

SCHEDULE 1

Regulations 3(2)(a) and 6(1)(e)

CONSTRUCTION, LAYOUT AND EQUIPMENT  
OF WILD GAME PROCESSING FACILITIES

All wild game processing facilities shall have, in so far as is necessary for the operations carried out in the establishment—

- (a) the following rooms—
  - (i) a sufficiently large refrigerated room for reception of the bodies of wild game;
  - (ii) a room for inspection, evisceration, skinning and plucking;
  - (iii) a sufficiently large room for cutting up, boning and wrapping, which shall have an adequate chilling facility as well as a thermometer;
  - (iv) a room for packaging, except that packaging may take place in the same room as cutting up, boning and wrapping provided the requirements of paragraph 2 of Part II of Schedule 8 are observed; and
  - (v) sufficiently large and separate chilling or refrigeration rooms for storing wild game meat.
- (b) in rooms where wild game meat is produced, worked on or stored and in areas and corridors through which wild game meat is transported—
  - (i) waterproof flooring which is easy to clean and disinfect, rot proof and laid in such a way as to facilitate the draining of water, the water being directed towards drains fitted with gratings and traps to prevent odours; save that in rooms provided for the chilling or refrigeration of wild game meat a device with which water may be easily removed will be sufficient; and, in storerooms and in areas and corridors through which wild game meat is transported, waterproof and rot proof flooring is sufficient;
  - (ii) smooth, durable, impermeable walls, with a light-coloured, washable coating up to a height of at least 2 metres or the ceiling height if lower; in chilling or refrigeration rooms the walls must be coated at least to storage height; save that, in stores in premises in operation on 20 July 1992, the use of existing wooden walls is permitted;
  - (iii) easily cleaned wall-to-floor junctions;
  - (iv) doors in hard-wearing, non-corrodible material and, if of wood, with a smooth and impermeable covering on all surfaces;
  - (v) insulation materials which are rot proof and odourless;
  - (vi) adequate ventilation and extraction of steam;
  - (vii) adequate natural or artificial lighting in all of the rooms listed in sub-paragraph (a) above, which lighting shall not distort colours; and
  - (viii) a clean and easily cleaned ceiling; failing that, a roof covering with an interior surface which fulfils these conditions;
- (c) at places readily accessible to the work stations and sanitary conveniences, suitable and sufficient facilities, that is to say—
  - (i) an adequate supply (provided otherwise than by taps operable by hand) of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient provision for the cleaning and disinfecting of hands by persons handling wild game meat; and
  - (ii) an hygienic means of drying hands;
- (d) in rooms where work on wild game is undertaken, suitable and sufficient facilities, readily accessible to the work stations, for the disinfecting of knives and other hand tools, such

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facilities to be adequately supplied with water which shall be maintained at a temperature of not less than 82°C;

- (e) appropriate arrangements for protection against pests such as insects and rodents;
- (f) equipment and fittings—
  - (i) of corrosion-resistant material (not being made of wood) not liable to taint wild game meat;
  - (ii) that are easy to clean and disinfect;
  - (iii) if to be used for handling, storing or transporting wild game meat, to be so constructed that wild game meat and the base of any receptacles containing such meat do not come into contact with the floor or walls; and
  - (iv) with all surfaces likely to come into contact with unpackaged fresh meat kept smooth and easy to clean;

save that the use of wood is permitted in rooms where only packaged wild game meat is stored;

- (g) facilities for the hygienic handling and protection of wild game meat during loading and unloading;
- (h) unless wild game meat which is not intended for human consumption is removed or destroyed at the end of each working day—
  - (i) a separate room, capable of being securely locked; or
  - (ii) where the quantity of such meat is not sufficient to necessitate the provision of a separate room, special watertight non-corrodible containers with lids and fasteners to prevent unauthorised persons from removing things from them;

and any conduits used to transport such meat shall be so constructed and installed as to avoid risk of contamination to wild game meat intended for human consumption;

