

Australian Standard[®]

Hygienic production of wild game meat for human consumption



This Australian Standard® was prepared by Committee FT-021, Meat for Human and Animal Consumption. It was approved on behalf of the Council of Standards Australia on 21 December 2007.

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- ACT Health
 - Australian Chicken Meat Federation and Australian Poultry Industries Association
 - Australian Meat Industry Council
 - Australian Quarantine and Inspection Service
 - Australian Renderers' Association
 - Department of Health, WA
 - Department of Primary Industries and Water, Tas.
 - Department of Primary Industry, Fisheries and Mines, NT
 - Food Standards Australia New Zealand
 - Meat & Livestock Australia
 - Meat Standards Committee
 - NSW Food Authority
 - Primary Industries Standing Committee
 - Primary Industries and Resources, SA
 - PrimeSafe
 - Safe Food Queensland
 - South Australian Meat Hygiene Advisory Council
 - The Australian Game Meat Producers Association
 - WA Meat Industry Authority
-

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Hygienic production of wild game meat for human consumption

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PREFACE

The Standard

This Standard has been approved by the Australia New Zealand Food Regulation Ministerial Council (ANZFRMC). It harmonises standards for the hygienic production within Australia of wild game meat regardless of whether the wild game meat is for domestic use or for export.

This Standard results from a review of AS 4464:1997, which has been undertaken as part of the assessment of meat regulation in accordance with the National Competition Policy Principles, in particular, revision of the Commonwealth Export Control (Orders) Regulations 1982 Game, Poultry and Rabbit Meat Orders. The revised Orders will incorporate the Standard by way of reference. The revised Standard will also ensure consistency with the *Australia New Zealand Food Standards Code*.

The focus is on essential health and hygiene issues and provides for standards that are consistent with the principles and objectives of the world standards contained in *Codex Alimentarius, Volume 10* (1994).

Importing requirements set by overseas governments for access to their individual markets are not dealt with in this Standard, but are dealt with under Commonwealth legislation dealing with export certification. Similarly, special requirements set by government or industry for all exporters of a particular product to a particular market are beyond the scope of, and in addition to, the requirements specified in this Standard.

Objectives

The prime objective of this Standard is to ensure wild game meat for human consumption complies with food safety requirements and is wholesome. The food safety outcomes for each stage of production are specified in this Standard together with requirements to ensure wild game meat is wholesome or else is removed from the food chain and dealt with separately. The Standard reflects the fact that food safety risks extend through the food preparation chain and are not confined to the preparation, handling and storage of end products.

This Standard incorporates other objectives so that wholesomeness can be assured. These objectives include the need for systems to be in place for the accurate identification, traceability, effective recall and integrity of wild game meat and meat products. They also include animal welfare objectives as they impact on food safety and on public expectations as to wholesomeness.

The Standard reflects the shared responsibility between industry and governments for food safety. Management and production practices underpin the Standard as do process controls based on the hazard analysis critical control point (HACCP) approach with its emphasis on risk assessment and risk management.

Scope

This Standard sets out the outcomes required for the production for human consumption of products derived from wild game animals. It contains the minimum requirements of hygiene in harvesting and processing to assure a safe and wholesome product. Provision is made for small animals such as hare and wild game birds presented whole.

The Standard does not apply to production of products from animals or birds unable to roam

free, herded or kept under supervision. It does not apply to birds presented for sale eviscerated and without feathers.

This Standard does not apply to the packaging, storage, transportation and further processing of wild game meat. Such activities are to be carried out in the same manner as stipulated for meat in AS 4696:2007. Additionally, further processing must comply with the *Food Standards Code*.

These stages of production must also be covered in the wild game business's approved arrangement (see clause 3.1).

Wild game animals shall be processed in accordance with an approved HACCP-based program that consistently demonstrates equivalence with this Standard.

Guidelines

This Standard should be read in conjunction with guidelines as developed by the Meat Standards Committee from time to time.

Equivalence

Where a meat business proposes a technique different from one detailed in this Australian Standard the assessment of equivalence is to be determined by the relevant controlling authority. The committee will establish methodology for determining the equivalence of benchmarks or standards. The proposer of the alternative technique is to supply sufficient supporting information to validate the procedure to the relevant controlling authority, who will advise the Meat Standards Committee. The submission must include a HACCP plan that ensures equivalence is maintained. Where the Meat Standards Committee cannot reach agreement on the approval of an alternative technique the final decision shall be made by the relevant Ministerial Council.

