

# LOWLAND SHOOT STANDARDS (PHEASANT, PARTRIDGE AND DUCK)



# **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 lowland 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. Shoots must abide by the Scheme rules as detailed in the Members' Handbook

Reference	Standard	How will the shoot be measured
1.1	Shoots should demonstrate an understanding of the Code of Good Shooting Practice.	<ul> <li>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.</li> <li>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.</li> <li>https://www.codeofgoodshootingpractice.org.uk/</li> </ul>
1.2 R	A site map of the shoot must be in place.	<ul> <li>The site map must be available at audit.</li> <li>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).</li> </ul>
1.3  R T	The shoot key contact list and an emergency action plan must be in place and displayed.	<ul> <li>Contact list and emergency action plan is up to date and accessible to those involved with the shoot.</li> <li>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.</li> <li>The emergency action plan must assess the critical risks and may include (but not be limited to) actions to be taken in the event of: suspected disease outbreak, activist activity, fire, accident or illness on a shoot day, extreme weather, water supply failure, chiller failure, absence of a game meat hygiene trained person on a</li> </ul>
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> <li>shoot day, feed and/or water supply failure.</li> <li>The complaints procedure includes recording the complaint, investigation outcome/resolution and lessons learnt to prevent the issue happening again.</li> </ul>
1.5 R	A declaration must be made to the Aim to Sustain Game Assurance Scheme of any prosecutions or convictions against the shoot or staff for wildlife crimes.  Shoots releasing birds must be registered on the UK poultry register (in line with the current legislation/regulation).	<ul> <li>All prosecutions and convictions against Aim to Sustain Game Assurance Scheme members or their staff will be managed in accordance with the Scheme Rules, which can result in expulsion from the Scheme.</li> <li>Registration details must be available at audit.</li> <li>https://www.gov.uk/government/publications/poultry-including-game-birds-registration-rules-and-forms).</li> </ul>

Reference	Standard	How will the shoot be measured
1.6 R T	Where applicable training should be provided, and relevant records must be kept.	<ul> <li>Training records for all employed staff/volunteers are available and include: name, details of training, date of training and training providers.</li> <li>Copies of certificates are held where applicable.</li> <li>Where staff/volunteers are trained to undertake specific tasks such as the use of rodenticides, pesticides, veterinary medicines, pest &amp; predator control etc then these are listed on their record.</li> </ul>
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> <li>Shoot must have at least one Trained Person on every shoot.</li> <li>The Trained Person must have undertaken a Wild Game Meat Hygiene Course for small game. Large game only is not acceptable.</li> <li>A record of the course and or course certificate available. (in training records 1.5).</li> <li>See annex 1. Origin of wild game.</li> <li>Points A, B and C there is no requirement to have a trained person, but it is recommended.</li> <li>Point D there is a legal requirement to have a trained person.</li> </ul>
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> <li>Confirmation of registration as a Food Business         Operator (FBO). OR</li> <li>Evidence that the application process has commenced         e.g. acknowledgement by the LA/EHO that the         application has been received.</li> <li>See annex 1. Origin of wild game.</li> <li>Point A &amp; B there is no requirement to register as a         Food Business Operator (FBO).</li> <li>Point C &amp; D there is a requirement to register as a         Food Business Operator (FBO).</li> <li>https://register.food.gov.uk/new</li> </ul>
1.9 R T	Health and Safety Policy in place and effectively communicated to those involved with the shoot activities.	<ul> <li>Health &amp; 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.</li> <li>Policy statement (hse.gov.uk)</li> </ul>
1.10	First Aid kits & eye wash must be available.	<ul> <li>First Aid kits and eye wash must be checked to ensure the contents are in date.</li> <li>If applicable, content must be food grade, including food grade plasters (blue).</li> </ul>

