



The Wild Game Guide

Revision:

April 2018

If you require the information in an alternative format such as audio, large print or Braille — please contact the number below.

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Summary

Intended audience:	<ul style="list-style-type: none">• Those who shoot and/or supply wild game• Enforcement officers• Retailers and processors
Which UK nations does this cover?	This Guidance covers the whole of the UK. However, indication is always given where there are specific issues or legal requirements concerning Scotland, England, Wales or Northern Ireland.
Purpose:	To provide UK food businesses and people who hunt or shoot wild game and supply it in-fur or in-feather or as small quantities of wild game meat with clear guidance to the requirements of the relevant parts of the EU food hygiene and domestic legislation.
Legal status:	<p>This Regulatory guidance clearly explains the legal requirements of the EU food hygiene and relevant domestic legislation with which food businesses and people that shoot wild game and supply it in-fur or in-feather or as small quantities of wild game meat have to comply.</p> <p>The guide also provides advice on the Food Standards Agency (FSA) and Food Standards Scotland (FSS) interpretation of the legislative requirements, particularly in the light of practical experience.</p>
Key words	<ul style="list-style-type: none">• Hygiene and food safety• Wild game• Hunters• Primary Producers
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Revision History

This guidance follows the Government [Code of Practice on Guidance](#). If you believe this guidance breaches the Code for any reason, please let us know by emailing betterregulation@foodstandards.gsi.gov.uk.

If you have any comments on the guidance itself, please call us using the contact number on the cover page.

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0	2007	Draft Guidance	Jane Gibson
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2	October 2008	Final Version	Abi Abdul
3	June 2009	Update	Abi Abdul
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6	June 2014	Complete Revision	Simon Tudor
7	November 2015	Update	Paul Stubbington
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Introduction

1. The requirements intended to assure the safety of wild game supplied for human consumption in the UK, the EU or elsewhere are set out in **Regulation (EC) 852/2004 and Regulation (EC) 853/2004** (the EU Food Hygiene Regulations). However, the requirements differ depending on how the game is supplied. This guidance explains the rules that apply in the different situations in which wild game may be supplied for human consumption.
2. **‘Wild game’** is defined in Annex I of Regulation 853/2004 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. These include mammals living in enclosed territory under conditions of freedom similar to those of wild game’* (see paragraph 5); and
 - *‘wild birds that are hunted for human consumption’*.
3. **‘Wild ungulates’** are hooved animals such as wild deer and feral wild boar but can also include certain feral populations of sheep and goats (see paragraph 6). **‘Lagomorphs’** are rabbits and hares. **‘Other land mammals’** are animals such as squirrels.
4. **‘Wild birds’** includes birds such as pheasants that have been hatched/reared under controlled conditions before being released into the wild to be hunted.
5. Some animals, such as deer, may live in an enclosure such as a large estate or park. If they are hunted, the fact that they are in an enclosed environment does not prevent them from being classified as wild game. Game animals with sufficient grazing to enable them to live throughout the year without supplemental feeding are also considered to be wild. All these animals must be killed by hunting to be eligible for human consumption. Wild game animals killed in other ways, such as by road traffic, cannot be supplied for human consumption.

6. In certain parts of the UK, where wild sheep and wild goats exist, these animals can only be hunted as wild game under certain circumstances. If these animals are to be hunted as wild game and the meat is intended for human consumption, the animals will be subject to the controls contained in EU TSE legislation (Regulation (EC) No. 999/2001 (as amended)). If you are considering hunting these as wild game animals you should contact the FSA first to identify where such wild populations exist. You may then also need to contact your local authority to discuss how you can comply with the requirements of the TSE legislation.
7. **Farmed game** is defined in Regulation 853/2004 as farmed ratites and farmed land mammals other than domestic bovine, porcine, caprine and ovine animals and domestic solipeds. Farmed game includes deer and boar produced by farming. All meat from farmed game placed on the market must be produced in approved slaughterhouses. Further details can be found in the '**Guide to the Food Hygiene and Other Regulations for the UK Meat Industry**'. See: <http://www.food.gov.uk/business-industry/meat/guidehygienemeat>

Intended Audience

8. This guidance is intended for:

- people who hunt or shoot wild game and supply it in-fur or in-feather or as wild game meat for human consumption, and
- food businesses that accept in-fur or in-feather wild game carcasses, dressed carcasses or that cut or process game meat. This includes retail establishments such as butchers' shops, restaurants and Approved Game Handling Establishments (AGHEs).

9. Enforcement Officers of both:

- FSA Operations (Department of Agriculture, Environment and Rural Affairs (DAERA) in Northern Ireland) and Food Standards Scotland (FSS) responsible for the supervision, monitoring and enforcement in AGHEs, and
- Local Authorities (LAs) responsible for the supervision, monitoring and enforcement of wild game legislation in all other food businesses including registered wild game premises under the EU Food Hygiene Regulations.

Purpose of Guidance

10. This guidance aims to explain the legal requirements that apply in the different circumstances in which wild game is supplied for human consumption either in-fur/in-feather or as wild game meat.