Standards replaced

This Standard replaces the following Australian Standard:

- AS 4464:1997 *Australian Standard for Hygienic Production of Game Meat for Human Consumption* (SCARM Report No. 57).

Australia New Zealand Food Regulation Ministerial Council

The Australia New Zealand Food Regulation Ministerial Council (ANZFRMC) comprises Australian Commonwealth, state and territory health and agriculture ministers responsible for food safety and food standards, and their New Zealand counterparts. The objective of the Council is to develop food safety and food standard management policies, strategies and practices for the benefit of the community.

The Council is supported by a permanent Food Regulation Standing Committee (FRSC) and Food Regulation Secretariat within the Commonwealth Department of Health and Ageing. Membership of FRSC comprises relevant departmental heads and chief executive officers of Australian Commonwealth, state, territory and New Zealand food safety regulatory agencies.

The Council was created on 3 November 2000 following endorsement by the Council of Australian Governments (COAG) of the Senior Officials Working Group's response to the Blair Review including the drafting of a Food Regulation Inter-Government Agreement.

In June 2001 the Australian Commonwealth and state and territory governments created several new ministerial councils by amalgamating and redirecting the work of several existing councils. These changes included the disbandment of the Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) and the establishment of the Primary Industries Ministerial Council (PIMC), which is responsible for non-food industry issues.

The objective of PIMC is to develop and promote sustainable, innovative and profitable agriculture, fisheries/aquaculture, food and forestry industries. The primary source of policy advice for PIMC is the Primary Industries Standing Committee (PISC).

Food Standards Australia New Zealand

Food Standards Australia New Zealand (FSANZ) was established as an independent science-based food standard setting body by the *Food Standards Australia New Zealand Act 1991*. It was created as an outcome of the Food Regulation Agreement (Inter-Government Agreement) signed in November 2000 by departmental heads and chief executive officers of Australian Commonwealth, state, territory and New Zealand food safety regulatory agencies. The Food Regulation Agreement provides a national approach to food regulation.

PART 1 – INTRODUCTION

1 PRELIMINARY

Name of Standard

- 1.1 This Standard is the *Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption*.

Objectives

- 1.2 The objectives of this Standard are to ensure:
- (a) wild game meat for human consumption is wholesome; and
 - (b) wild game meat that is not fit for human consumption or not intended for human consumption is dealt with separately; and
 - (c) the accurate identification, traceability and recall of wild game meat; and
 - (d) any statement made in relation to the condition of wild game meat or the production of wild game meat is accurate; and
 - (e) an accurate assessment can be made as to whether the objectives identified in paragraphs (a) to (d) are met.

Interpretation

- 1.3 In this Standard, unless the contrary intention appears:

animal food	means: (a) a part of any animal or a meat product to which a disposition has been applied enabling it to be recovered for animal food; and (b) inedible material for use for food for animals.
approved	means approved by the controlling authority.
approved arrangement	when used in relation to a provision of this Standard applying to a wild game meat business or wild game meat transport business, means the arrangement for the business that is approved by the controlling authority.
approved tag	means a tag, which shall be marked with the date of harvest and sufficient other information to allow the identification of the field harvester and place of harvest.
audit	means a systematic and independent examination to determine whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives.
batch	means an identifiable quantity of a commodity produced under essentially the same conditions and during the same period of time not exceeding 24 hours.

bleeding	means the severing of the large blood vessels in the region of the neck or throat to allow the free flow of blood from the carcass as soon as possible after death.
brand	means any mark or stamp approved by the controlling authority and also includes any tag or label bearing such mark or stamp.
clean	in relation to: (a) wild game carcasses or wild game meat, means free from all visible contaminants including ingesta, dust, rail grease, hair (except for specified 'hair-on' products approved by the controlling authority), faecal material, bile, excretions and pathological conditions; and (b) premises, means surfaces of floors, walls, ceilings, equipment, accessories and utensils free of visible contamination, washed, sanitised and free of objectionable odours; and (c) clothing, means free from visible contamination.
condemned	in relation to a wild game carcass or wild game carcass part, means that the carcass or carcass part is not suitable for use for human or animal food, and requires destruction.
contaminate	when used in relation to a wild game animal carcass, wild game carcass or wild game meat, means to directly or indirectly transmit objectionable matter to the wild game animal carcass, wild game carcass or wild game meat and includes transmitting the matter to any wild game animal carcass from which wild game meat is derived or to any surface that may directly or indirectly come into contact with a wild game animal carcass, wild game carcass or wild game meat.
contamination	means the presence of objectionable matter (including residues, micro-organisms or matter that has been subjected to ionising radiation contrary to the <i>Food Standards Code</i>) or any substance which may compromise food safety or wholesomeness.
controlling authority	when used in relation to: (a) the production of meat or meat products, means the Commonwealth, state or territory authority that is responsible for the enforcement of this Standard as it applies to the meat or meat products; and (b) the transport of meat or meat products, means the Commonwealth, state or territory authority responsible for the enforcement of this Standard as it applies to and in relation to the transportation of the meat or meat products.
critical control point	means a point, procedure, operation or stage in the food chain, including raw materials, at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

