



BRITISH QUALITY WILD VENISON STANDARD

Specifications for carcass production and venison traceability throughout the supply chain

VERSION: 2.0

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For a Producer only application, only sections 1-5 apply and will be assessed against

For a Processor only application, only sections 6-9 apply and will be assessed against (if you are BRC or SALSA certified please see section 9 for relevant standards)

For joint Producer and Processor applications all sections apply and will be assessed against (if you are BRC or SALSA certified please see section 9 for relevant standards)

Scope

This document specifies the information to be recorded in the wild venison supply chain in order to establish the traceability of products originating from wild venison culled in England, Wales and Ireland, and processed in Britain. It specifies the requirements for the management of existing wild deer populations with regards to:

- wild deer management requirements including legal culling
- how the carcass and venison is to be produced, processed, handled and transported in particular with regards to food safety
- how to identify products traded in the supply chain
- details the information to be generated and held by each of the food businesses that physically trade them through the processing and distribution chains.

It is specific to the distribution for human consumption of venison and venison products from the producer, through to the processors and retail.

The types of businesses and business areas identified in this standard are the following:

- Trained person(s) (producer(s)) with regards to the management of wild deer
- Deer Larders and Chillers
- Approved Game Handling Establishments (AGHE's)
- Transporters
- Traders
- Other processors

A supply chain can be made up of one, or all of the above. It includes requirements for the following processes: shooting, tagging, gralloching, transport, chilling, processing carcass/butchering, labelling and traceability (packaging/paperwork). It details the requirements for certain items such as ammunition, tags, vehicles, processing equipment and larders.

The Standard is separated into requirements for producers and requirements for processors.

Normative references

All aspects of Deer Management Best Practice:

England and Wales: <https://thedeerinitiative.co.uk/guides-landing-basc/>

Scotland: <https://www.bestpracticeguides.org.uk/>

British Association for Shooting and Conservation: Best practice guidance:

<https://basc.org.uk/deer/advice/deer-stalking-code-of-practice/>

[Wild Game Meat \(Hygiene and Inspection\) Regulations 1995 \(S.I. 1995/2148\)](#)

[Food labelling and packaging: Food labelling and what you must show.](#)

[The Food Information Regulations 2014 \(legislation.gov.uk\)](#)

Food Standards Agency Wild Game Guidance:

<https://www.food.gov.uk/sites/default/files/media/document/Wild%20Game%20Guidance%201.pdf>

Terms and definitions

Approved Game Handling Establishment (AGHE) (often referred to as a Game dealer): an establishment approved by the Food Standards Agency or equivalent, in which wild game and wild game meat obtained after hunting are prepared for placing on the market.

Batch: is a single carcass or more that is processed in the same way, at the same time.

Chiller: A suitable **chiller** must be able to cool the **wild venison** carcass to no more than 7°C within a reasonable time after culling on a continual cooling curve and maintained at these temperatures or below. In fur venison carcasses must not be frozen.

Estate or landholding: The area of land from which the deer are being culled.

Fit for human consumption: The General Food Law Article 14 states that food shall not be placed on the market if it is unsafe. Food is deemed to be unsafe if it is:

- injurious to health
- unfit for human consumption

Food business and Food business operator (FB and FBO): Any undertaking, whether for profit or not and whether public or private, registered with the Local Authority, carrying out any of the activities related to any stage of production, processing, and distribution of food¹. In this case 'food' means venison.

Note: To protect public health, competent authorities need to be able to identify those who are operating a **food business**, the address where the business is located and the activities that are carried out, this is known as "registration". (Deer Initiative)

Food standards agency: the agency for the devolved administrations that is responsible for food standards - Food Standards Agency (FSA) in England and Wales, Food Standards Scotland (FSS) in Scotland, Department of Agriculture and Rural Development (DARD) in Northern Ireland.

HACCP plan: a written food safety management system that identifies, evaluates, and controls biological, chemical, and physical hazards that could compromise food safety throughout the entire food production chain.

Label/ labelling: The application of the BQWV certification mark or number to the outer packaging or to individual cuts.

Lead free bullet: A bullet that does not contain lead as a separate core component and meets the specifications of wild deer control in the management area.

