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WILD GAME FIELD HARVESTING

Accreditation

All wild game field harvesters must be accredited under the *Primary Produce (Food Safety Schemes) (Meat) Regulations 2017* administered by Biosecurity SA.

Wild game is defined as any animal living in a wild state and not under artificial confinement. Registered livestock animals are not wild game. In South Australia wild game that can be legally harvested and killed in the field includes kangaroo, pig, rabbit, hare, goat and deer but excludes fish.

The applicant must obtain a permit from the Department of Environment and Water (DEW) Kangaroo Management Program if they intend to harvest kangaroos, further details are found at http://www.environment.sa.gov.au/managing-natural-resources/plants-and-animals/permits-and-licences/Native_animals_in_the_wild/Kangaroo_Harvesting_Permits

Approved wild game harvester skillset

A requirement for accreditation is that the applicant holds the appropriate skillset, and so before an application for accreditation can be considered the applicant must have successfully completed an approved wild game harvester skillset (AMPSS00018). Contact Regency TAFE on 8348 4444 or IIFP on 8258 4042 for course details in South Australia.

Wild Game Field Harvesters Handbook

Once accredited, a Certificate of Accreditation is issued which lists compliance with the **South Australian Kangaroo Field Harvesters Handbook** as a condition of accreditation for the processing of wild game animals. The **Handbook** is designed to assist you in complying with minimum industry standards, including implementation of your food safety program. Ideally, the Handbook should be readily accessible for easy reference (e.g. inside the glove compartment of your vehicle).

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The Handbook forms the basis for an audit by Biosecurity SA where aspects of the operator's knowledge, skills and monitoring records will be reviewed.

Transportation of Wild Game Carcasses

All wild game animal carcasses being transported to a game meat processing works must be in accordance with both the ***Australian Standard for Hygienic Production of Wild Game Meat for Human Consumption (AS 4464:2007)*** and the ***Australian Standard for the Hygienic Production and Transportation of Meat Products for Human Consumption (AS 4696:2007)***. This requirement is also listed as a condition of accreditation – the relevant standards can be found at http://pir.sa.gov.au/biosecurity/food_safety/meat/meat_standards

The Standard requires wild game animal carcasses be placed under refrigeration within 2 hours of sunrise and reduced to a temperature of 7°C within 24 hours of being placed under refrigeration. Temperature data loggers must be used to validate process capability and compliance with cooling requirements unless alternative arrangements are approved.

Field harvesters have a responsibility for ensuring that wild game animal carcasses remain in the field chiller for a sufficient time to allow the deep muscle temperature to reduce to 7°C or less prior to shipping to the processing plant.

The Australian Standard stipulates that when transporting wild game animal carcasses from field chillers the deep muscle temperature of the carcass must not be more than 7°C.

In order for field harvesters to achieve the required temperature parameters the following should be considered :–

- (a) not shooting the night preceding the load out from the field chiller;
- (b) leaving the previous night's kill in the chiller until the next load out; or
- (c) returning carcasses to the chiller in sufficient time for the deep muscle temperature to reduce to 7°C prior to load out.

Game meat processors are responsible for monitoring the temperature of the carcasses on arrival at the processing plant. Data loggers are used to check vehicle air temperatures to verify cold chain compliance.

On post mortem observation at the processing plant, should any carcass not meet the required temperature (i.e. 7°C or less), the carcass shall be condemned as unfit for human consumption or for pet food.

More information can be obtained by contacting the Leader, Standards and Verification, Tyron Looker by phone 8429 0737, mobile 0427 604 016 or email tyron.looker@sa.gov.au.