



LOW GROUND SHOOT STANDARDS



Foreword

The Aim to Sustain Game Assurance Scheme allows game farms, game shoots and estates to demonstrate publicly that they operate to the highest standards. The standards laid out in this document cover ‘best practice’ across a broad spectrum of topics applicable to game management and shooting on low ground estates and shoots.

These standards include assessment of animal health and welfare, food quality, environmental enhancement and protection, appropriate stocking levels, staff training and health and safety. Certified game assurance scheme members will have produced evidence during a robust assessment process to show how they meet the standards that make up this scheme and earn their certified status.

The scheme gives confidence to the public and consumers that where they see the Aim to Sustain assurance stamp, the shoot operates to the highest standards and produces high quality game meat, having been through the independent assessment process.

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Guidance in reference column:

R. A Record will be required at audit.

T. A Template is available to record evidence. These templates can be found in the Game Assurance Scheme Handbook and can be downloaded from the Aim to Sustain website.

Section 1 - Shoot procedures & operation

Shoots must comply with all legal obligations and must be maintained and operated in a manner that does not bring the shoot, shooting sector or the Aim to Sustain Game Assurance Scheme into disrepute.

Reference	Standard	How will the shoot be measured
1.1	Shoots should demonstrate an understanding of the Code of Good Shooting Practice.	<ul style="list-style-type: none"> An up-to-date hard copy or electronic copy of Code of Good Shooting Practice must be available to all involved in the shoot including Guns, beaters, pickers up etc. If a complaint is made to the Code of Good Shooting Practice regarding the shoot and it is subsequently investigated by the Code's Steering Committee, the shoot must comply with the Committee's decision. https://www.codeofgoodshootingpractice.org.uk/
1.2	A site map of the shoot must be in place.	<ul style="list-style-type: none"> The site map must be available at audit. The site map details all areas covered by the shoot and includes (where applicable): locations of release pens, feed stores, rearing fields, water courses, access points, protected sites (SSSI, SPA, SAC etc).
1.3 R T	The shoot key contact list and an emergency action plan must be in place and displayed.	<ul style="list-style-type: none"> Contact list and emergency action plan is up to date and accessible to those involved with the shoot. Contact list includes: Person with overall responsibility, keeper(s), vet, feed and water suppliers, APHA, and details of the trained person and game dealer if applicable. The emergency action plan includes actions to be taken in the event of: suspected disease outbreak, activist activity, fire, accident or illness on a shoot day, feed and/or water supply failure.
1.4 R T	A complaints procedure must be in place. Includes complaints made against Code of Good Shooting Practice and A2S shoot standards.	<ul style="list-style-type: none"> The complaints procedure includes recording the complaint, investigation outcome, lessons learnt to prevent the issue happening again.
1.5	Shoots releasing 50 or more birds must be registered on the UK poultry register.	<ul style="list-style-type: none"> Registration details must be available at audit. https://www.gov.uk/government/publications/poultry-including-game-birds-registration-rules-and-forms
1.6 R T	Where applicable training should be provided, and relevant records must be kept.	<ul style="list-style-type: none"> Training records for all employed staff/volunteers are available and include: name, details of training, date of training and training providers. Copies of certificates are held where applicable. Where staff/volunteers are trained to undertake specific tasks such as the use of rodenticides, pesticides, pest & predator control etc then these are listed on their record.

