



Supply of small quantities of venison – primary producer to local outlet

The Wild Game Meat Hygiene regulations treat the shooting or hunting of wild game for human consumption as a primary production activity. Only wild venison that has been harvested from a legal hunting activity and from an area over which the hunter has the right to hunt may be sold or supplied. Road kill is **not** a legitimate source under any circumstances.

1. The hunter (the 'primary producer') may, under the **small quantities exemption**, sell a carcass from the larder **in its skin** directly to the final consumer within their own or the neighbouring Local Authority area or 50km (whichever is the greatest) or to a food business (ie restaurant or butcher) that is supplying the final consumer. The hunter must ensure that they are supplying safe food and following basic HACCP principles (see 5 below). At least one person in the transaction, the seller or the buyer, must hold a Venison Dealer's Licence. There is no differentiation between 'sale' or 'supply'.
2. A hunter using this exemption to supply venison must follow Best Practice guidance and is advised to have gained at least the Deer Stalking Certificate 1(DSC1) and DSC2, deer stalking qualifications.
3. Supply from a **Trained Hunter** must include a **declaration** detailing date of cull, place of cull, sex of animal and the name of the hunter making the cull and inspecting the carcass. The declaration provides assurance that the animal appeared healthy when alive and was inspected post mortem (field gralloch, pluck and head) and deemed fit to enter the human food chain.
4. If the carcass is sold **out-of-skin** or in **cuts**, then the hunter (the 'primary producer'), whether using the small quantities exemption or not, **must** register as a food business with their Local Authority. They must be trained, undertake an inspection, and have a full **written** HACCP plan and audit trail. They must have a designated handling/preparation and storage area allowing separation of in-skin and out-of-skin carcasses.
5. Whether handling in-skin or skinned venison all operations must be guided by HACCP (Hazard Analysis Critical Control Points). Where handling skinned venison HACCP procedure must be written down and reviewed on an ongoing basis. HACCP is an internationally recognised method of identifying and managing food safety related risk and, when central to an active food safety programme, can provide customers, the public, and regulatory agencies assurance that a food safety programme is well managed. Where an estate has Scottish Quality Wild Venison (SQWV) accreditation they should be registered as a food business, subject to inspections of their larder and any vehicle used in the transport of wild venison and will already have a written HACCP.

6. Those receiving carcasses and processing them, including skinning, must have the facility for adequate separation of the carcasses. The skinning process must be conducted separate from carcasses hanging out-of-skin. In-skin and out-of-skin carcasses must be separated physically or processed at different times within the same space. Skinned and unskinned carcasses must not be hung side by side.
7. Processing of raw meat into burgers, sausages and salamis etc may be undertaken at the larder with appropriate authorisation, in a designated preparation area and with measures to chill and separate product.
8. If trading venison, the estate/hunter must be registered as a Venison Dealer unless selling to another business which itself is registered as a Venison Dealer.
9. From the point that the carcass is admitted to the larder to the transfer to customer, the cold chain must be maintained below 7 degrees and above 0 degrees.
10. Processed meat can be vacuum packed/air-tight and stored in the chill.
11. Product must be labelled with the name of the processor, the date of processing, the type of meat, and weight of meat.
12. Where a hunter/estate (the primary producer) is not using the small quantities exemption they must supply to an Approved Game Handling Establishment (AGHE), be trained, undertake an inspection, and complete a declaration.

Note: Some Local Authorities may require registration as a Food Business for any supply.