

A GUIDE TO FOOD HYGIENE REGULATIONS FOR THOSE
SUPPLYING WILD GAME FOR HUMAN CONSUMPTION

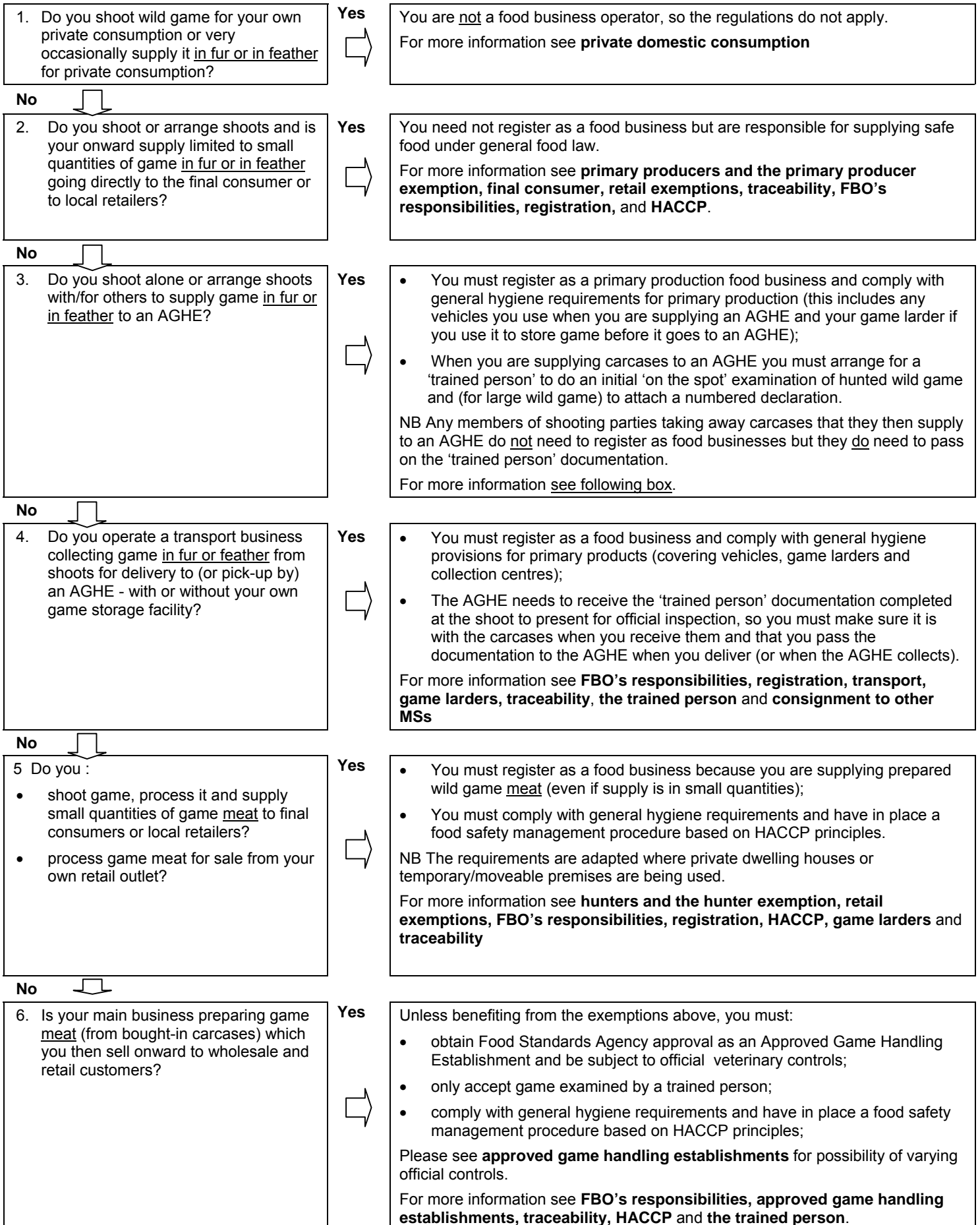
This Guide is for you if you shoot wild game and supply it either in-fur or in-feather or as small quantities of wild game meat. If you are shooting only for your own private consumption you are not affected by the EU food hygiene legislation. See the flow chart overleaf for a brief summary of the law.

- This Guide covers provisions in relevant parts of these regulations:
Regulation (EC) No 178/2002, which lays down the general principles and requirements of food law and procedures in matters of food safety, including establishing traceability of food, feed and food producing animals;
Regulation (EC) No 852/2004 also known as H1, which has general hygiene rules applying to all food businesses;
Regulation (EC) No 853/2004 also known as H2, which has additional hygiene rules applying to businesses producing food of animal origin. Section IV of Annex III of this regulation covers wild game supplied to and processed in approved game handling establishments (AGHEs).
- This Guide does not cover other legislation on wildlife management, firearms, game licensing, game dealing, disposal of waste etc.
- There is a separate Food Standards Agency ‘**Guide to the Food Hygiene and Other Regulations for the UK Meat Industry**’ for those who buy in wild game shot by others and produce meat from it. See <http://www.food.gov.uk/foodindustry/meat/draftguidehygienemeat>
- Linked to this Guide you will find the ‘Wild Game Guide Photo Annex’ on the Food Standards Agency web-site at: <http://www.food.gov.uk/multimedia/pdfs/wildgamephotos.pdf>

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1. WHAT THE REGULATIONS REQUIRE (A SUMMARY FLOW CHART)



2. SOME TYPICAL SITUATIONS

If you are not sure how the legislation might apply to you, you may want to start with this section on **some typical situations**, based on questions we are frequently asked. Please note that the examples relate only to your liabilities under the food hygiene regulations. You should ensure that you are aware of how other legislation affects your operation.

SITUATION A

Q: “I shoot game for my own consumption but very occasionally supply some to other people. If I mention in the village pub that I have had an unexpectedly good shooting day, I might be offered payment for surplus game by some of the customers. Under the regulations am I allowed to do this?”

A: The EU food hygiene regulations do not apply to you because:

- you are shooting for your own **private domestic consumption**;
- the situation you describe of very occasionally supplying others for private domestic consumption does not automatically mean that you are running a food business, even if you are sometimes offered payment.

SITUATION B

Q: “I run a pub-restaurant and buy in-fur/in-feather game from a hunter, which I process, cook and serve to customers. Am I allowed to do this?”

A: The EU food hygiene regulations allow you to buy small quantities of in-fur/in-feather game or game meat which may be served at your establishment. However:

- you may need to amend your FBO registration with your local authority;
- you will need to meet the **traceability** requirements of Regulation 178/2002 and comply with the relevant provisions of Regulation 852/2004;
- you are likely to require a separate processing area for plucking, skinning and eviscerating the carcasses.

SITUATION C

Q: “I have a game larder which I have adapted so I can also prepare game meat from carcasses I have shot. I sell both the in-fur/in-feather game and the game meat direct to final consumers and also to local butchers’ shops, pubs and restaurants. How do the EU regulations affect me? Does it make any difference if I also prepare meat from carcasses shot by other hunters?”