- (i) a suitable and separate place, container or room for the isolation of wild game meat requiring further examination by the OVS or inspector, such facilities to be so arranged that the detained meat cannot come into contact with meat that is not under detention;
- (j) facilities for the hygienic storage of materials for wrapping and packaging;
- (k) refrigeration equipment to keep the internal temperature of wild game meat at the levels required by these Regulations, such equipment to have a drainage system which avoids risk of contamination of such meat;
- (l) a sufficient, clean and wholesome supply of hot and cold potable water, or potable water premixed to a suitable temperature, available at an adequate pressure; and which permits the separation of any other water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, so that pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose, and so that all such pipes shall be clearly distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to wild game meat;
- (m) liquid and solid waste disposal systems which meet hygiene requirements;
- (n) adequate and suitable facilities for the exclusive use of the OVS and inspectors;
- (o) facilities enabling the veterinary inspections provided for in these Regulations to be carried out efficiently at any time;
- (p) an adequate number of changing rooms with smooth, waterproof, washable walls and floors, showers and flush lavatories, separate from any part of the premises which at any time contain wild game meat (lavatories shall not open directly on to the work rooms);

- (q) a suitable and separate place (which may be situated elsewhere) and adequate equipment, for cleaning and disinfecting vehicles used for the transport of wild game meat; and
- (r) a room or a secure place for the storage of detergents, disinfectants and similar substances.

## SCHEDULE 2

Regulations 3(2)(a) and (b), 6(1)(e)

### HYGIENE REQUIREMENTS IN RELATION TO STAFF, PREMISES, EQUIPMENT AND INSTRUMENTS

1. The occupier of every wild game processing facility shall keep it, or cause it to be kept, in such a state of cleanliness and otherwise conduct it so as to prevent any risk of contamination to any wild game meat therein and, in particular shall—

- (a) ensure that equipment and instruments used for working on wild game meat are kept clean and in a good state of repair;
- (b) ensure that premises, instruments and working equipment including meat cutting instruments are not used for purposes other than work on wild game meat, fresh meat or meat preparations or products unless they are cleaned and disinfected before re-use;
- (c) ensure that the cutting up of wild game meat is carried out at a different time, and that any room or equipment used for such operations is thoroughly cleaned and disinfected before being used again for the cutting up of fresh meat;
- (d) ensure that wild game meat and the base of receptacles which contain, or may at any time contain, such meat do not come into contact with the ground;
- (e) where the premises are supplied with water which is only suitable for the purpose of fire fighting or the operation of refrigerators or steam boilers, ensure that any such water is not used for any other purpose;
- (f) ensure that sawdust or any similar substance is not spread on floors;
- (g) ensure that all detergents, disinfectants, pesticides and rodenticides used in the premises are of such a kind and are used in such a manner as not to affect the fitness of any wild game meat intended for human consumption; and
- (h) ensure that rodents, insects and other vermin are systematically destroyed.

2. Every person engaged in working on or handling wild game meat in a wild game processing facility shall—

- (a) wear footwear and light-coloured working clothes, including covering for the hair of the head, and, where necessary, the neck; all of which articles shall, unless disposable, be easily cleanable, clean at the commencement of every working day and renewed during the day as necessary.
- (b) wash and disinfect his hands and arms frequently during the working day and each time work is started and resumed and immediately after contact with wild game meat which he knows or suspects to be diseased;
- (c) ensure that all equipment and instruments used for working on wild game meat are cleaned and subsequently disinfected in water at a temperature of not less than 82°C—
  - (i) prior to commencement of work;
  - (ii) frequently during the course of each working day;
  - (iii) immediately after any contact with wild game meat known or suspected to be diseased;

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- (iv) before re-use after any break in work; and
  - (v) at the end of each working day; and
  - (d) before being engaged to work on or handle unpackaged wild game meat, obtain a medical certificate certifying that there is no objection on public health grounds to such activities and produce such medical certificate on request to an OVS, to an inspector, or to a veterinary officer.
3. No person shall—
- (a) work on or handle wild game meat if he is likely to contaminate it;
  - (b) wipe down any carcase or offal;
  - (c) inflate in any manner the carcase or any part whatsoever of any wild game intended for human consumption;
  - (d) leave any implements in wild game meat;
  - (e) use tobacco in any part of any premises which may contain wild game meat intended for human consumption or while he is handling any such meat; or
  - (f) bring any animal into the premises.

