. Antlers short (30 cm) and heavily pearly. Usually 6 points in variable formation. Antlers cast and in velvet from Oct-March (old) or Dec-May(young)



Doe - winter

CHINESE WATER DEER



Limited range from Bedfordshire to East Anglia with isolated populations elsewhere.



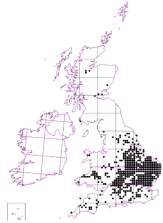
Buck - summer

Small (80cm long, 8 –12 kg weight). Reddish brown (Summer) grey brown(Winter) back and flanks. No spots. Belly lighter in colour but barely visible from the side. May be lighter patch on throat. Rump patch light coloured but very small and covered by a short tail. Males have visible tusks (**up to 7.5 cm** below upper lip), female tusks shorter and not usually visible. **Face blunt with small eyes and rounded ears.** Adult males often have scars on face and neck. Enlarged uterus and visible foetus soon after rut (Dec), expect multiple foeti. No antlers.



Doe - summer

MUNTJAC



Centred around Bedfordshire and surrounding counties and into East Anglia and Southern counties. Isolated populations found throughout England and Wales.



Doe and fawn - summer

Very small (80cm long, 6 – 12 kg weight). Glossy, chestnut brown with black shading, similar Summer and Winter. No spots. Belly and inside of legs white (varies in extent). Rump patch white and entirely covered by long, **broad ginger tail**. Males have visible tusks (up to 4cm below upper lip, female tusks short and not usually visible). **Striped face** (more yellow on bucks, more black on does) with facial glands and deep sub-orbital glands. Tips of hooves may cross. Breed all year so expect single foeti at any time
“Sweet” smell to carcass. Adult males often have scars on face and neck. Enlarged uterus and visible foetus soon after mating, may be pregnant at any time as breed all year, often lactating and pregnant.
Antlers up to 15cm long and turned inwards at tips, usually a small brow tine but rarely branched otherwise. Cast and in velvet from May-August but very young bucks may be in velvet at any time.



Buck - summer

NOTES:

1. An indication of distribution may not necessarily reflect where deer carcasses appear in a larder due to widespread transport of shot deer.

2. With regard to behaviour the following may be noted:

- Healthy wild deer do not usually allow a human that they are aware of to approach closely. This may not be the case for males in the rut or for females defending young
- A wild deer that allows itself to be touched by a human is almost certainly not healthy
- Most deer that are disturbed will make for the nearest cover but may occasionally seek temporary sanctuary in a wide open space
- Healthy deer, when disturbed, may or may not react with alarm calls.
- Rutting deer may have markedly different behaviour to normal
- Although they do not normally form part of a cull, very young deer (still in their baby spots) are as a matter of course left alone by their dam for long periods
- Individuals of herding species (Red, Fallow, Sika) tend to be gregarious but occasionally may be seen alone especially mature males and in woodland. Individuals of the other species will often be seen alone
- Males of the larger species may appear emaciated post-rut due to normal rutting behaviour.

3. The seasons during which each species may be culled and held in a larder are found in Section 2 - ?

4. The appearance of deer may vary widely regionally, with age and sex and according to time of year, in particular:

- In the bigger species males are often much larger than females.
- Male deer in the rut may change markedly in appearance.
- Individuals in both summer and winter coat may be seen together in the larder around the time of coat change (Spring and Autumn)
- Coat change is generally later in the North and in older animals.
- Usually only males have antlers and antler casting is generally later in the North and in younger animals.



2.3 Guidance for Hunters on Inspection and Dressing Technique for wild deer

Game intended for human consumption must be handled correctly and hygienically from the point where it is shot, through to the point of sale or consumption. The aim of correct handling of game is to minimise any degradation of the carcass during the time the carcass is in the possession of the hunter and to check for signs that the carcass or parts of it may be unsuitable for human consumption.

Note that while large game is inspected externally and internally and the handling procedure involves some removal of organs, small game will usually receive only an external inspection except in the case of some lagomorphs.

2.3.1 Personal Hygiene

- A hunter must attend to personal hygiene regularly. A portable wash kit carried in the hunter's vehicle is very useful in maintaining standards of hygiene.
- When dealing with large game carcasses disposable gloves should be worn.
- Any cuts and sores must be kept covered with waterproof dressings.
- No smoking when dealing with carcasses.
- A hunter should not handle large game if they are suffering from, or exhibiting, symptoms of any disease or condition likely to be transmitted through food. This includes infected wounds, skin infections or diarrhoea.
- Hands must be washed before and after visiting the toilet when handling large game.
- A hunter needs to be aware of the correct procedure for dealing with ticks and tick bites to reduce the risk of Lyme disease.
- Before using any cleaning or disinfecting agent the hunter must read and understand any on label instructions so as to comply with the manufacturer's recommendations and the COSHH (Control of Substances Hazardous to Health) Regulations 1988.

2.3.2 Inspection of Deer Carcass and Organs

During handling all hunters should carry out an initial inspection of game. This inspection is an opportunity to:

- Isolate and discard any game that is obviously unfit for human consumption
- Isolate any game that is showing sign of having a notifiable disease and inform the Divisional Veterinary Manager (DVM). Your nearest DVM can be found at: <http://www.defra.gov.uk/corporate/contacts/ahdo.htm>

- Note any abnormalities of behaviour or appearance that would require further inspection at a GHE or when processing carcasses beyond primary production for sale to the final consumer.

Inspection is an ongoing process beginning before game is shot and continuing throughout handling (and dressing) until the carcass is disposed of.

Note that much of the following inspection procedure could take place either in the field or in a deer larder. Abnormalities that do not warrant immediate isolation should simply be noted.

In general and throughout inspection hunters should take note of:

- The age and sex of the deer.
- The state of nutrition of the deer.
- Any evidence of bruising or haemorrhage.
- Damage caused by hunting
- Unusual secretions from external orifices including faecal contamination
- Any local or general oedema (fluid filled swelling in one or more body cavities or under the skin).
- The efficiency of bleeding.
- Any swelling, deformity or other abnormality of bones, joints or body muscle condition.
- Any abnormality in consistency or appearance of organs or tissues
- Signs indicating the presence of veterinary drug residues or poisoning from environmental contamination or pesticides.
- Signs indicating disease. An animal suspected of being diseased should be isolated and advice taken from an Environmental Health Officer or Authorised Meat Inspector as to how such carcasses should be treated in future. If the disease is notifiable then the carcass must be isolated and the Divisional Veterinary Manager (DVM) should be informed. Your nearest DVM can be found at: <http://www.defra.gov.uk/corporate/contacts/ahdo.htm>. No further dressing should take place; any parts removed should be identified with the carcass.
- Moribund/sick deer or dead animals found in the wild. Carcasses for which the cause of death is unknown or is not due to killing by legal means should not be processed for human consumption.
- If there is any doubt in the hunter's mind about the suitability for human consumption then the carcass must be removed from the human food chain.

The following section, list the elements of inspection together with some potential signs or causes of abnormalities. The precise timing of the elements of inspection will vary with circumstances. (to be illustrated by drawings and photographs)

- Hunters should note aspects of behaviour that might lead to suspicion of factors that might affect human health.
- After confirmation of death an external inspection should be carried out to include the limbs, torso (on both sides, including external orifices and genitalia), head (eyes, ears, nose, mouth, antlers)
- During the gralloch inspect the mesenteric lymph nodes and note any abnormalities with the stomach. (possible diseases: Tuberculosis, Enteritis, Abscesses, Cysticercus Tenuicollis and Tumours).
- When dressing the carcass in preparation for supply as primary product the following should be inspected.

Organ	Inspection Technique	Possible Diseases
Spleen	Examine surface and size.	Suspect Anthrax if enlarged <u>and</u> very dark in colour, the animal may also be bleeding from some or all of its natural orifices. Note that an enlarged spleen may be the result of seasonal changes or past infection.
Liver	Examine portal lymph nodes. Examine surface and substance.	Liver Fluke, Tuberculosis, Hepatitis, Cysticercus Tenuicollis, Hydatid Cyst, fatty change, Tumours and Abscesses).
Lungs	Examine right and left bronchial lymph nodes. Examine mediastinal lymph nodes. Examine and palpate lungs	Pneumonia, Pleurisy, Tuberculosis, Hydatid Cysts, Lung Worms, tumours and Abscesses.
Heart	Open pericardium and examine heart muscle.	Pericarditis, Septic-pericarditis and Cysts.
Kidneys	Expose and examine external surface	Hydronephrosis, Nephritis and Cysts
Reproductive organs	Examine male and female reproductive tract.	Tumours and abscesses, retained foeti.
Head	Examine lips and tongue. Examine jaw bones Examine retropharyngeal and submaxillary lymph nodes	Foot and Mouth Disease Actinomycosis Tuberculosis, Abscesses and Actinobacillosis
<u>Feet</u>	Examine between the cleats of the feet.	Foot and Mouth Disease
Carcass	Examine internal surfaces	Abscesses, Tuberculosis. Bruising (extensive and severe), Oedema. Pyrexia, emaciation (pathological) and Uraemia).

General

This section refers to preparation of deer carcasses to the level of primary product only.

The aim of dressing deer carcasses is to remove those parts of the carcass that may cause contamination if left with the carcass, or those parts not intended for human consumption. This must be done as hygienically as possible.

The most practical and hygienic environment for dressing carcasses is in a properly constructed larder (see Section 5). With wild deer, this is not always possible because of the need to gralloch deer within short time limits or because some of the larger species of deer need to be physically dragged or carried back from remote and inaccessible places to the larder by the hunter. In these circumstances the deer has to be gralloched (eviscerated) where it is shot, and the stomach, intestines and mesenteric lymph nodes will need to be examined for disease by the hunter before they are disposed of. Great care must be taken in gralloching and subsequent transport to maintain the hygiene of the carcass. If it is absolutely necessary the carcass may be emptied entirely in the field, but where possible it is recommended that this is done in a suspended position.

It is important that any cutting of the carcass takes place in as clean an environment as possible; this may involve the use of a gralloching mat/drag bag or gralloching in a suspended position (recommended). Equipment and personal hygiene must be given the strictest attention; the wearing of gloves is recommended.

Shooting and Field Dressing Procedures

- Shooting should be humane and avoid unnecessary damage. In particular avoid damaging the organs to the rear of the diaphragm.
- After the animal has been shot, it must be immediately bled. It is also recommended that the oesophagus should be tied, at this time, to avoid stomach contents contaminating the carcass.

The next steps will depend somewhat on circumstances, the general principle being that the “cleanest” areas should be dealt with before the potentially “dirtiest”

- Free anus by cutting in a full circle.
 - (a) Suspended dressing (recommended for Roe, Muntjac, CWD and smaller individuals of the herding species)
 - If the breastbone is not to be cut then open the throat and separate and tie off the oesophagus
 - the carcass should be opened cleanly with a cut from aitches to brisket.

(b) Ground dressing

- If the breastbone is not to be cut then open the throat and separate and tie off the oesophagus
 - the carcass should be opened cleanly with a cut from brisket to aitches.
- Care should be taken not to puncture bladder, stomach or intestines.
 - Stomach, intestines and where appropriate reproductive organs should be removed cleanly. When field dressing, ensure stomach and intestines are disposed of safely to avoid passing possible diseases or parasites to other animals.
 - If the remaining internal organs and/or feet and head are to be removed in the field it is strongly recommended that this is done with the carcass in a suspended position.