NOTE: 'Lead free' / 'non toxic' bullets will be stated as such on the packaging and purchase invoice, and typically will be brass, copper or composite alloy. It is understood and accepted that supplier specifications and manufacturing processes may still include lead as a minor component in lead free / non toxic ammunition as it may be used as a constituent of the copper/brass alloy used in the monolithic head of the bullet. The aim of the lead free requirement is not to use lead as the traditional core of a bullet.

Larder. Premises used for the storage of **wild venison** carcasses before onward transport, often associated with a **chiller** or chilling of culled wild deer, where primary products are stored prior to onward transport or processing.

Legally culled: Permission from the landowner to cull the deer legally, as defined in the following legislation: Deer Act 1963, Northern Ireland Wildlife Order 1985, Deer (Scotland) Act 1996, England and Wales Deer Act 1991 and subsequent orders and acts as amended.

Plant: a **premises** such as an **AGHE** that processes carcasses to produce venison.

Premises: Applies to any buildings, whether permanent or temporary, and mobile sales vehicles.

¹ Regulation 178/2002

Producer, Stalker, Hunter: A person who stalks and shoots wild deer, who may or may not be a trained person.

Processor: A person or organisation that meets the requirements of processing in this standard. Note this includes **AGHEs** or could include an Estate or other processor that meets the **processor** requirements.

Sales documentation: This could be the delivery note or invoice.

Tag: BQWV Tag attached to carcass which meets the tag requirements

Traceability: Regulation 178/2002 applies to all **food business operators** including primary **producers**, even those that benefit from exemptions, and covers the whole food and feed chain. The Regulation uses the principle of “one step back and one step forward” so that food can be traced along the supply chain.

Trained person (often referred to as a trained hunter): An individual who can produce evidence of training to cover the requirements of Regulation (EC) No 852/2004, and Regulation (EC) No. 853/2004 as they apply to wild game. A ‘trained person’ is someone who has sufficient knowledge of the pathology of wild deer, and of the production and handling of wild deer carcasses after hunting, to undertake an initial examination of the wild deer carcass on the spot. Where wild deer carcasses are intended for supply under this Standard, at least one person of a hunting team must have this knowledge. For this standard this knowledge must be evidenced through completion of Deer Stalking Certificate level 2, Proficient Deer Stalking Certificate level 2 or equivalent.

Wild venison: Wild deer that are **legally culled** for human consumption and are considered to be wild under the applicable laws in the UK. This includes deer living in enclosed territory under conditions of freedom similar to those of wild game and without veterinary intervention.

Logo: The logo is the brand logo alone, the certification mark is the logo with a unique identifier to the business or individual registered and approved on the scheme.

British Quality Wild Venison Producer requirements

1. Documents and Procedures

Producers must comply with all legal obligations and must operate in a manner that does not bring the sector or British Quality Wild Venison Scheme into disrepute. Producers must abide by the Scheme rules as detailed in the Members' Handbook

Standard Requirements		Evidence Required
1.1	A written British Quality Wild Venison (BQWV) policy must be established and implemented (Appendix 1)	The policy is signed, dated and reviewed annually by the senior responsible person and includes (where applicable): <ul style="list-style-type: none"> • Wild deer management • Protection of the natural environment • Woodland establishment, management and quality of habitat • Timber quality and economic return • Roles and responsibilities within the business • Contractor arrangements. • The policy is easily accessible to all person involved
1.2	A complaints procedure must be in place	The procedure must include the following: <ul style="list-style-type: none"> • Date of complaint • Name of complainant • Nature of complaint • Result of investigation • Action taken to prevent issue from reoccurring.
1.3	An emergency plan must be in place	The plan must be displayed and include the following: <ul style="list-style-type: none"> • The responsible person and contact details • Local animal health office • Environmental health office • Local authority • Local hospital • Doctors surgery • Neighbours • AGHE • DEFRA rural services helpline • Disease notification procedure