A: Parts of the new EU food hygiene regulations do apply to you, but you could benefit from certain exemptions:

- Members of a hunting party are entitled to prepare meat from carcasses shot by that hunting party for supply in small quantities direct to final consumers or to local retailers. This is known as the **hunter exemption**. Because prepared meat is being supplied onwards, premises used will have to be registered with the Local Authority under the **registration of food businesses** requirement. Premises must comply with relevant requirements for their structure and hygienic operation (in Regulation 852/2004). Requirements for **HACCP and managing food risk** and for **traceability** also apply.
- If you prepare game shot by people who are not part of your own hunting party for supply to final consumers or to retailers then, unless you are retailer yourself (see **retail exemptions**),

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you must become an **approved game handling establishment (AGHE)**. Please also see under that section the information on the proposed UK Pilot Project.

SITUATION D

Q: “My situation is just like the person in Situation C, except that I do not always have enough room in my game larder for my carcasses or the time to prepare them into meat, so I sometimes supply in-fur/in-feather carcasses to a non-retail game dealer for processing. How do the EU regulations affect that part of my business?”

- You are subject to the same requirements as outlined in the answer to Situation C. However any carcasses you supply to a non-retail game dealer who processes them into meat– i.e. to an **approved game handling establishment (AGHE)** - must have been examined by a **trained person** at the shoot, and any gralloched deer must be accompanied by a numbered declaration from the trained person. Please see **the trained person** and **specimen forms** for further information.

SITUATION E

Q: “My estate is planning to develop shooting as part of a diversification initiative. Currently all the game is distributed on the day between the guns, beaters, etc, with the surplus sold directly to the local pub-restaurant. Our plan is to increase the number of shooting days and sell more game. How do the EU regulations affect me and what options do I have?”

A: As a shooting estate, you have the **primary producer exemption** for in-skin and in-feather game if you only supply small quantities to the final consumer and local retailers. This exemption also covers your supply to the guns and the beaters. As you are already supplying onwards to at least one other food business (the local pub-restaurant), you are a food business operator (FBO) so you must comply with **traceability** requirements.

However, you say you are considering expansion, so...

- as long as you arrange for a **trained person** to be present on shooting days, then any surplus game you have could be supplied to an **approved game handling establishment (AGHE)**. As the Regulations require chilling to begin within a reasonable period of time after killing and to achieve a temperature of not more than 4°C for small wild game and 7°C for large wild game, active chilling may be necessary if you are to hold game pending collection/delivery. Please see the section on **game larders** for further information;
- you could make use of the **hunter exemption** for hunting party members to prepare small quantities of game meat from game shot on your estate. You would have to have suitable premises. Please see **Situation C** for further information.
- you could make use of **retail exemptions** to prepare oven-ready meat from game shot on the estate to sell through your own farm shop (whether in permanent or movable/temporary premises), or you could supply a stall at a farmers’ market on a marginal basis from your farm shop or you could start up internet/mail order sales. By contrast with the **hunter exemption**, it is permissible to employ people preparing meat as part of your retail businesses who are not members of hunting parties. There is no restriction on small quantities. However, if you would like the option of being able also to supply some of your prepared game meat onwards to other retailers, then this may only be as a marginal, localised and restricted activity. Please see the section on **retail exemptions** for further information. Because this part of the business takes you beyond primary production, both the premises you use to prepare game meat (and your retail premises, if different) would have to comply with the relevant structure and hygiene conditions of Regulation 852/2004. Please also see **Managing Food Risk**.

SITUATION F

Q: “I ran over and killed a deer, may I sell the carcass?”

A: No, only wild game which has been obtained by hunting may be placed on the market.

SITUATION G

Q: “We have an estate shop where we sell our own produce (eggs, honey, fruit & vegetables, etc). We also sell oven-ready wild game meat, prepared here from birds and deer shot on the estate. A local butcher now says he is interested in selling our oven-ready game and has also offered to make and sell venison sausages from our deer. If we start supplying the butcher like this, will we need to become an approved game handling establishment?”

A: You do not necessarily have to become an approved game handling establishment (AGHE), because your estate shop seems to put you in the category of a retail food business and you would qualify for **retail exemptions**. As a retailer yourself, you may supply other retailers with food of animal origin (the so-called **retail-to-retail exemption**). But this is limited on a marginal, localised and restricted basis. Supply has to satisfy all three criteria. In your case this would mean:

- for marginal: no more than 25% of your total food sales may be supplied onwards to local retailers as food of animal origin. (In your case this would apply to any eggs and honey you supply onwards as well as to the game meat);
- for localised: retailers situated in your own county, in immediately neighbouring counties or those situated no more than 30 miles/50 km from the boundary of your own county (whichever is the greater – but never beyond the UK except supply from Northern Ireland to the Republic of Ireland);
- for restricted: wild game meat supplied onwards in this way must have been initially examined at the shoot by a **trained person**;

NB. You may perhaps have heard from your butcher that there is a maximum weight per week of meat that butchers can supply onwards in this way (to distinguish a butcher from a cutting-plant). But this does not apply to the wild game meat *you are supplying to the butcher* you mention. To establish your 25% threshold you can calculate the amount of food you sell by value or by weight – it is up to you.

You asked if the local butcher could use your venison to make sausages for sale to the final consumer. He can indeed do this and he can also supply you and other local retailers with those sausages, within the terms of the **retail-to-retail exemption**.

In conclusion, it seems unlikely you will need to become an approved game handling establishment, so you would remain under Local Authority enforcement. However, your situation is a bit complex, so you should contact your Local Authority EHO for advice about meeting requirements for structural and operational hygiene, including HACCP, in your various premises and vehicles (game larder, estate shop, mobile premises, etc). Your EHO will also be able to give you advice about initiating and maintaining the chill chain and the most straightforward way to meet requirements for **registration of food businesses**.

3. DEFINITION OF WILD GAME

Regulation (EC) No 853/2004 Annex I defines wild game as:

- 'wild ungulates and lagomorphs, as well as other land mammals that are hunted for human consumption and are considered to be wild under the applicable law in the Member State concerned, including mammals living in enclosed territory under conditions of freedom similar to those of wild game; and

- wild birds that are hunted for human consumption'

- *'Wild ungulates' are hooved animals - mainly deer in the UK, but also wild boar, sheep and goats;*
- *'Lagomorphs' are rabbits and hares;*
- *'Other land mammals' are bears etc which are hunted in other Member States (but there are none in UK);*
- *'Wild birds' also includes birds that have been hatched/reared under controlled conditions before being introduced into the wild.*

[Please note that wild game must have been killed by hunting if it is to be supplied for human consumption.]

Q: "Would the deer in my park be classified as wild or farmed?"

A: Various factors should be considered when deciding whether deer should be classified as wild or farmed. The simple fact that deer are in an enclosure does not preclude them from being wild. There should be sufficient room in the enclosure to allow the deer to roam naturally, i.e., there should be sufficient space to allow male and female deer to keep apart from each other or come together according to the pattern of life of genuinely wild deer.

Another issue is whether there are sufficient natural foodstuffs for the herd to survive. However, the provision of supplementary food does not signify that the deer are not under conditions of freedom because this is common practice especially during winter, and indeed even non-enclosed deer take advantage of agricultural crops for additional sustenance. The provision of a water trough inside the enclosure does not indicate the deer are dependent on man because most deer species derive the majority of their water from food.