For non-trained hunters supplying a GHE the pluck (windpipe, diaphragm, heart, lungs, liver, kidneys, spleen) and the head should remain with or be otherwise identifiable to the carcass, preferably using a system of tamperproof tags. This is to ensure that the organs (and the head) can be identified with the carcass up to the time of inspection by the processor. It is essential that carcasses to be supplied to a GHE are tagged by some easily identifiable system to enable the traceability of venison as it proceeds through the system of processors/dealers on its way to the final user, and to comply with General Food Law.

2.4 Notifiable Diseases

During hunting of the live animal and subsequent handling, the hunter may come across abnormalities. These should be recorded and, if the carcasses are being supplied to a GHE, reported to them, either directly or via the operator of the collecting centre. If the hunter suspects a notifiable disease at any stage of the process, the complete carcass and all of its organs must be isolated from any contact with other carcasses, and with any other livestock or wild animals, with adequate bio security arrangements. The Divisional Veterinary Manager should be informed as soon as possible. Your nearest DVM can be found at: <http://www.defra.gov.uk/corporate/contacts/ahdo.htm>

The following diseases of wild **deer** are notifiable:

- Bovine Tuberculosis [The Tuberculosis (Deer) Order 1989]
- Foot and Mouth Disease
- Anthrax

2.5 Record keeping

Within the food industry the traceability of foods from source to the final customer is a commonly accepted principle, is part of the “due diligence” ethos that is at the core of food hygiene legislation, and is a requirement of General Food Law 178/2002. When supplying wild game it is common practice to keep records of game taken during hunting. In many cases the destination of game sold is also recorded, if only for accounting purposes.

The requirements of the Food Safety Act 1990 make it good practice to keep such records where game is sold directly to the final customer or retailer. In addition the requirement for HACCP principles in Regulation 852/2004 for the supply of game (in particular the supply of game meat as opposed to primary product) implies the keeping of good records.

The aim of record keeping is that a particular large game carcass can be traced to the date and place of killing and that the trained hunter who carried out the initial inspection can be identified along with any abnormalities noted at the time. The final destination of game carcasses or game meat should also be noted in order to complete the chain of information for which the hunter is responsible.

The tables below are examples of the minimum records that should be kept for large game. In many cases it may be possible to merge hygiene records with game bag and cull records.

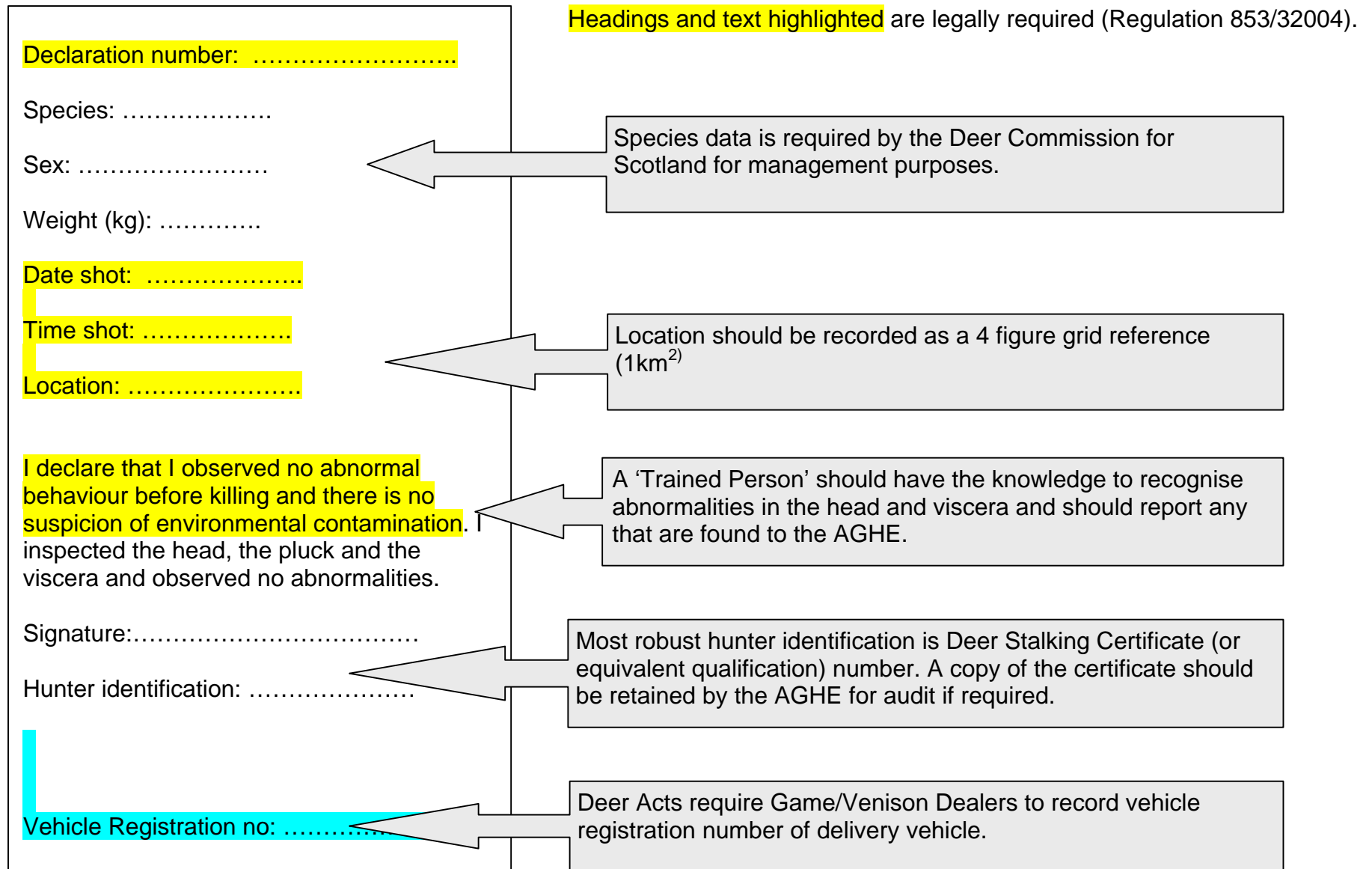
Game record for Large Game

EXAMPLE ONLY

LARGE GAME RECORD – Primary product only									
Location		EASTERLY ESTATE							
Shooter or shooting team		STALKER 1							
Trained Hunter present		STALKER 1							
Date Killed	Species	Map ref	How many	Tag number	Date delivered	To whom delivered	Abnormalities reported		
26/4/05	roe	234567	1	BG60908	26/4/05	dfbzdbzd	none		

LARGE GAME RECORD – Venison									
Location		EASTERLY ESTATE							
Shooter or shooting team		STALKER 1							
Trained Hunter present		STALKER 1							
Date Killed	Species	Map ref	Number	Description	Date delivered	To whom delivered			
26/4/05	roe	234567	1	1 haunch	8/5/05	dfbzdbzd			

2.6 Model declaration – Large Wild Game



2.7 Legislation with regard to wild deer seasons

In England and Wales it is an offence for anyone other than a licensed game dealer to sell, offer or expose for sale or possess for sale any venison during the prohibited period. The prohibited period in relation to venison from a species protected by a close season (i.e. red, fallow, roe and sika) begins ten days after the start of the close season. Therefore, a stalker may only sell or possess venison for sale during the open season and the first ten days of the relevant close season. Dealers may possess and sell during the prohibited period.

It is an offence for anyone other than a dealer to sell, offer or expose for sale venison at any time unless the sale is to a licensed game dealer.

It is also an offence for anyone to sell, possess for sale, purchase or receive venison from any deer which he knows or believes has been illegally taken or killed under any preceding provisions of the Deer Act (close season or unlawful methods.)

(Deer Act 1991 Section 10-1)

In contrast with the Deer Act 1991, in Scotland the transaction is not related to a *prohibited period*, the only provision being that the deer was lawfully killed.

(Deer (Scotland) Act 1996 Section 33 (7))

The open seasons for the deer species are shown below:

Deer - Open Seasons (dates inclusive)

Species	Sex
	England, Wales and Northern Ireland
	Scotland
Red	Stags
	Aug 1 - April 30
	July 1 - Oct 20
	Hinds
	Nov 1 - Feb 28th/29th
	Oct 21 - Feb 15
Fallow	Bucks
	Aug 1 - April 30
	Aug 1 - April 30
	Does

Sika

Nov 1 - Feb 28/29th

Oct 21 - Feb 15

Stags

Aug 1 - April 30th

July 1st - Oct 20th

Hinds

Nov 1st - Feb 28th/29th

Oct 21st - Feb 15th

Roe (not currently found in NI)

Bucks

April 1st - Oct 31st

April 1st - Oct 20th

Does

Nov 1st - Feb 28th/29th

Oct 21st - Mar 31st

Red / Sika Hybrids (*NI only*)

Stags

Aug 1st - April 30th

July 1st - Oct 20th

Hinds

Nov 1st - Feb 28th/29th

Oct 21st - Feb 15th

Chinese Water Deer - (*only found in England*)

Nov 1st - Feb 28th/29th

(Note: 1)

--

Muntjac (*not currently found in NI*)

(Note 2)

--

NOTES

1. **Chinese Water Deer** No season applies, but due to difficulties in identifying immature males and females the above culling period is followed.

2. **Muntjac** No season applies, but it is recommended that females be culled only if heavily pregnant or immature, so as not to leave dependent young.