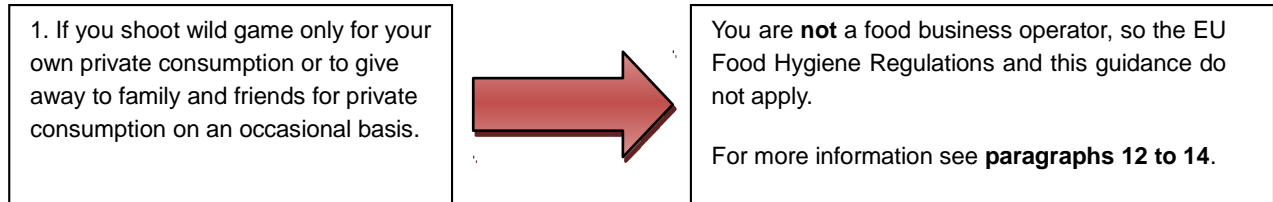
Legal Status Of Guidance

11. This guidance has been produced to explain the legal requirements of the EU General Food Law Regulation - **Regulation (EC) 178/2002**. It also explains the legal requirements of the **EU Food Hygiene Regulations** referred to in paragraph 1. It cannot cover every situation and you may need to consider the relevant legislation itself to see how it applies in your circumstances. If you follow the guidance it will help you to comply with the law. Businesses with specific queries may wish to seek the advice of their local enforcement authority. This will usually, depending on the arrangements, be the Environmental Health or Trading Standards department of the local authority.

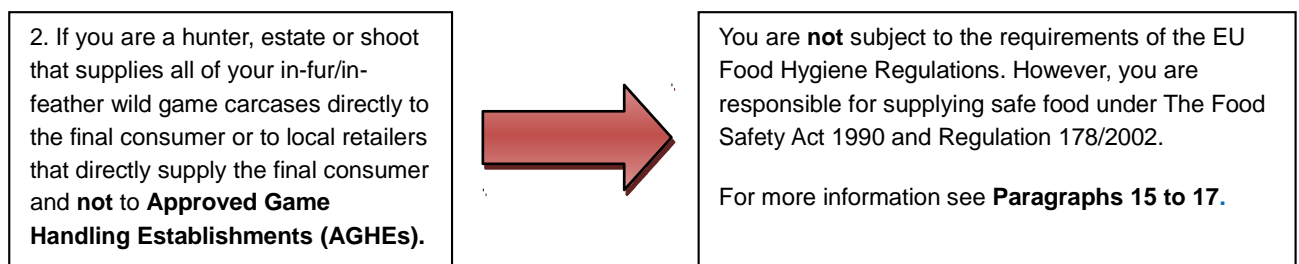
Flow Chart For The Supply Of Wild Game/Wild Game Meat

Note: this flowchart has been produced to help you identify which requirements apply in your particular situation. For more detailed information, please refer to the paragraphs indicated.

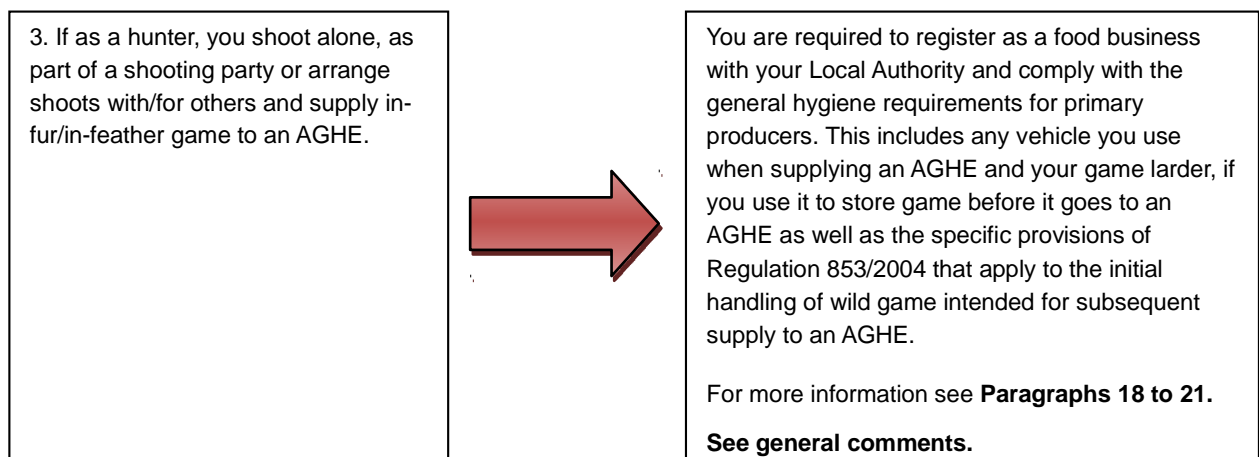
Hunting for private domestic consumption



Direct supply of small quantities of in-fur/in-feather game carcasses to the final consumer or local retailers

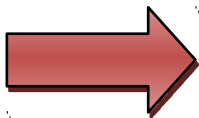


Supply of in-fur/in-feather game carcasses to approved game handling establishments



Collection and transportation of in-fur/in-feather game carcasses to approved game handling establishments

4. If you collect in-fur/in-feather game with or without your own game storage facility and transport it to an AGHE.



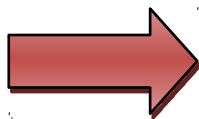
You are required to register with your Local Authority as a food business and comply with general hygiene requirements for primary production and associated operations (covering vehicles, game larders and collection centres).

The relevant completed Trained Person documentation at the shoot must accompany the carcasses when collecting from the shoot and delivering to any AGHE, with the documentation submitted to the AGHE for official inspection.

For more information see **Paragraph 22**.

Direct supply of wild game meat by the hunter to the final consumer or local retailers

5. If you hunt or shoot, process and supply small quantities of game meat directly to the final consumer and/or to local retailers that directly supply game meat to the final consumer, and/or, process game meat for sale from your own retail outlet.



You are required to register with your Local Authority as a food business under Regulation (EC) No. 852/2004.

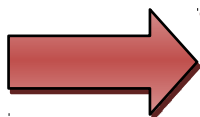
- ' You are required to comply with the general hygiene requirements;
- ' You must have in place a food safety management procedure based on HACCP principles.

Please note – the requirements are adapted where private dwelling houses or temporary/moveable premises are being used. Advice can be sought from your Local Authority during registration.

For more information see **Paragraphs 25 – 35**.