Standard Requirements		Evidence Required
1.4	All producers must have a trained person present to examine the carcasses	<ul style="list-style-type: none"> All BQWV producers supervising and signing the hunter declaration must hold level 2 Deer Stalking certificate, level 2 Proficient Deer Stalking Certificate or equivalent
1.5	All producers, whether individuals or part of a group/ estate must be food business registered.	Proof of registration with Local Authority
1.6	A producer must have a documented HACCP system that identifies, evaluates and controls all food-safety hazards associated with their operation.	<p>The HACCP must:</p> <ul style="list-style-type: none"> Define the full process flow from intake to dispatch. Identify all potential biological, chemical and physical hazards at each step. Identify hazards that may risk the food hygiene status of venison during the stalking/carcass handling process Hazards identified and assessed must include but is not limited to the following: <ul style="list-style-type: none"> Cleaning facilities Carcass cleanliness and potential contamination sources including cleaning chemicals,, vermin, any vermin controls and from other game during storage Handling, transportation and storage Whether the carcass is fit for human consumption The design of the store/chiller/larder Details of food safe disinfectants and detergents The maximum time that is acceptable from killing to active chilling beginning. Hazard risk level and control measures Establish clear Critical Control Points (CCPs), measurable limits and monitoring procedures Define corrective actions to be taken when monitoring shows a deviation or loss of control. Require full documentation and record-keeping for hazard analysis, CCP monitoring, corrective actions and verification. Be reviewed regularly and updated whenever processes, equipment, products or risks change.

Standard Requirements		Evidence Required
1.7	A producer must have a documented COSHH assessment that identifies, evaluates and controls all risks associated with hazardous substances used or stored on site.	<p>The assessment must:</p> <ul style="list-style-type: none"> • List all detergents, disinfectants, sanitisers, chemicals and any other hazardous substances used in the operation. • Identify the specific hazards each substance presents, including risks to health, food safety and the environment. • Define safe handling, storage and usage requirements for each substance, including dilution rates and application methods. • Specify required control measures such as PPE, ventilation, restricted access or designated storage areas. • Include procedures for spill management, accidental exposure and emergency response. • Detail staff training requirements to ensure safe and compliant use of all substances. • Set out monitoring and review arrangements to ensure controls remain effective and up to date. • Require full documentation and record-keeping for assessments, training, incidents and reviews.
1.8	All BQWV producers must have a risk assessment in place for all operations, or a risk policy where there are less than 5 employees	<p>Risk assessments must be easily accessible to all persons involved and should cover:</p> <ul style="list-style-type: none"> • Potential Hazards • Who may be at risk • Risk Prevention Methods • Controls • Emergency Response Plan
1.9	All producers must undertake CPD to ensure current knowledge and best practice is understood and maintained.	<ul style="list-style-type: none"> • Producers must complete at least 1 relevant CPD at least every 2 years • Relevant CPD includes (but is not limited to): <ul style="list-style-type: none"> ○ Carcass handling ○ Best practice days ○ Food safety training ○ Firearm safety ○ First aid training • Training records to include data, course, course provider
1.10	All BQWV producers must hold public liability insurance covering	Certificate of insurance with current expiry date required

Standard Requirements	Evidence Required
deer management activities with a minimum of £10million cover	

2. Venison carcass specification

Standard Requirements	Evidence Required
2.1 Only producers that are approved members of the BQWV Scheme may supply BQWV certified carcasses	
2.2 Only carcasses fit for consumption can be supplied under the BQWV scheme	<p>In conjunction with the HACCP, the larder records should show any carcasses rejected and the reason for rejection. Carcasses unfit for consumption must be disposed of appropriately</p> <p>Examples of rejection may include (but are not limited to):</p> <ul style="list-style-type: none"> • Carcasses showing signs of any notifiable diseases – these must be reported to APHA • Deer that were found moribund or dying • Fly blown carcasses • Bloated carcasses • Carcasses in extremely poor condition • Carcasses that have been scavenged by vermin • Carcasses where the cavity has been washed out • Carcasses where shot has damaged any part of the green gralloch • Carcasses where the green gralloch has been spilled at gralloching • Carcasses showing signs of faecal contamination. • Carcasses from the result of vehicle collisions
2.3 Ammunition must be lead-free under the BQWV Scheme	Evidence of ammunition used

3. Transport requirements

Standard Requirements	Evidence Required
3.1 Transport of carcasses from field to larder must be carried out in such a manner as to maintain carcass quality	<ul style="list-style-type: none"> • All venison carcasses must be transferred to the larder at the earliest opportunity after dispatch to allow active chilling to commence as soon as possible