### SCHEDULE 3

Regulations 3(2)(a) and (b), 6(1)(d) and  
12(1)(b)(iii) and (iv), (d) and (g)

#### HYGIENE REQUIREMENTS IN RESPECT OF THE PREPARATION AND HANDLING OF WILD GAME

1. The hunter shall ensure that—
- (a) all wild game is accompanied to the wild game processing facility by the thoracic viscera, the liver and the spleen, which are to be kept so as to remain readily identifiable with the carcase until it has been inspected in accordance with Schedule 4;
  - (b) small wild game shall be totally or partially eviscerated on the spot or in the collection centre, except that this may be delayed until it arrives at the wild game processing facility, provided it can be transported there, under satisfactory hygiene conditions, within a reasonable time and at a temperature such that it is in a condition that allows the inspection provided for in Schedule 4 to be completed;
  - (c) the temperature of wild game meat is brought progressively towards an internal temperature of not more than +7°C in respect of large wild game and +4°C in respect of small wild game; save that where this is not practicable the wild game shall be transported, under satisfactory hygiene conditions, within a reasonable time, to a wild game processing facility at a temperature such that it is in a condition that allows the inspection provided for in Schedule 4 to be completed; and
  - (d) any abnormal behaviour or illness or injury of the live wild game at the time of killing, or any abnormality observed in the abdominal viscera, the lower limbs or the head prior to disposal is reported to the occupier of the wild game processing facility.
2. The occupier of any wild game processing facility shall ensure that—
- (a) if it has not been carried out immediately after killing, wild game shall be eviscerated without delay, save that the lungs, heart, liver, kidneys, spleen and mediastinum may either be detached or left attached to the carcase by their natural connections; save that evisceration of small wild game shall not be necessary where a sample representative of that small wild game which came from the same source, or, if sources have been mixed into

- batches prior to inspection, which came from the same batch, has undergone an inspection in accordance with Schedule 4;
- (b) the carcasses and offal of any wild game not inspected are kept separate from the carcasses or offal of any wild game already inspected in accordance with Schedule 4;
  - (c) any abnormality reported in accordance with paragraph 1(d) above is notified to the OVS, inspector or PIA prior to, or at the time of, the official health inspection;
  - (d) until the inspection has been completed in accordance with Schedule 4—
    - (i) no carcass or offal, or any part thereof, of any wild game is removed from the wild game processing facility;
    - (ii) no evidence of disease or defect in the carcass or offal is removed, modified, or obliterated; and
    - (iii) no mark or identification is removed from the hide or any other part;
  - (e) parts of wild game that are to be inspected are dressed to the extent necessary to facilitate inspection;
  - (f) the carcasses and offal, or any part thereof, of any wild game declared unfit for human consumption are placed in the facilities referred to in sub-paragraph (h) of Schedule 1; the carcasses and offal, or any part thereof, of any wild game detained for further inspection are placed in the facilities referred to in sub-paragraph (i) of Schedule 1 and until any further inspection is complete; and such wild game does not come into contact with, or contaminate, any other wild game;
  - (g) after post-mortem inspection, wild game meat is chilled or frozen and kept at a temperature which must not at any time exceed  $-12^{\circ}\text{C}$  if frozen or, if chilled,  $+4^{\circ}\text{C}$  in the case of small wild game and  $+7^{\circ}\text{C}$  in the case of large wild game; and
  - (h) the dressing, handling, further treatment and transport of wild game meat intended for human consumption is undertaken in a hygienic manner.

#### SCHEDULE 4

Regulations 3(2)(a) and (b), 6(1)(a), 9(1), 10(1) and 12(1)(b)(iii), (c), and (d).

