

Hunters as trained persons and game marketers

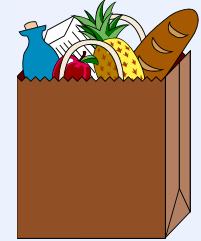


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1. General information on the new E.U. food hygiene law

2. Hunters as "trained persons"



Training

Certificate (form)

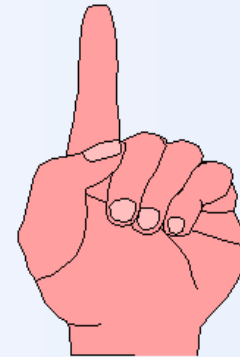
Duties

3. Venison placed on the market by hunters



Principles of the new European food law

(1)



1. High consumer-protection standards

2. Single-market functioning

3. Food safety throughout all stages of the food-production chain

● Feed production

● Primary production

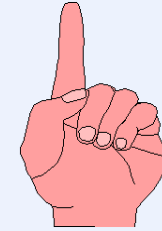
● From food production ... to distribution to the consumer

"From the field to the plate"



4. Food business operators are responsible for and obligated to controlling [their food production]

Principles of the new European food law (2)



5. Tracking food and feed

6. Food and feed safety measures taken based on the risk analysis:

- Risk assessment
- Risk management
- Risk communication

7. Objectives of the new E.U. food law

[Ensure] consumer confidence in food safety based on



- Transparent policies
- Public information

Design of the new E.U. food law



1. Basic regulation

E.C. Reg. No. 178/2002 on food law and safety

2. "E.U. hygiene package"

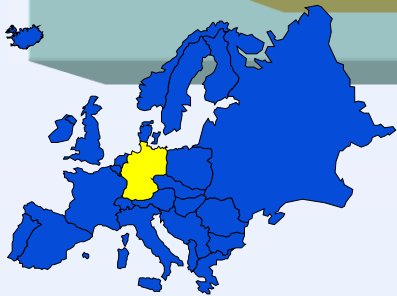
3 regulations on food hygiene (E.C. Reg. Nos. 852/2004; 853/2004; 854/2004)

3. Regulation on official controls

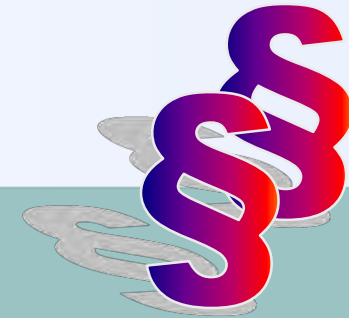
E.C. Reg. No. 882/2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules

NOTE:

**Regulations are E.U. regulations
and therefore applicable in every member State.**



The three regulations included in the E.U. hygiene package



1. Food-hygiene regulation

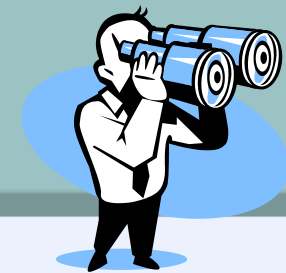
E.C. Reg. No. 852/2004

2. Regulation laying down specific hygiene rules for food of animal origin

E.C. Reg. No. 853/2004

3. Regulation laying down specific rules for the organization of official controls on products of animal origin intended for human consumption

E.C. Reg. No. 854/2004



Reference the “trained person“ according to annex III, paragraph IV, chapter 1, number 2, of E.C. Reg. No. 853/2004



1. Who is considered a "trained person?"



- At least one person of a hunting team who has received sufficient training allowing him or her to undertake an initial examination of wild game on the spot

- Hunters who have received sufficient training to be considered trained persons

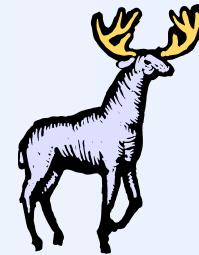
2. When is the [presence of a] trained person required?

When the following game is planned to be delivered to licensed game-processing companies:

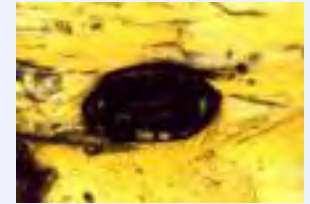
- Big game (furred game) in the hide less the head and organs.
- Small game (rabbits/feathered game)



What are the areas in which trained persons must receive training?



1. Normal anatomy, physiology, and behavior of wild game



2. Abnormal behavior and pathological changes in wild game due, for example, to diseases, environmental contamination, etc.