Reference	Standard	How will the shoot be measured
1.7 R	Shoots supplying game to an Approved Game Handling Establishment (AGHE) must have a “trained person present to examine the game throughout every shoot day”.	<ul style="list-style-type: none"> • Shoot must have at least one Trained Person at every shoot. • The Trained Person must have undertaken a Wild Game Meat Hygiene Course for small game. Large game only is not acceptable. • A record of the course and or course certificate available. <p>See annex 1. Origin of wild game.</p> <ul style="list-style-type: none"> • Points A, B and C there is no requirement to have a trained person, but it is recommended. • Point D there is a legal requirement to have a trained person.
1.8 R	Shoots that are supplying 'in feather' or 'in fur' game to an AGHE, or which supply wild game meat to the final consumer or local retailers, are legally required to register with their Local Authority (LA) / Environmental Health Office (EHO) as a Food Business Operator (FBO).	<ul style="list-style-type: none"> • Confirmation of registration as a Food Business Operator (FBO). OR • Evidence that the application process has commenced e.g. acknowledgement by the LA/EHO that the application has been received. <p>See annex 1. Origin of wild game.</p> <ul style="list-style-type: none"> • Point A & B there is no requirement to register as a Food Business Operator (FBO). • Point C & D there is a requirement to register as a Food Business Operator (FBO). • https://register.food.gov.uk/new
1.9 R T	Health and Safety Policy in place and effectively communicated to those involved with the shoot activities.	<ul style="list-style-type: none"> • Health & safety policy in place and is effectively communicated to all involved with the shoot activities e.g., staff/volunteers, beaters, pickers up, visitors, guns, and guests. <p>Policy statement (hse.gov.uk)</p>
1.10	First Aid kits & eye wash must be available.	<ul style="list-style-type: none"> • First Aid Kits and eye wash must be checked to ensure the contents are in date. • If applicable content must be food grade. Food grade plasters (blue) must be provided
1.11	Shoots must demonstrate that they have checked if the shoot is in or near a European Site or site of special scientific interest (SSSI).	<ul style="list-style-type: none"> • In England shoots within a European site or within 500m of one, all conditions of GL43 or individual licence must be adhered to including release densities and mandatory reporting of gamebird releases. • In relation to activities on SSSI shoots should check the designations relevant to that site and where applicable have the necessary consents in place from the relevant statutory agency e.g. NRW in Wales. • European protected sites and SSSIs must be identified on the site map (standard 1.2) • https://magic.defra.gov.uk/MagicMap.aspx

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Reference	Standard	How will the shoot be measured
1.12	Records must be kept for the source of all birds to trace their origin should it prove necessary	Records must include as a minimum: <ul style="list-style-type: none"> • Source of birds. • Number of birds and species. • Date of arrival. • Records kept until the next audit (18 months)
1.13	Shooting must not take place within 4 weeks of birds being released and birds must never be released during the shooting season to replenish or “top up” stocks.	Records to include as a minimum: <ul style="list-style-type: none"> • Details of game bird deliveries, species delivered and date of release (if different from date of delivery) • Details of earliest shoot dates for each species of game bird.
1.14	The shoot must follow the law on the use of lead shot.	As a minimum the shoot must be able to demonstrate: <ul style="list-style-type: none"> • Where, when and on what species lead shot may/may not be used on their shoot. • How this is communicated to guns. • If lead free shot is required, is it supplied to guns.
Recommendations		
1.15	It is recommended that shoots take part in the GWCT Big Farmland Bird Count.	
1.16	It is recommended that release densities are aligned with the GWCT’s sustainable gamebird releasing guidelines.	
1.17	It is recommended that shoots rearing over 10,000 birds should also be assured under the Game Farm assurance scheme	
1.18	It is recommended that if birds are sourced from a non A2S assured game farm the shoot should be able to demonstrate that the birds have been reared to minimum UK Legal standards	As a minimum, show a letter from the supplier confirming how they meet UK Legal standards.
1.19	It is recommended that sustainable or lead free ammunition is used	

Section 2 - Bio security

Shoots must be able to demonstrate that systems are in place and if required, equipment and materials will be available to prevent the spread of a notifiable disease.

Reference	Standard	How will the shoot be measured
2.1	Cleaning and disinfecting facilities should be available for use on the shoot.	<ul style="list-style-type: none">• Details for bio-security management will be in the emergency action plan. DEFRA approved disinfectants and cleaning equipment is planned to be available for use on boots, clothing, vehicles, and facilities.• https://www.gov.uk/guidance/disease-prevention-for-livestock-farmers#biosecurity-measures• Defra, UK – Disinfectants

Section 3 Pest and predator control

Shoots must be able to demonstrate that systems are in place for the effective and responsible control of pests and predators.