You should also consider what the intention is behind keeping the deer. Is it purely for aesthetic purposes, with the meat derived from an annual cull simply being a consequence of managing the size of the herd? Linked to this is whether deer culled from a herd are replaced with deer brought in from outside, or are numbers kept up through natural reproduction from animals within the herd?

Concluding whether deer are wild or farmed should only take place once all these issues have been given due thought and consideration and a decision should not simply be based upon the commercial or regulatory advantages that one descriptive label may have over the other.

4. PRIVATE DOMESTIC CONSUMPTION AND THE FINAL CONSUMER

Private domestic consumption is what the final consumer does. For wild game this would typically include:

- game which you shoot and prepare to eat yourself (i.e. not as part of a food business, so you are your own final consumer)
- when you, as the final consumer, are supplied with game and (perhaps after storing it) you prepare it for your own consumption. You might have got the game in-fur or in-feather or as oven-ready carcasses or game meat. Whether you bought it or were given it, as final consumer you are not going to supply it onwards to anyone else as part of a food business. Those who attend shoots on the day as onlookers (rather than as participants of any type) are final consumers if they are given game for their own consumption.

The EU food hygiene regulations allow for private domestic consumption to include the occasional supply to others of food you have prepared at home. To explain where this ends and running a food business starts, the regulations speak of “undertakings, the concept of which implies a certain continuity of activities and a certain degree of organisation.”

5. PRIMARY PRODUCERS AND THE PRIMARY PRODUCER EXEMPTION

The EU food hygiene regulations regard shooting wild game - “hunting” - for human consumption as a primary production activity. So an individual who shoots game alone, a hunting party and an estate which organises shooting are all primary producers.

Primary products in the wild game sector are the products of hunting i.e., in-fur and in-feather game that has undergone no more than any necessary preparation that is part of normal hunting practice. This does not have to be done “in the field”, but can be done in **game larders**.

PRIMARY PRODUCERS SUPPLYING AGHEs

Any primary producer supplying an **approved game handling establishment (AGHE)** must:

- be registered with the Local Authority under the **registration of food businesses** requirement;
- ensure a **trained person** is present and completes relevant documentation;
- comply with the **food business operator’s responsibilities** (including both the general hygiene provisions for primary production in Regulation 852/2004 and the specific provisions for the initial handling of large/small wild game in Regulation 853/2004 when it is subsequently supplied to an AGHE);
- meet the **traceability** requirements of Regulation 178/2002.

NB: When an estate acting as a primary producer supplies an AGHE, the above requirements apply to the estate, not to each individual member of the shooting party.

PRIMARY PRODUCER EXEMPTION

When primary producers are not supplying AGHEs, there is an exemption from the above rules when supply is in small quantities. However, this is only when in-fur/in-feather carcasses are supplied direct to the final consumer and/or to local retailers directly supplying the final consumer.

In the UK these terms are currently being interpreted as follows:

- Small quantities are up to 10,000 small wild game per year or 300 large wild game per year. *NB This is under review. It is likely the figures will be removed completely and small quantities of wild game primary products will be seen as self-defining, as demand for in-fur/in-feather carcasses from final consumers and local retailers is limited.*
- Local is within the supplying establishment’s own county plus the greater of either the neighbouring county or counties or 50 km/30 miles from the boundary of the supplying establishment’s county.
- Direct supply to the **final consumer** is not restricted by what is local. An individual or an estate can supply final consumers who order from them via the internet/mail order as well as those who collect themselves.

6. HUNTERS AND THE HUNTER EXEMPTION

For the purposes of this food hygiene legislation, hunters are people who shoot alone or are active members of a hunting party (which would include non-shooting gamekeepers, ghillies, beaters and pickers-up, but not mere spectators).

THE HUNTER EXEMPTION

This exemption recognises the close relationship between the producer and the consumer. It goes beyond the **primary producer exemption** and allows you to supply wild game meat. You can benefit from the hunter exemption if you shoot alone or if you take an active part in a hunting party.

Members of hunting parties and individual hunters are exempt from:

- having to develop their premises into an **approved game handling establishment (AGHE)**. All game must have been shot by hunting party members (it cannot be sourced from others) and can be prepared into meat by any one (or more) of the party. The restrictions on small quantities being supplied either direct to the final consumer or to local retailers are as for the **primary producer exemption** (with 'small quantities' being under review).

It is the premises where you prepare meat that have to be local to the retailers you plan to supply and not the place(s) where you shoot. So you can shoot on other people's estates and then bring the game back to your own premises.

The hunter exemption does NOT exempt you from:

- being a food business operator;
- **registration of food businesses, traceability, FBOs' responsibilities, HACCP**, maintaining the cold chain and the probable need to provide a chiller (see **game larders**, including temperature controls);
- requirements for hygienic **transport** including maintaining the cold chain (both for the in-fur/in-feather game you bring from the shooting area and for delivery of meat you make to final consumers/retailers).

The structural and operational hygiene requirements for the premises you use cover both the way you store primary products (in-fur and in-feather game) and the way you prepare food from them. If you are using a private dwelling house or temporary/movable premises, then some of the general requirements are adapted.

Important note about estates:

- Where an estate organises shooting, only those who play an active part at the shoot are entitled to the hunter exemption for preparing game meat. Anyone who is simply an onlooker would be excluded but non-shooting gamekeepers, stalkers/ghillies or those responsible for gundogs, as beaters, for picking up, etc would be included as taking an active part. So any of these people could be responsible for preparing game meat from carcasses back at the designated premises because they were members of the hunting party.
- If an estate wishes to use its facilities to prepare game meat from game shot or purchased from elsewhere then it must become an **approved game handling establishment (AGHE)**. Please also see the note on the proposed UK Pilot Project on varying veterinary controls at certain AGHEs.

7. RETAIL EXEMPTIONS

The requirements of Regulation 853/2004 do not apply to retail unless expressly indicated to the contrary, but they do apply when retailers supply other retailers outside certain limits. Food businesses qualifying for retail exemptions do not have to become **approved game handling establishments**. However, the requirements of Regulation 852/2004 do still apply.

RETAIL EXEMPTION

Anyone operating a retail outlet can, subject to other legislation governing food businesses, directly supply the **final consumer** with both in-fur/in-feather game and wild game meat prepared from it, whether shot by the retailer, obtained from an **AGHE**, obtained from estates or from individuals operating under the **primary producer exemption** or **hunter exemption**.

Some examples of those able to claim the retail exemption in the wild game sector:

- butcher's shops that prepare meat for sale from in-fur/in-feather game supplied by local individuals and estates;
- estates that operate stalls at farmers' markets or have estate shops and/or internet/mail order businesses to sell meat they have prepared from game shot on the estate.

Retail premises must comply with **FBO responsibilities**, **traceability** and **HACCP**.

