

A date
to set your
sights on.



Be prepared for the new EU
Food Hygiene Regulations



FOOD
STANDARDS
AGENCY

SCOTLAND
Buidheann
Inbhe-Bidhe
an Alba

Introduction to the new legislation

New EU food hygiene regulations will be introduced in the UK from 1st January 2006. These will introduce a "farm to fork" approach to food safety management. Food safety is the responsibility of everyone and all food producers, including "hunters", need to take every reasonable step to ensure that food safety is not compromised - including on the shoot itself.



The relevant EU food hygiene regulations that come into force on the 1st January 2006 are:

Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs. This sets out general hygiene rules that apply to all food businesses including structural requirements and, where required, the implementation of procedures based on hazard analysis and critical control points (HACCP) principles. The regulation sets out objectives for "good hygienic practices" to protect consumers.

Regulation (EC) No 853/2004 laying down specific hygiene rules for products of animal origin. This sets out requirements for businesses producing food stuffs such as fresh meat, poultry meat, wild game meat, minced meat, meat preparations and meat products that apply in addition to those set out in Regulation 852/2004, including the requirement for certain establishments to be specifically approved. It also governs the supply of wild game to approved game handling establishments.

In addition to meeting the general hygiene requirements, anyone handling food should be supervised and instructed and/or trained in food hygiene matters commensurate with their work.



This booklet aims to give an overview of the new legislation in relation to trained hunters. It does not represent an authoritative interpretation of the law which only the courts can decide.

Introduction to the new legislation continued...

This booklet is intended as an initial guide for those hunting game for human consumption. It cannot be an exhaustive document however, further information will be available in the document "Industry Guidance on EU Food Hygiene Regulations Relating to the Supply of Wild Game for Human Consumption (Outside Approved Premises)". This document will be available from the Food Standards Agency Scotland before the application of the Regulations.

Are you affected by the new legislation?

Yes - if any of the game (including all game birds, deer, duck, geese, rook, pigeon, rabbit, hare and squirrel) you shoot is intended to be placed on the market for human consumption. You must ensure that all stages of production, processing and distribution of food under your control satisfies the relevant hygiene requirements.

To meet traceability requirements, you must have in place systems and procedures to identify other businesses to which your game has been supplied. This information must be made available to the Local Authority, or in the case of approved game handling establishments, the Meat Hygiene Service, on request.

In addition to these general requirements, if you sell game to an approved game handling establishment you will have to have specific knowledge as outlined in the regulations. As hunters, this means you will require to have the knowledge and may need to be trained in the health and hygiene aspects of game before you can sell that game to an approved game handling establishment. For groups of shooters to sell their game to an approved game handling establishment, at least one member of the shooting team, possibly the gamekeeper, will require to have the knowledge or be trained.

Are there any exemptions from these requirements?

If you only shoot for your own consumption or give away or sell small quantities (under 10,000 small game or under 300 deer per annum) of game whilst still in fur or feather to friends, pubs, hotels and restaurants in the local area (your own Local Authority area plus the greater of either the neighbouring authority or authorities, or 30 miles/50 kilometres from the boundary of the supplying establishment's local authority, then the requirement for training may not affect you.

However, pubs, game dealers and other food businesses may still require you to be trained as part of their HACCP (Hazard Analysis and Critical Control Points) procedures.

Hunters supplying small quantities of wild game meat to local retail establishments or the final consumer are exempt from the hunter training requirements, but must comply with the requirements set out in Regulation 852/2004.

It is important to note that these Regulations do not affect the requirements of current UK laws relating to the licensing of game and/or venison dealers, or any person wishing to deal in venison, to legally sell game or venison to the public.

So will I need to be trained?

Holders of the Deer Stalking Certificate Level 1 will shortly be updated with the necessary knowledge required. This update will only apply to the placing on the market of large wild game.

If you do not fall within the exemptions mentioned earlier, you are required to have the knowledge expected of a trained hunter. The diagram opposite can be used as a simple guide.

A simple guide to the requirement for training



* NB: Food businesses may however require you to be trained as part of their HACCP procedures

What knowledge is required of a trained hunter?

The Food Standards Agency endorses the Vocationally Related Qualification (VRQ) (available in Scotland & England) as the most robust means of ensuring that you, as a hunter, have the knowledge required by the new food hygiene regulations. This includes an appropriate Professional Development Award (PDA) awarded by the Scottish Qualifications Authority (SQA). Courses that do not lead to the award of a vocational qualification may still be satisfactory, subject to audit of the course.

Any course undertaken should meet the requirements of the new regulations. The regulations specify knowledge in the following areas:

- The normal anatomy, physiology and behaviour of wild game;
- Abnormal behaviour and pathological changes in wild game due to diseases, environmental contamination or other factors which may affect human health after consumption;
- The hygiene rules and proper techniques for the handling, transportation and evisceration etc.. of wild game animals after killing; and

What knowledge is required of a trained hunter?

- Legislative and administrative provisions on the animal and public health and hygiene conditions governing the placing on the market of wild game.

The most important aspect of the training is to ensure that you have sufficient knowledge of the normal anatomy and physiology of wild game to be able to recognise abnormalities that may adversely affect human health, were that game to enter the food chain.

What other effects could this have on my shoot?

Shoots operating a game larder (a facility for storing and handling wild game in fur and/or feather) will need to register their premises with the local authority. This applies whether you are supplying an approved game handling establishment or not.

Where can I get more information?

More information on the new regulations, their likely impact on your current activities and the requirement for training is available from the majority of fieldsports organisations. Additionally, information is available from the Food Standards Agency Scotland, whose contact details are given on the rear cover of this booklet.

BASC Scotland is working with the Food Standards Agency Scotland to raise awareness of the new regulations in relation to their application to wild game within the shooting community in Scotland. Advice on these matters is available free of charge to all who shoot in Scotland from BASC Scotland via the contact details given elsewhere in this booklet.

Regular updates will be available by emailing game.scotland@basc.org.uk or on the internet at www.bascscotland.org.uk. The Food Standards Agency website is also a valuable source of information - it can be viewed at www.food.gov.uk.

Where can I obtain the training?

Contact details for the organisations known, at the time of writing, to be providing training for the shooting community in Scotland are given below:

British Association For Shooting and Conservation, Marford Mill, Rossett Wrexham, LL12 0HL

Contact: Susan Bull, Training Administrator on: 01244 573018 or by email to: susan.bull@basc.org.uk

British Deer Society, Burgate Manor, Fordingbridge, Hampshire, SP6 1EF

Contact: Charlotte Brown on: 01425 655434 or by email to: education@bds.org.uk

Scottish Gamekeepers Association, PO Box 7477, Perth, PH2 7HY

Contact: Sabine Dey on: 01738 587515 or by email to: sgal@btconnect.com

North Highland College, Ormlie Road, Thurso, Caithness, KW14 7EE

Contact: John Waters on: 01847 896161

Elmwood College, Carslogie Road, Cupar, Fife, KY15 4JB

Contact: David Henderson on: 01334 658800

Borders College, Melrose Road, Galashiels, TD1 2AF

Contact: Allan Tweedie on: 08700 505152

Further information is available from the Food Standards Agency Scotland on 01224 285191, by email from: strategic@foodstandards.gsi.gov.uk or on the internet at: www.food.gov.uk

Information is also available from BASC Scotland on 01350 723226, on the internet at: www.bascscotland.org.uk or by email from game.scotland@basc.org.uk

Published October 2005



The British Association for Shooting and Conservation