critical limit	means the limit to which a hazard must be controlled at a critical control point to prevent or reduce to an acceptable level the occurrence of the identified food safety hazard.
disease	when used in relation to a wild game animal, means the presence of an infectious agent or pathological process that: (a) affects the health of an animal to an extent that would prevent acceptance of the carcase, the meat or the parts derived from the wild game animal for human consumption; or (b) may not necessarily affect the health of the wild game animal, but may be transmitted to other animals or humans who contact the wild game animal, contact the carcase or who might consume meat derived from the wild game animal.
dressing	means the process of removing the head, hide, skin, viscera, genital organs, urinary bladder and feet from game animals if not removed during field dressing.
dry clean	means the removal of extraneous visible matter without the use of water.
edible material	means: (a) wild game meat that is normally regarded as of a kind that is fit for human consumption and to which a disposition has not been applied; and (b) wild game meat to which a disposition passing it fit for human consumption has been applied.
equipment	means a machine, instrument, apparatus, utensil, container or other thing used or for use in connection with the production or transportation of wild game animal carcasses, wild game carcasses or wild game meat (including anything used or for use for inspection, maintenance and cleaning), but does not include a wild game meat transport vehicle.
essential services	include the provision of drainage, waste disposal, lighting, water and electricity.
field depot	means a depot approved by the controlling authority (or any other authority as required under state or territory legislation) in which wild game animal carcasses are held temporarily under refrigeration, pending transport to a wild game meat processing premises.
field dressing	means the removal of internal organs other than the heart, lungs, liver and kidneys, and may include other parts (feet up to the carpal and tarsal joints, and kangaroo tails and heads) providing the procedure does not substantially increase the risk of contamination.

field harvester	means a person who: (a) is given approval by the controlling authority to harvest, conduct harvest inspection, bleeding and field dressing of wild game animal carcasses for human consumption; and (b) is considered by that authority to be competent to conduct those activities.
Food Standards Code	means the <i>Australia New Zealand Food Standards Code</i> as defined in section 3 of the <i>Food Standards Australia New Zealand Act 1991</i> .
further process	means a process (such as curing, heat treatment, drying, canning, fermenting or rendering) applied to wild game meat or wild game meat products to form essentially a new product with different characteristics and flavour.
HACCP	means hazard analysis critical control point, a system which identifies, evaluates and controls hazards that are significant for food safety.
harvesting	includes the killing of wild game animals, their identification, bleeding, field dressing, cooling, hygienic storage and transport up to the point of their presentation for inspection at a wild game meat processing premises.
hazard	means a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse effect in humans.
hazard analysis	means the process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety.
inedible material	means wild game meat that is normally regarded as of a kind that is not fit for human consumption and to which a disposition has not been applied.
meat safety inspector	means a trained person approved by the controlling authority for the purposes of inspection of wild game animal carcasses, wild game carcasses and wild game meat and the control of hygiene in relation to them in the field and at the wild game meat processing establishment.
monitor	when used in relation to the monitoring of a critical control point, means to conduct a planned sequence of observations or measurements to assess whether the critical control point is under control.
notifiable disease	when used in relation to a disease of wild game animals, means a disease, the presence or suspected presence of, that must be notified or reported (however this is expressed) under a law of the state or territory in which the disease is present or suspected of being present.
operator	means the person, owner or manager who at the time is in attendance and responsible for the operation of the field harvesting vehicle, field depot or wild game meat processing premises.