		<ul style="list-style-type: none"> • All carcasses must be transported in a way that aids cooling and prevents contamination
3.2	Vehicles and/ or containers used to transport carcasses intended for consumption must be suitable, safe and maintained	<ul style="list-style-type: none"> • Must be designed in such a way to allow carcasses to be transported without risk of contamination • During transportation heaping of carcasses must be avoided • Vehicles and/or containers used to transport carcasses must be cleansed and disinfected between uses.
3.3	When transporting carcasses from a chiller/larder to a processor must be carried out in such a manner as to maintain carcass quality	<p>Where climatic conditions so permit, active chilling may not be necessary, however the following must be recorded:</p> <ul style="list-style-type: none"> • Temperature of chiller/larder on departure • Journey start date & time • Journey end date & time • Ambient temperature of vehicle

4. Storage Requirements

This section is applicable to any **chiller/larder/storage** that are part of the supply chain to the **AGHE/processor**. If the collector/**chiller/larder/storage** conducts any processing, then they must comply with section 9.

Standard Requirements		Evidence Required
4.1	Carcass tagging must be maintained and recorded on entry	
4.2	All producers must have a fit for purpose chiller unit, must be clean and checked by a stalker before use	<p>A cleaning record must be kept for 2 years to include:</p> <ul style="list-style-type: none"> • Type of clean • Date of clean • Who did the clean
4.3	The structures within the chiller and both the larders internal and external areas must be sound, suitable and food safe.	<ul style="list-style-type: none"> • The structure must be large enough to accommodate the volume and species anticipated and the maximum people who may be working at any one time. • The concrete apron for loading and unloading vehicles must be drained into a known effluent system compliant with current guidance. • Any storage area must have appropriate protection from vermin and insects. All entry points should be fitted with screens or remain closed during production

		<ul style="list-style-type: none"> • Exterior areas must be kept clear of debris and non-essential equipment. Vegetation must be kept short and well managed • All surfaces and fixtures must be constructed and maintained to prevent the accumulation of dirt and reduce condensation, the growth of undesirable moulds and the shedding of particles • Floors, doors and wall surfaces must be maintained in a sound condition and be easy to clean and disinfect • Food premises must have adequate natural and/or artificial lighting. Any artificial lights must be fitted with protective covers or shatterproof bulbs • There must be suitable and sufficient means of natural or mechanical ventilation
4.4	Any chiller or larder must have adequate drainage and disposal mechanisms	<ul style="list-style-type: none"> • All drains must be free running and kept clean and all traps must be regularly emptied • Disposal of all washing and effluent must comply with current regulation
4.5	Larders and chillers must be managed to maintain the safe storage of the carcass intended for human consumption	<ul style="list-style-type: none"> • Chiller temperature must be set to ensure that the ambient temperature of the chiller does not exceed 7°C • The chiller temperature must be recorded continuously when in use and where carcasses are present temperatures must be monitored at least twice daily <ul style="list-style-type: none"> ○ A temperature data logger can be used to record continuous data. ○ When in use a physical recording must be made of the temperature at least twice daily, these records must be maintained for 2 years. • Temperature reader should be calibrated annually
4.6	Water used within the larder and chiller on internal surfaces must be safe	<p>From a water company supply:</p> <ul style="list-style-type: none"> • Potable drinking water from the rising main. <p>Where the water supply is private:</p> <ul style="list-style-type: none"> • The supply must be tested at least annually to determine the water is safe • Test results available at audit • In the event of a test failure there must be a contingency plan in place

4.7	Hand washing and drying facilities are available within the same building or site	Facilities must include: <ul style="list-style-type: none"> • Hot and cold running water • Hand wash • Means to dry hands hygienically
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5. Traceability

Standard Requirements		Evidence Required
5.1	Traceability records must be kept	Records must include <ul style="list-style-type: none"> • Date & time shot • Time in larder • Shot by • Inspected by • Date of uplift to the AGHE • Number of deer culled • BQWV tag numbers used • Tag numbers recorded on invoices/ collection records • BQWV status of processor sold to