RETAIL-TO-RETAIL EXEMPTION

The EU food hygiene regulations allow the limited supply of food of animal origin by one retailer to another. However, this can only be when supply is marginal, localised and restricted. It is important to realise that all three criteria must apply. For wild game and wild game meat, this is being interpreted in the UK as follows:

- Marginal – other retailers can be supplied with food of animal origin comprising up to a quarter of the business in terms of food. So an estate with its own retail outlet can supply wild game and wild game meat to other retailers such as butchers' shops and restaurants to a maximum of a quarter of its total food business;
- Localised – the retailer supplying other retailers within his/her own county plus the greater of either the neighbouring county (or counties) or 50 km/30 miles from the boundary of the retailer's county;
- Restricted – in terms of the game having had an initial examination by a **trained person**

NB Any estate with its own retail outlet which is likely at any time to supply some of its game or game meat onwards to other local retailers should arrange to have a Trained Person at all estate shoots. This is the best way to avoid inadvertently supplying onwards to another retailer carcasses that have not been examined by a trained person.

8. TRAINED PERSON

Management of food risk in the wild game industry begins with the individual hunter. He/she should always be on the lookout for abnormal behaviour before killing, the scope for environmental contamination as well as any abnormalities found after killing.

The trained person has sufficient knowledge and skill to identify abnormal characteristics that may indicate that the meat presents a health risk.

- Where there is a requirement for a **trained person** to be present, it is still the responsibility of individual hunters to report abnormal behaviour before killing or suspected environmental contamination to the trained person;
- Where individual hunters are supplying direct to local retailers or to final consumers under the **primary producer exemption** or the **hunter exemption**, if they are not able to draw on the specific expertise of a trained person, they should be particularly vigilant;
- Where wild game carcasses are being supplied to **approved game handling establishments (AGHEs)** or where certain **retail exemptions** are being claimed there is a specific requirement for a trained person.
- If the trained person is unexpectedly unavailable, carcasses can still be sent to the AGHE but, in the case of large wild game, certain viscera that a trained person would remove must accompany it (see below for details).

DOCUMENTATION

Large game - a numbered declaration must be attached by the trained person to each body, stating that following an examination the animal has been found to be free of any abnormal characteristics, abnormal behaviour or environmental contamination. If there is evidence of abnormalities, etc, but the carcass is still being submitted to the AGHE, abnormalities should be indicated by the trained person. This can be achieved by using the declaration form or tag to record this information but by striking through the declaration statement itself. In all cases the date, time and place of killing should be indicated. See **Specimen Forms**.

Small game – no declaration is required but any abnormal characteristics, abnormal behaviour or environmental contamination must be reported to the competent authority (usually the OV at the AGHE). This information may be attached as a label to the trays or cartons in which the small wild game is sent to the AGHE. See **Specimen Forms**.

LARGE WILD GAME VISCERA

Large game must be delivered as soon as possible after the initial examination accompanied by appropriate parts identified as belonging to a given animal.

Accompanying viscera (feral wild boar) – as a species susceptible to Trichinosis, the head (except tusks) and diaphragm must accompany the body, even if a trained person is submitting the carcass. The official veterinarian will carry out Trichinella testing.

Accompanying viscera (deer) with a trained person's declaration - the body need not be accompanied by the head and viscera.

Accompanying viscera (deer) without a trained person's declaration (in the event that the trained person is unexpectedly unavailable) - the head (except for antlers and horns) and the heart, lungs and liver, but not the stomach and intestines, must accompany the body.

Q1: “What exactly is a ‘trained person’?”

A: A ‘trained person’ is someone who has sufficient knowledge of the pathology of wild game, and of the production and handling of wild game meat after hunting, to undertake an initial examination of wild game on the spot. Trained persons need to be able to demonstrate to **approved game handling establishment (AGHE)** operators and enforcement officers that they have the knowledge and skill to carry out the examination required. Operators of AGHEs should only accept game which has been examined by a person who can provide evidence that they have undergone training provided to the satisfaction of the FSA or who are known to the operator as having the required knowledge.

Q2: “I am already an experienced shooter, so surely I have all the knowledge required?”

A: If you are an experienced shooter, then you will have developed much of the knowledge you need in the field from the observations you have made. You will know how to recognise game species, you will know what natural behaviour is and you will know when game is not behaving normally. You may also have an understanding of hygienic practice. It is however unlikely that you will know about the requirements for hygiene as outlined in Regulation 853/2004.

Q3: “What qualifications would demonstrate that I have undergone training to the satisfaction of the FSA?”

A: To get the knowledge you need for the requirements of Regulation 853/2004 you have a range of training options to select from:

Industry-based training and assessment

If you are an experienced gamekeeper and/or a member of the National Gamekeepers’ Organisation (NGO) with experience then you can attend one of the courses being run by the NGO. These courses will introduce you to the requirements of Regulation 853/2004 and will provide you with practical solutions to help meet the needs of the new legislation. At the end of the training you will undergo an end-of-course assessment and, providing you achieve the required mark, you will be issued with an NGO certificate to prove your competence.

If you are based in Scotland you should contact the Scottish Gamekeepers Association or the British Association for Shooting and Conservation.

Vocationally Related Qualification (VRQ) Wild Game Meat Hygiene training and assessment

This newly developed, nationally recognised qualification has been developed by Lantra (the Sector Skills Council) to support the needs of the new legislation. It is currently being offered via a number of different training organisations around the UK including BASC and many land-based training providers and agricultural colleges. The training offered by these organisations introduces you to the needs of the new legislation and prepares you for your VRQ assessment. The assessment is based on a multiple-choice question paper. It is modular assessment and leads to a certificate in Wild Game Meat Hygiene endorsed as large game, small game or both, according to the papers taken. Certification is offered via one of two national awarding bodies, Lantra Awards or the Royal Society for the Promotion of Health (RSPH).

Deer Management training and assessment

Those who wish to start deer-stalking are likely to undertake the DSC Level 1 Certificate. From December 2005 the requirements of Regulation 853/2004 became an integral part of the DSC Level 1, so undertaking DSC Level 1 training and achieving the DSC Level 1 certificate from that date will provide proof that you have the knowledge required by the legislation for large wild game.

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Other relevant professional training

Operators of AGHEs may also assume that doctors, veterinary surgeons, environmental health practitioners, meat inspectors and others who possess qualifications in pathology or meat hygiene have the necessary knowledge.

Q4: “Does every shoot need a trained person?”

A: Not all game entering the human food chain has to be inspected by a trained person.

A trained person is required when:

- game goes (either directly or via a **game larder**/collection centre/independent **transport operator**) to **an approved game handling establishment (AGHE)**;
- certain **retail exemptions** are being used to prepare game meat.

The trained person can take part in the shoot or can be a gamekeeper or game manager who is in the immediate vicinity of the shoot. What is important is that he has the required training.

A trained person is not required when:

- the **primary producer’s exemption** is being used;
- the **hunter’s exemption** is being used.

Q5: “Can deer be sent to an approved game handling establishment (AGHE) without a trained person’s declaration attached?”

A: If a deer is shot and a trained person is unable to do the examination, it can only be sent to an AGHE in exceptional circumstances. These may be that the trained person was unavailable to attend due to something unforeseen, such as an accident. In such cases the head and viscera (except for the stomach and intestines) must be sent with the body (suitably labelled if already removed) to the operator of the approved game handling establishment (AGHE), so that a full post-mortem inspection can be carried out by the official veterinarian.