Reference	Standard	How will the shoot be measured
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).	In relation to activities on SSSI shoots or other European protected sites, shoots must check the designations and any general or other licences relevant to that site and where applicable have the necessary consents in place from the relevant statutory agency such as NE, NRW or NatureScot.  • European protected sites and SSSIs must be identified on the site map (standard 1.2)  • <a href="https://magic.defra.gov.uk/MagicMap.aspx">https://magic.defra.gov.uk/MagicMap.aspx</a>
1.12	Records must be kept for the	Records must include as a minimum:
_	source of all birds to	Source of birds.
R	trace their origin should it prove necessary	<ul> <li>Number of birds and species.</li> </ul>
	,	Date of arrival.
		Records kept until the next audit (18 months)
1.13	Shooting must not take place within 4	Records to include as a minimum:
R	weeks of birds being released and birds	Details of game bird deliveries, species delivered and
	must never be released during the	date of release (if different from date of delivery)
	shooting season to replenish or "top up"	Details of earliest shoot dates for each species of
	stocks.	game bird.
1.14	The shoot must follow the law on the use	As a minimum the shoot must be able to demonstrate:
	of lead shot.	Where, when and on what species lead shot may/may
		not be used on their shoot.
		<ul> <li>How this Is communicated to guns.</li> <li>If lead free shot is required, is it supplied to guns.</li> </ul>
Recommen	dations	in lead free shot is required, is it supplied to guits.
1.15	It is recommended that shoots take part in	
1.15	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	
1.15	the Game Farm assurance scheme	
1.18	It is recommended that if birds are sourced	As a minimum, show a letter from the supplier confirming
	from a non A2S assured game farm the shoot should be able to demonstrate that	how they meet UK Legal standards.
	the birds have been reared to minimum UK	
	Legal standards	
1.19	It is recommended that sustainable or lead	
	free ammunition is used	
	<u>l</u>	<u> </u>

# 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> <li>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.</li> <li>https://www.gov.uk/guidance/disease-prevention-for-livestock-farmers#biosecurity-measures</li> </ul>
		<ul> <li><u>Defra, UK – Disinfectants</u></li> </ul>

# **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	Shoots must have a documented pest and	Pest and predator control plan will include:
R	predator control plan in place.	A site survey.
_	The plan should be reviewed annually.	The types of predators and pests controlled on
T		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, and procedures in
		place to ensure bait does not contaminate the environment.
		Procedures in place to ensure bait does not
		contaminate feed.
		http://www.thinkwildlife.org/crru-code
Recommend	ations	
3.2	It is recommended that shoots sign up and	National Gamebag Census - Game and Wildlife
	complete the GWCT game bag census.	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	Discuss/demonstrate how birds are fed
	feed.	
4.2	Game birds must have access to a supply of	Discuss/demonstrate how birds are watered
	fresh clean drinking water.	
4.3	Feed and water must be provided	Usually through to the end of April, to cover the "hungry
	throughout the season and afterwards until	gap"
	adequate natural food is available.	
4.4	Records must be kept of all feed purchased.	Records to include:
R		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 (see Section 6).
4.5	Feed must be sourced or purchased from an	Compound or blended feed – from UFAS or
R	assured source.	equivalent.
		<ul> <li>Grains from a UFAS, Red Tractor, SQC or</li> </ul>
		equivalent Assured source.
4.6	Feed must be stored in a manner that	Stored feed (bagged or bulk) to be
	minimises the risk of contamination.	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	Confirmation of Veterinary practice registration.
	be registered with a vet or vet practice.	For more information see
	(BVPA registration recommended.)	https://www.bvpa.co.uk
5.2	The health and welfare of game birds whilst	Discussion of:
	in release pens must be checked regularly for signs of illness, injury, and stress	Frequency of checks - Birds must be checked a minimum of once daily but it is recommended
	To signe or minose, mjer y, and on eec	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.
		Pen management.
5.3	Sick or injured game birds whilst in release	Discussion of:
	pens must receive prompt attention with no	Actions taken for sick and injured birds.
	unmanaged conditions.	Treatments.
		Vet involvement.
		Euthanasia procedures.
5.4	Ducks must be released onto an area of	Code of practice: when releasing mallard, 600
	open water suitable for the number	birds per hectare (250 birds per acre) of water is
	released.	a maximum density.
		<ul> <li>Any ducks must be released by 31 July.</li> </ul>
		<ul> <li>https://basc.org.uk/wildfowling/advice/flight-</li> </ul>
		ponds-code-of-practice/
Recommend		
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> <li>POM-V products are prescribed by a vet.</li> <li>POM-VPS products are prescribed by a vet, pharmacist, or Suitably Qualified Person (SQP)/Registered Animal Medicines Advisor (RAMA).</li> <li>Prescriptions for medications (including medicated feed) must be available to inspect (see 6.4, 6.5).</li> </ul>
6.2	Veterinary medicines must be used appropriately.	<ul> <li>Where medicines are administered this is done so in accordance with the prescription, the manufacturers, or veterinary instructions.</li> <li>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.</li> </ul>
6.3	Veterinary medicines must be administered	Confirmation of who is the competent person
R	by a competent person.	<ul> <li>(and record of training in training record (1.5)</li> <li>Prescription and manufacturer's instructions must be followed.</li> </ul>
6.4	Records for all medicines purchased must be	Purchase records must be kept for 5 years and include:
R	kept.	Date of acquisition.
T		<ul> <li>Name of the product.</li> <li>Batch number(s) of the product.</li> <li>Expiry date of the product.</li> <li>Quantity purchased.</li> <li>Name and address of the supplier.</li> </ul>
6.5	Records for all medicines administered must	Administration records must be kept for 5 years and
R	be kept (including in-feed, soluble	include:
T	medication and vaccines).	<ul> <li>Identity of medicine.</li> <li>Date of administration.</li> <li>Quantity administered.</li> <li>Length of withdrawal period.</li> <li>Identification of the birds/pen etc.</li> <li>Batch number.</li> <li>Number of animals treated.</li> <li>Date treatment finished.</li> <li>Date birds are fit for human consumption.</li> <li>Name of person administering medicine.</li> <li>Reason for treatment.</li> </ul>
6.6	Records for disposal of medicines must be	Disposal records must be kept for 5 years and include:
R	kept.	<ul><li>Date of disposal.</li><li>Quantity of products disposed.</li></ul>

