

Control the entry of small game carcasses into the human food chain

Overview

This standard is about controlling the entry of small game carcasses into the human food chain.

It applies to the supply of in-fur/in-feather game carcasses (referred to by the Food Standards Agency as “primary wild game products”) to an approved game handling establishment (AGHE) and has been developed so that it can be applied to any small game shot as part of shooting activities.

This standard is aimed at those who work in game conservation on either a full- or part-time basis, and can be applied to any wildlife management area.

To meet this standard you will be able to:

- follow procedures to ensure the correct handling of small game carcasses
- maintain the facilities used for storing and preparing small game carcasses
- support the hygienic preparation and storage of small game carcasses.

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 within the standard. See Glossary for some definitions that should help you with this.

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Performance criteria

You must be able to:

1. ensure work is carried out safely, in line with relevant health and safety requirements
2. ensure procedures are in place for the hygienic handling, transport, preparation and storage of small game carcasses
3. ensure facilities and equipment are maintained in a hygienic condition, in accordance with relevant legal requirements
4. inspect small game carcasses for their suitability for entry into the human food chain, according to relevant legal requirements
5. ensure that only carcasses meeting legal requirements enter into the human food chain
6. ensure the handling, transport, preparation and storage of small game carcasses is in line with relevant legal requirements
7. ensure the disposal of waste and unsuitable carcasses is in accordance with relevant legal requirements
8. prepare batch carcass declarations in accordance with relevant legal requirements
9. maintain accurate records of game meat production in accordance with relevant legal requirements

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Knowledge and understanding

You need to know and understand:

1. the health and safety requirements associated with preparing small game carcasses for the human food chain
2. your responsibilities under the current food hygiene regulations including the principles of traceability and Hazard Analysis and Critical Control Points (HACCP) as they apply to the supply of small game carcasses for human consumption
3. the relevant industry codes of practice controlling the handling, transport, storage and preparation of small game carcasses
4. the transport and storage requirements for small game carcasses including the requirements for chilling
5. how incorrect handling practices can damage game meat
6. how to inspect small game carcasses
7. the quality requirements for small game carcasses entering the human food chain, including the acceptable levels of flesh damage
8. the processes used by game dealers to enter small game meat into the human food chain
9. the relevant legal requirements controlling the disposal of waste and unsuitable carcasses
10. the relevant legal requirements controlling record keeping, labelling and traceability for small game meat entering the food chain
11. the individual declaration from the trained person to accompany each batch of carcasses to the approved game handling establishment (AGHE).

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Scope/range

Inspect game carcasses to determine:

- shot damage
- condition

Maintain accurate records of:

- carcass details
- culling details

Glossary

Preparation – The process of dressing rabbit and hare carcasses by removing the head, feet, viscera and reproductive organs, as appropriate.

Primary wild game product – In-fur or in-feather game that has undergone no more than the necessary preparation that is part of normal hunting practice. (FSA, The Wild Game Guide Nov 2015).

Small game carcasses – game birds, wild birds, lagomorphs (rabbits and hares), other land mammals (e.g. grey squirrels)

Trained person – someone who has undergone appropriate training accepted by the Food Standards Agency (FSA)

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