The Food Standards Agency recommends that all hunters undertake training.

For more information on training contact Lantra (www.lantra.co.uk)
Lantra House, Stoneleigh Park, Nr Coventry, Warwickshire CV8 2LG
Tel 024 7669 6996, Fax 024 7669 6732

9. SPECIMEN FORMS

A. SUGGESTED FORMAT FOR LARGE WILD GAME DECLARATION

FRONT

LARGE WILD GAME DECLARATION			
Tag Number:	Species:	ROE	FALLOW RED
Date/Time of Kill:/.....		MUNTJAC	SIKA CHINESE
Location/Estate:.....		OTHER.....	
Sex: M F	Weight:	(KGs)	

BACK

I declare in accordance with EU Regulation 853/2004 that no abnormal behaviour was observed before killing and there is no indication of environmental contamination. I have inspected the head, pluck and viscera without observing abnormalities*.	
Notes:.....	
Trained person qualification:.....	Contact details
Name:.....
Signature:.....

**The Trained Person should check for 'EAT NOT' ear tags - indicating Large Animal Immobilon has been administered. If these are present, the entire carcass is unfit for human consumption and should not be submitted. Further information is available on the RCVS web-site at <http://www.rcvs.org.uk>*

SMALL WILD GAME

B. SUGGESTED FORMAT FOR SUBMITTING INFORMATION ON SMALL WILD GAME

SMALL WILD GAME INFORMATION	
Date/Time of Kill:/.....	Location/Estate:.....
Number in batch:.....	Species: Pheasant Partridge Pigeon Hare Other.....
Observations:.....	
.....	
Trained person qualification:.....	Contact details
Name:.....
Signature:.....

10. SUMMARY OF FOOD BUSINESS OPERATOR'S (FBO'S) RESPONSIBILITIES

See also **registration, transport, game larders, traceability, HACCP and AGHEs.**

PRIMARY PRODUCERS PLACING IN-FUR/IN-FEATHER GAME ON THE MARKET VIA A MIDDLEMAN

Estates selling game to a middleman must be confident it will be transported to an AGHE as soon as possible. If the middleman does not consign it to an AGHE and instead sells the game onwards direct to a retailer (in the UK or abroad) then an offence will occur, making the estate, middleman and buyer open to prosecution.

PRIMARY PRODUCERS AND THOSE TRANSPORTING AND STORING PRIMARY PRODUCTS

Primary producers (unless supplying onwards only under exemptions) and those transporting and storing wild game in fur or feather are required to register the business, meet the traceability requirements of Regulation 178/2002 and comply with Regulation 852/2004 Annex I and the relevant provisions of Regulation 853/2004 by:

- protecting primary products against contamination by keeping facilities clean by using potable or clean water and, where necessary, disinfecting them (including equipment, crates and vehicles);
- preventing as far as possible pests, animals, waste and hazardous substances causing contamination; reporting suspected outbreaks of contagious disease to the appropriate authority and ensuring staff handling foodstuffs undergo training on health risks;
- complying with legislation relating to the control of hazards, and holding appropriate records on the nature and origin of feed, use of veterinary medicines, occurrence of disease, and any analyses and checks carried out;
- ensuring examinations by a trained person are carried out (with documentation passed on) and carcasses are delivered as soon as possible.

OPERATORS USING TEMPORARY OR MOVEABLE PREMISES OR PRIVATE DWELLING HOUSES TO PRODUCE WILD GAME MEAT (INCLUDES PLUCKING/SKINNING)

Food business operators (such as those claiming the hunter exemption or certain retail exemptions) plucking or skinning carcasses and/or producing wild game meat in moveable and/or temporary premises or in private dwelling houses where it is regularly prepared for placing on the market are required to register the business, meet the traceability requirements of Regulation 178/2002, have in place a food safety management system based on HACCP principles and comply with Regulation 852/2004 Annex II, Chapter III for the provision and maintenance of:

- appropriate facilities to maintain personal hygiene; cleaning and where appropriate, disinfection of food contact surfaces, working utensils and equipment; an adequate supply of potable water; adequate storage and disposal of waste; suitable facilities for maintaining food temperature conditions and monitoring them; placing of foodstuffs to avoid the risk of contamination (including from animals and pests) as far as is reasonably practicable.

OPERATORS USING PERMANENT PREMISES TO PRODUCE WILD GAME MEAT (INCLUDES PLUCKING/SKINNING)

Food business operators (including those claiming the hunter exemption or retail exemption) plucking or skinning carcasses and/or producing wild game meat in permanent premises must *register the business (but see 'NB' below), meet the traceability requirements of Regulation 178/2002, have in place a food safety management system based on HACCP principles and comply with Regulation 852/2004 Annex II for:

- construction, layout, drainage, lighting, ventilation, maintenance, cleaning and where appropriate, disinfection of food premises and rooms where food is handled and stored, also temperature controls and pest control (Chapter I);
- provision, maintenance, cleaning and where appropriate, disinfection of surfaces, equipment and working utensils (and their storage) and facilities (where necessary) for washing food (Chapter II);
- transport (Chapter IV); equipment (Chapter V); food waste (Chapter VI) and water supply (Chapter VII);
- personal hygiene (Chapter VIII);
- provisions applicable to foodstuffs (Chapter IX)
- provisions applicable to the wrapping and packaging of foodstuffs (Chapter X);
- heat treatment (Chapter XI); and training (Chapter XII).

NB *Unless qualifying for hunter or retail exemptions, FBOs must obtain approval from the FSA as an AGHE.

An informal **operator's checklist** may be found overleaf.

OPERATORS TRANSPORTING GAME MEAT (INCLUDING WHOLE CARCASSES THAT ARE SKINNED/PLUCKED)

Food business operators transporting wild game meat and skinned/plucked carcasses must register the business, meet the traceability requirements of Regulation 178/2002, have in place a food safety management system based on HACCP principles and comply with Regulation 852/2004 Annex II for:

- transport (Chapter IV);
- personal hygiene (Chapter VIII);
- provisions applicable to foodstuffs (Chapter IX)
- provisions for wrapping and packaging of foodstuffs (Chapter X); and
- training (Chapter XII).

OPERATOR'S CHECKLIST

An operator wishing to pluck/skin/cut up wild game in permanent premises may find the following informal list of questions a useful tool in a preliminary self-assessment as to whether premises and procedures comply with structural and operational requirements.

Are your premises and procedures likely to comply? Can you answer "Yes" to all these questions?