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Section 3

Small Wild Game

How to use this section:

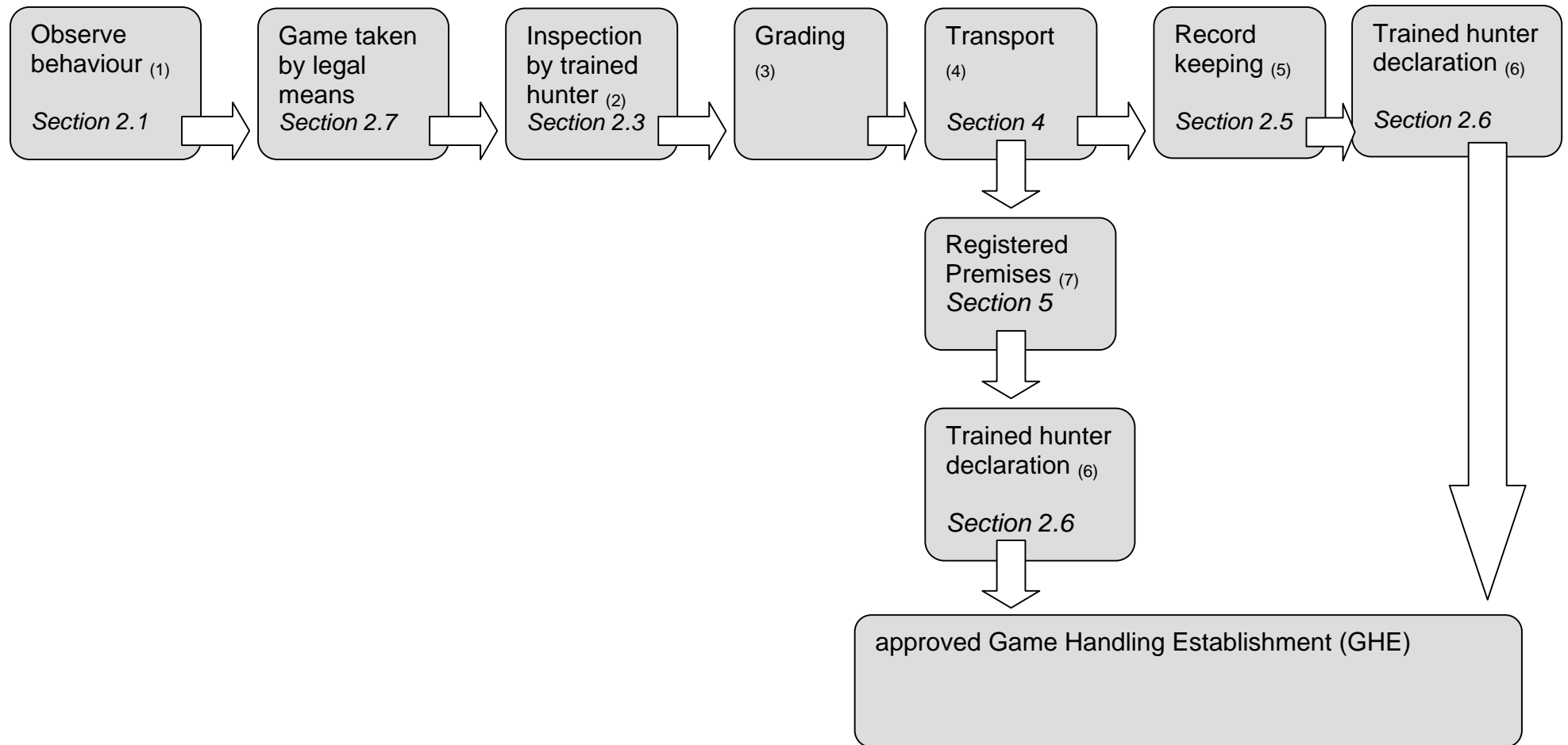
There are 2 flow diagrams at the beginning of the section to direct you to the relevant guidance for the route by which you process your game:

Flow diagram 1: Small Wild Game to an approved Game Handling Establishment (GHE)

Flow diagram 2: Small quantities of small wild game for local supply.

Note: Hunters shooting for private domestic use are exempt from these regulations but it is recommended that they use the guidance given in Flow Diagram 2.

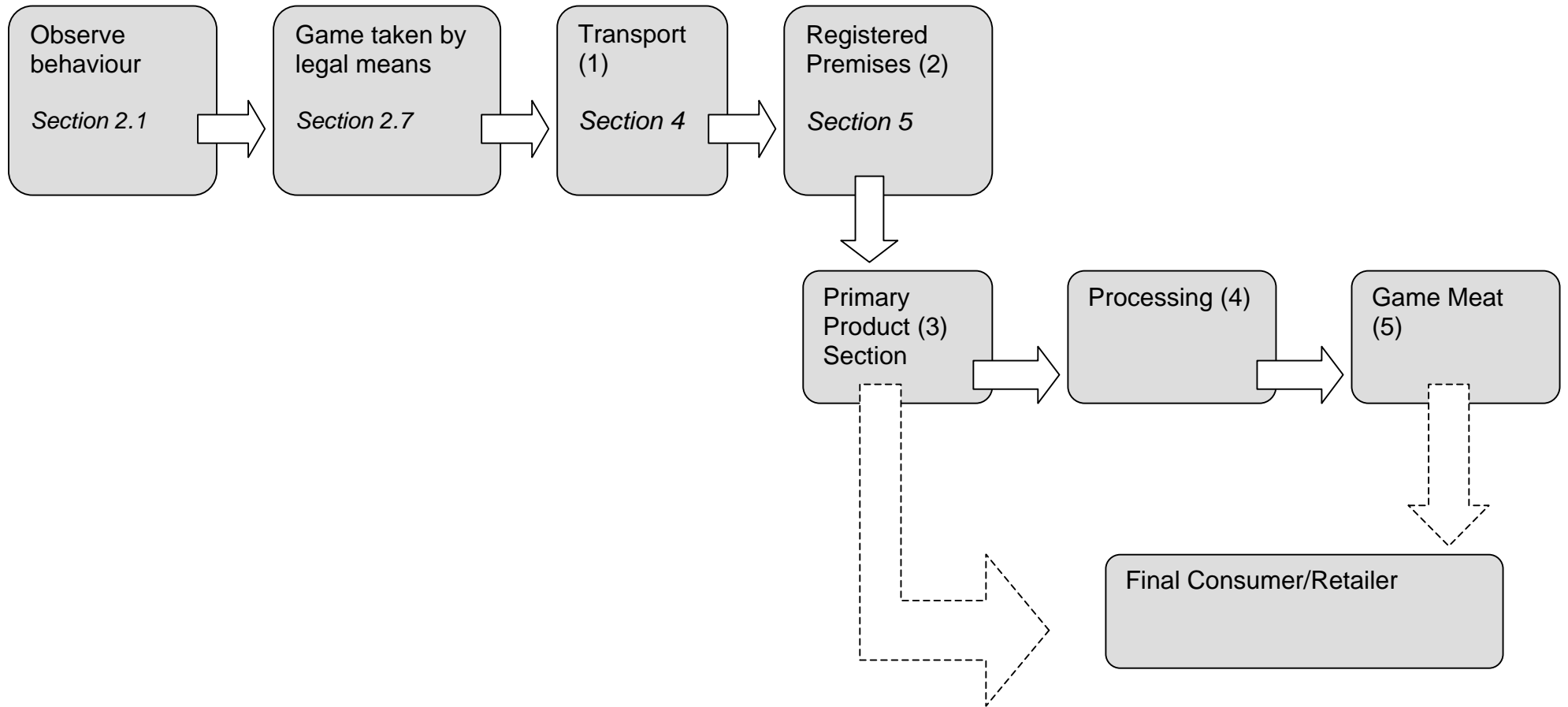
Flow Diagram 1: The supply of Small Wild Game direct to a GHE



Notes to Flow Diagram for supply of Small Wild Game direct to a GHE

1. Abnormal behaviour must be reported to the trained hunter and declared at the GHE, see section 3.1
2. A trained hunter must inspect small game before it can be supplied to a GHE
3. It is good practice to separate game that may be damaged, abnormal or contaminated.
4. Means of transport should ensure that the carcasses can cool and are kept free from contamination. Vehicles may be included in premises registration. Carcasses should, as soon as reasonable be chilled to 4°C unless ambient temperatures are at that temperature or lower. Carcasses should be delivered to an AGHE as soon as possible.
5. Records must be kept according to regulations and HACCP principles.
7. Any place where game is held must be registered including domestic processing areas if supplying to customers. Registration may include mobile premises and vehicles used for transporting game.

Flow Diagram 2: The supply of Small Wild Game locally



Notes to Flow Diagram for the supply of Small Wild Game locally

1. Means of transport should ensure that the carcasses can cool and are kept free from contamination. Vehicles may be included in premises registration. Carcasses should, as soon as reasonable be chilled to 4°C unless ambient temperatures are at that temperature or lower.
2. Any place where game is held must be registered including domestic processing areas if supplying to customers. Registration may include mobile premises and vehicles used for transporting game.
3. Un-skinned/un-plucked game that has only undergone any necessary gralloching or gutting in the field as part of normal hunting practice
4. Game which has been processed beyond the state of primary product and is intended for human consumption.
5. Game meat must be processed according to 652 Annex II and General Food Law.

3.1 Species identification and behaviour

Hunters are expected to identify quarry species and have an overall knowledge of their behaviour in order to satisfy the requirements of the hygiene legislation. It is not the intention of this section to provide comprehensive guidance on aspects of wild game identification and behaviour, instead it is limited to highlighting aspects of identification and behaviour that may give rise to the suspicion of underlying abnormalities.

Comprehensive identification and behaviour guides are available (e.g. the BASC Quarry guide available from BASC in paper and electronic form). (See Section 8)

Identification

Hunters should be able to identify the broad categories of quarry species to comply with legislation on closed seasons.

In small game there is no legal reason to be able to distinguish between male and female before killing and in most cases this is not done. It is generally possible to be able to separate male and female birds (except perhaps immature) by their plumage, but this will not generally be relevant to food hygiene.

Behaviour

Hunters should be aware of aspects of behaviour observed during hunting that might indicate abnormalities, as follows:

Wild birds

- Inability to fly
- Lack of response to close human approach
- Unusual flight pattern
- Lameness
- Drooping head
- Isolated individuals of normally flocking birds.

Rabbits and hares

- Inability to rise or run
- Lack of response to close human approach
- Lameness

In addition aspects of appearance, some of which may be visible in the live animal may give rise to suspicion of abnormality:

- Dull, missing, mis-coloured or upstanding hair or feathers
- Physical damage not caused by hunting
- Unusual issue of material from orifices
- Very light weight for size
- On internal inspection, variations from normal appearance.

3.2 Best Practice Guidance on Dressing and Inspection Technique for small wild game

Game intended for human consumption must be handled correctly and hygienically from the point where it is shot, through to the point of sale or consumption. The aim of correct handling of game is to minimise any degradation of the carcass during the time the carcass is in the possession of the hunter and to check for signs that the carcass or parts of it may be unsuitable for human consumption.

Note that while large game is inspected externally and internally and the handling procedure involves some removal of organs, small game needs only an external inspection, except in the case of some lagomorphs.

3.2.1 Personal Hygiene

- Hunters must attend to personal hygiene regularly. A portable wash kit carried in the hunter's vehicle is very useful in maintaining standards of hygiene.
- When dealing with small game carcasses disposable gloves should be worn.
- Any cuts and sores must be kept covered with waterproof dressings.
- No smoking when dealing with carcasses.
- Hunters should not handle small game if they are suffering from, or exhibiting, symptoms of any disease or condition likely to be transmitted through food. This includes infected wounds, skin infections or diarrhoea.
- Hands must be washed before and after visiting the toilet when handling large game.
- Hunters need to be aware of the correct procedure for dealing with ticks and tick bites to reduce the risk of Lyme disease.
- Before using any cleaning or disinfecting agent hunters must read and understand any on label instructions so as to comply with the manufacturer's recommendations and the COSHH (Control of Substances Hazardous to Health) Regulations 1988.

3.2.2 Inspection of small game carcasses

During handling all hunters should carry out an initial inspection of game. This inspection is an opportunity to:

- Isolate and discard any game that is obviously unfit for human consumption
- Isolate any game that is showing sign of having a notifiable disease and inform the Divisional Veterinary Manager (DVM). Your nearest DVM can be found at: <http://www.defra.gov.uk/corporate/contacts/ahdo.htm>
- Note any abnormalities of behaviour or appearance that would require further inspection at a GHE or when processing carcasses beyond primary production for sale to the final consumer.