#### POST-MORTEM HEALTH INSPECTION REQUIREMENTS

1. Subject to paragraph 2 below, killed wild game intended for human consumption must be inspected within 18 hours of entering the wild game processing facility, and any OVS, inspector or PIA—

- (a) shall have regard to any report of abnormal behaviour or illness or injury of the live animal or any observed abnormality of the abdominal viscera or the head;
- (b) shall carry out a visual inspection of the bodies of wild game and any organs belonging to them which are available to him, paying particular attention to—
  - (i) indications that death was caused other than by hunting;
  - (ii) signs of systemic infection;
  - (iii) indications of decomposition;
  - (iv) signs of diseases transmissible to man or animals;
  - (v) presence of parasites in the skin or muscular systems;
  - (vi) evidence consistent with poisoning or intoxication from environmental contaminants;

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- (vii) signs indicating the presence of veterinary drug residues, environmental contaminants or pesticides;
  - (viii) injuries or swelling;
  - (ix) presence of oedema or fluid;
  - (x) emaciation;
  - (xi) unusual colour or smell detected by sensory means; and
  - (xii) any visible contamination; and
- (c) shall detain, in the facilities referred to in sub-paragraph 1(i) of Schedule 1 for further inspection any carcase and offal suspected of being unfit for human consumption but which requires more detailed examination before a decision can be made.
- (a) (a) In the case of small wild game, the inspection described in paragraph 1 above may be carried out on a representative sample, which may be in fur or in feather, from the same source or, if the sources have been mixed into batches prior to inspection, have come from the same batch.
- (b) Where such inspection reveals that any of the representative sample is unfit for human consumption, all the animals or birds from that source or batch must undergo inspection in accordance with paragraph 1 above.

## SCHEDULE 5

Regulations 3(2)(a) and (b), 10(2) and  
12(1)(c) and (2)(a)

### POST-MORTEM APPROVAL OR CONDEMNATION FACTORS

#### PART I

##### WILD GAME APPROVED AS FIT FOR HUMAN CONSUMPTION

Where an inspector or an OVS is satisfied that the inspection or any other information available has revealed no evidence of any disease transmissible to humans or animals or defect or contamination that cannot be removed by rinsing or trimming, and, where appropriate, if the dressing operation has been carried out in a hygienic manner, he shall approve the killed wild game as fit for human consumption.

#### PART II

##### WILD GAME CONDEMNED AS UNFIT FOR HUMAN CONSUMPTION

An inspector or OVS shall condemn the carcase and offal as unfit for human consumption if he is satisfied that the inspection and any other information available has revealed one or more of the following—

- (a) diseases or other conditions directly transmissible through the wild game meat to humans or animals;
- (b) signs consistent with death other than by hunting;
- (c) indications of decomposition;
- (d) extensive oedema or fluid, or emaciation;

- (e) signs indicating the presence of veterinary drug residues, environmental contaminants or pesticides;
- (f) abnormal colour or smell associated with disease or other conditions prejudicial to health;
- (g) bruising, injuries, swellings or visible contamination which cannot be removed by rinsing or trimming.

## SCHEDULE 6

Regulations 3(2)(a) and (b), 6(1)(e) and 12(1)(b)(iv)

### HYGIENE REQUIREMENTS FOR CUTTING UP WILD GAME

The occupier of any premises shall ensure that:

- (a) wild game meat is brought into the cutting room as and when required and that it remains in that room only for the minimum time required to carry out the necessary cutting up operations and that on completion of cutting up, wrapping and packaging such meat is transferred without delay to the refrigerated room referred to in sub-paragraph (a)(v) of Schedule 1 and there maintained at a temperature of no more than +7°C for large wild game meat, +4°C for small wild game meat or -12°C for frozen wild game meat;
- (b) during cutting up and boning the internal temperature of large wild game meat does not exceed +7°C and the internal temperature of small wild game meat does not exceed +4°C;
- (c) during cutting up operations the temperature of the cutting room does not exceed +12°C;
- (d) any splinters of bone and clots of blood are removed from wild game meat during cutting up;
- (e) no carcase or wild game meat is wiped down or otherwise contaminated;
- (f) no implement is left in wild game meat; and
- (g) wild game meat obtained from cutting up and not intended for human consumption is collected in the rooms, containers or facilities referred to in sub-paragraph (h) of Schedule 1 as it is cut up.