British Quality Wild Venison Processor requirements

6. Documents and Procedures

Standard Requirements		Evidence Required
6.1	A British Quality Wild Venison (BQWV) policy must be in place and implemented. (Appendix 2)	<ul style="list-style-type: none"> • The policy includes (where applicable): <ul style="list-style-type: none"> ○ British Quality Wild Venison objectives including sourcing, processing and traceability ○ BQWV products to be identified at all stages of processing ○ Designated person(s) and their responsibilities ○ Description of how the business keeps up to date with food safety standards ○ Recognition of critical control points and standard operating procedures ○ Commitment to training of relevant staff in scheme procedures ○ Site housekeeping standards to control acceptance of inputs and ensure they are fit for human consumption

		<ul style="list-style-type: none"> ○ Contractor arrangements. • The BQWV policy must be communicated to all relevant staff and must be signed and dated by a senior responsible person. • The BQWV policy must be reviewed at least annually.
6.2	A BQWV standard operating procedure must be in place to ensure all BQWV product is clearly segregated or identified at every stage of processing.	<p>The procedure must include:</p> <ul style="list-style-type: none"> • Defined methods if BQWV product is kept physically separated from all non-BQWV product. • Clear identification requirements, such as labels, colour-coded containers or dedicated storage areas. • Controls to ensure BQWV product remains segregated and/or identified during intake, storage, processing, packing and dispatch. • Staff instructions detailing how segregation and/or identification must be maintained at all times. • Monitoring and record-keeping verifying controls are followed. • Procedures for when BQWV products are non-conforming and therefore separated. • Corrective actions to be taken if any loss of segregation or misidentification occurs.

7. Supply Chain Management and Traceability Requirements

Standard Requirements		Evidence Required
7.1	All BQWV product must come from a BQWV certified producer.	
7.2	There must be a record of the signed Trained Hunter Declaration (THD).	<ul style="list-style-type: none"> • All declarations must be checked against BQWV producers and approved lists • Where signed by someone not on the list the product must be segregated from any BQWV product
7.3	Details of suppliers of carcasses including confirmation that they have been culled in the British Isles. Note: regional claims are outside the scope of this standard.	
7.4	Processors must keep records of stock received and all relevant	<p>The following is required:</p> <ul style="list-style-type: none"> • Carcass tagging must be maintained and must be recorded on entry. Records must include:

	identification paperwork sent with them.	<ul style="list-style-type: none"> ○ Producer name ○ BQWV certification producer number ○ Producer ref/no. (if different) ○ Date shot ○ Location – Estate is minimum requirement ● All carcasses must have an initial inspection. ● Segregation of BQWV from non-conforming venison must be demonstrated. ● Records of BQWV must detail the supplier, the number rejected and the total consignment, and the reason for the rejection. ● Where the suppliers are BQWV approved members these records must be available to Certification body on request so that any potential breach of the BQWV Producer standards by the supplier can be thoroughly investigated. ● Detained carcasses must be identified as detained and recorded within the documentation.
7.5	All BQWV products must be labelled appropriately for scheme and regulatory requirements.	<ul style="list-style-type: none"> ● All labels must be non-toxic (e.g. ink/adhesive) and must not come into contact with the venison. Note: this is not the vet's stamp. ● All retail packs of venison must carry a 'use by' date and recommendations for domestic storage in line with relevant legislation. Evidence must be available to demonstrate how the 'use by' date has been established from the kill date. <p>System of production must include the following traceability in order to be labelled BQWV:</p> <ul style="list-style-type: none"> ● A supplier batch number. ● All venison must be derived from BQWV carcasses.
7.6	All products being sold as BQWV must display the logo and the members certification mark or number in association with the product.	<ul style="list-style-type: none"> ● The logo and certification mark can only be used on approval by the certification body and must be used as outlined in the BQWV Logo and Certification Mark document.
7.7	Non-conforming products must not carry the Logo or Certification Mark	<ul style="list-style-type: none"> ● Approved Processors must nominate a responsible person(s) with appropriate knowledge and experience and the necessary authority to decide the action to be taken in cases where the product does not conform to the product

		<p>specification or have been subject to a failure of process standards defined in these standards.</p> <ul style="list-style-type: none"> • Records must be kept detailing non-conforming product and appropriate preventative action. • A BQWV mass balance sheet must account for: <ul style="list-style-type: none"> ○ Inputs ○ Product ○ Rejected/discarded material ○ Check all are within controlled parameters.
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8. Transport requirements