Reference	Standard	How will the shoot be measured
3.1 R T	Shoots must have a documented pest and predator control plan in place. The plan should be reviewed annually.	Pest and predator control plan will include: <ul style="list-style-type: none"> • A site survey. • The types of predators and pests controlled on the shoot. Control measures in place, and reasons for the control being undertaken. • Current general licences used with the relevant justifications highlighted. • Campaign for Responsible Rodenticide Use (CRRU code) must be followed http://www.thinkwildlife.org/crru-code • An annual site survey. • A bait plan in place and identifies; bait used, location, date bait point inspected, and date(s) bait replenished or removed. • Procedures in place to ensure bait does not contaminate feed. http://www.thinkwildlife.org/crru-code
Recommendations		
3.2	It is recommended that shoots sign up and complete the GWCT game bag census.	National Gamebag Census - Game and Wildlife Conservation Trust (gwct.org.uk)

Section 4 - Feed & Water

Game birds must be provided a nutritionally balanced diet appropriate for the age and species and access to clean fresh water at all times.

Reference	Standard	How will the shoot be measured
4.1	Game birds must have access to suitable feed.	Discuss/demonstrate how birds are fed
4.2	Game birds must have access to a supply of fresh clean drinking water.	Discuss/demonstrate how birds are watered
4.3	Feed and water must be provided throughout the season and afterwards until adequate natural food is available.	Usually through to the end of April, to cover the “hungry gap”
4.4 R	Records must be kept of all feed purchased.	Records to include: <ul style="list-style-type: none"> • Date of purchase/delivery • Supplier • Feed Type • Quantity • Load or batch • Records kept for 2 years for non-medicated feed and 5 years for medicated feed.
4.5 R	Feed must be sourced or purchased from an assured source.	<ul style="list-style-type: none"> • Compound or blended feed – from UFAS or equivalent. • Grains from a UFAS, Red Tractor, SQC or equivalent Assured source.
4.6	Feed must be stored in a manner that minimises the risk of contamination.	<ul style="list-style-type: none"> • Stored feed (bagged or bulk) to be labelled/identified. • Medicated and non-medicated bag or bulk feed is clearly identified and separated. • Feed stores, containers to be dry and weatherproof. • Feed protected against contamination by domestic animals, wildlife, and pests. • No build-up of vegetation close to feed storage areas that may harbour pests.

Section 5 - Health and welfare

Shoots must be able to demonstrate that good husbandry ensures the health and welfare of the game birds (whilst in release pens) is being managed to the highest of standards.

Reference	Standard	How will the shoot be measured
5.1	All shoots which rear and/or release must be registered with a vet or vet practice. (BVPA registration recommended.)	<ul style="list-style-type: none"> Confirmation of Veterinary practice registration. For more information see http://www.bvpa.co.uk
5.2	The health and welfare of game birds whilst in release pens must be checked regularly for signs of illness, injury, and stress	<p>Discussion of:</p> <ul style="list-style-type: none"> Frequency of checks - Birds must be checked a minimum of once daily but it is recommended that they are checked at least twice daily, especially in the first week following placement in the release pen. What's checked? Actions taken if issues identified. Feed & watering routines. <p>Pen management.</p>
5.3	Sick or injured game birds whilst in release pens must receive prompt attention with no unmanaged conditions.	<p>Discussion of:</p> <ul style="list-style-type: none"> Actions taken for sick and injured birds. Treatments. Vet involvement. Euthanasia procedures.
5.4	Ducks must be released onto an area of open water suitable for the number released.	<ul style="list-style-type: none"> Code of practice: when releasing mallard, 600 birds per hectare (250 birds per acre) of water is a maximum density. Any ducks must be released by 31 July. https://basc.org.uk/wildfowling/advice/flight-ponds-code-of-practice/
Recommendation		
5.5	It is recommended the shoot vet or vet practice is registered with the BVPA.	
5.6	It is recommended the shoot has and implements a flock health plan drawn up in conjunction with and signed by their vet.	
5.7	It is recommended that sourcing of birds complies with the BVPA Mycoplasma Working Group recommendations.	