Inspection is an ongoing process beginning before game is shot and continuing throughout handling (and dressing) until the carcass is disposed of. Much of the following inspection procedure could take place either in the field or in a larder. Abnormalities that do not warrant immediate isolation should simply be noted.

In general and throughout inspection hunters should take note of:

- The age and sex of the game where appropriate
- The state of nutrition of the game.
- Any evidence of bruising or haemorrhage.
- Unusual secretions from external orifices including faecal contamination
- Any local or general oedema (fluid filled swelling in one or more body cavities or under the skin).
- Damage caused by hunting
- Any swelling, deformity or other abnormality of bones, joints or muscle condition.
- Signs indicating the presence of veterinary drug residues or poisoning from environmental contamination or pesticides.
- Sign indicating disease. An animal suspected of being diseased should be isolated and advice taken from an Environmental Health Officer or Authorised Meat Inspector as to how such carcasses should be treated in future. If the disease is notifiable then the carcass must be isolated and the Divisional Veterinary Manager (DVM) should be informed. Your nearest DVM can be found at: <http://www.defra.gov.uk/corporate/contacts/ahdo.htm>. No further dressing should take place, any parts removed should be identified with the carcass.
- Moribund/sick or dead game found in the wild. Carcasses for which the cause of death is unknown or is not due to killing by legal means should not be processed for human consumption.
- If there is any doubt in the hunter's mind about the suitability for human consumption then the carcass must be removed from the human food chain.

- Where birds are inspected prior to de-feathering the hunter should lift feathers to look for signs of decomposition or fly eggs.
- Where birds and small furred game are intended to be marketed (oven-ready), the carcass should be presented for full inspection after skinning, plucking and evisceration. The method of inspection should conform to the principles for poultry inspection. The body, the body cavities and viscera should be visually inspected.

The following conditions can be found during the inspection of small game:

- Contamination is a greater hazard when small game has been badly handled and poorly transported. Poor evisceration techniques increase the risk of contamination from the alimentary tract.
- Those parts of the carcass with extensive visible contamination must be rejected.
- Poor cooling of the carcass after death can result in marked greening of the abdominal wall between the legs. Advanced or generalised decomposition warrants total rejection of the carcass.
- Decomposition can be encountered when conditions of handling and storage are less than satisfactory. Advanced or generalised decomposition warrants condemnation.
- The hunter should also be aware that small game may be fly struck. In such circumstances it may be necessary to discard the carcass.
- Spoilage due to fungal growth can develop on the surface of carcasses when soaking wet birds in the feather are inefficiently cooled and dried.
- With small wild game, there will always be damage to the carcass by entry of shot. Where the shot has caused extensive damage, the carcass should be discarded.

3.3 Notifiable Diseases

During hunting of the live animal and subsequent handling, the hunter may come across abnormalities. These should be recorded and, if the carcasses are being supplied to a game processing establishment, reported to them, either directly or via the operator of the collecting centre. If the hunter suspects a notifiable disease at any stage of the process, the complete carcass and all of its organs must be isolated from any contact with other carcasses, and with any other livestock or wild animals, with adequate bio security arrangements. The Divisional Veterinary Manager should be informed as soon as possible. Your nearest DVM can be found at: <http://www.defra.gov.uk/corporate/contacts/ahdo.htm>

The following diseases of **game birds** are notifiable:

- Newcastle Disease
- Fowl Plague

3.4 Record keeping

Within the food industry the traceability of foods from source to the final customer is a commonly accepted principle, is part of the “due diligence” ethos that is at the core of food hygiene legislation, and is a requirement of General Food Law 178/2002. When supplying wild game it is common practice to keep records of game taken during hunting. In many cases the destination of game sold is also recorded, if only for accounting purposes.

The requirements of the Food Safety Act 1990 make it good practice to keep such records where game is sold directly to the final customer or retailer. In addition the requirement for HACCP principles for the supply of game at the H1 level (in particular the supply of game meat as opposed to primary product) implies the keeping of good records.

The aim of record keeping is that a particular batch of small game can be traced to the date and place of killing and that the trained hunter who carried out the initial inspection can be identified along with any abnormalities noted at the time. The final destination of game carcasses or game meat should also be noted in order to complete the chain of information for which the hunter is responsible.

The tables below are examples of the minimum records that should be kept for small game. In many cases it may be possible to merge hygiene records with game bag and cull records.

Game record for Small Game

EXAMPLE ONLY

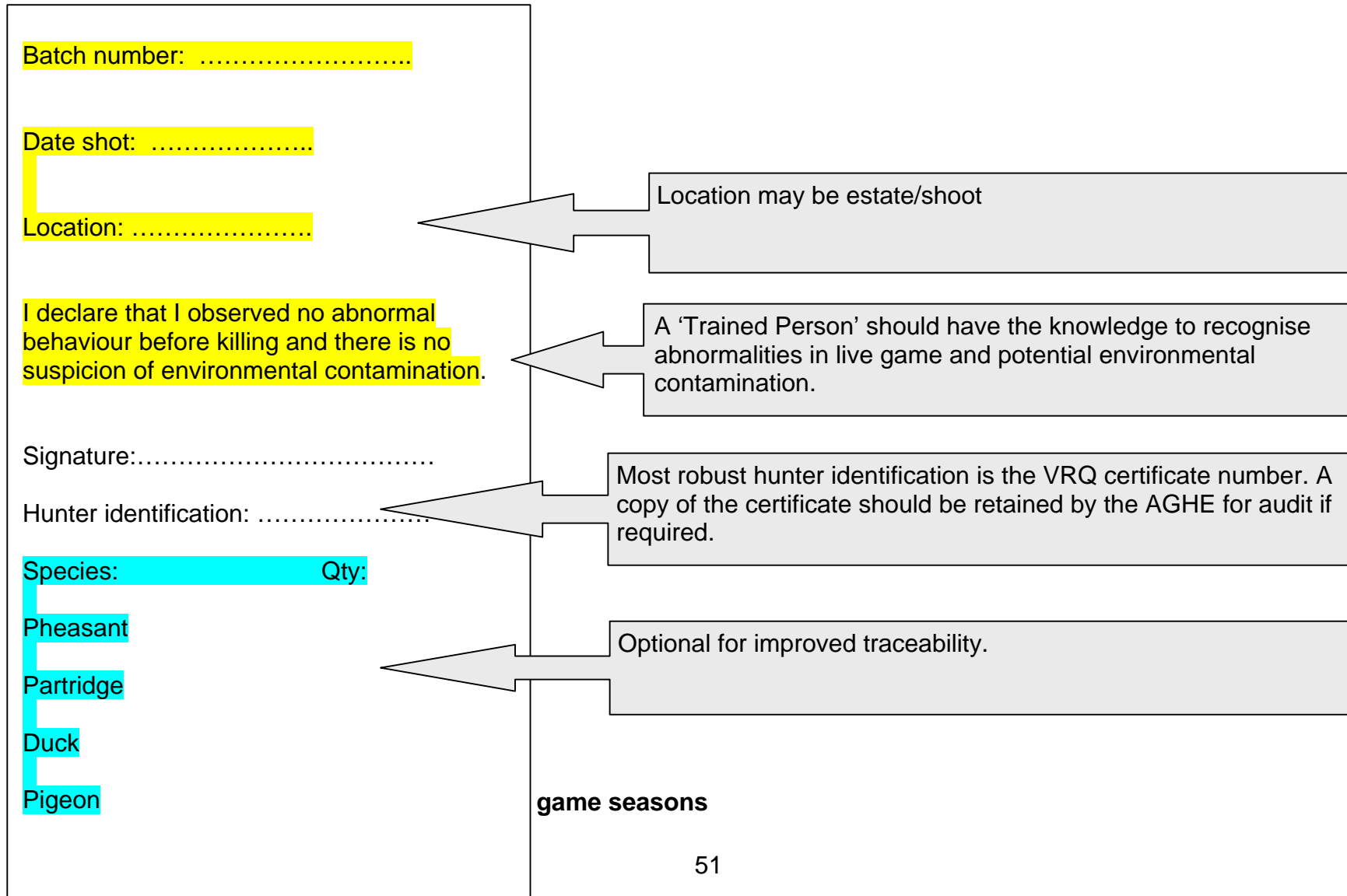
SMALL GAME RECORD

Location	Westerly shoot
Shooter or shooting team	Mr1, Mr2 etc
Trained Hunter present	Gamekeeper 1

Date Killed	Species	Number	Date delivered	To whom delivered	In what form delivered	Abnormalities reported
06/01/2005	Pheasant	80	07/01/2005	Dealer 1	Fresh, primary	None
	Pheasant	16	07/01/2005	Mr A. Non	Fresh, primary	None
	G.Partridge	22	07/01/2005	Dealer 1	Fresh, primary	None
	R.L.Partridge	0	07/01/2005	Dealer 1	Fresh, primary	None
	Mallard	20	07/01/2005	Dealer 1	Fresh, primary	None
	Mallard	6	10/01/2005	MR B.Non	O.Ready frozen	None
	Pigeon	5	07/01/2005	Dealer 1	Fresh, primary	1
	Other	0				

3.5 Model declaration –Small Wild Game

There is no legal requirement for a declaration to accompany small game to AGHE, though a trained person must have inspected the game and report any abnormal behaviour observed before killing or suspected environmental contamination to the AGHE. It is therefore recommended that the following declaration accompanies each batch of small wild game to the AGHE.



3.6 Legislation with regard to small wild game seasons

There are a number of birds, wildfowl (ducks and geese) and animals which can be shot legally. The species and seasons for England, Wales, Scotland and Northern Ireland are shown below. Game birds cannot be bought or sold to any person ten days after the start of the close season for such birds. The prohibition includes live, dead, tame and wild birds. (Game Act 1831 Section 4 & Game Act 1970).

