
STATUTORY INSTRUMENTS

1995 No. 2148

**The Wild Game Meat (Hygiene
and Inspection) Regulations 1995**

PART V

ADMINISTRATION, PENALTIES AND ENFORCEMENT

Duties of occupier

15.—(1) The occupier of any licensed premises shall—

- (a) keep, and retain for a period of at least one year from its date, a record adequate to show the source and quantity of killed wild game and wild game meat received into, and despatched from, the premises during each week;
- (b) take all practicable steps to secure compliance by any of his employees or by any person invited on to the premises with the provisions of these Regulations;
- (c) ensure that any OVS, inspector or veterinary officer is provided with adequate facilities so as to enable him to carry out his duties under these Regulations and that he is given such reasonable assistance and access to records as he may from time to time require for that purpose;
- (d) take all necessary measures to ensure that, at all stages of production, the requirements of these Regulations are complied with and carry out checks (including any microbiological checks that the Minister may require) on the general hygiene of conditions of production in his establishment to ensure that all equipment, machinery, instruments, fittings, facilities and wild game meat, comply with the requirements of these Regulations;
- (e) take all necessary measures to ensure—
 - (i) that a record in permanent form, which shall be made available to the OVS or inspector upon request, is kept in respect of the matters specified in sub-paragraph (d) above for a period of at least one year from the date of such record;
 - (ii) the proper application of the health mark, as provided for in regulation 10(2), including any labels, wrapping or seals on which the health mark is printed;
 - (iii) that the OVS or inspector is notified immediately when any information at the occupier's disposal reveals a serious health risk; and
 - (iv) in the event of a serious health risk, the withdrawal of wild game meat which has been obtained under or stored in similar conditions (as the case may be) and is likely to present the same risk; and
- (f) ensure that wild game meat is transported in accordance with Schedule 9.

(2) The occupier of any licensed premises shall arrange or establish, in consultation with the OVS, a staff training programme to train staff to comply with hygiene requirements appropriate to the operations that they perform in those premises.

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

- (3) Where the occupier of any licensed premises has informed the Minister that a specified number of PIAs are, or will be made, available at those premises, he shall ensure that such PIAs—
- (a) are present at the times notified to him by the OVS appointed in respect of those premises;
and
 - (b) carry out the functions specified in Schedule 4 as directed by such OVS.