Section 6 - Veterinary Medicines

Shoots must be able to demonstrate the responsible and competent use of veterinary medicines and treatments.

Reference	Standard	How will the shoot be measured
6.1	Only authorised veterinary medicines are used.	<ul style="list-style-type: none"> POM-V products are prescribed by a vet.
		<ul style="list-style-type: none"> POM-VPS products are prescribed by a vet, pharmacist, or Suitably Qualified Person (SQP)/Registered Animal Medicines Advisor (RAMA).
		<ul style="list-style-type: none"> Prescriptions for medicated feed must be available to inspect.
6.2	Veterinary medicines must be used appropriately.	<ul style="list-style-type: none"> Where medicines are administered this is done so in accordance with the prescription, the manufacturers, or veterinary instructions.
		<ul style="list-style-type: none"> Medicines that have expired or been open and not used within the in-use shelf life must not be used and must be disposed of correctly.
6.3 R	Veterinary medicines must be administered by a competent person.	<ul style="list-style-type: none"> Prescription and manufacturer's instructions must be followed and confirmation of who is the competent person.
6.4 R T	Records for all medicines purchased must be kept.	<p>Purchase records must be kept for 5 years and include:</p> <ul style="list-style-type: none"> Date of acquisition. Name of the product. Batch number(s) of the product. Expiry date of the product. Quantity purchased. Name and address of the supplier.
6.5 R T	Records for all medicines administered must be kept (including in-feed and soluble medication, vaccines).	<p>Administration records must be kept for 5 years and include:</p> <ul style="list-style-type: none"> Identity of medicine. Date of administration. Quantity administered. Length of withdrawal period. Identification of the birds/pen etc. Batch number. Number of animals treated. Date treatment finished. Date birds are fit for human consumption. Name of person administering medicine. Reason for treatment.
6.6 R T	Records for disposal of medicines must be kept.	<p>Disposal records must be kept for 5 years and include:</p> <ul style="list-style-type: none"> Date of disposal. Quantity of products disposed. Name of product. Batch No.

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Reference	Standard	How will the shoot be measured
6.7	All veterinary medicines must be stored appropriately.	<ul style="list-style-type: none"> • Route of disposal. • Locked in a storage facility/room. • Manufacturer’s storage instructions followed. • If refrigeration is required and a domestic fridge is used, then medicine must be stored in a container.
6.8	Use of HP-CIA antibiotics must only be used as a last resort, under veterinary direction.	<ul style="list-style-type: none"> • Use is supported by a veterinary statement outlining the justification for use.

Section 7 - Animal by products

Shoots must be able to demonstrate that dead birds from release pens (including those euthanized) and shot birds that are damaged or contaminated to the point that they cannot enter the food chain are managed to meet the minimum legal requirement, and to minimise the risk to the environment and spread of disease.

Reference	Standard	How will the shoot be measured
7.1	Birds found dead or euthanized within release pens must be removed without delay.	<ul style="list-style-type: none"> The checking frequency for the release pens and how dead or euthanized birds are removed.
7.2	Dead birds from release pens or those shot and deemed not fit for to enter the food chain must be stored correctly pending disposal.	<ul style="list-style-type: none"> Dead birds from release pen, shot game deemed not fit for the food chain must be stored in a way that is does not present a risk to the biosecurity of the shoot, out of sight from the public, and in containers that are secure and pest proof.
7.3 R	Dead birds and shot game deemed not fit to enter the human food chain should only be fed to animals where appropriate and safe to do so. Where it is not, they should be disposed of correctly and disposal records kept.	<ul style="list-style-type: none"> Dead birds and shot game deemed not fit to enter the human or animal food chain must be disposed of without undue delay. Be collected by or taken to a licenced fallen stock collector/disposal site. Not be burnt on site (unless by an APHA approved incinerator). Not be buried on site (unless the remote area derogation applies - Scotland Only). On farm/shoot incinerators are covered by species approval document issued by the relevant competent authority. Records are kept for 2 years. <p>Fallen stock and other animal carcasses – Animal by-products: disposal guidance – gov.scot (www.gov.scot)</p> <p>Fallen stock and safe disposal of dead animals – GOV.UK (www.gov.uk)</p>

Section 8 - Game handling, transport, and food hygiene (wild game and game meat intended for human consumption)

Shoots must be able to demonstrate that systems and equipment are in place to ensure the safe handling of wild game and game meat intended for human consumption.