Supply of unlimited quantities of game meat to processors, retailers and wholesalers

6. If your main business is processing unlimited quantities of game meat from bought-in in fur/in feather carcasses and supplying it to retail and wholesale customers



You are a food business operator under Regulation (EC) No. 853/2004 and you are required to:

- ' be an AGHE and subject to official veterinary controls;
- ' comply with general and specific hygiene requirements of Regulation (EC) No. 853/2004 and have in place a food safety management procedure based on HACCP principles;

For more information see **Paragraphs 36 – 41**.

Section 1: Producers, Processors And Distributors Of Wild Game

Primary producers of wild game

12. The EU food hygiene regulations regard shooting or hunting of wild game for human consumption as a primary production activity. This means that an individual who shoots game alone, or as a member of a hunting party or a shooting estate which organises shooting of wild game, is considered a primary producer.
13. Primary wild game products are the products of hunting. This means **in- fur** or **in-feather game** that has undergone no more than any necessary preparation that is part of normal hunting practice. Such preparation is usually the evisceration of large wild game animals, which is carried out either “**in the field**” or in a **game larder**.

Primary production for private domestic use

14. If you, either as an individual or as a member of a hunting party or shooting estate, hunt wild game solely for your own private domestic consumption or to give away to family or friends for their domestic consumption, the game is regarded as primary production for private domestic use. In this situation the game is not subject to any of the requirements of EU food safety legislation. The key point is that the game is not for sale or supply to anyone else as part of a food business operation.

Direct supply of small quantities of in fur/in feather wild game carcasses to the final consumer or local retailers

15. The supply, by the producer, of small quantities (see paragraph 16) of primary products direct to consumers or local retailers is not covered by European food hygiene legislation. Therefore, if you (whether as an individual hunter, estate or shoot) hunt wild game and supply it in-fur or in- feather only in small quantities directly to the final consumer, and/or to local retailers directly supplying this game to the final consumer, the game will not be subject to the requirements of either Regulation 852/2004 or Regulation 853/2004. Regulation 178/2002 (Article 3, point 18) defines **the final consumer** as “*the ultimate consumer of a foodstuff who will not use the food as part of any food business operation or activity*”.
16. In the UK the terms “small”, “local” and “direct supply” are interpreted as follows:

- **Small quantities** is regarded as self-defining because demand for in-fur or 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 50km/30miles from the boundary of the supplying establishment's **county**, but never beyond the UK except supply from Northern Ireland to the Republic of Ireland. When the supplying establishment is located in the Scottish islands, local is interpreted as anywhere within Scotland.
- **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.

17. However, even though such supply is exempt from the food hygiene rules, under European food law you are operating a food business¹. You will therefore be required to register with your local authority as a food business (see paragraph 43) and the game will be subject to the **traceability** requirements of Regulation 178/2002 (see paragraphs 45-47). Furthermore, irrespective of whether the individual or estate is a food business or not, there are duties under Regulation (EC) 178/2002 and the Food Safety Act (Food Safety (NI) Order in Northern Ireland) not to place unsafe food on the market or to mis-describe food.

Supply of in fur/in feather wild game carcasses other than direct to the final consumer or local retailers

18. If you as a hunter also buy up wild game from different shoots for supply to retailers, that game even if only in small quantities will be subject to the hygiene requirements of Regulation 853/2004. This means that you cannot supply this game direct to consumers or retailers – it must go to an Approved Game Handling Establishment (AGHE). You may therefore wish to keep it separate, and identifiably so, from game that you have hunted yourself.
19. If you (whether as an individual hunter, estate or shoot) hunt wild game and sell it in-fur or in-feather either to a middleman or direct to an AGHE, you must:
- register with your local authority as a food business (*see paragraph 43*);

¹ Under Regulation 178/2002 'food business' means '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 of food'.

- meet the traceability requirements of Regulation (EC) 178/2002 (*see paragraphs 45-47*);
 - comply with the food business operator's responsibilities under both the general hygiene requirements for primary production in Regulation 852/2004 (*see paragraphs 48-60*) and the specific provisions in Regulation 853/2004 for the initial handling of wild game intended for subsequent supply to an AGHE (*see paragraphs 61-73*);
 - ensure that a trained person is present when the game is shot and completes relevant documentation that must accompany the bodies of large wild game animals to an AGHE (*see paragraphs 61-67*).
20. Any estate with its own retail outlet, which is likely at any time to supply some of its game carcasses onwards to an AGHE, should arrange to have a **trained person** at **all** estate shoots. This is the best way to avoid inadvertently supplying carcasses to an AGHE that have not been initially examined by a trained person.
21. If you are not a hunter or a primary producer you cannot buy up wild game from different hunters or shoots for supply, even if only in small quantities to retailers, without being subject to the hygiene requirements of Regulation 853/2004. This means that you cannot supply such game direct to consumers or retailers, it must go to an AGHE. If hunters or primary producers sell game to a middleman they must be confident that it will be transported to an AGHE as soon as possible. If the middleman does not consign it to an AGHE and instead consigns it directly to a retailer either in the UK or abroad, *then an offence will occur, making you, the middleman and the buyer open to prosecution.*

Collection and transportation of in-fur/in-feather wild game carcasses to an AGHE

22. If you collect in-fur/ in-feather game, with or without your own storage facility, and transport it to an AGHE, you are operating as a food business and must:
- register with your local authority as a food business (*see paragraph 43*);

- meet the traceability requirements of Regulation (EC) 178/2002 (*see paragraphs 45-47*);
- comply with the food business operator's responsibilities under both the general hygiene provisions for primary production in Regulation (EC) 852/2004 (*see paragraphs 48-60*) and the specific provisions in Regulation (EC) 853/2004 for the initial handling of wild game intended for subsequent supply to an AGHE (*see paragraphs 61-73*);
- ensure that the bodies of the wild game are accompanied by the required declaration by a trained person (*see paragraphs 61-67*) and are transported to the AGHE as soon as possible after examination by the trained person.

