

LANCU50

Prepare deer for human consumption



Overview

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

1. hygienically transport deer
2. store deer so that its condition is maintained
3. inspect deer carcasses according to legal requirements
4. prepare deer carcasses to be sold for human consumption.

This unit contains the following elements:

5. Transport and store dead deer
6. Prepare and inspect dead deer

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Performance criteria

You must be able to:

Transport and store dead deer

- P1 carry out work safely in line with health and safety requirements
- P2 carry out work hygienically
- P3 establish preparation and storage areas into an hygienic condition suitable for receiving deer carcasses
- P4 transport carcass in a hygienic manner to maintain its quality
- P5 transport and store deer according to legal requirements
- P6 clean tools, equipment and facilities after use
- P7 maintain accurate cull **records**
- P8 dispose of waste from deer preparation in a safe manner according to legal requirements

You must be able to:

Prepare and inspect dead deer

- P9 carry out work safely in line with health and safety requirements
- P10 carry out work hygienically in line with food safety regulations
- P11 ensure tools and equipment are ready for use
- P12 bleed and gralloch carcass hygienically and efficiently
- P13 identify **status** of deer carcass
- P14 **dress** deer carcass ready for entering the food chain according to legal requirements
- P15 inspect carcass, organs and lymph sites for normality according to legal requirements
- P16 take appropriate action when carcass abnormality is identified, according to legal requirements
- P17 clean and store tools and equipment after use
- P18 maintain accurate records according to legal requirements
- P19 prepare individual carcass declarations

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Knowledge and understanding

You need to know and understand:

Transport and store dead deer

- K1 the principles of basic hygiene as it applies to the handling of deer carcasses in the field
- K2 how incorrect handling practices can damage game meat
- K3 proper techniques to be used to handle, transport and large game carcasses
- K4 the legal requirements that control the maintenance of cull records
- K5 your responsibilities under the current food hygiene regulations
- K6 industry codes of practice controlling the transport and storage of dead deer
- K7 the health and safety requirements associated with the preparation of deer
- K8 the legal requirements controlling the disposal of waste

You need to know and understand:

Prepare and inspect dead deer

- K9 the principles of basic hygiene as it applies to the handling of deer carcasses
- K10 how incorrect handling practices can damage game meat
- K11 how to inspect deer carcasses to establish if condition is acceptable to enter food chain, including smell and appearance of deer carcasses, organs and lymph sites
- K12 the quality requirements for game entering the food chain including permitted levels of flesh damage
- K13 your responsibilities under current food hygiene regulations
- K14 the proper techniques used to bleed, gralloch and eviscerate deer carcasses
- K15 industry codes of practice controlling the preparation of deer carcasses
- K16 the legal requirements controlling the design and construction of game transport and larder facilities and the tools and equipment used in the preparation of game
- K17 how to identify the reproductive status of a female deer carcass
- K18 the action to take if carcass abnormalities are identified
- K19 the principles of HACCP as they apply to the supply of game carcasses for human consumption
- K20 the health safety and requirements associated with the preparation of deer
- K21 the legal requirements controlling record keeping, labelling and traceability for game meat entering the food chain
- K22 the individual declaration from the competent person to accompany each carcass to the game handling establishment

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Additional Information

Scope/range

1. Maintain accurate records of:
 - 1.1. carcass details
 - 1.2. culling details

2. Identify status in terms of
 - 2.1. sex
 - 2.2. weight
 - 2.3. reproductive state
 - 2.4. age class
 - 2.5. condition

3. Dress deer by removing
 - 3.1. head
 - 3.2. feet
 - 3.3. viscera
 - 3.4. reproductive organs

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Glossary

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

Hygienic

clean conditions that minimise opportunities for contamination of food

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