Reference	Standard	How will the shoot be measured
8.1	All shot game unless damaged or contaminated must be regarded as a food product.	<ul style="list-style-type: none"> Shoots can clearly demonstrate that shot game is handled in such a way that it meets the requirements of food safety legislation and is safe to enter the commercial food chain. Shooting activity must not take place on contaminated ground and care must be taken to reduce incidences of contamination when handling shot game. If contamination does occur appropriate action should be taken.
8.2	Shot game must be transferred to the larder at the earliest opportunity after dispatch to allow active chilling to commence as soon as possible.	<p>See annex 1. Origin of wild game.</p> <p>Point A. Where game birds are kept for own consumption or given to friends and family then there is no requirement for a chiller. There is still the requirement to ensure that the game birds are safe to eat.</p> <p>Point B, C and D. There is a requirement for a chiller.</p> <ul style="list-style-type: none"> Birds should be transferred into the chiller within 2 hrs of being shot. Provisions in place on high temperature days to transfer shot game to the larder/chiller as soon as possible (and in less than 2 hours).
8.3	Game carts must be suitable and maintain the safe transportation of shot game intended for human consumption.	<ul style="list-style-type: none"> Game carts must be designed in such a way to allow game to be transported without risk of contamination. Game to be transported to allow airflow around the birds to allow the cooling process to commence and prevent game heating up in transit. Game to be transported to allow airflow around the birds to allow the cooling process to commence and prevent game heating up in transit. Game to be transported hung or laid out in trays (once cool) and must not be heaped. Effective cleaning and disinfection to take place (metal, smooth surfaces etc) before each day's shoot and during the day if contamination requires it. Dogs, equipment, and anything else that might cause contamination must not be transported with the game

Reference	Standard	How will the shoot be measured
<p>8.4</p> <p>R</p> <p>T</p>	<p>The chiller (if applicable) and game larder area are kept clean and, in a food safe manner.</p>	<ul style="list-style-type: none"> • Be free from accumulated dirt, dust and cobwebs, mould, rubbish. • Be free from chemicals, equipment, and products not in use. • Be free from foul odours by maintaining and keeping drains clean and free from blockages and have adequate ventilation. • Have means of cleaning available e.g. dedicated hose pipe, brush, food grade detergent. • Be kept clear of debris and non-essential equipment, vegetation must be kept short and managed. <p>See annex 1. Origin of wild game.</p> <p>Points B, C & D HACCP Plan and Food safety management system in place</p> <ul style="list-style-type: none"> • Chiller and larder to be washed and disinfected as soon as possible after game is collected (after each collection). • Chiller and larder cleaned with Food grade cleaning materials with data sheets available. • Cleaning records must be kept.
<p>8.5</p>	<p>The structures within the chiller (if applicable) and game larder internal and external areas must be sound, suitable and food safe.</p>	<ul style="list-style-type: none"> • Floor and wall surfaces must be maintained in sound condition, easy to clean and disinfect. • All fixtures and fittings must be constructed of impervious, non-absorbent, washable, and non-toxic materials. Surfaces must be well maintained and in good condition. • Surfaces In the larder/chiller in contact with food must be made of smooth, washable non-toxic materials. • Doors to the chiller units must be well fitting to prevent access by pests and able to be opened from both sides. • Larders/chillers must always have adequate natural and/or artificial lighting to allow thorough inspection of the game. • Artificial lights must either have protective covers or shatterproof bulbs to avoid the risk of glass contamination.
<p>8.6</p>	<p>Water used within the larder and chiller on internal surfaces must be safe.</p>	<p>From a water company supply:</p> <ul style="list-style-type: none"> • Potable drinking water from the rising main. <p>Where the water supply is <u>private</u>:</p> <ul style="list-style-type: none"> • The supply must be tested at least annually to determine the water is safe. • Test results available at audit.