- Are the walls, floors, doors, ceilings and other surfaces and equipment in sound condition and easy to clean?
- Is there sufficient space for hygienic working?
- Does the layout allow 'clean' and 'dirty' processes to be kept separate?
- Are there adequate facilities and space to allow post-mortem inspection by MHS staff? *
- Are all rooms free from rust and condensation and rodent- and insect-proof?
- Is there sufficient chiller space to store unprocessed and processed game hygienically and separately?
- Are flush lavatories available that do not open directly into rooms where game is handled?
- Are there enough washbasins with hot and cold running water?
- Is there sufficient ventilation and lighting?
- Are the floors of all processing rooms suitably drained, with waste water from wash basins and knife sterilizers ducted so that it does not flow across floors?
- Are there adequate staff changing facilities?
- Is storage for cleaning chemicals, disinfectants and cleaning equipment available and have you made sure this is in non-food rooms?
- Is the water supply potable?
- Are there closed containers for the storage of animal by-products and adequate provision for their disposal?
- Have you identified the food hazards you need to control and put in place HACCP-based procedures?
- Do you record the origin of all the game you receive? **
- Do you have a system to check that game you receive has been examined by a trained person? ***

*Only applies to premises seeking approval as an AGHE

**Applies to premises seeking approval as an AGHE and to all retailers

*** Applies to premises seeking approval as AGHEs and to those retailers who wish to claim the **retail-to-retail exemption**.

11. TRANSPORT (INCLUDING TEMPERATURE CONTROLS)

Food safety management starts straight after killing, including when the game is first picked up and moved. While dogs are used in the initial picking up of game birds and ponies may be used to transport shot deer, the rules set down below are about preventing, as far as possible, avoidable contamination and deterioration.

You should:

- take care to prevent contamination from animals and pests when game is being taken away from the shoot;
- keep clean any vehicles used, and, where necessary after cleaning, disinfect them in an appropriate manner;
- take account of the requirement for chilling to start within a reasonable period of time after killing, achieving a temperature of throughout the meat of 7°C for large wild game and 4°C for small wild game;
- ensure the cold chain is maintained;
- arrange for game to be transported to a handling establishment (or a suitably cool game larder) as soon as possible after killing;
- avoid heaping of game in any vehicles you use.

The regulation provides for: “where climatic conditions so permit, active chilling is not necessary.” In the UK, except for the very coldest times of the year and where storage and delivery times are short, active chilling in the game larder, and the use of refrigerated vehicles to transport game from the larder to the approved game handling establishment, will be necessary to manage food risks. Active chilling should begin in the game larder if some time is likely to elapse before shot game reaches the game-handling establishment.

Important note:

Large wild game must not be frozen before skinning. So transport operators should check that game is chilled (and not frozen) when collected from the primary producer and when delivered to the **approved game handling establishment (AGHE)**.

12. GAME LARDERS (INCLUDING TEMPERATURE CONTROLS)

The EU food hygiene regulations do not use the term “game larders”, but traditional activities at UK game (and deer) larders are covered by the regulations.

If you are operating a game larder of any sort, you should:

- make sure the larder has sufficient capacity to cater hygienically for your maximum production
- make sure game is protected against contamination, including from animals and pests;
- keep the larder clean and, where necessary after cleaning, disinfect it in an appropriate manner;
- use clean or potable water to prevent contamination;
- prevent the introduction and spread of contagious diseases transmissible to humans through food and report the suspicion of such diseases to the competent authority;
- ensure people handling game and game meat are in good health and undergo training in health risks;
- store and handle waste and hazardous substances so as to prevent contamination;
- ensure the cold chain is maintained.

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Even if you are exempt from Regulation 852/2004 (by supplying game for **private domestic consumption** or under the **primary producer's exemption**) you will significantly reduce food risk if you follow the above requirements. This will also indicate "due diligence" within the meaning of the Food Safety Act 1990.

USE OF GAME LARDERS

Game larders are generally used for storage of in-fur and in-feather game. This is a primary production activity.

If you want to use your game larder simply for one or both of the following:

- any necessary carcase preparation that is part of normal hunting practice (because it is often preferable to do this at the game larder rather than in the field);
- storage of in-fur or in-feather game...

...then the EU regulations cover this as part of "storage and handling of primary products at the place of production" and "facilities used in connection with primary production".

Remember that where **approved game handling establishments (AGHEs)** are being supplied and initial evisceration and removal of head and lower legs, etc of deer is carried out at the game larder rather than in the field, the trained person needs to be present at the game larder. This also applies in the retail-to-retail exemption (see **retail exemptions**).

If you plan also to do one or more of the following in your game larder:

- plucking/skinning;
- further preparation of game meat...

... these processes go beyond primary production. The EU food hygiene regulations require these processes to be carried out in **approved game handling establishments (AGHEs)** unless:

- the person doing the plucking/skinning and further preparation was a member of the hunting party (see **hunter exemption**);
- the operator of the game larder qualifies for **retail exemptions**.

TEMPERATURE CONTROLS

Food business operators (FBOs) are responsible for the safety of the food they supply. Chilling is important in controlling food safety risks associated with meat. For this reason wild game must be **cooled to no more than 7°C for large wild game and 4°C for small wild game within a reasonable time after killing**.

To fulfil their legal requirements, shoots operating larders should make sure that game is actively chilled unless game reaches an approved game handling establishment (AGHE) or other premises with active chilling within a reasonable time after killing. Climatic conditions may sometimes permit the game to remain longer at the place of primary production without active chilling. If transportation from the place of primary production to the AGHE is to be prolonged, refrigerated **transport** will be required.

The EU food hygiene regulation provides for "where climatic conditions so permit, active chilling is not necessary." There will be some occasions in the UK when active chilling may not be necessary to reduce the temperature of shot game. But unless you can be sure you will only shoot game under such conditions you should install an efficient chiller in your game larder to enable you to control your food safety risks.

September draft

- Chillers should be of an appropriate size, structure and layout in line with the operational requirements of the business. Please consult your local Environmental Health Officer before commissioning the installation of a chiller.
- Do not overfill your chiller as this will significantly reduce its efficiency and effectiveness. This has the affect of prolonging the time it takes to chill carcasses placed inside it to appropriate temperatures (4°C for small wild game and 7°C for large wild game).
- Do not keep in-skin and skinned carcasses in close proximity inside the chiller. You should ensure carcasses are effectively separated to avoid contamination even if skinned carcasses are wrapped in protective food safe material.

Q: “My estate organises shooting days. A small amount of the shot game is distributed among the shooting party whilst the rest is kept by the estate. The carcasses are taken down to the game larder through the course of the day. We tend to deliver the carcasses to the local AGHE at the end of the day. Do I necessarily need a chiller?”

A: It is highly recommended that you install a chiller because several hours could pass between the first bird being shot and the final delivery to the local AGHE. The carcasses could potentially deteriorate quite significantly during this time.

The best way to ensure that shot game remains in a good condition is to place the carcasses in a chiller as soon as possible. Avoid overfilling the chiller and heaping carcasses.

FREEZING

Unskinned large wild game must not be frozen at anytime. In-fur and in-feather small wild game may be frozen prior to despatch to AGHEs.

13. REGISTRATION OF FOOD BUSINESSES

Q: “What is registration and why is it necessary?”

A: To protect public health, competent authorities need to be able to identify those who are operating a food business, the address where the business is located and the activities that are carried out. To avoid creating new administrative burdens, existing forms of registration may be used to meet the requirement.

Q: “Does everyone involved in shooting and supplying game have to be registered as a food business?”

A: Not necessarily.