## SCHEDULE 7

Regulations 2(1), 6(1)(d), (5) and (6), 10(2), 12(1)(e) and 13(1)(b)(vii)

### HEALTH MARKING

1. The health mark shall consist of—
  - (a) a pentagonal mark bearing, in legible form in letters at least 0.8cm and figures at least 1cm high in the case of large wild game and letters and figures at least 0.2cm high in the case of small wild game, the following information—
    - (i) on the upper part, the initials “UK”;
    - (ii) in the centre, the approval number of the establishment; and
    - (iii) on the lower part, the letters “EC”; or
  - (b) a pentagonal stamp containing the information referred to in (a) above.
2. Subject to paragraph 3 below, the health mark referred to in paragraph 1(a) above shall be applied—

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- (a) to exposed carcasses by means of hot branding, a stamp or a seal; or
- (b) on or visibly beneath the wrapping or other packaging of packed carcasses or of parts of carcasses or offal wrapped in small quantities,

and the health mark referred to in paragraph 1(b) above shall be applied to large packaging.

**3.** The health marking of carcasses, parts of carcasses or offal as provided for in paragraph 2 above shall not be necessary in the case of small wild game in the following cases:

- (a) consignments of carcasses dispatched from one wild game processing facility to another for cutting therein, subject to the following conditions:
  - (i) the large packaging containing the fresh wild game meat shall bear on the external surface the health mark appropriate to large wild game in accordance with paragraph 1(a) above;
  - (ii) the dispatch office shall maintain a record of the amount, type and destination of consignments dispatched in accordance with these Regulations;
  - (iii) the recipient wild game processing facility shall maintain a record of the amount, type and origin of consignments received in accordance with these Regulations;
  - (iv) the health mark on the large packaging shall be destroyed when the large packaging is opened in the wild game processing facility under the supervision of the official veterinary surgeon; and
  - (v) the destination and intended use of the consignment shall be clearly indicated on the external surface of the large packaging in accordance with this paragraph;
- (b) consignments of carcasses dispatched from a wild game processing facility or re-wrapping centre to a meat products premises, as defined in the Meat Products (Hygiene) Regulations 1994<sup>(1)</sup>, for preparation, subject to the following conditions:
  - (i) the large packaging containing the fresh wild game meat shall bear on the external surface the health mark appropriate to large wild game in accordance with paragraph 1(a) above;
  - (ii) the dispatch office shall maintain a record of the amount, type and destination of consignments dispatched in accordance with these Regulations;
  - (iii) the recipient meat products premises shall maintain a record of the amount, type and origin of consignments received in accordance with these Regulations;
  - (iv) when the wild game meat is intended for use in meat products for trade between EEA States, the health mark on the large packaging shall be destroyed when the large packaging is opened in an establishment under the supervision of the food authority or the Minister; and
  - (v) the destination and intended use of the consignment shall be clearly indicated on the external surface of the large packaging in accordance with this paragraph and Schedule 13; or
- (c) consignments of carcasses dispatched from a wild game processing facility or re-wrapping centre to restaurants, canteens and institutions for direct supply to the final consumer after heat treatment, subject to the following conditions:
  - (i) the large packaging containing the fresh wild game meat shall bear on the external surface the health mark appropriate to large wild game in accordance with paragraph 1(a) above;
  - (ii) the dispatch office shall maintain a record of the amount, type and destination of consignments dispatched in accordance with these Regulations;

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- (iii) the recipient outlet shall maintain a record of the amount, type and origin of consignments received in accordance with these Regulations;
- (iv) those outlets shall be subject to control by the food authority, who shall be given access to the records kept; and
- (v) the destination and intended use of the consignment shall be clearly indicated on the external surface of the large packaging in accordance with this paragraph and Schedule 13.

## SCHEDULE 8

Regulations 6(1)(e), (5) and (6) and 12(1)  
(h)

### WRAPPING AND PACKAGING OF WILD GAME MEAT

#### PART I

##### WRAPPING

1. The occupier of any licensed premises shall ensure that the wrapping operation is carried out immediately after cutting up and in an hygienic manner and the wrapping material is not re-used for wrapping wild game meat.
2. The occupier of any licensed premises, cold store or re-wrapping centre shall ensure that—
  - (a) any material for wrapping wild game meat does not cause a deterioration in the organoleptic characteristics of such meat or transmit to it any substance harmful to human health and that only transparent and uncoloured wrapping material is used; and
  - (b) wrapped wild game meat is packaged in accordance with the requirement of Part II below, save that where the wrapping material used fulfils the requirement of packaging in accordance with paragraph 1(a), (b) and (c) of Part II below, it does not in addition require to be packaged.