potable	when used in relation to water, means water that is acceptable for human consumption.
premises	means a place (not including a field depot) where operations to produce wild game meat or wild game meat products are carried out and includes: (a) any area (whether enclosed, or built on, or not), building, facility, fixture and fitting at the place; and (b) a part of an area, building, facility, fixture or fitting referred to in paragraph (a).
processing	when used in relation to a thing, means applying a treatment to it (including cooling).
residue	means residues of chemicals and contaminants.
risk assessment	when used in relation to a hazard, means an evaluation of: (a) the likelihood that a hazard will occur; and (b) the likelihood of the hazard affecting food safety; and (c) the likely extent of the harm that could result if food safety was so affected.
sanitise	means to apply heat, chemicals or other processes to a surface so that the number of micro-organisms on the surface is reduced to a level that: (a) does not compromise the safety of wild game animal carcasses, wild game carcasses or wild game meat which may directly or indirectly come into contact with the surface; and (b) does not permit the transmission of infectious disease.
site of microbiological concern	when used in relation to wild game meat, means: (a) if the site on the meat where micro-organisms of concern are likely to be located is known, that site; and (b) in any other case, the thermal centre of the meat product.
sterilise	when used in relation to equipment or utensils used in the harvesting or dressing of wild game, means cleaned and immersed for an approved time in an approved agent, or treated by other approved means to eliminate micro-organisms.
validate	means obtain evidence to demonstrate the effectiveness of a system of controls.
verify	means apply methods, procedures, tests and other evaluations in addition to monitoring to determine whether a requirement is complied with or a matter is met.
wholesome	when used in relation to wild game meat and wild game meat products, means that the wild game meat and wild game meat products may be passed for human consumption on the basis that they: (a) are not likely to cause food-borne disease or intoxication when properly stored, handled and prepared for their intended use; and

- (b) do not contain residues in excess of established limits; and
- (c) are free of obvious contamination; and
- (d) are free of defects that are generally recognised as objectionable to consumers; and
- (e) have been produced and transported under adequate hygiene and temperature controls; and
- (f) do not contain additives other than those permitted under the *Food Standards Code*; and
- (g) have not been irradiated contrary to the *Food Standards Code*; and
- (h) have not been treated with a substance contrary to a law of the Commonwealth or a law of the state or territory in which the treatment takes place.

wild boar	means wild game derived from the species <i>Sus scrofa</i> .
wild game animal	means any vertebrate animal: (a) including a mammal, bird or reptile, but excluding fish; and (b) of a species that can be legally harvested; and (c) not husbanded in the manner of a farmed animal; and (d) is killed in the field.
wild game animal carcass	means an undressed or field dressed body of a wild game animal that is being or is intended to be dressed or prepared in a wild game meat processing premises and includes any associated organs.
wild game carcass	means a wild game animal carcass that has been dressed or prepared in a wild game meat processing premises and has been passed by a meat safety inspector as fit for human consumption.
wild game meat	means the edible part of any wild game animal that has been dressed or prepared in a wild game meat processing premises and passed by a meat safety inspector as fit for human consumption.
wild game meat processing establishment	means a premises where wild game animal carcasses are processed, handled, packed or stored.
wild game meat business	means a business that is engaged in the production of wild game meat for human consumption and includes the activities of harvesting, field storage, processing and transport.
wild game meat product	means a product containing wild game meat.
wild game meat transport business	means a business that is engaged in the transportation of wild game meat or wild game meat products for human consumption.
wild game meat transport vehicle	means a vehicle used or to be used to transport wild game meat and wild game meat products for human consumption and includes the meat carrying part of the vehicle.

1.4 In this Standard a reference to an Act includes any regulations made under that Act.

2 APPLICATION

- 2.1 This Standard applies to, and is in relation to, wild game meat for human consumption that is derived from wild game animals.

Note For the meaning of *wild game animal* see clause 1.3.

- 2.2 This Standard applies to and is in relation to:

- (a) the harvesting, processing and identification of wild game animals, wild game animal carcasses, wild game carcasses and wild game meat for human consumption; and
- (b) the segregation and identification of animal food derived from wild game animals harvested to produce wild game meat for human consumption; and
- (c) the premises, field depot, equipment, essential services and wild game meat transport vehicles used or to be used for their production and transportation.

Note For the meaning of *animal food, equipment, essential services, field depot, harvesting, premises, processing, wild game animal carcasses, wild game carcasses, wild game meat and wild game meat transport vehicles* see clause 1.3.

- 2.3 The proprietor of a wild game meat business must ensure each of the matters specified in Parts 2 to 6 of this Standard that apply to, or are in relation to:

- (a) the production of wild game meat by the business; and
- (b) the premises, equipment, vehicles and essential services used or to be used by the business for and in relation to the production; are met.