Hunters Of Wild Game

23. The previous section describes how the EU food hygiene regulations apply to primary wild game products. EU Regulation 853/2004, which provides specific rules for food of animal origin, also includes a separate provision for **hunters**, which recognises that hunters may also supply wild game meat (which is not a primary product) prepared from the game they have shot.

Who is a hunter?

24. Hunters are regarded as those who hunt or shoot wild game alone or are active members of a hunting party. The active members of a hunting party may include non-shooting participants like gamekeepers, gillies, beaters and pickers-up but not spectators.

Direct supply of small quantities of wild game meat to the final consumer or local retailers

25. The supply, by the hunter, of small quantities of wild game meat direct to consumers or local retailers is not covered by Regulation 853/2004. Therefore, if you (whether as an individual hunter, estate or shoot) hunt wild game and supply meat prepared from the game you have shot only in **small quantities** either **direct to the final consumer** or **to local retailers that directly supply this game to the final consumer**, you do not need to be approved as an AGHE and the game will not be subject to any of the specific rules for food of animal origin provided for in Regulation 853/2004.

26. The terms “small”, “local” and “direct supply” are interpreted in paragraph 16. However, it is the premises where the hunter prepares game meat that have to be local to the retailers that the hunter plans to supply and not the place(s) where the hunter shoots. So hunters may shoot on other people’s estates and then bring the game back to their own premises or game larder for supply to local retailers.
27. However, the supply of wild game meat is subject to the general food law requirements of Regulation 178/2002 and the food hygiene requirements of Regulation 852/2004. Therefore, **if you as a hunter supply game meat, you will** be regarded as a food business operator, and must meet;
- the requirements for **registration of food businesses** (*see paragraph 43*),
 - the traceability requirements of Regulation (EC) 178/2002 (*see paragraphs– 45-47*); and
 - the **general food hygiene requirements of Regulation 852/2004** including **temperature controls, HACCP** and **hygienic transport** including chilling, both for the in-fur/in-feather game you bring from the shooting area and for delivery of meat you supply to final consumers/retailers (*see paragraphs 48- 57*).
28. The structural and operational hygiene requirements cover both the way you store primary products (in-fur and in-feather game) and the way you prepare meat from them. If you are using a private dwelling-house or temporary/moveable premises, then some of the general requirements are adapted (*see paragraph 60*).
29. The exemption from Regulation 853/2004 for hunters applies only if the meat the hunter supplies to local retailers is sold by those retailers directly to the final consumer. It does not apply where the meat the hunter supplies to local retailers is then supplied to another retailer.

Important note about estates

30. Where an estate organises shooting, only those who shoot or are active members of a shooting party (*see paragraph 24*) may supply game meat under the hunter’s exemption from Regulation 853/2004. If an estate wishes to use its facilities to prepare game meat from game shot or purchased from elsewhere then it must become an AGHE.

Retail And Wholesale Of Wild Game Meat

31. The retail supply of in-fur/in-feather wild game or wild game meat is not covered by the requirements of Regulation 853/2004, except where retailers supply other retailers (i.e. wholesale) outside certain limits (*see paragraph 35*). Under EU food hygiene legislation, 'retail' includes the preparation or processing of food at the point of sale to the final consumer.
32. Therefore, if you operate a retail outlet, the premises do not need to be approved as an AGHE in order to sell in-fur or in-feather game or wild game meat, including wild game meat you have prepared yourself, to the final consumer. The quantities of wild game or wild game meat you may sell are unlimited, and may be obtained from any legitimate source, such as an AGHE, a shooting estate or a hunter.
33. Examples of retailers able to prepare and sell wild game meat without having to be approved as an AGHE are:
- butchers' shops that prepare meat for sale direct to the final consumer from in-fur/in-feather game supplied by local individuals and estates;
 - estates that have estate shops, or who operate their own stalls at farmers' markets and/or have internet/mail order businesses, to sell meat they have prepared from game shot on the estate.
 - Restaurants that prepare meat for sale to the final consumer from in-fur/in-feather game supplied by individuals or estates.
34. However, if you are engaged in the retail supply of wild game or wild game meat, you are operating a food business. You must therefore:
- be registered as a food business with the local authority (*see paragraph 43*);
 - meet the **traceability** requirements of Regulation (EC) 178/2002 (*see paragraphs 45-47*) ; and
 - the general food hygiene requirements of Regulation 852/2004 including

temperature controls and **HACCP** (see paragraphs 48-60).

Retail-To-Retail (Wholesale) Supply Of Wild Game Meat

35. The EU food hygiene regulations allow a retailer, subject to certain limits, to supply food of animal origin to other retail establishments only, without the need for approval as an AGHE. The supply must be **marginal**, **localised** and **restricted**. For wild game and wild game meat, these criteria are interpreted in the UK as follows:

- **Marginal** – means supply to other retailers of food of animal origin of up to a **quarter** of total food sales, calculated by weight or by value if measurement by weight is impractical for the range of products. To meet this criterion, you as the retailer must sell at least **75%** of all the **food** you supply direct to the final consumer through your own retail outlet. Any wild game or wild game meat you sell otherwise than through your own retail outlet must be sold to other retailers such as butchers' shops and restaurants;
- **Localised** – means that other retailers supplied must be in the same county, in immediately neighbouring counties or those situated no more than 30 miles/50 kilometres from the boundary of the retailer's county, whichever is greater – but never beyond the UK, except supply from Northern Ireland to the Republic of Ireland;
- **Restricted** – the supply of game meat to other retail establishments is restricted by the requirements to be marginal and localised as above.