You have to be registered if:

- you have a shooting/stalking estate where at least some of the game shot there goes to an AGHE (even this is indirectly via a transport operator);
- you are an individual hunter operating an in-fur/in-feather game larder where at least some of the game goes to an AGHE;
- you are taking advantage of the hunter exemption to produce prepared game meat (i.e. wild game that has been skinned or plucked) from the game you either shot as an individual hunter or was shot by the hunting party of which you were an active member).
- you are operating any sort of collection centre for in-fur/in-feather game;
- you are operating a business transporting in-fur/in-feather game from where it is shot to one or more AGHEs;

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NB In addition, any business buying game for onward sale (with or without processing it into wild game meat) also has to be registered as a food business, unless they are required to be approved instead.

You do not have to be registered if:

- you have a shooting/stalking estate (with or without a game larder) where all the in-fur/in-feather game produced is either for private domestic consumption or comes under the exemption for supply of small quantities of in fur/in feather game direct to the final consumer or to local retailers.

It is unlikely that your Local Authority will require registration if:

- you shoot recreationally on other people's land and have no game larder of your own.

However, you may sometimes shoot more than you can consume or supply onwards to final consumers or local retailers on the day. As long as the journey is short enough to prevent carcase deterioration and the vehicle is suitably clean and free from sources of contamination from pests, animals, etc. and that the carcase has been examined by a trained hunter then direct delivery to the AGHE by the individual recreational shooter is a sensible option. If you are able to show that this is only an occasional occurrence then it is unlikely your Local Authority would want to register you or your vehicle formally. Ensuring that your vehicle is kept clean on shooting days, free from contamination and, where necessary, disinfected, will demonstrate 'due diligence' under the Food Safety Act 1990.

Q: "What establishments have to be approved by the Food Standards Agency?"

A: If your main business is preparing game meat from bought-in carcasses which you then sell onwards to wholesale customers and retail outlets (but your own main business is not retail), then your establishment needs to be approved by the Food Standards Agency. It will then become an AGHE, subject to official controls carried out by the Meat Hygiene Service in Great Britain and DARD in Northern Ireland.

Q: "Our estate includes moorland where we have always grazed sheep and shot grouse. We do not shoot any other game. We used to distribute all the grouse to the guns on the day but we have just bought a chiller so we can supply the grouse in-feather to an AGHE. Does our estate now need to be registered as a food business?"

A: Yes, but you may already be meeting the registration requirement through being on a single farm payment list or having a holding number.

Q: "My business involves collecting game from estates and delivering it to AGHEs. Does it need to be registered?"

A: Yes, you need to register any collection centre you operate and you also need to inform the LA of the address where you keep your vehicles when they are not in use.

Q: "I shoot for pleasure on other people's land, but supply some in-fur/in-feather game to an AGHE, delivering it in my 4x4. Do I need to register?"

A: Because you are only shooting recreationally on other people's land, unless you are using your private vehicle to deliver in fur/feather wild game on a frequent basis to the AGHE, it is unlikely that your LA would require you to be registered. In the event of a food incident, the LA would be able to trace you from the records the AGHE operator is required to keep identifying any person who has supplied the AGHE with game. Please contact your LA if you require further information.

Q: “I shoot for my own domestic consumption but I also supply small quantities of game to local pubs, hotels and restaurants. Do I need to register?”

A: Not if you only supply these local pubs and other catering establishments with in-fur or in-feather game. If you pluck, skin or further process any game for supply to the final consumer or to local retailers, then you will need to register the premises where you do this, even if it is your house.

Q: “I have a game dealer’s licence. Do I need to register as well?”

A: Yes, game dealer’s licences are issued for different purposes.

Q: “Why do I have to register but ‘Stan with the van’ and ‘Fred with the shed’ say they don’t?”

A: That depends on the exact nature of Stan’s and Fred’s activities, but any suspicion of illegal operation should be reported to the local authority environmental health department for investigation. **Anyone supplying game to, or purchasing game from, an unregistered collection centre or wild game transporter, is likely to have committed an offence under the regulations.**

14. TRACEABILITY

Traceability is in essence about identifying suppliers and customers. Regulation 178/2002 applies to all food business operators including primary producers, even those that benefit from exemptions, and covers the whole food and feed chain including game chicks and their feed. The Regulation:

- includes food traceability requirements and it applies to ALL food business operators (FBOs), even those who benefit from other exemptions;
- uses the principle of “one step back and one step forward” so that food can be traced along the supply chain;

FBOs are required to have in place systems and procedures that allow for traceability information to be made available to competent authorities on demand. Copies of invoices and your game book (or similar) may be sufficient.

The key information that needs to be recorded is the name and address of the supplier/customer, the date and the nature of the products. Final consumers (such as beaters supplied with birds on shooting days or people buying items from your estate shop or farmers’ market stall) do not have to be individually identified. However, it may be useful to record how much game you supply direct to final consumers.

15. MANAGING FOOD RISK

All Food Business Operators are responsible for making sure that, as far as possible, the food produced by their business is safe to eat. Those involved in the processing of game (as opposed to those who only ever supply onwards in-fur/in-feather game) have to put in place food safety management procedures based on HACCP principles.

To produce safe food for consumers, all the important safety hazards that are associated with the production of food need to be prevented, eliminated or reduced to an acceptable level. These food safety hazards may be biological, physical or chemical. (See 'hazards' below).

The seven HACCP (Hazard Analysis and Critical Control Point) principles provide a systematic way of identifying food safety hazards, making sure that they are being managed responsibly and showing that this is being done day-in, day-out. In short this involves the following steps:

- **PLAN** *Decide what needs to be done to maintain food safety and write it down.*
- **DO** *Do what you planned to do to maintain food safety.*
- **CHECK** *Check that you are doing what you planned to do to maintain food safety and write down what was checked and when.*
- **ACT** *Take action to correct any food safety problems and write down what has been done about the problem and when.*

In establishments where game is dressed and meat is cut, or where game or game meat is transported, the food business operator needs to make sure that:

- physical, chemical and biological hazards are identified and minimised by following good practice;
- control points are applied effectively,
 - dressing, particularly skin and feather removal and evisceration, is carried out hygienically and carcasses are free from visible contamination;and/or
 - temperature requirements for meat are complied with;
- adequate records are kept to show that permanent food safety management procedures:
 - have been established and actioned,
 - are being maintained and monitored on a daily basis;
 - the operator confirms that this is the case; and
 - corrective action is taken when necessary.

The '**Guide to the Food Hygiene and Other Regulations for the Meat Industry**' has a chapter on 'The Application of HACCP principles' and the '**Food Safety Management Diary for Meat Producers**' has model documents and can be used to keep records about daily checks. Both are available on the FSA web-site <http://www.food.gov.uk/foodindustry/meat/>

We are currently in the process of producing a 'Food Safety Management Diary for Game Meat Producers' and a 'Food Safety Management Diary for Wild Game Primary Producers'. Once these have been finalised the FSA intend to distribute via industry organisations.

Hazards

- **A hazard is ‘a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect’. (Codex Alimentarius)**

Hazards may be introduced, increased, or controlled at each step in meat handling operations. Establishing what those hazards are in a business, is a key step in the HACCP (Hazard Analysis and Critical Control Point) process.