Note For the meaning of *wild game meat business* see clause 1.3.

PART 2 – WHOLESOMENESS AND OPERATIONAL HYGIENE

3 MANAGEMENT OF WHOLESOMENESS

OUTCOME

Management and production practices and the implementation of HACCP ensure the production of wild game meat that is wholesome.

Approved arrangement for the production of meat and meat products

- 3.1 The proprietor of a wild game meat business has an approved arrangement that:
- (a) covers each stage of the production of all wild game meat produced by the business; and
 - (b) contains controls that ensure wild game meat for human consumption is wholesome and accurately identified in accordance with this Standard; and
 - (c) contains controls that ensure wild game meat unfit for human consumption and wild game meat not intended for human consumption are removed from the food chain and dealt with separately from wild game meat for human consumption; and
 - (d) specifies how each of the matters specified in this Standard that apply in relation to the operations for the production of wild game meat will be met by the proprietor; and
 - (e) provides for the implementation of a HACCP plan for each stage of the production of wild game meat.

Note For the meaning of *approved arrangement*, *HACCP* and *wholesome* see clause 1.3.

- 3.2 The provisions of the approved arrangement that relate to each of the matters set out in paragraphs 3.1(a) to (e) are complied with.

Management and production practices by field harvesters, at field depots and at wild game meat premises

- 3.3 The management and production practices of the wild game meat business ensure the matters specified in clauses 3.4 to 3.15 are met in relation to the production of wild game animal carcasses, wild game carcasses and wild game meat by the wild game meat business.
- 3.4 The policy objectives of the wild game meat business for the production of wild game animal carcasses, wild game carcasses and wild game meat that are wholesome and the commitment of the proprietor of the business to these objectives are clearly stated.
- 3.5 The organisational structure, the provision of resources and the provision and training of personnel are documented and are appropriate to the operations undertaken.
- 3.6 A system is in place to verify whether the matters specified in this Standard that apply to the operations are met by the proprietor and the results of the verification are documented.

- 3.7 If a matter specified in this Standard is not being met:
- (a) action is taken to address the fact the matter specified is not being met; and
 - (b) action is taken to ensure the failure to meet the matter specified does not recur; and
 - (c) the effectiveness of the action referred to in paragraphs (a) and (b) is assessed.
- 3.8 The effectiveness of the action taken under clauses 3.6 and 3.7 is reviewed regularly and further action is taken if necessary and the results of this review are documented.
- 3.9 Internal audits and management reviews are conducted of steps taken under clauses 3.6 to 3.8 and of management's delivery of the wild game meat business's policy objectives, and the results of these reviews, the decisions to take action as a result of the reviews and the actions taken are documented.
- Note* For the meaning of *audit* see clause 1.3.
- 3.10 For a wild game meat business employing less than three people, clauses 3.8 and 3.9 are satisfied if the business conducts a management review.

The HACCP plan

- 3.11 The HACCP plan:
- (a) lists the potential hazards associated with all stages of the production of wild game meat undertaken by a wild game meat business that may reasonably be expected to occur and that have been identified as a result of a hazard analysis and a risk assessment of each hazard; and
 - (b) specifies the preventative measures that can be applied to control each hazard; and
 - (c) lists the critical control points for each hazard identified; and
 - (d) lists the critical limits that must be met at each of the critical control points; and
 - (e) documents:
 - (i) the procedures that will be used to monitor each of the critical control points to ensure compliance with the critical limits; and
 - (ii) the frequency with which these procedures will be performed; and
 - (iii) the person, or persons included in a class of persons, who will carry out these procedures.
 - (f) documents all corrective action to be taken when monitoring indicates a critical control point is not under control; and
 - (g) documents the procedures that the business will use to:
 - (i) validate the HACCP plan works effectively;
 - (ii) verify compliance with the HACCP plan by the business; and lists the frequency with which these procedures will be performed; and
 - (h) provides for a system for keeping the documents that contain all matters relevant to the effectiveness of the implementation of the HACCP plan.

Note 1 For the meaning of *critical control point*, *critical limit*, *hazard*, *hazard analysis*, *monitor*, *risk assessment*, *validate* and *verify* see clause 1.3.

Note 2 For requirements to comply with the provisions of the approved arrangement, including with the HACCP plan, see clause 3.2.