Game , Wildfowl - Open Seasons (dates inclusive)

	England, Scotland and Wales	Northern Ireland
Pheasant	Oct 1 - Feb 1	Oct 1 - Jan 31
Partridge	Sept 1 - Feb 1	Sept 1- Jan 31
Grouse	Aug 12 - Dec 10	Aug 12 - Nov 30
Ptarmigan (only found in Scotland)	Aug 12 - Dec 10	

	--
Blackgame (not currently found in NI)	Aug 20 - Dec 10
	--
Common Snipe	Aug 12 - Jan 31 Sept 1 - Jan 31
Jack Snipe	Protected at all times Sept 1 - Jan 31
Woodcock	Oct 1- Jan 31 Oct 1 - Jan 31
Woodcock - <i>Scotland</i>	Sept 1 - Jan 31
	--
Duck & Goose - <i>inland</i>	Sept 1 - Jan 31

Sept 1 - Jan 31

Duck & Goose - *below HWM of ordinary spring tides*

Sept 1 - Feb 20

Sept 1 - Jan 31

Coot/Moorhen

Sept 1 - Jan 31

Protected at all times

Golden Plover

Sept 1 - Jan 31

Sept 1 - Jan 31

Curlew

Protected at all times

Sept 1 - Jan 31

Hare (*cannot be sold Mar 1st to July 31st*)

Moorland & unenclosed land subject to closed season

Aug 12 - Jan 31

Ducks and Geese

Non-Lead Shot use for waterfowl:

England, Wales & Scotland:

The duck and geese species that can be shot are:

Gadwall	Goldeneye	Pintail	Pochard
Shoveler	Wigeon	Tufted Duck	Mallard
Teal	Canada	Greylag	Pink-footed

White-fronted goose (in England and Wales only)

Northern Ireland:

There is no shooting on the foreshore after 31st January, shooting of any wild bird including pest species is prohibited at night. Duck and goose species that can be shot are:

Gadwall	Goldeneye	Pintail	Pochard
Scaup	Shoveler	Wigeon	Tufted Duck
Mallard	Teal	Greylag	Pink-footed
Canada			

The Sale of Dead Wild Birds

The sale of the following dead wild birds is allowed during the period from September 1st - February 28th where present in England, Wales and Scotland:

Shoveler	Pochard	Coot	
Tufted Duck	Mallard	Teal	Pintail
Golden Plover	Woodcock	Common Snipe	Wigeon

The sale of dead wild birds is prohibited in Northern Ireland but the sale of the following species is allowed at all times:

Feral Pigeon	Woodpigeon
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Section 4

Transport of Wild Game

4.1 Transport of Game

This section lists the legal requirements for transport of any wild game, post mortem, to a GHE or to a larder subject to Regulations 852/2004. These requirements are not applicable to those supplying small quantities for local consumption, but general food law and the Food Safety Act apply. Neither are they applicable to game taken for personal consumption. Hunters in both the last two cases, however, are advised to make use of the best practice stated nonetheless.

Legal requirement	Reference	Best practice advice
<ul style="list-style-type: none"> During transport to the game handling establishment, heaping of large wild game must be avoided. 	Regulation 853/2004 Annex I Sec IV Ch II pt 6	<ul style="list-style-type: none"> If quantities of game demand, the vehicle should be provided with hanging rails and be chilled.
<ul style="list-style-type: none"> Conveyances and/or containers used for transporting foodstuffs are to be kept clean and maintained in good repair and condition to protect foodstuffs from contamination and are, where necessary, to be designed and constructed to permit adequate cleaning and/or disinfection. 	Regulation 852/2004 Annex II Ch IV pt 1	<ul style="list-style-type: none"> The vehicle used should be capable of being able to transport large game in hygienic conditions so as to minimise the risks of contamination and deterioration of the game while in transit. If the only vehicle available is open backed then it may be used in conjunction with a suitably manufactured polyethylene type box, which has a lid that can be securely fastened. Vehicles used for the transport of large game should be kept clean and disinfected between loads using appropriate and approved sanitisers or disinfectants.
<ul style="list-style-type: none"> Receptacles in vehicles and/or containers are not to be used for transporting anything other than foodstuffs where this may result in contamination. 	Regulation 852/2004 Annex II Ch IV pt 2	<ul style="list-style-type: none"> A suitably manufactured polyethylene or stainless type box should be used in vehicles which do not have purpose built washable vehicle liners.
<ul style="list-style-type: none"> Where conveyances and/or containers are used for transporting anything in addition to foodstuffs or for transporting different foodstuffs at the same time, there is, where necessary to be effective separation of products. 	Regulation 852/2004 Annex II Ch IV pt 3	<ul style="list-style-type: none"> Other game, furred or feathered, should not be transported in the same vehicle as eviscerated large game so as to allow any contact between them. All vehicles should allow dogs and equipment to be carried in a separate area/compartments from game carcasses.

<ul style="list-style-type: none"> Where conveyances and/or containers have been used for transporting anything other than foodstuffs or for transporting different foodstuffs, there is to be effective cleaning between loads to avoid the risk of contamination. 	<p>Regulation 852/2004 Annex II Ch IV pt 5</p>	<ul style="list-style-type: none"> If a polyethylene type or stainless type box is used it should have a false floor which will enable blood to drain from carcasses and keep them above the level of the blood.
<ul style="list-style-type: none"> Food stuffs in conveyances and/or containers are to be so placed and protected as to minimise the risk of contamination. 	<p>Regulation 852/2004 Annex II Ch IV pt 6</p>	
<ul style="list-style-type: none"> At all stages of production, processing and distribution, food is to be protected against any contamination likely to render the food unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state 	<p>Regulation 852/2004 Annex II Ch IX pt 3</p>	
<ul style="list-style-type: none"> All products likely to support the reproduction of pathogenic micro-organisms or the formation of toxins are not to be kept at temperatures that might result in a risk to health. The cold chain is not to be interrupted. However, limited periods outside temperature control are permitted, to accommodate the practicalities of handling during transport of food provided that it does not result in a risk to health 	<p>Regulation 852/2004 Annex II Ch IX pt 5</p>	

Recovery of wild deer from the field to the larder is not specifically addressed by the legislation but in addition to the legal requirements set out below hunters should observe the following best practice:

- A vehicle of suitable design should be available to ensure efficient recovery of beasts. This may include vehicles being fitted with appropriate winches or ATV's fitted with capstan winches, where the deer species require it.
- If ponies are the most suitable means of recovery of beasts, as is sometimes the case in Scotland, care should be taken to ensure good hygiene practices are used nonetheless.

Section 5

Larder Design and Operation

5.1 Standards for wild game larders/collection centres

The term used in these guidelines “larders/collection centres” means: any premises or place where killed wild game is kept either prior to being transported for further preparation at a wild game-processing establishment or prior to preparation for sale in small numbers, locally to the final consumer or retail establishment. The terms ‘larder’, ‘game larder’ and ‘collection centre’ are interchangeable.

The primary functions of a larder/collection centre are:

- Initial cooling of carcasses
- Providing temporary storage to hang wild game carcasses under hygienic, vermin and fly-proof conditions prior to despatch.

The operation of game larders and holding areas (game carts, transport etc) is now more complex. Where a game larder is used to hold, store or chill primary products for transport to an approved establishment, the game larder becomes an establishment as part of a food business, subject to Regulation 852/2004 and must be registered and comply with relevant elements of the Regulation (Annex I). In such circumstances transport may also require to be registered and comply with the hygiene elements of Annex 1.

These guidelines are applicable only where handling is limited to the storage of un-skinned or un-plucked carcasses, or to the removal of feet, heads and green/red offal of deer carcasses or other large wild game animals. It is implicit that larders/collection centres are used solely for the short-term storage of wild game, pending collection and consignment to game processing premises or similar establishments.

Should larders be used additionally to process small quantities of game meat for direct, local supply as defined earlier, then they become food businesses, and Annex II applies. For this reason the legal requirements of Annex II are included as best practice for larders/food businesses in general.

General Note

Wild game carcasses should be hung with adequate separation from each other to allow good air circulation for rapid cooling. When siting new collection centres shady areas of north facing slopes should be chosen where possible to minimise the heating effect of the sun especially during the Summer. Best practice, wherever practicable, would be to provide a refrigerated chill room.

If tagging of large wild game carcasses has not been done previously by the hunter, it is suggested that this should be done at the collection centre even if the pluck/head are not removed. (The tagging of carcasses will help venison dealers comply with their licensing obligations to keep records as to the origin of the meat for traceability purposes).

Ventilation

The principle factor contributing to the successful storage of wild game is ventilation. Wild game carcasses will rapidly go mouldy under damp conditions.

Rooms should have a high ceiling to allow the heat to disperse over the hanging game, together with the provision of adequate fly-proof air vents at ceiling and floor level to create a cooling air flow. Forced ventilation may be necessary in some cases.

Windows, doors and air vents must be fly-screened and bird and rodent proofed.

5.2 Legal requirements for primary production and associated operations

The following provisions apply to primary production and the following associated operations: the transport, storage and handling of primary products at the place of production, provided that this does not substantially alter their nature. In the case of wild game it also covers transport operations to deliver the primary product to an establishment. As such it covers the broad hygiene requirements applied to larders and transport.

The best practice advice may be supplemented by reference to the advice given in the construction standards shown after this table

Legal requirement	Best practice
<ul style="list-style-type: none"> Protect products against contamination having regard to any subsequent processing 	<p>Soundly constructed, well ventilated premises and vehicles, using impervious materials that are easily cleaned, disinfected and maintained</p>
<ul style="list-style-type: none"> Take measures to control contamination arising from air, soil, water, fertilizers, veterinary medicinal products, plant protection products and biocides and the storage, handling and disposal of waste 	<p>Keep all potentially contaminating materials and substances well away from larder areas.</p>
<ul style="list-style-type: none"> Take measures to control hazards to human health arising from animal health issues 	<p>Understand the animal health issues, which may affect human health. Attaining “trained person” status will provide such knowledge</p>
<ul style="list-style-type: none"> Keep facilities clean and, where necessary, after cleaning to disinfect them in an appropriate manner 	<p>Apply robust washing, cleaning a disinfecting routines</p>
<ul style="list-style-type: none"> Keep equipment, containers, crates, and vehicles clean and, where necessary, after cleaning to disinfect them in an appropriate manner 	<p>Use containers etc made of impervious and easily cleaned materials.</p>
<ul style="list-style-type: none"> Use potable water, or clean water, whenever necessary to prevent contamination 	<p>Where possible use mains water in larders</p>
<ul style="list-style-type: none"> Ensure handling staff are in good health and undergo training on health risks 	<p>Regularly inspect and record. Ensure training is obtained</p>
<ul style="list-style-type: none"> Prevent animals and pests from causing contamination 	<p>Keep all doors and windows in good repair and pest proof</p>
<ul style="list-style-type: none"> Store and handle waste and hazardous substances so as to prevent contamination 	<p>Store away from operations</p>
<ul style="list-style-type: none"> Prevent the introduction and spread of disease by taking precautions when introducing new animals and reporting suspected diseases to the competent authority. 	<p>Keep un-inspected carcasses away from inspected carcasses to minimise risk</p>
<ul style="list-style-type: none"> Take account of the results of sample analysis having importance to human health 	
<ul style="list-style-type: none"> Take appropriate remedial action when informed of problems identified during official controls (inspections) 	

5.3 Processing of small quantities of wild game for local supply (registration of food businesses)

Hunters supplying small quantities of primary product (gralloched, gutted, but unskinned or in feather), produced by them direct to the final consumer locally or to local retailers directly supplying the final consumer, are exempt from new regulations, the (Regulation 852/2004, Art 1.2(c) and Regulation 853/2004, Art 1.3(c) refer). However, the Food Safety Act 1990 (as amended by the General Food Law Regulation 2005) which makes it an offence to place unsafe food on the market or to mis-describe that food still applies, as does the Game Act 1831 and Deer Acts. This means that such hunters must be licensed as Game Dealers (and Venison Dealer in Scotland if appropriate).

However hunters supplying wild game meat exempted under Art 1(3)(e) of Regulation 853/2004 will have to comply with Regulation 852/2004. This lays down standards for food businesses. Thus, if hunters prepare game meat in a larder, it must comply with Annex II of Regulation 852/2004 (standards and best practice are shown below).

Hence anyone supplying wild game meat must register as a food business operator. Food business operators must register their establishments with the relevant competent authority and should do so at least 28 days before food operations commence. When registering, food business operators must provide the relevant competent authority with full details of the activities undertaken. A standard registration form, which should be completed for each establishment and submitted to the relevant competent authority, is shown below.