#### PART II

##### PACKAGING

1. The occupier of any licensed premises, cold store or re-wrapping centre shall ensure—
  - (a) that any material used for packaging wild game meat is strong enough to protect the meat during the course of handling and transport and does not cause a deterioration in the organoleptic characteristics of that meat or transmit to it any substance harmful to human health;
  - (b) that any material used for packaging wild game meat is not re-used for this purpose unless it is made of a non corrodible substance which is easy to clean and has been cleaned and disinfected prior to re-use for packaging meat; and
  - (c) that every package bears the health mark either on the package or on a clearly visible label or sealing tape affixed to the package and that the health mark is applied in such a way that it is torn when the package is opened.
2. The occupier of all premises in which wild game meat is cut up, wrapped and packaged in the same room shall ensure that the following conditions are observed—

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- (a) the packaging and wrapping material shall, during storage, be enclosed in a protective cover under hygienic conditions in the separate room provided for this purpose, and such a room shall not be connected in any way with rooms containing substances which might contaminate wild game meat;
- (b) packaging and wrapping materials shall be protected from dust and vermin and such materials shall not be stored on the floor;
- (c) packaging material shall be assembled under hygienic conditions before being brought into the room where wild game meat is packaged;
- (d) the place in which the wild game meat is packaged shall be sufficiently large and so arranged that the hygiene of operations is assured;
- (e) packaging and wrapping materials shall be brought to the room hygienically and shall be used without delay and persons who handle wild game meat shall not handle packaging unless it is non porous and corrosion resistant; and
- (f) immediately after wrapping and packaging the wild game meat shall be placed in the room referred to in sub-paragraph (v) of Schedule 1.

#### SCHEDULE 9

Regulations 6(1)(e), (5) and (6) and 12(1)  
(i)

#### TRANSPORT OF WILD GAME MEAT

**1.** Wild game meat transported to licensed premises, to a cold store or to a re-wrapping centre shall be loaded at a temperature of not more than +7°C for carcasses and cuts of large wild game meat, +4°C for consignments of small wild game and -12°C for frozen wild game meat and shall be transported in vehicles so designed and equipped that such meat is maintained at low temperatures throughout the period of transport.

**2.** In respect of large wild game which meets the requirements of Regulation 12(2)(g)(i) to (v) (bb) carcasses shall be loaded at a temperature of not lower than -1°C and no more than +7°C and must be transported to a wild game processing facility within the maximum period of 7 days from the post-mortem inspection; or -1°C and +1°C provided it is transported to a wild game processing facility within the maximum period of 15 days from the post-mortem inspection. Small wild game exported unskinned or unplucked and uneviscerated shall not be frozen.

**3.** Wild game meat shall not be transported to licensed premises, to a cold store or to a re-wrapping centre in vehicles or containers which are not properly cleaned and disinfected.

**4.** Vehicles used for the transport of carcasses and half carcasses of wild game meat shall be suitably equipped. Fittings for hanging the meat shall be provided and fixed at such a height that the meat cannot come into contact with the floor except that such fittings shall not be required where such meat is transported by aircraft in which suitable facilities have been provided.

**5.** Cuts of wild game meat other than carcasses and half carcasses shall be suspended throughout the period of transport except where such meat is transported by aircraft in which suitable facilities have been provided; otherwise, if they are not placed in packages, they shall be placed on supports of material resistant to corrosion; and the support shall be clean and corrosion resistant and packaging shall meet the requirements of Schedule 8.

SCHEDULE 10

Regulation 12(2)(g)(iv) and 13(2)(b)

VETERINARY HEALTH CERTIFICATE

for unskinned large wild game intended for consignment to an EEA State(a)

Exporting country: ..... No: .....

Ministry: .....

Competent service: .....

Reference: .....

I. Identification of unskinned large wild game

Species: .....

Number of carcasses: .....

II. Origin of unskinned large wild game

Address and veterinary approval number of wild game processing facility, cold store or re-wrapping centre

.....