Surveillance, sampling, monitoring and testing programs

- 3.12 The wild game meat business complies with surveillance, sampling, monitoring and testing programs applying to the business that:
- (a) are endorsed by the relevant Council of Commonwealth, state or territory ministers; or
 - (b) are programs that the controlling authority requires the wild game meat business to comply with for the purposes of this provision.

Note For the meaning of *controlling authority* see clause 1.3.

- 3.13 The wild game meat business records the surveillance, sampling, monitoring and testing performed under programs referred to in clause 3.12 and the available results of surveillance, sampling, monitoring and testing.

Note For general requirements to make and keep documents, see clause 3.6 and Section 14.

Notifiable diseases

- 3.14 If a wild game animal is affected by, or is suspected of being affected by, a notifiable disease or a carcase or carcase part displays evidence of a wild game animal having been so affected, the operator shall without delay advise the controlling authority in the state or territory in which the premises is located that is charged by the government of that state or territory with the responsibility for animal health.

Note 1 For the meaning of *notifiable disease* and *operator* see clause 1.3.

Note 2 See clause 9.26.

- 3.15 There is a system in place for the harvesting of wild game animals, and handling of carcases and carcase parts and other measures, including trace-back, to control the spread of a notifiable disease.

Note See Section 15.

4 OPERATIONAL HYGIENE

OUTCOME

Operational hygiene process controls ensure the production of wild game carcasses and wild game meat that are wholesome.

General

- 4.1 The proprietor of a wild game meat business follows a system of operational hygiene process controls that is effective in ensuring wild game carcasses and wild game meat produced by the business are wholesome.
- 4.2 Operators shall ensure hygienic operations on and around vehicles, at field depots and at wild game processing premises by having in place and operating a monitoring program approved by the controlling authority.

Cleaning and maintenance of premises and equipment

- 4.3 Field processors' vehicles, premises (other than external areas) and equipment:
 - (a) are clean before operations commence each day; and
 - (b) are cleaned at the end of each day's operations; and
 - (c) if there is more than one shift in a day, are dry cleaned at the end of each shift; and
 - (d) are cleaned and sanitised whenever it is necessary to do so to prevent the contamination of wild game meat and wild game meat products.

Note For the meaning of *clean*, *contamination*, *dry clean*, *sanitise* and *wild game meat product* see clause 1.3.

- 4.4 Field depots are cleaned and sanitised whenever it is necessary to do so to prevent the contamination of wild game meat and wild game meat products.
- 4.5 If any part of the premises or any thing:
 - (a) comes in contact with a carcass or carcass part that has not been given a post-mortem disposition; and
 - (b) there is a risk it could contaminate a carcass or carcass part intended for human consumption of any other animal; it is cleaned and sanitised before it comes into contact with a carcass or carcass part of any other animal.

Note For the meaning of *contaminate* see clause 1.3.

- 4.6 Field harvester vehicles, field depots, wild game animal carcass transport vehicles, wild game processing premises and equipment are maintained in a good state of repair and working order, having regard to their use.

- 4.7 Ingredients for wild game meat products:
- (a) are fit for the purpose for which they are to be used; and
 - (b) are labelled, stored and handled in a way that ensures their identity can be ascertained.
- 4.8 The accumulation of material likely to cause contamination of wild game carcasses or wild game meat or provide harbourage or breeding sites for vermin at field depots and premises, including external areas, is prevented.

Hazardous materials and chemicals

- 4.9 Hazardous materials (e.g. cleaning compounds, pesticides, detergents and sanitisers) and other chemicals:
- (a) are fit for the purpose for which they are to be used; and
 - (b) do not contaminate wild game carcasses or wild game meat and are not used if their use could cause contamination; and
 - (c) do not become contaminated during storage and handling; and
 - (d) are labelled, stored and handled in a way that ensures their identity can be ascertained; and
 - (e) are identified and stored in a manner that prevents their misuse and the contamination of wild game meat; and
 - (f) are fit for use in connection with the operations undertaken to produce wild game meat; and
 - (g) are used in accordance with label directions.
- 4.10 Containers used for storing, mixing and distributing hazardous material are identified for use for hazardous material and are used only for that purpose.

Pest control

- 4.11 There is an effective and continuous program for the control of pests.

Personal hygiene

- 4.12 Persons at premises where wild game carcasses and wild game meat are produced exercise personal hygiene practices that do not jeopardise the wholesomeness of wild game carcasses or wild game meat.
- 4.13 Each of the applicable matters specified in Schedule 1 are met.