Reference	Standard	How will the shoot be measured
8.7	Hand washing, and drying facilities are available in the larder/chiller area.	Facilities must include: <ul style="list-style-type: none"> • Hot and cold water • Soap • Paper Towel • Lidded bin
8.8 R T	Chillers must be managed in such a way as to maintain the safe storage of shot game intended for human consumption.	<ul style="list-style-type: none"> • Small game birds must be stored below 4 deg C • The size of the larder/chiller must be adequate for the quantity game to be handled and stored to ensure it cools quickly (to below 4 deg C). • 'In feather' and 'in fur' game must not be stored in the same chiller without a floor to ceiling barrier to prevent cross contamination. • Processed game must not be stored in the chiller at the same time as 'in fur' or 'in feather' game. • Game carcasses unfit for human consumption and awaiting disposal must not be stored in the larder/chiller. • No live animals must be allowed into larders/chillers. • Smoking / drinking / eating is not permitted in larders / chillers. <p>See annex 1. Origin of wild game. Points C & D HACCP Plan and Food safety management system in place</p> <ul style="list-style-type: none"> • When in use the temperature of the chiller must be recorded at least twice daily.
8.9 R T	Records to allow full traceability of game that goes into the food chain must be kept.	Records must in include: <ul style="list-style-type: none"> • Customer/Destination. • Date of supply. • Number and species supplied. • Total number sold or given to the final consumer e.g. guns, beaters or local retail establishment.
8.10 R T	Shoots that supply 'in feather' or 'in fur' game to an Approved Game Handling Establishment, or which supply wild game meat (i.e. processed) to the final consumer or local retailers must have HACCP Plan and Food safety management system in place.	<p>See annex 1. Origin of wild game. Points C & D HACCP Plan and Food safety management system in place.</p> A documented Hygiene Hazard Audit Plan that includes: <ul style="list-style-type: none"> • Routine hygiene of people handling game and visiting larders and chillers must be documented in a Hygiene Hazard Audit Plan. • Hygiene related management of facilities must also be detailed in the Hygiene Hazard Audit Plan. • Identify and record hazards applicable to the shoot and actions to minimise the risk.

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Reference	Standard	How will the shoot be measured
		<ul style="list-style-type: none"> All staff handling game must have access to a copy of the plan and must have signed it
Recommendation		
8.11	It is recommended that hand wash basins with hot/cold or mixed water are elbow/knee/foot operated	
8.12	It is recommended that chillers are serviced at least annually	
8.13	It is recommended that there is a means of notifying staff in the event of chiller failure	

Annex 1 - Game Handling – Legal Requirements and Exceptions

Origin of wild game	Restrictions on Supply	Wild Game Meat Hygiene Course for small game status	Food Business Operator (FBO) Registration Required	HACCP Plan and Food safety management system required	Official record keeping & traceability
<p>(A)</p> <p>Keeping the in-feather wild game carcase (i.e. unprocessed) for private domestic use</p>	<p>The wild game must be kept for your own private domestic consumption or restricted to supply only to family and friends for their private domestic consumption on an occasional basis.</p> <p>The family and friends you supply game to must not supply the game to anyone else.</p>	<p>Not required (but encouraged).</p>	<p>No, registration as a food business is not required.</p>	<p>Not required (but encouraged).</p>	<p>Not required (but encouraged).</p>
<p>(B)</p> <p>Direct supply of in-feather wild game carcasses (i.e. unprocessed) to the final consumer and/or local retail establishments directly supplying the final consumer</p>	<p>Supply must be by the producer of small quantities of hunted wild game (primary product).</p> <p>Supply must be direct to the final consumer or to a local establishment who directly supply to the final consumer. (For example, butchers, restaurants, etc.)</p> <p>Supply from the producer to local retail establishments (who directly supply to the final consumer) must be within the area of your Local Authority (LA) / EHO, a neighbouring LA or 50 km/30 miles from the boundary of your LA.</p>	<p>Not required (but encouraged).</p>	<p>No, registration as a food business is not required.</p> <p>You are encouraged to contact your LA / EHO to ensure you are eligible for this exemption.</p>	<p>Not required (but encouraged).</p>	<p>Yes, you must maintain traceability records of supply.</p>

