

## SCHEDULE 2

Regulations 3(2)(a) and (b)(i), 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;
  - (iv) before re-use after any break in work;
  - (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. A person shall not—

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- (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.