Once their establishments are registered, food business operators must ensure that any changes to the details previously supplied e.g. a change of food business operator, a change to the food operations etc. are notified to the competent notifications should be made as soon as possible and in any event no later than 28 days after the change has happened.

Establishments in which a number of different activities are carried out may need to be registered in relation to certain activities and approved in relation to others. It is anticipated that Game dealer registration should cover both this and registration as a food business, therefore:

- If your establishment is already registered and there have been no changes since registration or since the last inspection visit by the competent authority, then you need take no further action to comply with this requirement.
- If you need to notify any changes, you should advise the relevant competent authority.
- If you are setting up a new business, you should complete a registration form and submit this to the competent authority at least 28 days before food operations commence.

Article 4 (2) of Regulation 852/2004 requires that you comply, as appropriate with the general hygiene requirements laid down in Annex II. For more guidance on what that means for your food business see guidance identified in Annex B?. In addition, you may need to comply with the specific requirements of Regulation 853/2004 if you are producing products of animal origin (see Annexes D and G).

With the exception of activities at the level of primary production, you are required to put in place procedures which manage food safety within your establishment. Article 5 (1) of Regulation 852/2004 requires that the procedure or procedures be based upon the HACCP (Hazard Analysis and Critical Control Point) principles set out in Article 5(2). The wording of the Article gives flexibility in that it requires that the procedures be based on those principles. It does not necessarily constrain you to implement a HACCP system, if this is not appropriate. See Section 6.

5.4 Construction standards for food businesses (Regulation 852/2004, Annex II, Ch I)

The following specifications apply to any premises where wild game meat is processed for direct supply in small quantities, locally as defined earlier. The best practice advice may also be useful as an aspirational guide to the construction of larders for primary products alone.

A larder can be either a purpose built stand-alone building, either static or mobile, or an existing building which has been converted. The approach to such building should have a large concrete apron in front of the doors for the loading and unloading of vehicles, with ground drains laid to facilitate the efficient cleaning of this area.

The layout of the building should allow for a one way system for carcasses whereby they enter the building through one door into the preparation/ inspection room and leave through another from the chilled holding room (by means of an overhead track system in the case of large deer species).

In general the larder must be kept clean and maintained in good repair and condition.

Building Specification	Legal Requirement	Component or function	Advice for Best Practice
Layout, design, construction, siting and size are to:	<ul style="list-style-type: none"> • permit adequate maintenance, cleaning and/or disinfection, avoid or minimise air-borne contamination, and provide adequate working space to allow for hygienic performance of all operations; • be such as to protect against the accumulation of dirt, contact with toxic materials, the shedding of particles into food and the formation of condensation or undesirable mould on surfaces; • permit good food hygiene practices, including protection against contamination and, in particular, pest control; • where necessary, provide suitable temperature-controlled handling and storage conditions of sufficient capacity for maintaining foodstuffs at 	Floors	<ul style="list-style-type: none"> • Floor surfaces should be maintained in a sound condition and they should be easy to clean and disinfect. This may require the use of impervious, non-absorbent, washable and non-toxic materials. • Ordinary granolithic concrete is satisfactory. Floors should fall to a drain in each room that needs to be trapped.
		Walls	<ul style="list-style-type: none"> • Wall surfaces should be maintained in a sound condition and they should be easy to clean and disinfect. This may require the use of impervious, non-absorbent, washable and non-toxic materials and a smooth surface up to a height appropriate for the operations. • Wall to floor jointing should be coved to help facilitate the efficient cleaning and disinfecting of the premises
		Ceilings	<ul style="list-style-type: none"> • Ceilings and overhead fixtures should be designed, and constructed and finished to prevent the accumulation of dirt and reduce condensation, the growth of undesirable moulds and the shedding of particles. • An insulated ceiling will help reduce condensation. Ceiling to wall joints should also be coved to aid cleaning and disinfecting.

Windows	<ul style="list-style-type: none"> • Windows and other openings should be constructed to prevent the accumulation of dirt. Those which can be opened to the outside environment should where necessary be fitted with insect proof screens which can be easily removed for cleaning. Where open windows would result in contamination of foodstuffs, they should remain closed and fixed during production. • If at all possible it is better to have no windows at all.
Doors	<ul style="list-style-type: none"> • Doors should be easy to clean and disinfect. This may require the use of smooth non-absorbent surfaces. • Doors should be self-closing.
Surfaces	<ul style="list-style-type: none"> • Surfaces (including surfaces of equipment) in contact with food should be maintained in a sound condition and be easy to clean and, where necessary, disinfect. This may require the use of smooth, washable and non-toxic materials. • Stainless steel, food grade plastics and laminates are all suitable. No wood should be used.
Water	<ul style="list-style-type: none"> • There should be an adequate supply of potable water. Potable water should be used wherever necessary to ensure foodstuffs are not contaminated. • Mains supply. A pressure washer which can also dispense chemical cleaning agent should be regarded as useful.

		Sinks/ equipment hygiene	<ul style="list-style-type: none"> • Where necessary, adequate facilities should be provided for the cleaning and disinfecting of work tools and equipment. These facilities should be constructed of materials resistant to corrosion and should be easy to clean and have an adequate supply of hot and cold water. • At least one sink per larder along with a knife sterilising unit, in the preparation room.
		Refuse	<ul style="list-style-type: none"> • Carcass waste and other refuse should not be allowed to accumulate in the larder, except so far as is unavoidable for the proper functioning of the larder. • A bin liner in a plastic dustbin is adequate for the disposal of larder waste, and the dustbin is easily cleaned after use.
		Pest control	<ul style="list-style-type: none"> • Adequate procedures should be in place to ensure pests are controlled. • Insectocutors should be used throughout the larder. • Air inlets and outlets should be fitted with screens to prevent the entry of birds, insects and rodents.
Lavatories and drainage, washbasins and personal hygiene, conveniences	<ul style="list-style-type: none"> • An adequate number of flush lavatories are to be available and connected to an effective drainage system. Lavatories are not to open directly into rooms in which food is handled. • An adequate number of washbasins 	Wash hand basins/WC accommodation (personal hygiene)	<ul style="list-style-type: none"> • Where larder locations have access to toilet facilities there would be no need for toilets within the larder

	<p>is to be available, suitably located and designated for cleaning hands. Washbasins for cleaning hands are to be provided with hot and cold running water, materials for cleaning hands and hygienic drying. Where necessary, the facilities for washing food are to be separate from the hand washing facility.</p>		
Ventilation	<ul style="list-style-type: none"> • There is to be suitable and sufficient means of natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area is to be avoided. Ventilation systems are to be so constructed as to enable filters and other parts requiring cleaning or replacement to be readily accessible. • Sanitary conveniences are to have adequate natural or mechanical ventilation. 		<ul style="list-style-type: none"> • Adequate ventilation is a prime requirement and can be hard to achieve, it deserves particular attention.
Lighting	<ul style="list-style-type: none"> • Food premises are to have adequate natural and/or artificial lighting. 		<ul style="list-style-type: none"> • The lighting level for inspection areas should be 540 lux and for storage areas it should be 220 lux.
Drainage	<ul style="list-style-type: none"> • Drainage facilities are to be adequate for the purpose intended. They are to be designed and constructed to avoid the risk of contamination. Where drainage channels are fully or partially open, they are to be so designed as to ensure that waste does not flow from a contaminated area towards or into a clean area, in particular an area where food likely to present a high 		

	risk to the final consumer are handled.		
Changing facilities	<ul style="list-style-type: none"> Where necessary, adequate changing facilities for personnel are to be provided. 		<ul style="list-style-type: none"> Every person working in a food handling area should maintain a high degree of personal cleanliness and should wear suitable, clean and where appropriate protective clothing. A room leading from the reception area could double as changing room and office for the booking in of carcasses.
Cleaning agents and disinfectants	<ul style="list-style-type: none"> Cleaning agents and disinfectants are not to be stored in areas where food is handled. 		

Mobile or temporary premises

There are specific requirements for mobile or temporary premises used as food businesses, as follows:

- Premises are, so far as is reasonably practicable, to be so sited, designed, constructed and kept clean and maintained in good repair and condition as to avoid the risk of contamination, in particular by animals and pests.
- In particular, where necessary:
 - appropriate facilities are to be available to maintain adequate personal hygiene (including facilities for the hygienic washing and drying of hands, hygienic sanitary arrangements and changing facilities);
 - surfaces in contact with food are to be in a sound condition and be easy to clean and, where necessary, to disinfect. This will require the use of smooth, washable, corrosion resistant and non toxic materials, unless food business operators can satisfy the competent authority that other materials are appropriate;
 - adequate provision is to be made for the cleaning and, where necessary, disinfecting of working utensils and equipment;

- where foodstuffs are cleaned as part of the food business' operations, adequate provision is to be made for this to be undertaken hygienically;
- an adequate supply of hot and/or cold potable water is to be available;
- adequate arrangements and/or facilities for the hygienic storage and disposal of hazardous and/or inedible substances and waste (whether liquid or solid) are to be available;
- adequate facilities and/or arrangements for maintaining and monitoring suitable food temperature conditions are to be available;
- foodstuffs are to be so placed as to avoid the risk of contamination so far as is reasonably practicable.

These requirements may be met by applying the best practice advice given for static larders above.

5.5 Hygiene and Cleaning of Larders

Principles of Cleaning

It is essential that those involved with hygiene management should institute regular cleaning programmes, which must include both equipment and premises. It is the responsibility of management to ensure that systematic periodic cleaning takes place.

Effective cleaning must be part of normal larder operation and will need to include the regular use of appropriate detergents, disinfectants and possibly sanitisers.

General Cleaning

Stalkers should be encouraged to keep the larders and equipment as clean as possible during the dressing of deer carcasses. If stomachs and intestines are removed in the larder, after inspection they must be deposited in metal or plastic containers with closely fitting lids; such containers being disinfected periodically.

Dropped waste scraps of meat, fat and blood must be removed and placed in impervious waster containers with closely fitting lids, which should be clearly marked "NOT FIT FOR HUMAN CONSUMPTION".

The primary objective of general cleaning is to keep gross contamination to a minimum, thus making later thorough cleaning an easier task.

Daily Cleaning

The final daily cleaning programme should commence immediately after the premises is clear of carcasses and offal. A thorough general cleaning followed by hosing down of floors, walls and equipment should be undertaken. Detergents and disinfectants must be used daily to ensure that there is no build-up of harmful bacteria within the larder. (Foaming agents can be effective for routine cleaning purposes.)

Weekly Cleaning Programme

A detailed weekly cleaning and disinfection programme should be undertaken. However, it must not cause daily routines to be neglected. The majority of detergents, disinfectant and foaming agent manufacturers will readily prepare systematic and thorough cleaning schedules. For full effectiveness, these (or any other cleaning programme) should be rigorously enforced by senior management in all premises. Weekly cleaning should make a point of including less accessible areas, possible overlooked during daily clean-ups.

General Note

An effective detergent or detergent/disinfectant must be quickly and completely soluble in water. It must have the ability to soften water and have a good wetting or penetrating action on soiled surfaces.