However, any wild game or wild game meat a retailer obtains direct from a hunter must be sold only to the final consumer. It cannot be supplied to another local retailer.

Approved Game Handling Establishments (AGHEs)

36. If you process wild game and supply wild game meat and you are **not** primarily a retailer or a hunter supplying small quantities of game meat directly to the final consumer or to local retail establishments that supply this game meat directly to the final consumer, you are required to become an AGHE.

37. An AGHE:

- Has to be approved by Food Standards Scotland (FSS) (if located in Scotland), the Food Standards Agency (FSA) (if located in England or Wales) and by the Department of Agriculture, Environment and Rural Affairs (DAERA) if located in Northern Ireland;
- has to comply with both Regulation 852/2004 and Regulation 853/2004;
- must ensure that animal by-products are handled and disposed of in accordance with Regulation (EC) No.1069/2009;
- is subject to official veterinary controls (by FSS in Scotland, the FSA in England and Wales and DAERA in NI), including audit of structural and operational hygiene requirements and post mortem inspection and health marking of carcasses of large wild game;
- may process only wild game that has either been examined initially by a trained person and, for large wild game, is accompanied by a trained person's declaration or, in the case of large wild game, if no trained person was available, is accompanied by the head (except for antlers or horns) and all the viscera except the stomach and intestines;
- is not restricted in terms of the quantity of game meat it may produce or how local its suppliers or customers may be. Both the EU and world export markets may be supplied;
- has to keep the traceability records to identify from whom they have received in-fur and in-feather wild game, including verification of the hunter's status as a trained person, for a suitable period of time.

38. An AGHE may sell on unprocessed game that has not been subject to an inspection but only to another AGHE in the UK or EU. An identification mark should be applied to small wild game if it has been handled in some way in an AGHE before it is sent on to another AGHE.

39. If you process wild game and you are not within the exempt routes of supply and are not an AGHE, you are acting illegally. If so you may be prosecuted for breaching the EU Hygiene Regulations.

Obtaining AGHE Approval

40. If you wish to produce wild game meat and are unsure about whether you need to become an AGHE, please telephone: **020 7276 8397** or **contact your local authority**. For enquiries in **Northern Ireland**, please contact the Meat Hygiene team on **02890 417700** or by email – niapprovals@foodstandards.gsi.gov.uk. For FSA Wales, contact the Meat Hygiene team on **029 2067 8908**. For **Food Standards Scotland**, contact the Meat Hygiene team on **01224 288362** or by email - karen.robertson@fss.scot.
41. If you do require approval, please contact the **FSA Approvals Team** on **01904 455 422** or by email – approvals@foodstandards.gsi.gov.uk. If you are located in Scotland, please contact the **FSS Approvals Team** on 01224 288368 or by email – approvals@fss.scot.

Guidance for AGHE Operators

42. Further general and specific hygiene rules on approval is available in the **Guide to Food Hygiene and Other Regulations for the Meat Industry** on the FSA website at: <http://www.food.gov.uk/business-industry/meat/guidehygienemeat>

Section 2: How To Comply With The Requirements That Apply In The Different Situations In Which Wild Game May Be Supplied

Registration Of Food Businesses

43. To protect public health, local 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. If you need to register as a food business you should contact the environmental health department of your local authority.

Illegal Activity

44. Anyone supplying game to or purchasing game from an unregistered collection centre or wild game carrier is likely to have committed an offence under the regulations. Any suspicion of illegal operation should be reported to the local authority environmental health department for investigation.

Traceability

45. Traceability is about being able to identify suppliers and customers. The requirements of Articles 14 and 19 of Regulation 178/2002 apply to all FBOs, including primary producers, hunters and retailers and cover the whole food chain, including game chicks and their feed. The Regulation uses the principle of “one step back and one step forward” so that food can be traced along the supply chain. Additionally, Regulation 931/2011 provides for traceability for products of animal origin. This covers all aspects of the food chain up until the point of sale. FBO's, primary producers, hunters and retailers must pass the following information onto the next FBO and have it available for the competent authority on demand:

- Accurate description of the food;
- Volume/quantity;
- Name and address of FBO dispatching food
- Name and address of consigner (if different)

- Name and address of FBO receiving the food
- Name and address of consignee (if different)
- Reference identifying lot, batch or consignment
- Date of dispatch

46. FBO's have an obligation that the information must be current and should be updated daily. It must also be kept and be retrievable for at least until it can be reasonably assumed that the food has been consumed. 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 a game book or something similar may be sufficient, but the key information that needs to be recorded is the **name and address of the supplier and the customer and the date, nature and volume of the products supplied.**

47. Final consumers, such as beaters supplied with birds on shooting days or people buying items from an estate shop or farmer's market stall do not have to be individually identified. However, it may be useful to record how much game you supply direct to the final consumers.

General Hygiene Requirements Of Regulation 852/2004 For Primary Production

48. Annex 1 of Regulation 852/2004 applies to primary production (which includes hunting) and certain "associated operations" including storage and handling of primary products at the place of production. **Game larders** or collection centres are generally used for storage of in-fur and in-feather game by individual hunters or by estates. The following activities carried out at game larders are regarded as part of primary production:

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

49. If you operate a game larder of any sort, you should:

- make sure that it has sufficient capacity to cater hygienically for the expected maximum throughput;

- make sure the larder is adequately ventilated or refrigerated (see paragraph 50);
- make sure the larder is adequately pest proofed;
- make sure that game is protected against contamination including from animals and pests;
- keep it 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 that all those who handle 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.