Origin of wild game	Restrictions on Supply	Wild Game Meat Hygiene Course for small game status	Food Business Operator (FBO) Registration Required	HACCP Plan and Food safety management system required	Official record keeping & traceability
<p>(C)</p> <p>Direct supply of wild game meat (i.e. processed carcasses) to the final consumer and/or local retail establishments directly supplying the final consumer.</p>	<p>Supply must be of small quantities of wild game meat. Supply of wild game meat must be direct to final consumer or local retail establishments directly supplying the final consumer (i.e. butchers, restaurants, etc.).</p> <p>Supply to local retail establishments can be no further than your own Local Authority (LA) / EHO, a neighbouring LA or 50 km/30 miles from the boundary of your LA.</p>	<p>Not required (but encouraged).</p>	<p>Yes, registration with your LA / EHO as a food business is required.</p>	<p>Yes, you must have a food safety management system based on HACCP principles.</p>	<p>Yes, you must maintain traceability records of supply.</p>
<p>(D)</p> <p>Supply of in fur/feather (i.e. unprocessed) wild game carcasses to an AGHE.</p>	<p>None.</p>	<p>Yes, Wild Game Meat Hygiene Course for small game status.</p>	<p>Yes, registration with your LA / EHO as a food business is required.</p>	<p>Yes, you must have a food safety management system based on HACCP principles.</p> <p>You are also required to comply with the criteria set out in the receiving establishment' s HACCP plan.</p>	<p>Yes, you must maintain traceability records of supply.</p>

Annex 2 - Record Keeping Requirements

Records must be available to the assessor at the time of the audit and can be kept in paper or electronic format.

Reference	Standard	Legal requirement	Minimum time records to be kept	A to S Template
1.5	Training records must be kept.	Yes	2 years*	Yes
1.11	Records must be kept for the source of all birds to trace their origin should it prove necessary.	Yes	12 months*	Yes
4.4	Records of all feed purchased must be kept.	Yes	2 years non-medicated* 5 years for medicated feed*	Yes
6.4	Records for all medicines purchased must be kept.	Yes	5 years*	Yes
6.5	Records for all medicines administered must be kept. <i>(including in-feed and soluble medication, vaccines)</i>	Yes	5 years*	Yes
6.6	Records for disposal of medicines must be kept for a minimum of 5 years.	Yes	5 Years*	Yes
7.3	Dead birds from release pens or shot game deemed not fit for the food chain must be disposed of correctly and disposal records kept.	Yes	2 Years*	
8.4	Cleaning records must be kept.	Yes	Record of last cleaning available.	Yes
8.8	When in use the temperature of the chiller must be recorded at least twice daily.	Yes	12 Months	Yes
8.9	Records to allow full traceability of game that goes into the food chain must be kept.	Yes	12 Months	Yes
8.10	HACCP Plan and a documented Hygiene Hazard Audit Plan.	Yes	Must be kept up to date	Yes

*Is the minimum legal requirement for time records must be kept.

Annex 3 - Useful Links

- <https://www.codeofgoodshootingpractice.org.uk/>.
- <https://www.gov.uk/government/publications/poultry-including-game-birds-registration-rules-and-forms>.
- <https://www.food.gov.uk/our-work/guidance-for-primary-producers-and-food-business-operators-on-the-hygienic-production-of-wild-game>
- <https://www.food.gov.uk/sites/default/files/media/document/V7%20Guidance%20-%20supply%20of%20wild%20game%20for%20human%20consumption.pdf>
- https://www.foodstandards.gov.scot/downloads/FSS_Wild_Game_Guide-December_2021.pdf
- <https://register.food.gov.uk/new>
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