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Reference	Standard	How will the shoot be measured
T		Name of product.
		Batch No.
		Route of disposal (licenced contractor/vet).
6.7	All veterinary medicines must be stored	Locked in a storage facility/room.
	appropriately.	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	Use is supported by a veterinary statement
	as a last resort, under veterinary direction.	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.	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.	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 pending disposal.
7.3	Dead birds and shot game deemed not fit to enter the human food chain should only be fed to animals where appropriate and safe	Dead birds and shot game deemed not fit to enter the human or animal food chain must be disposed of without undue delay.
R	to do so. Where it is not, they should be disposed of correctly and disposal records kept.	<ul> <li>disposed of without undue delay.</li> <li>Be collected by or taken to a licenced fallen stock collector/disposal site.</li> <li>Not be burnt on site (unless in an APHA approved incinerator).</li> <li>Not be buried on site (unless the remote area derogation applies - Scotland Only).</li> <li>On farm/shoot incinerators are covered by species approval document issued by the relevant competent authority.</li> <li>Records are kept for 2 years.</li> <li>Fallen stock and other animal carcases - Animal byproducts: disposal guidance - gov.scot (www.gov.scot)</li> <li>Fallen stock and safe disposal of dead animals - GOV.UK (www.gov.uk)</li> </ul>

# 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> <li>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 human food chain.</li> <li>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.</li> </ul>
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.	See annex 1. Origin of wild game.  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.  Point B, C and D. There is a requirement for a chiller.  • 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
8.3	Game carts must be suitable and maintain the safe transportation of shot game intended for human consumption.	<ul> <li>as possible (and in less than 2 hours).</li> <li>Game carts must be designed in such a way to allow game to be transported without risk of contamination.</li> <li>Game to be transported to allow airflow around the birds to allow the cooling process to commence and prevent game heating up in transit.</li> <li>Game to be transported hung or laid out in trays (once cool) and must not be heaped.</li> <li>Effective cleaning and disinfection of game carts to take place before each day's shoot and during the day if contamination requires it.</li> <li>Dogs, equipment, and anything else that might cause contamination must not be transported with the game</li> </ul>
8.4 R T	The chiller (if appliable) and game larder area are kept clean and, in a food safe manner.	<ul> <li>Be free from accumulated dirt, dust and cobwebs, mould, rubbish.</li> <li>Be free from chemicals, equipment, and products not in use.</li> </ul>