3. Hygiene rules for handling wild game after killing

4. Legislation and administrative provisions governing the placing on the market of venison



Adapting previous hunters' training with requirements of E.U. hygiene package for trained persons



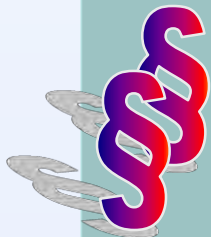
1. Previous hunters' training covers—

- Normal anatomy, physiology, and behavior of wild game
- Abnormal behavior and pathological changes in wild game



2. New training requirements affect—

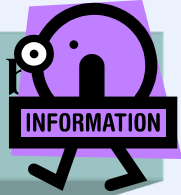
- Environmental contamination, such as DDT and radiocaesium
- Provisions of the new European food-hygiene law regarding the placing on the market of venison





What is the trained person supposed to do?

1. Get information from the hunter on abnormal behavior displayed by the animal before it was killed



2. Inspect the body and all intestines for abnormal characteristics



3. Decide which applies:

● Before it was killed, the game did not display abnormal behavior; the body and intestines do not display any abnormal characteristics; there is no suspicion of environmental contamination.



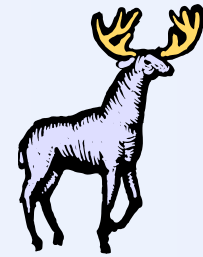
or

● The game displayed abnormal behavior; the body is displaying abnormal characteristics; there is suspicion of environmental contamination.

4. Determine further action taken with "healthy" animals or animals displaying abnormal characteristics.



Further action taken by the trained person with "healthy" animals (1)



1. Issue a certification indicating—

- That the animal did not display abnormal behavior before it was killed.
- That the body and intestines did not reveal abnormal characteristics.
- That there is no suspicion of environmental contamination.
- Place (hunting district), date, and time of killing.



2. Number the certificate

1, 2, 3, ...

Further action taken by the trained person with "healthy" animals (2)



3. Attach the certificate to the animal body

4. Result:

Head and viscera must not accompany bodies to which certificates are attached when bodies are turned into game-processing businesses



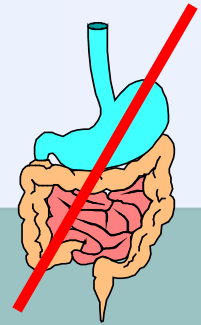
NOTE:



Head (without tusks) and diaphragm must always accompany bodies of species that are susceptible to trichinosis (such as, wild boar and badgers).



Further action taken by the trained person with game displaying abnormal behavior / characteristics / suspected environmental contamination



1. Viscera, less gastric and intestinal tract, must accompany the body

2. The trained person must inform the responsible agency (that is, an official veterinarian) of—



● Abnormal characteristics

● Abnormal behavior

● Suspected environmental contamination



Suspicion of environmental contamination

(1)

1. Potential environmental contamination include—

Heavy metals



Dioxins, PCB



Pesticides and
pest-control agents



Radioactive substances
(< 600 Beq)



Suspicion of environmental contamination (2)

2. Sources of information include—

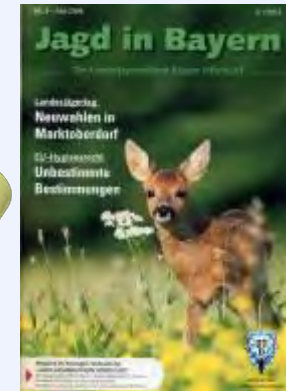
Daily newspapers, magazines



Local agencies



Professional magazines, such as *Jagd in Bayern*
(Hunting in Bayern)



3. Hunters will be responsible for ensuring that only game not exceeding permissible maximum amounts will be placed on the market.



Certificate

Certificate

Number:/year

Based on E.C. Regulation 853/2004, annex III, chapter IV
Examining trained person (name, address)

.....
.....
.....

Findings by the trained person:

Type of game: No. Date of killing: Hunting district:
Findings (please check whatever applies):

	<p>For animals, numbers.:.....,</p> <p>-I have not noticed abnormal behaviors before killing.</p> <p>-I have examined the animal and intestines and have not found abnormal characteristics that give reasons to assume that the meat may affect human health after consumption.</p> <p>-There is no suspicion of environmental contamination.</p>
	<p>I have noticed the following abnormal characteristics/abnormal behavior/suspected environmental contamination (list number of the animal(s) and specify abnormal characteristics/abnormal behavior/suspected environmental contamination):</p> <p>.....</p> <p>.....</p> <p>The following animal parts have been attached: Head without teeth, antlers, horns, and all intestines except for stomach and bowels.</p>

Trained person signature

The form is available at www.jagd-bayern.de or can be ordered through the *Bayerischer Jagdschutz – und Jägerverband (BJV)* (Bayern Hunting Association) State office.