Biological Hazards/ Bacteria

The main hazards that can occur in meat are harmful food poisoning bacteria (like *E.coli* O157, Salmonella and Campylobacter). These harmful bacteria live in the guts of healthy animals, are shed in their faeces and can be carried on the hide, fleece, feathers or skin. The risks from these hazards are that:

- Food-poisoning bacteria can be transferred to meat/offal during dressing;
- Food-poisoning bacteria from e.g. worker’s hands, tools, working surfaces, equipment, water, pests, cleaning equipment, packaging or other meat/offal, can be transferred on to raw meat/offal and ready-to-eat product;
- Food-poisoning bacteria on meat/offal can grow during production, storage or transport if the conditions, particularly temperature, are suitable.

Although thorough cooking kills most food poisoning bacteria, meat may be handled many times before it is cooked and the bacteria on it may be spread to other foods that may not be cooked before being eaten. When conditions are ideal, certain types of bacteria can double their numbers every 20 to 30 minutes. Depending on the organism, the number of bacteria needed to cause illness in a healthy adult may vary from 1,000,000 to as low as 10 (*E.coli* O157). Food business operators and consumers need to take precautions that include maintaining temperature controls and keeping raw meat separate from cooked meat and other ready to eat foods.

Biological Hazards/ Parasites

Trichinosis is a parasitic disease caused by roundworms belonging to the genus *trichinella*. Larvae may survive for prolonged periods in muscle tissues and, if infected meat is eaten raw or undercooked, they may migrate and encyst in human musculature and cause severe illness. Susceptible animals include pigs, wild boar, horses, rodents and foxes. Testing indicates that, while found in animals in continental Europe, the parasite has not been found in domestic pigs or foxes for over 25 years, but it is a hazard that needs to be considered in feral wild boar.

Chemical Hazards

Possible sources of chemical contamination of animals include residues of veterinary medicines or pesticides if conditions of use have not been followed. Possible sources of chemical cross-contamination of meat/offal during processing, storage or transport include contact with cleaning and disinfecting agents, lubricants, or pest baits used in the meat plant or from a reaction between packaging material and the product.

- Any deer carrying a tag with the words **EAT NOT** will have been administered with a drug preventing it from entering the food chain (see **Specimen Forms** at page 14).

Physical Hazards - ‘foreign bodies’

Possible sources of physical hazards that may occur in animals include material such as metal or string that has been eaten or broken needles from veterinary treatment. Possible sources of physical contamination during meat production include lead or other shot, metal from rails, clips, tags, machinery; knife blades, paint flakes, rust, plastic; rubber bands, jewellery; pens; buttons, hair, glass splinters; bone splinters; wood splinters; sawdust; dust and dead insects, animal droppings.

16. APPROVED GAME HANDLING ESTABLISHMENTS (AGHEs)

If you process wild game and do not qualify under the hunter exemption to supply small quantities to the final consumer or local retailers and are not primarily a retailer, you will need to become an approved game handling establishment (AGHE).

An AGHE:

- has to comply not just with Regulation 852/2004 but also with Regulation 853/2004;
- has to be approved by the Competent Authority (in the UK, the Food Standards Agency);
- is subject to official controls (by the Meat Hygiene Service in GB and DARD in NI), including audit of structural and operational hygiene requirements and post mortem inspection and health marking of carcasses of large wild game ;
- may only process wild game that has been examined initially by a trained person and, for large wild game, is accompanied by a declaration (See Section 8). An AGHE may only process wild game which has not undergone examination by a trained person if the trained person is unexpectedly unavailable, for example, as a result of an accident (See Section 8);
- is not restricted in terms of the number of carcasses it may produce or how local its suppliers or customers may be. Export markets are fully open to it.

Becoming an AGHE:

If you wish to produce wild game meat and you do not believe you qualify for either the **retail exemptions** or the **hunter's exemption**, then you need to contact a Food Standards Agency Veterinary Meat Hygiene Adviser (VMHA). There is a list of VMHAs at the end of this section.

Proposed UK pilot project with variation of official controls for certain AGHEs:

To take account of those who process wild game on a small-scale, localised basis, but cannot take advantage of any of the exemptions, the Food Standards Agency is considering seeking EU agreement to run a pilot project to determine whether there would be any increased food risk in varying the levels of official controls at such establishments.

Stakeholders will be consulted on the details, but the main elements of this category of AGHE are likely to be:

- approval by the FSA to the same structural and hygiene standards as for unrestricted AGHEs;
- risk-based veterinary audit by MHS or DARD;
- official post mortem inspection replaced by post mortem checks as part of the operator's HACCP plan;
- meat would not be health-marked but would carry an operator's identification mark, restricting sales to the non-export, local market;
- wild game would be sourced, processed and sold locally and in small quantities.

Guidance for AGHE operators

The **Guide to Food Hygiene and Other Regulations for the Meat Industry** is available on the Food Standards Agency website. See www.food.gov.uk/foodindustry/meat/draftguidehygienemeat

17. CONSIGNMENT OF WILD GAME TO OTHER EU MEMBER STATES

The requirements for consigning wild game to **approved game handling establishments** are the same, whether or not the hunting takes place in the same Member State as the **approved game handling establishment** is located. Veterinary certification is not required, but the rules with regard to **trained persons, transport and traceability** all apply. It is particularly important that estates selling wild game for consignment to another Member State only do so if they are confident that the game will be transported to an **approved game handling establishment** in the other Member State as soon as possible after the examination by the **trained person**. Therefore they must always know the ultimate destination of the game, whether it is in the UK or in another Member State. In view of the time required to **transport** game to mainland Europe, chilled transport facilities will always be required.

Please see Section 10 **Summary of Food Business Operator's (FBO) Responsibilities**

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ABBREVIATIONS

AGHE	Approved Game Handling Establishment
BASC	British Association for Shooting and Conservation
DARD	Department of Agriculture and Rural Development in Northern Ireland
DSC	Deer Stalking Certificate
EC	European Commission
EHO	Environmental Health Officer
EU	European Union
FBO	Food Business Operator
FSA	Food Standards Agency
GHE	Game Handling Establishment
HACCP	Hazard Analysis Critical Control Points
LA	Local Authority
LANTRA	The Sector Skills Council for the environmental and land based sector
MHS	Meat Hygiene Service
NGO	National Gamekeepers' Organisation
RCVS	Royal College of Veterinary Surgeons
RSPH	Royal Society for the Promotion of Health
VMHA	Veterinary Meat Hygiene Adviser
VRQ	Vocationally Related Qualification

BIBLIOGRAPHY

For further information you may wish to look at the following sites:

British Association for Shooting and Conservation - <http://www.basc.org.uk>

Deer Commission Scotland - <http://www.dcs.gov.uk/BestPractice/index>
(For information on Scottish deer law and other Best Practice Guidance)

National Gamekeepers' Organisation - <http://www.nationalgamekeepers.org.uk>

Federation of Associations for Country Sports in Europe (FACE-UK)
May be contacted by e-mailing - tim-hoggarth@countryside-alliance.org

Countryside Alliance – <http://www.countryside-alliance.org>

National Game Dealers' Association – <http://www.hampshiregame.co.uk>
c/o Pollard Farm
Clanville
Andover
Hampshire
SP11 9JE

Royal College of Veterinary Surgeons – <http://www.rcvs.org.uk>