Reference	Standard	How will the shoot be measured
Reference	Standard	<ul> <li>Be free from foul odours by maintaining and keeping drains clean and free from blockages and have adequate ventilation.</li> <li>Have means of cleaning available e.g. dedicated hose pipe, brush, food grade detergent.</li> <li>Be kept clear of debris and non-essential equipment, vegetation must be kept short and managed.</li> <li>See annex 1. Origin of wild game.</li> <li>Points B, C &amp; D HACCP Plan and Food safety management system in place</li> <li>Chiller and larder to be washed and disinfected as soon as possible after game is collected (after each collection).</li> <li>Chiller and larder cleaned with food grade cleaning materials with data sheets available.</li> <li>Cleaning records must be kept.</li> </ul>
8.5	The structures within the chiller (if appliable) and game larder internal and external areas must be sound, suitable and food safe.	<ul> <li>Cleaning records must be kept.</li> <li>Floor and wall surfaces must be maintained in sound condition, easy to clean and disinfect.</li> <li>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.</li> <li>Surfaces In the larder/chiller in contact with food must be made of smooth, washable non-toxic materials.</li> <li>Doors to the chiller units must be well fitting to prevent access by pests and able to be opened from both sides.</li> <li>Larders/chillers must always have adequate natural and/or artificial lighting to allow thorough inspection of the game.</li> <li>Artificial lights must either have protective covers or shatterproof bulbs to avoid the risk of glass contamination.</li> </ul>
8.6	Water used within the larder and chiller on internal surfaces must be safe.	From a water company supply:  • Potable drinking water from the rising main.  Where the water supply is <u>private</u> :  • The supply must be tested at least annually to determine the water is safe.  • Test results available at audit.
8.7	Hand washing, and drying facilities are available in the larder/chiller area.	Facilities must include:  • Hot and cold water  • Soap  • Paper Towel  • Lidded bin

Reference	Standard	How will the shoot be measured
8.8	Chillers must be managed in such a way as	Small game birds must be stored below 4 °C
	to maintain the safe storage of shot game	The size of the larder/chiller must be adequate
R	intended for human consumption.	for the quantity game to be handled and stored
		to ensure it cools quickly (to below 4 °C).
T		<ul> <li>'In feather' and 'in fur' game must not be stored</li> </ul>
		in the same chiller without a floor-to-ceiling
		barrier to prevent cross contamination.
		<ul> <li>Processed game must not be stored in the</li> </ul>
		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.
		See annex 1. Origin of wild game.
		Points C & D HACCP Plan and Food safety management
		system in place
		<ul> <li>When in use the temperature of the chiller must be recorded at least twice daily.</li> </ul>
8.9	Records to allow full traceability of game	Records must in include:
0.5	that goes into the food chain must be kept.	Customer/destination.
		Date of supply.
R		<ul> <li>Number and species supplied.</li> </ul>
T		Total number sold or given to the final
		consumer e.g. guns, beaters or local retail
		establishment.
8.10	Shoots that supply 'in feather' or 'in fur'	See annex 1. Origin of wild game.
	game to an Approved Game Handling	Points C & D HACCP Plan and Food safety management
R	Establishment, or which supply wild game	system in place.
	meat (i.e. processed) to the final consumer	A documented Hygiene Hazard Audit Plan that includes:
T	or local retailers must have HACCP plan and	Routine hygiene of people handling game and
	food safety management system in place.	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.
		All staff handling game must have access to a
Danamara	ation .	copy of the plan and must have signed it
Recommend	ation	

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Reference	Standard	How will the shoot be measured
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	
	to avoid spoilage of the game meat.	

# 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
(A)	The wild game must be kept for your own private domestic consumption or restricted	Not required (but encouraged).	No, registration as a food business is not	Not required (but encouraged).	Not required (but encouraged).
Keeping the in-feather	to supply only to family and friends for their		required.		
wild game carcasses (i.e. unprocessed) for private	private domestic consumption on an occasional basis.				
domestic use	The family and friends you supply game to must not supply the game to anyone else.				
(B)	Supply must be by the producer of small quantities of hunted wild game (primary	Not required (but encouraged).	No, registration as a food business is not	Not required (but encouraged).	Yes, you must maintain traceability
Direct supply of in-	product).		required.		records of supply.
feather wild game					
carcasses (i.e.	Supply must be direct to the final consumer		You are encouraged to		
unprocessed) to the	or to a local establishment who directly		contact your LA/EHO		
final consumer and/or	supply to the final consumer. (For example,		to ensure you are		
local retail	butchers, restaurants, etc.)		eligible for this		
establishments directly supplying the final consumer	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.		exemption.		