Temperature Control And Chilling

50. 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 on a continual cooling curve and maintained at these temperatures or below**. Large unskinned wild game must not be frozen.
51. There will be some occasions in the UK when active chilling may not be necessary to reduce the temperature of shot game. However, unless you can be sure that you will only shoot game under such conditions, you should install an efficient chiller in your game larder to enable you to control food safety risks.
52. Chillers should be of an appropriate size, structure and layout in line with the operational requirements of the business. You should not:
- overfill your chiller as this will significantly reduce its efficiency and effectiveness. This has the effect of prolonging the time it takes to chill carcasses to the appropriate temperature;

- keep skin-on and skinned carcasses in close proximity. Carcasses should be effectively separated to avoid contamination even if skinned carcasses are wrapped in protective food-safe material.

Managing Food Risk

53. If you are involved in the processing of game (as opposed to those who only ever supply onwards in-fur or in-feather game), you have to put in place food safety management procedures based on **Hazard Analysis** and **Critical Control Point** (HACCP) principles.
54. To produce food safely for consumers, all important food 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 below).
55. If you are dressing wild game carcasses and cutting the meat, you need to make sure that:
 - physical, chemical or 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;
 - temperature requirements for large and small wild game are complied with;
 - adequate records are kept to show that permanent food safety management procedures have been established and are being maintained.
56. The main hazards that may occur in meat are harmful food poisoning bacteria (like E.coli O157, Salmonella and Campylobacter). These bacteria live in the guts of healthy animals, are shed in their faeces and can be carried on the hide, fleece, feathers or skin. They may then be transferred to meat/offal during dressing and can grow during production, storage or transport of the meat if the conditions, particularly temperature, are suitable.

57. Further information on applying HACCP-based procedures may be found in Chapter 9 of the Meat Industry Guide (MIG) on the FSA website at <http://www.food.gov.uk/sites/default/files/Chapter9-HACCP-Principles.pdf>

General Hygiene Requirements For Food Business Operators

58. In addition to the requirements to comply with temperature controls and to put in place HACCP-based food safety procedures, Regulation 852/2004, in Annex II, also specifies a range of general hygiene requirements for food business operators carrying out any stage of production, processing and distribution of food beyond primary production.

59. If you pluck, skin or otherwise process or cut up wild game or produce game meat, or you transport game meat, you must be able to meet those requirements of Annex II applicable to your activities, which may include:

- general requirements for food premises;
- specific requirements in rooms where food is handled;
- water supply;
- personal hygiene;
- wrapping and packaging;
- transport.

Detailed information on these requirements can be found in Chapter 2 of the MIG at http://www.food.gov.uk/sites/default/files/Chapter2-Design%26facilities_1.pdf

60. If you are using temporary or moveable premises or a private dwelling house to pluck or skin game or produce game meat, you must comply with the general hygiene requirements covered in Chapter 2 of the MIG for the provision and maintenance of:

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

Requirements For Initial Handling Of Wild Game Intended For Supply To An AGHE

Initial examination by a trained person

61. 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. Where game carcasses are intended for supply to an AGHE, at least one person of a hunting team must have this knowledge. The options available for training to enable hunters to become trained persons are set out in paragraph 74.
62. Management of food safety and other risks in the wild game industry **begins with the individual hunter**. He/she should always inform the trained person of any abnormal behaviour observed before killing or suspected environmental contamination.
63. The trained person must carry out an examination of the bodies of wild game animals, and of any viscera removed, as soon as possible after killing, to identify any characteristics that may indicate that the meat presents a health risk.
64. In the case of large wild game, if no abnormal characteristics are found during the examination, no abnormal behaviour was observed before killing and there is no suspicion of environmental contamination, a numbered declaration stating this must be

attached to the animal's body.

65. In the case of small wild game, if abnormal characteristics are found during the examination, abnormal behaviour was observed before killing, or environmental contamination is suspected, the trained person must inform the competent authority (usually the Official Veterinarian (OV) at the AGHE).
66. Specimen forms for the documentation required to accompany In-fur/In- feather game to an AGHE are at Annexe A.
67. Where wild game carcasses are supplied to an AGHE, the operator of the AGHE will wish to check that they are accompanied by the necessary declaration from a trained person. Operators may wish to see proof of training, such as a copy of certificate with the trained person's signature, to ensure they are receiving carcasses from an identified trained person. Enforcement officers may also wish to verify that the trained person is suitably qualified.

Delivery of wild game carcasses to an AGHE

68. Meat of wild game may be placed on the market only if the carcasses have been transported to an AGHE as soon as possible after the examination performed by a trained person. The bodies do not need to be accompanied by any viscera removed as part of normal hunting practice, subject to the exceptions below.
69. In the case of **large wild game**, an exception may be made if no trained person was available to carry out the initial examination referred to in paragraph 63. In such a case, the bodies of wild game animals may still be sent to an AGHE, but must be accompanied by the head (except for tusks, antlers or horns) and all the viscera (i.e. the organs of the thoracic, abdominal and pelvic cavities) except for the stomach and the intestines. The accompanying viscera must be identified as belonging to a given animal.
70. The head (except tusks) and diaphragm of **wild boar** must accompany the body, **even if a trained person has examined it**. This is to provide suitable tissues for sampling for Trichinella (see paragraph 75).