Delivery of venison and putting it on the market

1. Delivery by the hunter

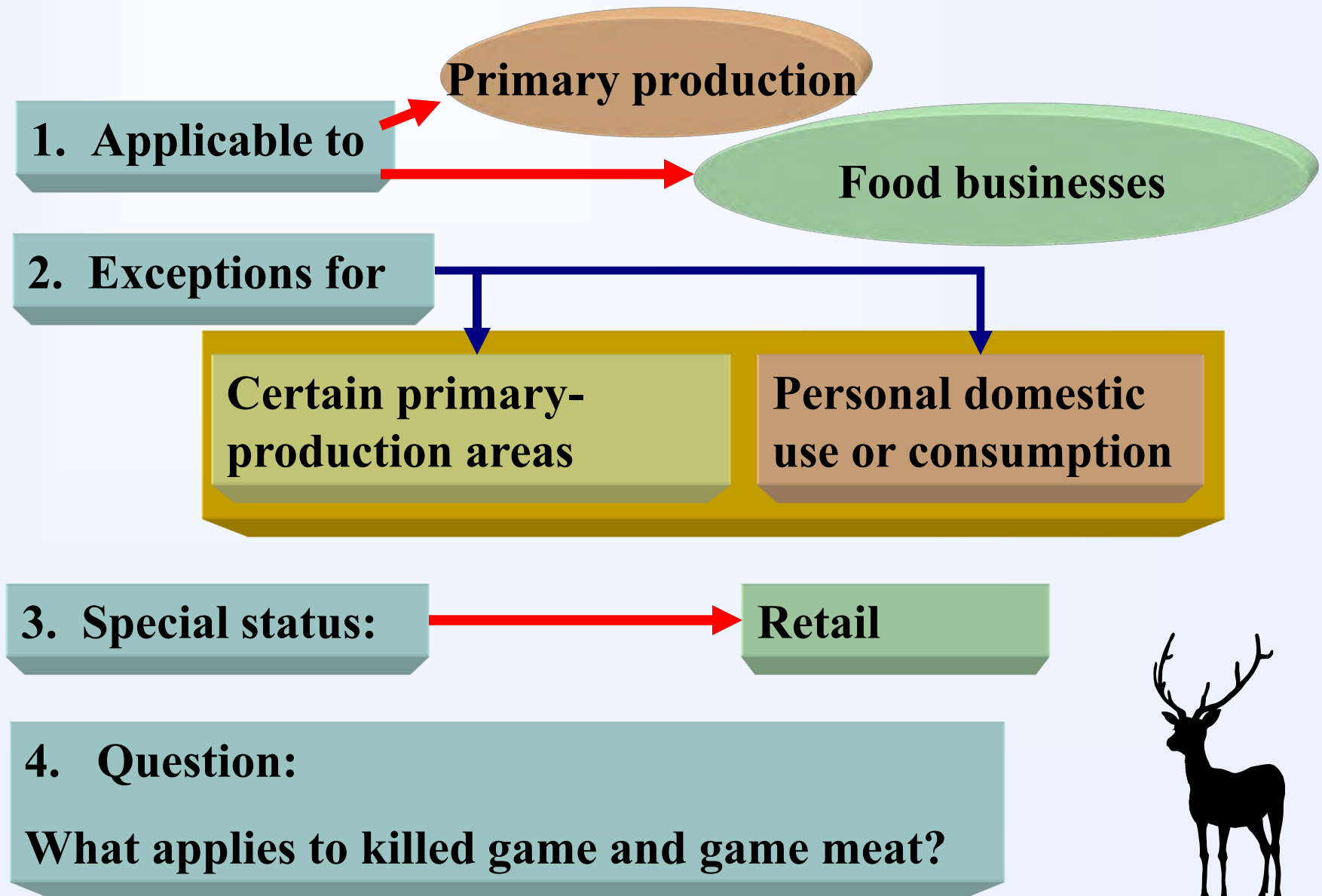
2. Sale at retail

3. Sale through licensed enterprises

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The new E.U. food law



Definitions RE „placing venison on the market“ (1)

1. Primary products; products from primary production

Farm products



Animal-husbandry products



Hunting and fishing products



including

Harvesting



Milking



Breeding before slaughtering



Hunting and fishing



Definitions RE "placing venison on the market" (2)

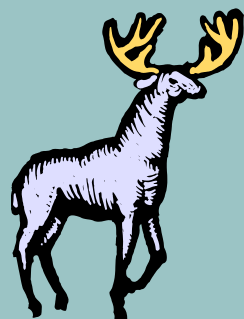
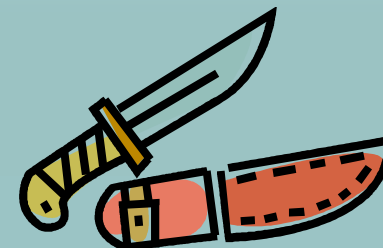
2. What are hunting products?

