

**Draft proposal for**  
**National Rules for Small Quantities of Wild Game and Wild Game Meat**

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## 1. Introduction/Scope

The rules herein apply to the direct supply by the hunter of small quantities of Wild Game (as primary product) and the direct supply by hunters of small quantities of Wild Game meat to the final consumer or to local retail establishments directly supplying the final consumer. Hunting and preparation of game for private domestic consumption in the household of the hunter is exempt from these rules.

The occasional supply of small quantities of wild game or wild game meat to final consumers is exempt where there is no continuity or organisation of this activity. These latter quantities shall not exceed one large wild game (or the meat there from) or ten small wild game (or the meat there from) per hunter per hunting season.

## 2. Definitions

- *Small Quantities:*

Up to four (subject to the approval of the competent authority) large wild game carcasses (or the meat there from) or 10 small wild game carcasses (or the meat there from) per hunter per week of the hunting season or less than 25 or 250 respectively per annum.

- *Local*

Local will mean inside a radius of 100 km from where the animals are shot.

- *Competent Authority*

Competent Authority means the Local Authority in the area where the hunter resides.

- *Primary Product*

Primary product means in-fur or in-feather, eviscerated or non-eviscerated carcasses

- *Food Business Operator (FBO)*

Food business operator (hunter /producer) means the natural or legal persons responsible for ensuring the requirements of food law are met within the food business under their control

## 3. Registration

Hunters subject to these rules shall register as Food Business Operators with the Local Authority of the area within which he or she resides.

Local Authorities shall maintain a register of hunters resident within their areas of jurisdiction that are subject to these rules.

## **4. Rules for placing Primary Product on the market**

### **4.1 General Food Law**

In addition to the specific requirements set out in these Rules FBOs involved in the placing of Wild Game products on the market shall comply with General Food Law and with the provisions of the Wildlife Act of 1976, as amended.

Key provisions of General Food Law (EC 178/2002) are:

- primary responsibility for producing safe food rests with the FBO
- food shall not be placed on the market if it is unsafe .Unsafe includes food that is “injurious to health” and “unfit for human consumption”

### **4.2 Record Keeping and Traceability**

FBOs shall keep records as required by the Competent Authority, and in particular, the names and addresses of customers and the names, dates and quantities of product supplied

### **4.3 Training**

Hunters or at least one member of a hunting team must be trained to the satisfaction of the Competent Authority in respect of the training/competencies set out in Appendix 1. In particular, suspicion of disease shall be reported to the Competent Authority

### **4.4 Veterinary Post-Mortem Examination**

All wild game shall be presented to the Competent Authority for inspection.

### **4.5 Transport**

- Vehicles and/or containers used for transporting wild game products are to be kept clean and maintained in good repair and condition to protect foodstuffs from contamination and are, where necessary, to be designed and constructed to permit adequate cleaning and/or disinfection.
- Vehicles and/or containers are not to be used for transporting anything other than wild game products where this may result in contamination.
- Where vehicles and/or containers are used for transporting anything in addition to wild game products or for transporting different foodstuffs at the same time, there is, where necessary, to be effective separation of products.

### **4.6 General requirements for wild game premises (including larders)**

(a) Wild Game premises are to be kept clean and maintained in good repair and condition.

(b) The layout, design, construction, sitting and size of wild game premises are to:

- provide adequate working space to allow for the hygienic

performance of all operations;

- permit good food hygiene practices, including protection against contamination and, in particular, pest control;
- where necessary, provide suitable temperature-controlled storage conditions of sufficient capacity for maintaining foodstuffs at appropriate temperatures

(c) Only potable water shall be used

## **5. Rules for placing skinned/plucked and cut fresh Game meat on the market**

The rules set out in this section are additional to those set out in 4 above.

### **5.1 Skinned/Plucked**

Where activity is limited to skinning and/or plucking additional facilities (to those set out for fixed facilities referred to in 4 above) may be required, as directed by the Competent Authority.

### **5.2 Cutting and Boning of Wild Game Meat**

- Requirement for cutting plants
  - (a) Food business operators must:
    - Have facilities for washing hands
    - Have facilities for disinfecting tools with hot water supplied at not less than 82 °C, or an alternative system having an equivalent effect.
  - (b) If evisceration or delayed evisceration is undertaken in a cutting plant the food business operator must ensure that a separate room is available for that purpose.
- Hygiene during and after cutting and boning

Food business operators must ensure that cutting and boning of wild game meat takes place in accordance with the following requirements.