An emulsifying effect on fat and dissolving action on meat particles is also required, together with a subsequent suspending action. Good rinsing properties are necessary to ensure there are no detergent residues.

APPLICATION FORM FOR REGISTRATION OF FOOD ESTABLISHMENTS

This form should be completed by food business operators in respect of new food business establishments and submitted to the relevant competent authority 28 days before commencing food operations.

1. Address of establishment _____
(or address at which moveable premises are kept) _____ Post Code _____

2. Name of food business _____ **Telephone no.** _____
(trading name)

3. Type of establishment (Please tick ALL the boxes that apply)

Farm/smallholding	?	Staff restaurant/canteen/kitchen	?
Food manufacturing/processing	?	Catering	?
Packer	?	Hospital/residential home/school	?
Importer	?	Hotel/pub/guest house	?
Wholesale/cash and carry	?	Private house used for a food business	?
Distribution/warehousing	?	Food brokerage	?
Retailer	?	Moveable premises e.g. ice cream van	?
Market stall	?	Other (Please give details): _____	
Restaurant/café/snack bar	?	_____	

On the basis of the activities carried out, certain food business establishments are required to be approved rather than registered. If you are unsure whether any aspect of your food operations would require your establishment to be approved, please contact [the competent authority] for guidance.

4. Food-Related Activities (Please give full details of ALL food-related activities).

5. Number of vehicles or stalls kept at, or used from, the establishment and used for the purposes of preparing selling or transporting food.

5 or less ? 6-10 ? 11-50 ? 51 plus ?

6. Private Water Supply

Does the establishment have a private water supply? ?

7. Name(s) of operator(s) of food business _____

Address for correspondence _____
(if different from address of establishment)

_____ **Post Code** _____ **Telephone No.** _____

8. Name of manager if different from operator _____

9. If this is a new business _____ **10. If this is a seasonal business** _____

Date you intend to open

Period during which you intend to be open each year

11. Number of people engaged in food business

0-10 ? 11-50 ? 51 plus ? (Please tick one box)

Count part-timer(s) (25 hrs per week or less) as one-half

It is an offence to give false or incomplete information

Signature of Operator _____

Date _____

Name _____
(BLOCK CAPITALS)

Position in company/business _____

Food business operators must notify any changes to the activities stated above to the competent authority and should do so within 28 days of the change(s) happening

Section 6

HACCP

6.1 What is HACCP?

The purpose of a HACCP analysis is to ensure that a process delivers an end result with due regard to human safety.

Applying HACCP principles in wild game involves the identification of any step in the activity of supplying wild game that is critical to ensuring food safety on the basis of the following principles:

- analysis of the potential food hazards in a food business operation
- identification of the points in those operations where food hazards may occur
- deciding on which points identified are critical to ensuring food safety (“critical control points”)
- identification and implementation of effective control and monitoring procedures at those critical points
- review of the analysis of food hazards, the critical points and the control and monitoring processes, periodically, whenever operations change or when there is a potential or actual breach of the intended food safety standards.

6.2 How is HACCP applied?

Each business is different and everyone will need to apply the requirements to their own circumstances. A general guide is issued by the Department of Health on this subject “A Guide to Hazards and Your Business: Identifying and Controlling Potential Food Hazards” available through:

www.food.gov.uk/dept_health/archive/busguide/fdhbc.htm

The regulations require only that HACCP principles are applied. There is no specific requirement to use a particular system or to document a hazard analysis system. However it is recommended that simple written details of systems, policy or routine checks can help in demonstrating compliance and in providing evidence in a due diligence defence. HACCP evidence may be required during the process of premises registration.

Various hazards may be found during the production of wild game and in general the hazards of concern will fall into the following categories:

- **Microbiological hazards**, for example bacterial or fungal contamination as a result of disease, injury, cross contamination and/or growth of micro organisms in the food;
- **Physical hazards**, might include foreign body contamination associated with pests, damage and injury from shot or from the environment generally.
- **Chemical hazards**, could include contact with cleaning materials, fertilisers, pesticides or other chemicals;

The control of hazards which have been identified should then be carefully considered.

This section does not attempt to identify hazards and associated controls at all of the production steps identified in the flow diagrams at Annexes A and B but a possible blank pro-forma is given with together with examples from one stage of the process for small and large wild game each (at Annexes G and I).

When constructing a HACCP analysis it may be easiest to think of the processes in chronological order and to identify the hazards associated with each step, alternatively you may wish to think of the hazards and list the controls required at each stage to minimise that hazard (see examples)

The regulations require proprietors to decide which points are critical for ensuring food safety. In deciding which points are critical, the efficiency of controls which may be put in place by the final consumers should not be assumed. Points where significant contamination (of any sort) can be avoided or reduced should therefore be regarded as critical for example temperature control of the carcass will be critical in minimising the growth of micro organisms.

Having identified the critical points at each production step, suppliers of wild game must make certain that effective controls are in place at those steps such that:

- contamination (of any sort) is kept to a minimum;
- there is efficient cooling of the carcass after death to minimise the growth of micro organisms and prevent consequent greening of the carcass (obvious generalised decomposition warrants total rejection of the carcass);
- those carcasses or parts of the carcass with visible contamination or any faecal contamination are rejected (this must be considered when carcasses are checked by the competent person and at subsequent inspection);

- those carcasses or parts of the carcass which are affected by disease are rejected as above. Any queries regarding the fitness of the meat should be referred to the local Environmental Health Department.

Certain controls at critical points will require appropriated monitoring. For example it will be important to check the efficiency of arrangements to cool carcasses whilst they are being stored in a game larder, particularly if they cannot be collected for an extended period. If problems are revealed by monitoring, corrective action will be needed.

A review of the analysis of food hazards, the critical points and the control and monitoring procedures must be carried out periodically, whenever operations change or when there is a potential or actual breach of the intended food safety standards.

HACCP analysis for Wild Game

Last review date	
Business	
Process	
Persons involved	

Step in process	Hazard	Controls	Implementation / Monitoring

This HACCP analysis has been discussed with permanent staff and will be advised to part time staff and guns on each shoot day. All have been advised that hazards not included in the above analysis are to be reported to.....

HACCP analysis for Small Wild Game

EXAMPLE – two steps only

Last review date	dd/mm/yy
Business	XXX estate shoot
Process	Supply of game birds to wild game processing facility from formal driven shoot
Persons involved	Keeper 1, Keeper2, beaters, pickers up, guns

Step in process	Hazard	Controls	Implementation / Monitoring
<i>Guns produce dead game</i>	<i>Risk to human health from game of unsuitable/ unknown cause of death or game that is unfit for human consumption</i>	<i>Provenance of dead game and behaviour before death is checked by trained hunter. Trained hunter grades game and identifies and isolates suspect game. All carcasses, including those picked up after the drive must be checked by a Trained hunter before being added to carcasses already deemed suitable.</i>	<i>Gamekeeper in charge to ensure that a trained hunter is available for each shoot.</i>
<i>Transport of game</i>	<i>Damage or contamination of game carcasses from physical, microbiological or chemical hazards</i>	<i>Game cart is dedicated to purpose and cleaned from previous use. All carcasses to be checked on to game cart by a “trained hunter” or under their instruction. Damaged or suspect carcasses as declared by the trained hunter must be isolated. Carcasses should be hung with adequate air space between them. Carcasses should be delivered to a registered game larder or game processing facility as soon as possible (within 12 hours)</i>	<i>Gamekeeper in charge to ensure that a trained hunter is present to check and grade game before it is loaded. Keeper to monitor cleanliness of vehicle at least after each shoot day</i>

HACCP analysis for Large Wild Game EXAMPLE – one step, one hazard only

Last review date	dd/mm/yy
Business	Forest enterprise District X
Process	Gralloch and transport of culled deer
Persons involved	FE Ranger 1, FE Ranger 2, FE Ranger 3, Head Ranger 1

Step in process	Hazard	Controls	Implementation / Monitoring
Gralloch of culled deer	Risk to human health due to carcass contamination from physical, chemical or microbiological sources	<p>Carcass handling procedure as per course 4.65 'Preparation and Inspection of Carcasses'</p> <p>Ranger to wear disposable gloves and change between carcasses or if gloves damaged or contaminated.</p> <p>For small deer suspend carcass for bleeding immediately after dispatch and to aid the removal of green offal. Avoid subsequent contact with ground. Remove green offal as soon as possible, within 1 hour in winter, ½ hour in summer.</p> <p>Note any part of carcass contaminated by spillage from stomach and intestines, for later removal at larder.</p> <p>Do not drag large deer carcasses on forest floor if body cavity has been opened unless a drag bag is used.</p> <p>Maintain knives and saws in cleanest condition possible and clean/sterilise on return to larder.</p> <p>Always use a blood tray in the vehicle, keep tray clean.</p> <p>Do not carry other mammals/birds in the same tray as carcasses.</p> <p>Do not carry fuel, oils, chemicals, wooden boards, ropes or vehicle cleaning equipment in the carcass transport area.</p>	<p>All rangers to attend course 4.65 'Preparation and Inspection of Carcasses' prior to handling carcasses.</p> <p>All rangers to attend refresher course 4.65 every 5 years.</p> <p>All rangers to work to Forestry Commission Wild Venison Standard.</p> <p>Forest Enterprise Safety Standards(FESS FM2) check list every 6 months by Chief ranger and self assessment.</p> <p>Yearly check by the use of 'The Self Assessment Questionnaire' for rangers in Operational Guidance Booklet 5 (ops5)</p> <p>Spot checks by chief ranger on vehicles and their use.</p>

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Section 7

Training

7.1 Trained Person

Everyone who hunts wild game with a view to supplying GHEs must have sufficient knowledge of the pathology of wild game, and the production and handling of wild game and wild game meat after hunting, to undertake an initial examination of the game on the spot, unless they are part of a hunting team of which at least one “trained person” is a member. The “trained person”, having undertaken the initial examination, must make a declaration in the approved form.

A “trained person” whether a hunter, game-keeper or game manager must have knowledge of:

- the normal anatomy, physiology and behaviour of wild game;
- abnormal behaviour and pathological changes in wild game due to diseases, environmental contamination or other factors which may affect human health after consumption;
- the hygiene rules and proper techniques for handling, transportation, evisceration, etc. of wild game animals after killing; and
- legislation and administrative provisions on the animal and public health and hygiene conditions governing the placing on the market of wild game.

It is the responsibility of the GHE operator to satisfy himself that those supplying him with game are suitably trained. The industry (through the LANTRA Sector Skills Council) has drawn up a set of National Occupational Standards

(NOS) which have been approved by the Competent Authority (CA). The Industry and the CA have agreed that a Vocationally Related Qualification (VRQ) is the most appropriate and robust qualification to demonstrate that an individual has the necessary knowledge required. A VRQ meeting the NOS will be offered by Government accredited Awarding Bodies. Details of the NOS are shown in Section 7-?.

There are currently 2 Awarding Bodies offering the VRQ in Game Meat Hygiene:

- Lantra Awards
- The Royal Society for the Promotion of Health

The VRQ is not the only means for a 'trained person' to demonstrate that he has the necessary knowledge. Other qualifications or training may be acceptable to the CA but guidance should be sought by AGHE operators to ensure that they meet the minimum legislative requirement.