Transport and temperature controls for wild game carcasses delivered to an AGHE

71. Food safety management starts straight after the shooting of wild game, including

when the game is first picked up and moved. The following rules are aimed at avoiding contamination and deterioration as far as possible:

- when taking game away from the shoot or from the place where game was hunted, take care to prevent contamination from animals and pests;
 - keep vehicles that are used to transport game clean and where necessary clean and disinfect them in an appropriate manner;
 - do not pile or heap carcasses on top of each other in vehicles and keep them away from anything else in the vehicle that might be a source of contamination;
 - take account of the requirement for chilling to start within a reasonable period of time after killing, particularly during warm weather, so that a temperature throughout the meat of 7°C for large wild game and 4°C for small wild game can be achieved as soon as possible;
 - ensure that the cold chain is maintained;
 - arrange for game to be transported to an AGHE as soon as possible.
72. Regulation 853/2004 states “*where climatic conditions so permit, active chilling is not necessary*”. In the UK, except at the very coldest times of the year and where storage and delivery times are short, active chilling will be necessary in the game larder. Additionally, the use of refrigerated vehicles to transport game from the larder to the AGHE 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 AGHE.
73. Large wild game must not be frozen before skinning. Transport operators should check that game is chilled but not frozen when collected from the primary producer for delivery to the AGHE. However, in-fur/in-feather small wild game may be frozen before despatch to an AGHE- http://www.food.gov.uk/sites/default/files/Chapter2-Design%26facilities_1.pdf

Options for training as a ‘trained person’

74. The training options available to meet the requirements of Regulation 853/2004 are:

- **Industry-based training and assessment**

Experienced gamekeepers and/or a member of the National Gamekeepers’ Organisation (NGO) with experience can attend the courses run by the NGO. These courses introduce the requirements of Regulation 853/2004 and other relevant legislation and will provide practical solutions to help meet the needs of the legislation. At the end of the training, there is an end-of-course assessment and providing the required mark is achieved, an NGO certificate will be issued as proof of competence.

In Scotland, contact the Scottish Gamekeepers Association or the British Association for Shooting and Conservation (BASC).

- **Vocationally-related qualification (VRQ)**

A nationally-recognised qualification has been developed by Lantra (the Sector Skills Council). 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 introduces the legislation and prepares trainees for a VRQ assessment that is based on a multiple-choice question paper 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 two national awarding bodies, Lantra Awards or the Royal Society for the Promotion of Health (RSPH).

- **Deer Management training and assessment**

From December 2005, the requirements of Regulation 853/2004 became an integral part of the Deer Stalking Certificate level 1, so achieving the DSC Level 1 certificate from that date provides proof that holders have the knowledge required by the legislation for large wild game.

- **Scottish Qualifications Authority (SQA) Game Meat Hygiene Unit**

The SQA Game Meat Hygiene (SCQF level 6) unit is part of the NC/HNC courses in Game and Wildlife Management. This qualification has been recognised by both Food Standards Scotland (FSS) and BASC Scotland as fully meeting the ‘trained person’ requirements specified in accordance with Regulation (EC) No 853/2004.

Trichinella testing of wild boar

75. Regulation (EC) 854/2004 requires Member States to test animals susceptible to Trichinosis, such as all wild boar, whether feral or farmed, for Trichinella. Samples taken are tested within 48 hours of arrival at the laboratory with results sent out on the same day. It is therefore necessary to carry out surveillance for Trichinella in all wild boar in order to help determine the UK's Trichinella status.

Wild boar for personal consumption

76. For your own protection and to assist in collecting data, the FSA has introduced voluntary Trichinella testing of all wild boar as part of its UK monitoring scheme. This involves hunters sampling any wild boar that has been shot and sending the sample to an appropriate laboratory for testing. The Agency will pay for the sampling kit, the cost of posting the sample together with the cost of the testing. Whenever you slaughter a wild boar and it is not going to an AGHE, please contact **01284 724499** or e-mail: paul.harris@apha.gsi.gov.uk

Consigning wild game to other EU member states

77. The requirements for consigning wild game to AGHEs in another EU Member State are the same, whether or not the hunting takes place in the Member State as the AGHE is located. Apart from when exporting bodies of unskinned large wild game animals (see paragraph 78) veterinary certification is not required, but the rules with regard to trained persons, transport and traceability all apply.
78. A new requirement entered into force in 2014 regarding the export of unskinned bodies of large wild game animals. The new requirement was introduced by Commission Regulations 633/2014 and 636/2014; Regulation 633/2014 amends Regulations 853/2004 and 854/2004 and Regulation 636/2014 provides a model certificate for the trade in unskinned large wild game (copy of model health certificate attached at Annexe A). The new rules require certification by an OV of bodies of unskinned large wild game animals which are intended to be consigned to an AGHE in another Member State. The OV must certify that the bodies of the animals meet certain requirements of Regulation 853/2004 and are accompanied by the appropriate declaration by a trained person (see paragraph 61) who examined the animals after they were killed.
79. In order to avoid a disproportionate administrative burden, Regulation 633/2014 allows for an alternative approach to be taken when the AGHE, closest to the

hunting area, is in another Member State. Transport to the AGHE need not be accompanied by the aforementioned certificate but by the declaration of the trained person (taking into account the animal health status of the Member State of origin).

80. 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 AGHE 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.

81. In view of the time required to transport game to mainland Europe, **chilled transport facilities will always be required**. See the summary of **Food Business Operator's (FBO) Responsibilities** (see paragraph 58).

Review

82. This guidance will next be reviewed in April 2019.

Contacts

83. Meat Hygiene Policy Branch

Tel: 020 7276 8397

Email: WildGameGuidance@foodstandards.gsi.gov.uk

Annex A: Specimen Forms

A: Large Wild Game Declaration

SUGGESTED FORMAT FOR LARGE WILD GAME DECLARATION

FRONT

LARGE WILD GAME DECLARATION	
Tag Number:	Species: ROE FALLOW RED MUNTJAC
Date/Time of Kill:/.....	SIKA CHINESE
Location/Estate:.....	OTHER.....
Sex: M F	Weight: (KGs)
<p>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*.</p> <p>Notes:.....</p> <p>Trained person qualification:..... Contact details</p> <p>Name:.....</p> <p>.....</p> <p>Signature:.....</p> <p>.....</p>	

B: Small Wild Game Information

Game

SMALL WILD GAME	
Date/Time of Kill:	Location/Estate:.....
Number in batch:.....	Species: Pheasant Partridge Pigeon Hare
Other.....	
Observations:.....	
.....	
.....	
.....	