III. Destination of unskinned large wild game

The game will be sent from: .....  
(Place of loading)

to the following wild game processing facility:

.....  
(Address and veterinary approval number)

by the following means of transport: .....

Name and address of consignor: .....

Name and address of consignee: .....

IV. Attestation

I, the undersigned, official veterinary surgeon, certify that the unskinned large wild game carcasses described above have been passed as fit for human consumption following post-mortem inspection carried out in accordance with the Wild Game Meat (Hygiene and Inspection) Regulations 1995.

Done at: ..... on: .....

.....  
(signature of official veterinary surgeon)

(a) For unskinned large wild game from a wild game processing facility, cold store or re-wrapping centre which is situated in a restricted region or area or intended for consignment to an EEA State after transit through a third country, the Health Certificate set out in Schedule 11 to the Wild Game Meat (Hygiene and Inspection) Regulations 1995 should be used.

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SCHEDULE 11

Regulation 13(1)(a) and (2)(a)

VETERINARY HEALTH CERTIFICATE

for wild game or wild game meat(a) from a wild game processing facility, cold store or re-wrapping centre situated in a restricted region or area or intended for consignment to an EEA State after transit through a third country

Exporting country: ..... No(b): .....

Ministry: .....

Competent service: .....

Reference(s): .....

I. Identification of wild game(c):

Animal species: .....

Number of carcasses: .....

II. Identification of meat(e):

Wild game meat of: .....  
(animal species)

Nature of cuts: .....

Nature of packaging: .....

Number of packages: .....

Net weight: .....

III. Origin of wild game or wild game meat

Address(es) and veterinary approval number(s) of the establishments  
.....  
.....

IV. Destination of wild game or wild game meat

The game or meat will be sent  
from: .....  
(place of loading)

to: .....  
(country and place of destination - for unskinned large wild game insert address and veterinary approval number of processing house to which carcasses will be sent)

by the following means of transport(f): .....

Name and address of consignor: .....

Name and address of consignee: .....

V. Attestation

I, the undersigned, official veterinary surgeon, CERTIFY that:

a) the wild game or wild game meat of the species described above was obtained in a wild game processing facility, cold store or re-wrapping centre situated in a region or area subject to animal

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health restrictions and has been passed as fit for human consumption following a veterinary inspection(e) carried out in accordance with the Wild Game Meat (Hygiene and Inspection) Regulations 1995.

b) the transport vehicles or containers and the loading conditions of this consignment meet the hygiene requirements laid down in that Directive.

c) the wild game or wild game meat is intended for consignment to an EEA State after transit through a third country(f)

Done at: ....., on: .....

.....  
(signature of official veterinary surgeon)

- 
- (a) Wild game meat which has not been treated, other than by chilling or freezing to ensure its preservation.
  - (b) Optional.
  - (c) Complete I. or II. as appropriate.
  - (d) Indicate the number or registration number (railway wagons or lorries), the flight number (aircraft) or the name (ship).
  - (e) Including the trichinoscopic examination provided for in Article 3(3) of Council Directive 92/45/EEC.
  - (f) Delete where not applicable.

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

## SCHEDULE 12

Regulation 5(2)

### MEAT HYGIENE APPEALS TRIBUNAL

1. Each Tribunal shall consist of a Chairman or a Deputy Chairman and two other members.
- 2.—(1) The Chairman or Deputy Chairman shall be an independent person appointed by the Minister.
  - (2) One member shall be a person nominated by the Royal College of Veterinary Surgeons, who shall not be a member of the State Veterinary Service nor an official veterinary surgeon.
  - (3) One member shall be a person whom the Minister considers to be representative of the interests of licensed premises.
3. Each Tribunal may be serviced by a Secretary and such other staff as the Minister may appoint.
4. The terms of appointment and the remuneration of the members, secretary and other staff of a Tribunal shall be determined by the Minister.

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

SCHEDULE 13

Regulation 12(1)(e)

INDICATION TO BE APPLIED TO LARGE PACKAGING

SCHEDULE 13

Regulation 12(1)(e)

INDICATION TO BE APPLIED TO LARGE PACKAGING

Intended use: cutting/heat treatment(1)

Address of destination .....

.....

.....

(1) Delete as appropriate

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