7.2 National Occupational Standards for the Trained Person

Unit CU50 Prepare deer for human consumption

Element CU50.1 Transport and store dead deer

Element CU50.2 Prepare and inspect dead deer

About this Unit

This unit describes your role in preparing dead deer for human consumption. It relates to the work activities that you undertake to prepare deer carcasses so they can legally enter the food chain. This unit is designed to support the provision of competent person status for all those who are engaged in the supply of venison, either in an employed or recreational capacity.

To achieve it you must show that you are able to:

- hygienically transport deer
- store deer so that it's condition is maintained
- inspect deer carcasses according to legal requirements
- prepare deer carcasses to be sold for human consumption

In this unit the codes of practice highlighted include those issued by the Deer Commission for Scotland.

Element CU50.1**Transport and store dead deer**

Performance Criteria

You must:

- 1 carry out work safely in line with health and safety requirements
- 2 carry out work hygienically
- 3 establish preparation and storage areas into an hygienic condition suitable for receiving deer carcasses
- 4 transport carcass in an hygienic manner to maintain its quality
- 5 transport and store deer according to legal requirements
- 6 clean tools, equipment and facilities after use

Knowledge and Understanding

You must know and understand:

- (a) **the principles of basic hygiene as it applies to the handling of deer carcasses in the field**
- (b) **how incorrect handling practices can damage game meat**
- (c) **proper techniques to be used to handle, transport and large game carcasses**
- (d) **the legal requirements that control the maintenance of cull records**
- (e) your responsibilities under the current food hygiene regulations
- (f) industry codes of practice controlling the transport and storage of dead deer
- (g) the health and safety requirements associated with the preparation of deer
- (h) the legal requirements controlling the disposal of waste

7 maintain accurate cull records	
8 dispose of waste from deer preparation in a safe manner according to legal requirements	

Element CU50.1 Transport and store dead deer

Scope

This element requires that you:

- A. maintain accurate **records** of:
 - (i) carcass details
 - (ii) culling details

Notes

Evidence from simulations is not acceptable for this element.

Element CU50.2 Prepare and inspect dead deer

Performance Criteria

You must:

- 1 carry out work safely in line with health and safety requirements
- 2 carry out work hygienically in line with food safety regulations
- 3 ensure tools and equipment are ready for use
- 4 bleed and gralloch carcass hygienically and efficiently
- 5 identify **status** of deer carcass
- 6 **dress** deer carcass ready for entering the food chain according to legal requirements
- 7 inspect carcass, organs and lymph sites for normality

Knowledge and Understanding

You must know and understand:

- (a) **the principles of basic hygiene as it applies to the handling of deer carcasses**
- (b) **how incorrect handling practices can damage game meat**
- (c) **how to inspect deer carcasses to establish if condition is acceptable to enter food chain, including smell and appearance of deer carcasses, organs and lymph sites**
- (d) **the quality requirements for game entering the food chain including permitted levels of flesh damage**
- (e) **your responsibilities under current food hygiene regulations**
- (f) the proper techniques used to bleed, gralloch and eviscerate deer carcasses
- (g) industry codes of practice controlling the preparation of deer carcasses
- (h) the legal requirements controlling the design and construction of game transport and larder facilities and the

	according to legal requirements	tools and equipment used in the preparation of game
8	take appropriate action when carcass abnormality is identified, according to legal requirements	(i) how to identify the reproductive status of a female deer carcass
9	clean and store tools and equipment after use	(j) the action to take if carcass abnormalities are identified
10	maintain accurate records according to legal requirements	(k) the principles of HACCP as they apply to the supply of game carcasses for human consumption
11	prepare individual carcass declarations	(l) the health safety and requirements associated with the preparation of deer
		(m) the legal requirements controlling record keeping, labelling and traceability for game meat entering the food chain
		(n) the individual declaration from the competent person to accompany each carcass to the game handling establishment

Element CU50.2**Prepare and inspect dead deer****Scope**

This element requires that you:

A. identify **status** in terms of:

- (i) sex
- (ii) weight
- (iii) reproductive state
- (iv) age class
- (v) condition

B. **dress** deer by removing:

- (i) head
- (ii) feet
- (iii) viscera
- (v) reproductive organs

Notes

Evidence from simulations is not acceptable for this element.

Unit Ga22 Control the production of game meat for human consumption

Element Ga22.1 Control the production of game meat for human consumption

About this Unit

This unit deals with the competence required by individuals who are involved in controlling the access of game meat into the human food chain. It has been developed so that it can be applied to any game meat shot as part of game shooting activities. This unit is aimed at those who work in game conservation on either a full or part time basis, and can be applied to any sporting estate.

To achieve it you must show that you are able to:

- establish procedures to ensure the correct handling of game meet
- maintain the facilities used for storing and preparing game
- supervise the hygienic preparation and storage of game meat

For you to fully understand the content of the unit, and the activities it describes, it is important that you are able to understand the terms used within the unit. The definitions below should help you with this.

Preparation - The process of dressing deer, rabbit and hare carcasses by removing head, feet, viscera and reproductive organs as appropriate

Element Ga22.1**Control the production of game meat for human consumption**

Performance Criteria

You must:

- 1 carry out work safely in line with health and safety requirements**
- 2 maintain facilities to support the hygienic handling of dead game**
- 3 establish procedures to ensure the hygienic handling of game meat**
- 4 supervise the storage and handling of game meat according to legal requirements**
- 5 inspect game carcasses to confirm suitability for entering the food chain**
- 6 organise the despatch of game carcasses into the food chain**
- 7 supervise the disposal of waste according to legal requirements**
- 8 maintain accurate records of game meat production**

Knowledge and Understanding

You must know and understand:

- (a) the legal requirements controlling the hygienic handling of game meat**
- (b) the transport and storage requirements for game meat**
- (c) how incorrect handling practices can damage game meat**
- (d) how to inspect game carcasses**
- (e) the quality requirements for game entering the food chain including permitted levels of flesh damage**
- (f) how to inspect game carcasses**
- (g) the processes used by game dealers to enter game meat onto the food chain**
- (h) the legal records which need to be maintained for game meat entering the food chain**
- (i) the legal requirements controlling the disposal of waste**

Element Ga22.1**Control the production of game meat for human consumption****Scope**

This element requires that you:

A. establish **procedures** to control hygiene for three of the following activities:

- (i) transportation
- (ii) storage
- (iii) inspection
- (iv) preparation

B. organise two of the following **facilities**:

- (i) transport
- (ii) storage areas
- (iii) preparation areas

C. **inspect** game carcasses to determine:

- (i) shot damage
- (ii) condition

Notes

Evidence from simulations is not acceptable for this element.

Section 8

Other Sources of Information

8.1 Other legislation

Relevant Hygiene Legislation

Food Safety Act 1990 and relevant codes of practice **TSO**
Animal By-products Regulations 2002

Other Relevant Game Legislation

Wildlife and Countryside Act 1981 TSO
Deer (Scotland) Act, 1996
Deer Act 1991
Deer (Close Seasons) (Scotland) Order 1984
Deer (Scotland) Act 1996
Game Act 1831
Game Act 1970
Game Laws (Amendment) Act 1960
Game Licences Act 1860
Game (Scotland) Acts 1772 and 1832
Ground Game Act 1880
Hares Act 1848
Hares Preservation Act 1892
Hares (Scotland) Act 1848
Wildlife and Countryside Act 1981
Wildlife and Countryside (Amendment) Act 1985

Other Relevant Legislation

Health and Safety at Work etc Act, 1974 TSO
COSHH (Control of Substances Hazardous to Health) Regulations 1988
Waste Management Regulations 1994
Animal Health Act 1981

8.2 Other useful Documents and sources of information

HACCP www.food.gov.uk/dept_health/archive/busguide/fdhbc.htm

Code of Practice guidelines

Deer Commission for Scotland

The documents are available at the website address indicated.

TSO The Stationery Office; www.thestationeryoffice.com

FSA Food Standards Agency; www.foodstandards.gov.uk

Identification Books

Title	Author	Publisher	ISBN
The Shell Easy Bird Guide	Rob Hume	Macmillan	0-333-65420-X
Collins Field Guide: Mammals of Britain and Europe	David MacDonald & Priscilla Barrett	Harper Collins Publishers	0-00-219779-0
The Wildflower Key	Francis Rose	Frederick Warne	0-73232-2419-6
Collins Pocket Guide: Wild Flowers of Britain and Northern Europe	Richard Fitter, Alastair Fitter & Marjorie Blamey	Harper Collins Publishers	0-00-220062-7
Grasses, Ferns, Mosses and Lichens of Great Britain and Ireland	Roger Philips	MacMillan	0-330-25959-8
Collins Pocket Guide: Insects of Britain and Western Europe	Michael Chinery	Harper Collins	0-00-219137-7
Collins Photo Guide to Lakes, Rivers, Streams and Ponds of Britain and North-West Europe	RSR Fitter and R Manuel	Harper Collins	0-00-219999-8

8.3 Useful Contacts

Contacts List						
BASC www.basc.org.uk	Marford Mill	Rossett	Wrexham		LL12 0HL	01244 573 000
The British Deer Society www.bds.org.uk	Burgate Manor		Fordingbridge		SP6 1EF	01425 655 434
The National Gamekeepers Association www.nationalgamekeepers.org.uk						
Country Land and Business Association www.cla.org.uk	16 Belgrave Square		London		SW1X 8PQ	020 7235 0511
Countryside Alliance www.countryside-alliance.co.uk	367 Kennington Road		London		SE11 4PT	020 7840 9200
The Deer Initiative Ltd www.thedeerinitiative.co.uk	P O Box 2196		Wrexham		LL14 6YH	0870 774 3677
English Nature www.english-nature.org.uk	Northminster House		Peterborough		PE1 1UA	01733 455 000
Forestry Commission www.forestry.gov.uk	Great Eastern House	Tenison Road	Cambridge		CB1 2DU	01223 314 546
The Game Conservancy Trust www.gct.org.uk	Burgate Manor		Fordingbridge		SP6 1EF	01425 652 381
The National Forest Company www.nationalforest.org	Enterprise Glade	Bath Lane, Moira	Swadlincote	Derbyshire	DE12 6BD	01283 551 211
The National Farmers Union www.nfu.org.uk	164 Shaftesbury Avenue		London		WC2H 8HL	020 7331 2720
The RSPCA www.rspca.org.uk	Wilberforce Way	Southwater	Horsham	West Sussex	RH13 7WN	0870 33 35999
The Union of Country Sports Workers www.ucsw.org	P O Box 43		Towcester	Northants	NN12 7ZB	01295 712 719
The Woodland Trust www.woodlandtrust.org.uk	Autumn Park	Dysart Road	Grantham	Lincs	NG31 6LL	01476 581 135
Food Standards Agency www.foodstandards.gov.uk	Aviation House	125 Kingsway	London		WC2B 6NH	020 7276 8000
DEFRA www.defra.gov.uk	Nobel House	17 Smith Square	London		SW1P 3JR	08459 335577
Deer Commission Scotland www.dcs.gov.uk	Knowsley	82 Fairfield Road	Inverness		IV3 5LH	01463 231751