C: Large Wild Game Information

Front

LARGE WILD GAME INFORMATION		
		RE
Date/Time of	MUNTJAC	CHINES
Location/Estate:.....		
OTHER.....		
Number in		

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 heads, pluck and viscera without observing abnormalities or trichinella infestation*.

In the case of game trophies, heads of animals including species susceptible to trichinella infestation may be sent to a plant registered in accordance with Regulation (EC) 1069/2009 for the production of a game trophy:

Name & Address of Approved Technical Plant:

.....

Name:.....

Signature:.....

****Where heads are of animals susceptible to Trichinosis infestation, the trained person should make sure that details of the Approved Technical Plant for producing the trophy are entered on the form and a copy of the form is sent to the plant.***

D Model Health Certificate For The Trade Of Unkinned Large Wild Game

Front

EUROPEAN UNION				Intra trade certificate				
Part I: Details of consignment presented	I.1. Consignor Name Address Country				I.2. Certificate reference No		I.2.a. Local reference No	
					I.3. Central competent authority			
					I.4. Local competent authority			
	I.5. Consignee Name Address Country							
	I.8. Country of origin		ISO code		I.9. Region of origin		Code	
	I.10. Country of destination		ISO code		I.11. Region of destination		Code	
	I.12. Place of origin Establishment <input type="checkbox"/> Name Approval Address Postal code/Region				I.13. Place of destination Establishment <input type="checkbox"/> Name Approval number Address Postal code/Region			
					I.15. Date and time of departure			
	I.16. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification: Number(s):							
I.18. Description of commodity						I.19. Commodity code (CN code)		
						I.20. Quantity		
I.21. Temperature of products Ambient <input type="checkbox"/> Chilled <input type="checkbox"/>						I.22. Number of packages		
						I.24. Type of packaging		
I.25. Commodities certified for: Human consumption <input type="checkbox"/>								
				I.27. Transit through Member States <input type="checkbox"/> Member State ISO code Member State ISO code Member State ISO code				
I.31. Identification of the commodities Species (Scientific name) Identification marking Quantity								

Back

EUROPEAN UNION		Unskinned large wild game									
II.	Health information	II.a.	Certificate reference number								
		II.b.	Local reference number								
Part II: Certification	<p>I, the undersigned, hereby certify, that:</p> <ul style="list-style-type: none"> — All the relevant parts of the bodies of the animals and the declaration satisfied the requirements laid down in point 4, Chapter II, Section IV, Annex III to Regulation (EC) No 853/2004. — The large wild game has not been harvested in an area which for health reasons is subject to prohibition or restriction affecting the species involved in accordance with Union or national legislation. 										
	<p>Notes</p> <p>Part I:</p> <ul style="list-style-type: none"> — Box reference 1.12: Give a registration number or any other identification number. If not applicable, put 'XXX'. — Box reference 1.13: indicate the details of the game-handling establishment. — Box reference 1.19: Use the appropriate CN code amongst 0203 11 90, 0203 21 90, 0208 90 30, 0208 90 60 and 0208 90 98. — Box reference 1.2.: the certification for human consumption is subject to a favourable official inspection at the game handling establishment. <p>Part II:</p> <p>The colour of the signature and stamp shall be different to that of the printing.</p>										
<p>Official veterinarian</p> <table border="0"> <tr> <td>Name (in Capital):</td> <td>Qualification and title:</td> </tr> <tr> <td>Local Veterinary Unit:</td> <td>LVU no.:</td> </tr> <tr> <td>Date:</td> <td>Signature:</td> </tr> <tr> <td>Stamp:</td> <td></td> </tr> </table>				Name (in Capital):	Qualification and title:	Local Veterinary Unit:	LVU no.:	Date:	Signature:	Stamp:	
Name (in Capital):	Qualification and title:										
Local Veterinary Unit:	LVU no.:										
Date:	Signature:										
Stamp:											

Annex B: Abbreviations

AGHE	Approved Game Handling Establishment
ABPR	Animal By-Products Regulations
BASC	British Association for Shooting and Conservation
	Department of Agriculture and Rural Development in Northern Ireland
DSC	Deer Stalking Certificate
	European Commission
EHO	Environmental Health Officer
EU	European Union
FBO	Food Business Operator
FSA	Food Standards Agency
FSA OG	Food Standards Agency Operations Group
FSS	Food Standards Scotland
GHE	Game Handling Establishment
HACCP	Hazard Analysis Critical Control Points
LA	Local Authority
	Sector Skills Council for the environmental and land based sector
	Manual for Official Controls
	Meat Industry Guide
	Northern Ireland

	National Gamekeepers' Organisation
	Official Veterinarian
RCVS	Royal College of Veterinary Surgeons
RSPH	Royal Society for the Promotion of Health
VRQ	Vocationally Related Qualification

Annex C: Bibliography

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

- British Association for Shooting and Conservation - www.basc.org.uk Countryside Alliance – countryside-alliance.org
- Deer Management Qualifications – www.dmq.org.uk
- Federation of Associations for Country Sports in Europe (FACE-UK) (May be contacted by e-mail) - Conor.Ogorman@basc.org.uk
- National Gamekeepers' Organisation - www.nationalgamekeepers.org.uk
- National Game Dealers' Association c/o Pollard Farm, Clanville, Andover, Hampshire SP11 9JE – www.hampshiregame.co.uk
- Royal College of Veterinary Surgeons – www.rcvs.org.uk
- Scottish Natural Heritage (For information on Scottish deer law and other Best Practice Guidance) - www.snh.gov.uk
- The British Deer Society – www.bds.org.uk
- The Deer Initiative (For Best Practice guides on all aspects of wild deer management including meat hygiene) - www.thedeerinitiative.co.uk