"This also includes

opening

and

gutting



killed game when

hunting."

This means that—

Skinning and quartering game is not part of the primary production.



Definitions RE "placing venison on the market" (3)

3. Who is the final consumer? The final consumer is—

„The ultimate consumer of a foodstuff who will not use the food as part of any food business operation or activity.“



4. Which are food businesses? Food businesses include—

➔ **Businesses producing, processing, and selling food (to include, for example, gastronomy)**

Public or private

Profit or non-profit making

Certain continuity and certain organization

Definitions RE "placing venison on the market" (4)

5. Who is considered a food business [operator]?

→ Primary producers, who deliver food, such as—

Farmers



Hunters



Fishermen or pond managers



→ Food businesses include—

Licensed businesses, such as—

Slaughterhouses, dairies,
game-processing businesses



Registered businesses, such as—

Butcher stores, *Wildkammer*,
cantines, restaurants,
gastronomical businesses





Types of delivery made by hunters as food business operators



1. Game in the skin: Delivered to—

Final consumers

Retailers
(including gastronomers)

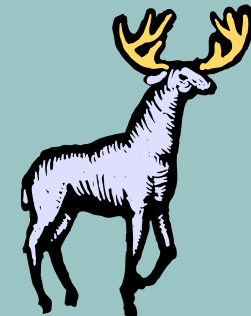
Licensed food
businesses

2. Quartered game: Delivered to—

Only to—

Final consumers

Retailers
(including gastronomers)



3. Game products: Delivered to—

Only to—

Final consumers



Hunters delivering game unskinned (1)



1. Requirements (Delivery may be only in the area where the game was killed or where hunters reside)

→ National provisions on abnormal characteristics and trichina checks

→ *Infektionsschutzgesetz (IfSG)*

→ (Infection-Protection Law) Briefing

→ Small amounts

→ To final consumers

→ To local retailers (including, for example, gastronomical businesses) for immediate delivery to final consumers (traceability)

NOTE:

Registering will not be required.





Hunters delivering game unskinned (2)



2. Requirements for delivering game to licensed game-processing businesses

→ **Trained person**

IfSG briefing

→ **Abnormal characteristics, that is, initial inspection of the animal before it is killed and after it is gutted based on annex III, section IV, of E.C. Regulation, Number 853/2004**

→ **Certificate prepared by the trained person on—**

Absence of abnormal behavior.



Absence of abnormal characteristics.



Absence of suspected environmental contamination.



based on chapter II, number 4 a) [of E.C. Regulation, Number 853/2004]

→ **Ensure traceability**



Hunters delivering quartered game (1)

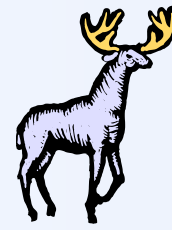


1. Requirements (Delivery only in the area where the animal was killed or where the hunter resides):

- National provisions on abnormal characteristics and trichina checks
- *IfSG* briefing
- Small amounts
- Directly to final consumers
- To local retailers (among others to gastronomical businesses) for immediate delivery to final consumers (traceability)
- Registration with responsible authority (*Landratsamt* (district office))



Hunters delivering quartered game (2)



2. Hygiene requirements for skinning and quartering animals:

→ National provisions on „*Wildkammer*“

→ E.C. Regulation 852/2004 will apply
(Basic hygiene requirements)

3. Special requirements when delivering quartered venison

→ No restrictions for hunters for placing venison on the market, delivering it to retailers (among others, gastronomical businesses) or through farmer markets

→ Ensure traceability when delivering venison to retailers (among others, to gastronomical businesses)



Producing and selling venison products



1. Hygiene requirements: see requirements for "quartered game"

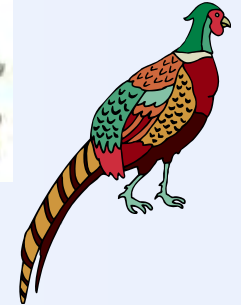
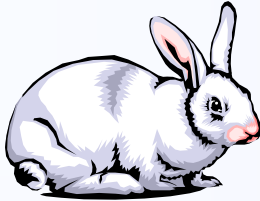
2. Registration as retailer

3. Products can be sold to final consumers only at production site





Licensed venison-processing businesses



1. Provision of E.C. Regulations 852/2004, 853/2004, and 854/2004 will apply

2. Initial inspection by the "trained person"

3. No freezing before skinning

4. Meat examination after skinning



5. Special provisions for taking game apart and removing legs