Standard Requirements		Evidence Required
Transport from larder to processor		
8.1	Transport of carcasses in skin intended for human consumption from a BQWV producer to a BQWV processor must be carried out in such a manner to maintain the quality and integrity of the carcass	<ul style="list-style-type: none"> • If processed venison is transported in the same vehicle as carcasses in skin, there must be physical separation with an impermeable layer • Carcasses in skin must not be allowed to come into contact with potential contamination such as vehicle floors during loading, transit and unloading • During transportation, heaping of carcasses in skin must be avoided
8.2	All vehicles used to transport carcasses must meet regulatory and scheme requirements whether they are owned by the member or contracted	<ul style="list-style-type: none"> • The vehicle must be fit for purpose, in good condition and easy to clean • All vehicles used to collect and transport product must be refrigerated and capable of maintaining storage temperatures below 7oC for the duration of the journey and a record of this must be kept. • A risk assessment must be carried out to determine regularity of vehicle inspections, including sub-contractors' vehicles. <ul style="list-style-type: none"> ○ Vehicle inspections must cover, as a minimum, temperature control and cleanliness.
8.3	Any vehicles used for transport must have emergency procedures in place	<ul style="list-style-type: none"> • Temporary storage requirements and carcass transfer to another vehicle • Higher than planned carcass volumes • If temporary or short-term storage facilities are used, these must meet all the BQWV requirements
8.4	Each vehicle must hold transportation records	<ul style="list-style-type: none"> • Vehicle chiller compartment temperatures

	<ul style="list-style-type: none"> • Cleaning schedules of all vehicles • At each collection the following data must be recorded: <ul style="list-style-type: none"> ○ Date and time of collection ○ Place of collection ○ Vehicle used (registration and any ID) ○ Temperature in chiller/larder on arrival at site of collection ○ Number of carcasses collected • The records for all journeys must be kept in full by the Primary Processor and must be available for inspection at any time.
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9. Processor Requirements

All processors (including AGHEs) must meet the AGHE requirements as outlined by their appropriate food standards agency. Small processors without BRC and SALSA certifications and who do not receive audits from the FSA are required to comply with all standards 9.2 onwards.

Members with a BRC certification must comply with standards 9.1 and 9.2

Members with a SALSA certification must comply with standards 9.1 and 9.3

Members who received an FSA audit must comply with standards 9.1-9.3 and 9.5-9.7

Standard Requirements		Evidence Required
9.1	<p>Current certifications should be in date and any non-conformances rectified</p> <ul style="list-style-type: none"> - If BRC certified 9.3 onwards become non-applicable - If SALSA certified 9.2 onwards become non-applicable - If there is an FSA audit all non-conformances rectified then 9.3 and 9.6 onwards become non-applicable 	<p>Current in date certificate (for BRC & SALSA) & evidence of previous audit, any non-conformances and closure of non-conformances.</p>
9.2 ²	<p>Processors are recommended use metal-detection equipment to identify and remove any metallic contamination, including bullet fragments, from all venison before it is released for further processing or dispatch.</p>	<ul style="list-style-type: none"> • The metal-detection system must be calibrated to the required sensitivity for detecting bullet fragments. • The system must be validated to confirm it performs effectively under normal operating conditions. • Routine testing must be carried out to ensure consistent detection capability.

² 9.2 is a recommendation and not a full requirement.

		<ul style="list-style-type: none"> • All calibration, validation and routine test checks must be fully recorded. • Any failure or out-of-specification result must be investigated immediately and corrective action taken.
9.3	All processing operations and storage during processing must be carried out in clean, hygienic conditions and avoid contamination or growth of undesirable micro-organisms.	<ul style="list-style-type: none"> • Areas that present a higher risk of potential contamination from pathogenic bacteria e.g. leg ends, neck ends, gralloch cuts and flanks must be correctively trimmed. • Any corrective trimming must be conducted in a manner that prevents cross contamination from any trimmings and discard and a record of any wastage must be kept for the mass balance. • After preparation the cuts/joints must be chilled to, and stored at a deep muscle temperature in the range 0°C to +4°C.
9.4	Venison carcasses, cuts must have an initial inspection on entrance to the plant and records maintained.	<p>The record must include:</p> <ul style="list-style-type: none"> • Who inspected it • Time • Date • Any observations • Compliance with the requirements of inputs
9.5	All packaging used must comply with current legislation as outlined in the section Legal and other requirements below.	<ul style="list-style-type: none"> • The material used for product packaging must be new, clean, of food grade quality and must be strong enough to protect the venison during handling, storage, transit and, as appropriate, display. • The material must not affect the organoleptic characteristics of the venison or transmit to it substances, in quantities, harmful to human health. • Any non-returnable outer packaging must be new, clean and of food grade quality. • Any returnable outer containers used must be made from non-absorbent materials, kept in good repair and they must be clean. • The venison must be packaged in such a way as to effectively protect the venison during handling and transit and as appropriate enhance visual appearance on display at the point of sale. <p>Any absorbent material used to prevent pooling of exudate, must be of food grade quality</p>