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
Direct supply of wild game meat (i.e. processed carcasses) to the final consumer and/or local retail establishments directly supplying the final consumer.	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.).  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.	Not required (but encouraged).	Yes, registration with your LA/EHO as a food business is required.	Yes, you must have a food safety management system based on HACCP principles.	Yes, you must maintain traceability records of supply.
(D) Supply of in fur/feather (i.e. unprocessed) wild game carcasses to an AGHE.	None.	Yes, Wild Game Meat Hygiene Course for small game status.	Yes, registration with your LA/EHO as a food business is required.	Yes, you must have a food safety management system based on HACCP principles.  You are also required to comply with the criteria set out in the receiving establishment's HACCP plan.	Yes, you must maintain traceability records of supply.

# **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
1.2	A site map of the shoot must be in place.	No	NA – up to date	No
1.3	The shoot key contact list and an emergency action plan must be in place and displayed.	No	NA – up to date	Yes
1.4	A complaints procedure must be in place.	No	NA – up to date	Yes
1.5	Shoots releasing birds must be registered on the UK poultry register (in line with the current legislation/regulation).	Yes	NA – In date	No
1.6	Training records must be kept.	Yes	2 years*	Yes
1.7	Shoots supplying game to an Approved Game Handling Establishment ( <b>AGHE</b> ) must have a "trained person present to examine the game throughout every shoot day".	Yes	NA	Yes (1.5 training records)
1.8	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).	Yes	NA	No
1.9	Health and safety policy in place and effectively communicated to those involved with the shoot activities.	Yes	NA – up to date	Yes
1.12	Records must be kept for the source of all birds to trace their origin should it prove necessary.	Yes	12 months*	Yes
3.1	Shoots must have a documented pest and predator control plan in place. The plan should be reviewed annually.	No	NA – up to date	Yes
4.4	Records of all feed purchased must be kept.	Yes	2 years non-medicated* 5 years for medicated feed*	No
4.5	Feed must be sourced or purchased from an assured source.	No	As for 4.4	No
6.4	Records for all medicines purchased must be kept.	Yes	5 years*	Yes

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6.5	Records for all medicines administered must be kept. (including in-feed, soluble medication and vaccines)	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*	No
8.4	The chiller (if appliable) and game larder area are kept clean and, in a food safe manner.	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

<sup>\*</sup>Is the minimum legal requirement for time records must be kept.

#### **Annex 3 - Useful Links**

- <a href="https://www.codeofgoodshootingpractice.org.uk/">https://www.codeofgoodshootingpractice.org.uk/</a>.
- <a href="https://www.gov.uk/government/publications/poultry-including-game-birds-registration-rules-and-forms">https://www.gov.uk/government/publications/poultry-including-game-birds-registration-rules-and-forms</a>).
- <a href="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/our-work/guidance-for-primary-producers-and-food-business-operators-on-the-hygienic-production-of-wild-game</a>
- <a href="https://www.food.gov.uk/sites/default/files/media/document/V7%20Guidance%20-%20supply%20of%20wild%20game%20for%20human%20consumption.pdf">https://www.food.gov.uk/sites/default/files/media/document/V7%20Guidance%20-%20supply%20of%20wild%20game%20for%20human%20consumption.pdf</a>
- https://www.foodstandards.gov.scot/downloads/FSS Wild Game Guide- December 2021.pdf
- https://register.food.gov.uk/new
- Policy statement (hse.gov.uk)
- https://magic.defra.gov.uk/MagicMap.aspx.
- https://www.gov.uk/guidance/disease-prevention-for-livestock-farmers#biosecurity-measures
- Defra, UK Disinfectants
- http://www.thinkwildlife.org/crru-code.
- National Gamebag Census Game and Wildlife Conservation Trust (gwct.org.uk)
- https://www.bvpa.co.uk
- https://basc.org.uk/wildfowling/advice/flight-ponds-code-of-practice/
- Fallen stock and other animal carcases Animal by-products: disposal guidance gov.scot (www.gov.scot)
- Fallen stock and safe disposal of dead animals GOV.UK (www.gov.uk)