- (a) The work on meat must be organized in such a way as to prevent or minimize contamination.
- (b) During cutting, boning, trimming, slicing, dicing, wrapping packaging and storage, the temperature of the meat is maintained at not more than 7c or in the case of small wild game 4 °C
- (c) Exposed meat must be stored and transported separately from packaged meat, unless stored or transported at different times or in such a way that the

packaging material and the manner of storage or transport cannot be a source of contamination for the meat.

## **Appendix 1 Training Requirements**

### **A. Overall Training Requirements**

1. Persons who hunt wild game with a view to placing it on the market for human consumption must have sufficient knowledge of the diseases of wild game, and of the production and handling of wild game and wild game meat after hunting, to undertake an initial examination of wild game on the spot.
2. It is however enough if at least one person of a hunting team has the knowledge referred to in point 1. References in this Section to a 'trained person' are references to that person.
3. The trained person could also be the gamekeeper or the game manager if he or she is part of the hunting team or located in the immediate vicinity of where hunting is taking place. In the latter case, the hunter must present the wild game to the gamekeeper or game manager and inform them of any abnormal behavior observed before killing.
4. Training must be provided to the satisfaction of the competent authority to enable hunters to become trained persons. It should cover at least the following subjects:
  - (a) the normal anatomy, physiology and behavior of wild game;
  - (b) abnormal behavior and pathological changes in wild game due to diseases, environmental contamination or other factors which may affect human health after consumption;
  - (c) the hygiene rules and proper techniques for the handling, transportation, evisceration, etc. of wild game animals after killing;and
  - (d) legislation and administrative provisions on the animal and public health and hygiene conditions governing the placing on the market of wild game.

### **B. Training in respect of the handling of large wild game**

1. After killing, large wild game must have their stomachs and intestines removed as soon as possible and, if necessary, be bled.
2. The trained person must carry out an examination of the body, and of any viscera removed, to identify any characteristics that may indicate that the meat presents a health risk. The examination must take place as soon as possible after killing.
3.
  - (a) If no abnormal characteristics are found during the examination referred to in point 2, no abnormal behavior was observed before killing, and there is no suspicion of environmental contamination, the trained person must attach to the animal body a numbered declaration stating this. This declaration must also indicate the date, time and place of killing. In this case, the head and the viscera need not accompany the body, except in the case of species susceptible to Trichinosis (porcine animals, solipeds and others), whose head (except for tusks) and diaphragm must accompany the body.
  - (b) In other circumstances, the head (except for tusks, antlers and horns) and all the viscera except for the stomach and intestines must accompany the body. The trained person who carried out the examination must inform the competent authority of the abnormal characteristics, abnormal behavior or suspicion of environmental contamination that prevented him or her from making a declaration in accordance with (a);
  - (c) If no trained person is available to carry out the examination referred to in point 2 in a particular case, the head (except for tusks, antlers and horns) and all the viscera except for the stomach and the intestines must accompany the body.
4. Chilling must begin within a reasonable period of time after killing and achieve a temperature throughout the meat of not more than 7 °C. Where climatic conditions so permit, active chilling is not necessary.
5. During transport heaping must be avoided.
6. In addition, unskinned large wild game may be skinned and placed on the market only if:
  - (a) before skinning, it is stored and handled separately from other food and not frozen;

### **C. Training in respect of the handling of small wild game**

The trained person must carry out an examination to identify any characteristics that may indicate that the meat presents a health risk. The examination must take place as soon as possible after killing.

If abnormal characteristics are found during the examination, abnormal behavior was observed before killing, or environmental contamination is suspected, the trained person must inform the competent authority.

Chilling must begin within a reasonable period of time of killing and achieve a temperature throughout the meat of not more than 4 °C. Where climatic conditions so permit, active chilling is not necessary.

Evisceration must be carried out, or completed, without undue delay, unless the competent authority permits otherwise.

## **Appendix 2 Hunter Declaration**

### **Wild Game Regulations 2008**

#### **SI XXX/2008**

Declaration Number: Year/County/Sequential Number e.g. 2008/OY/01

Date/Time: \_\_\_\_\_

Location of Kill: \_\_\_\_\_

(To include townland and county)

I \_\_\_\_\_ a trained person as described in the above regulations have carried out an examination of the body, and of any viscera removed, to identify any characteristics that may indicate that the meat presents a health risk. I confirm that

no abnormal behavior was observed before killing,  
no abnormal characteristics were found during the examination  
There is no suspicion of environmental contamination

Signed: \_\_\_\_\_

Registration Number: \_\_\_\_\_

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