9.6	Processors and staff must be able to demonstrate that AGHE food hygiene standards must be met	<ul style="list-style-type: none"> • There must be a named trained person and a deputy who are responsible for plant cleanliness and hygiene • Staff handling fresh venison must maintain high standards of personal cleanliness. • Staff handling product, product containers and those visiting or passing through the processing areas must wear protective clothing. • Clean, washable, or new disposable protective clothing must always be available • Protective clothing must be changed at least daily or more frequently if required. • Outdoor clothing must not be worn over or in place of protective clothing. • Staff must wash and disinfect their hands on entering a work area, at frequent intervals during work periods and each time work is resumed. • Fingernails must be kept short, clean and unvarnished • Cuts or abrasions on exposed skin must be covered with a waterproof dressing • Not wear personal adornments or jewellery of any kind, including watches, except for plain wedding rings or plain sleeper earrings. • Smoking, spitting or eating are prohibited in working or storage areas • Staff working in the skinning area must not be allowed to pass through other work areas where meat-cutting operations are carried out without taking effective precautions to prevent cross contamination. • Staff working in the skinning area and in meat cutting areas must change their protective clothing and wash and disinfect their hands between the changeovers. • Appropriate medical screening must be completed for any person assigned to work on and handle meat. • Staff with stomach disorders or any potentially infectious condition must not handle products • Anyone who becomes aware they have, or may carry, an infection that could cause food poisoning must inform the responsible person,
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		<p>who must notify the health authority immediately.</p> <ul style="list-style-type: none"> • Staff must obtain clearance from their GP before returning to work after any gastro-intestinal infection
9.7	Storage, handling and product distribution	Records must be kept of storage temperatures and distribution destination
9.8	The processing plant must be sound, suitable and food safe.	<ul style="list-style-type: none"> • Walls, ceilings, doors and windows must be complete, undamaged, washable surfaces that prevent dirt build-up, condensation and mould. • Floors must be well drained, intact, maintained and suitably washable. • Open floor drains must be covered by removable and cleanable grids. • Storage areas must be protected from vermin and insects at all potential entry points, including windows, doors and vents. • False ceilings must be accessible for cleaning, maintenance and vermin monitoring. • Lighting must be adequate for all work areas. • All areas in which product is present must have lights with clean shatterproof, protective covers • All work areas must be free from foul smells, airborne dust and be appropriately ventilated.
9.9	All areas must operate cleaning operations and regular checks to ensure hygienic conditions are being met	<ul style="list-style-type: none"> • Pre-production hygiene checks must be recorded and signed off by a nominated individual before each work period begins. • All premises and equipment must be kept clean and tidy, with at least daily checks to ensure hygienic conditions. • Cleaning frequency and standards for floors, equipment, utensils, walls and vehicles must be clearly defined. • Critical areas identified in the hazard analysis must receive specific, scheduled sanitation attention. • A routine water testing regime must be in place and results monitored against the member's risk assessment. • Potable water must be used for all wet cleaning routines.

		<ul style="list-style-type: none"> • Cleaning methods, rotas and results must be documented, with prompt corrective action for any adverse findings. • Waste must be removed frequently throughout the working day to prevent accumulation. • Product-contact surfaces must be cleaned as often as necessary to prevent microbial build-up and contamination. • Non-product contact surfaces must be cleaned as frequently as necessary to prevent accumulation of product debris, dirt, refuse and other extraneous matter. • End-of-shift clean-ups must be completed promptly to prevent debris drying and microbial growth. • Microbiological assessment of product-contact surfaces and general hygiene must follow a set rota, using validated methods, defined target limits and evidence-based risk assessment, with adequate swabbing and record-keeping. • Any out-of-target results must be actioned and re-swabbed.
9.10	Equipment and cleaning products	<ul style="list-style-type: none"> • Procedures for all detergent and disinfectant use must be documented and used as a hygiene-control checklist. • Detergents, disinfectants, the means of application and the dilution rate of the sanitiser must be specified. • All detergents, disinfectants, sanitisers and other cleaning chemicals must be food-safe, approved for use in processing environments, effective for their purpose and used so they do not taint or contaminate product; strong-smelling substances must not be used. • All cleaning chemicals must be properly labelled and safely stored to prevent product contamination. • Detergents must be correctly applied to ensure equipment is physically clean, and cleaned equipment must be protected from recontamination. • Product trays must not be subject to splash or spray from cleaning operations.
9.11	Pest control must be covered in the hazard analysis management plan	The pest control section must include the following:

		<ul style="list-style-type: none">• Details of pest control arrangements and servicing report, using an accredited pest control agent.• Effective control measures must be in place for all types of pests for example, flies, vermin, etc.• All material must be stored to minimise the risk of infestation e.g. packaging stored off the floor.• Records must be kept of pest control inspections, any recommendations and action undertaken. These records must be kept for a minimum period of 12 months.
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Bibliography and further guidance

https://www.thedeerinitiative.co.uk/best_practice/
Scotland ref: <https://www.bestpracticeguides.org.uk/>

Deer legislation The Deer Act 1991 (as amended by Statutory Instrument 2007, No 2183 and referred to as “the Deer Act”) <https://www.legislation.gov.uk/ukpga/1991/54/contents>

Firearms legislation:
<https://www.gov.uk/government/publications/firearms-law-guidance-to-the-police-2012>

Wild Game Guide:
<https://www.food.gov.uk/business-guidance/wild-game-guidance>

British Deer Society Pages - <https://bds.org.uk/>

Appendix 1 – British Quality Wild Venison Scheme Producer Policy Statement

Producer name:

As a producer member of the BQWV we will ensure that all the deer carcasses that we produce are to the highest standards possible. To do this we undertake to do the following:

- Only wild deer that have been harvested as part of a management plan that is designed to protect the natural and farmed environment, including woodlands and timber quality will be included in the scheme.
- Every carcass will be tagged using a BQWV tag and records will be maintained to ensure traceability of every carcass from point of shot through to the Approved Game Handling Establishment (AGHE).
- Only appropriately trained personnel will be used to cull and process the deer and they will undertake appropriate CPD to ensure that their skills and expertise are maintained and current.
- All critical control points throughout the operation will be recognised and appropriate measures taken to reduce any food safety hazards. This will all be documented and communicated to relevant staff.
- All equipment and facilities will be thoroughly cleaned on an ongoing basis only using food safe chemicals, with records maintained.
- Any complaints received will be documented and dealt with following the complaints procedure.
- All staff will be encouraged to identify issues and provide corrective actions such that all processes and policies are being continually improved.

Signed:

Dated:

Appendix 2 – British Quality Wild Venison Scheme Processor Policy Statement

Processor name:

As a processor member of the BQWV scheme, we commit to ensuring that all BQWV-designated venison is handled, processed and dispatched to the highest possible standards. To achieve this, we undertake to:

- Process only wild deer carcasses supplied under a management plan that protects the natural and farmed environment, including woodlands and timber quality.
- Maintain full traceability of all BQWV carcasses from receipt through to dispatch, ensuring each carcass is correctly tagged and recorded.
- Ensure all staff involved in handling, processing and packing BQWV product are appropriately trained and undertake ongoing CPD to maintain competence.
- Identify all critical control points within our operation and implement appropriate measures to control food-safety hazards, with all procedures documented and communicated to relevant staff.
- Maintain all equipment, facilities and processing areas in a clean and hygienic condition, using only approved food-safe chemicals, with cleaning records maintained.
- Operate a documented complaints procedure and ensure all complaints are recorded, investigated and resolved appropriately.
- Encourage staff to report issues and propose corrective actions to support continuous improvement of all processes and policies.
- Ensure BQWV product is clearly segregated or identified at all stages of processing in accordance with the BQWV segregation Standard Operating Procedure.

Signed:

Dated: