

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Fourteenth Session

Geneva, 29 June - 10 July 1981

REPORT OF THE FOURTH SESSION OF THE
CODEX COMMITTEE ON MEAT HYGIENE

London, 18-22 May 1981

INTRODUCTION

1. The Codex Committee on Meat Hygiene held its Fourth Session at the New Zealand High Commission in London from 18-22 May 1981 by courtesy of the Government of New Zealand under the chairmanship of Mr. R.E.W. Elliott, Assistant Director General, New Zealand Ministry of Agriculture and Fisheries.
2. Representatives from 28 countries, and observers from Zimbabwe and the EEC, were present. The list of participants, including officers and advisers from FAO and WHO, is contained in Appendix I.
3. The Chairman introduced the High Commissioner, His Excellency the Hon. L.W. Gandar, who opened the session and welcomed participants on behalf of the Government of New Zealand. The High Commissioner stressed the importance of the harmonization of meat legislation in facilitating international trade and protecting the health of the consumer. New Zealand as a producing country had been actively involved in the work of the Codex Alimentarius Commission from its inception and particularly in the work of the present committee. In its previous three sessions the Committee had established two highly important International Codes of Hygienic Practice for Fresh Meat and for the Ante-mortem and Post-mortem Inspection of Slaughter Animals and he was confident the Codes now to be considered at this Fourth session would complement and reinforce those previously elaborated.
4. The Chief of the Joint FAO/WHO Food Standards Programme, Mr. G.O. Kermode, thanked His Excellency on behalf of the Directors General of FAO and WHO and expressed his appreciation for the generosity of the New Zealand Government in hosting the session and of the New Zealand Secretariat for the material assistance they had given in the preparation of the working documents for the session. He referred to the importance of the Codex Standards and Codes of Practice in preventing barriers to international trade, and to their use by GATT as guidelines in the observance of its Standards Code or Agreement on Technical Barriers to Trade. The growing recognition of the importance of Codex work was evidenced by the steadily increasing membership of the Codex Alimentarius Commission.

ELECTION OF RAPPORTEURS

5. On the proposal of the Chairman, the Committee appointed Mr. J.E. Melville (Australia), Mr. P. Rossier (Switzerland) and Dr. F. Perez-Florez (Spain) as rapporteurs.

ADOPTION OF THE PROVISIONAL AGENDA

6. The Committee adopted the provisional agenda without change.

MATTERS OF INTEREST

7. The FAO Secretariat reviewed briefly the discussions at previous meetings of the Executive Committee, the Codex Alimentarius Commission and the Codex Committee on Processed Meat and Poultry Products which had led to the reactivation of this Committee to consider the Proposed Draft International Code of Principles for Ante-mortem and Post-mortem Judgement of slaughter Animals and Meat and the Proposed Draft Code of Hygienic Practice for Game.

ACTIVITIES OF FAO AND WHO

8. The Committee noted that at its Twelfth Session (Budapest, 11-15 May 1981) the Codex Committee on Methods of Analysis and Sampling had considered, among other sampling plans, those directed to the hygienic aspects of foods.

9. It also noted that the Codex Committee on Processed Meat and Poultry Products at its 11th Session had decided to reconsider the Recommended Code of Hygienic Practice for Processed Meat Products (CAC/RCP 12-1976).

10. With regard to the reorientation of the work of the Commission to the needs of developing countries, the Veterinary Public Health Unit of WHO, together with FAO, was strengthening the activity on Meat Hygiene and Meat Handling under Austere Rural Conditions. The main objective of this work was to improve slaughter and meat hygiene under circumstances where modern facilities were lacking. Trials by experts were being planned in one or two African countries. The main components of the development programme would be training, guidelines for the design and construction of slaughter facilities, and for slaughter and meat handling and meat inspection.

11. A series of other practical guidelines was in preparation by the Veterinary Public Health Unit of WHO, some of which would have a great practical value for developing countries, for example, "Guidelines on Echinococcosis/Hydatidosis surveillance, prevention and control", and "The prevention of human health hazards caused by the animals in urban areas".

12. Essential technical help to developing countries' health programmes with respect to zoonoses and foodborne diseases would be provided by WHO Zoonoses Centres. At present adequate services for such technical co-operation were available in the Region of the Americas through the Pan American Zoonoses Centre. On 1 February 1979 the UNDP/WHO Mediterranean Zoonoses Control Programme, with the participation of FAO, began operations, the principal centre being located in Athens.

13. The question of microbiological specifications for food was under constant survey by WHO in co-operation with FAO, ICMSF, ISO, IDF and other international bodies, and was of great interest to many Codex Commodity Committees. Recent work included microbiological specifications for shrimps and prawns, for dried milk and for natural mineral water and for chilled neat and poultry products.

14. A series of meetings on another very important subject - surveillance of foodborne diseases - was held by WHO in Geneva and in the Regional Office for Europe, and the FAO/WHO Collaborating Centre for Research and Training in Food Hygiene, Berlin (West), concerning the WHO European Surveillance Programme for Control of Foodborne Infections and Intoxications. The last meeting, which was convened after the First World Congress of Foodborne Infections and Intoxications, 4-6 July 1980, Berlin (West), reviewed the amended version of the paper "Organization and management of the WHO Surveillance Programme for Control of Foodborne Infections and Intoxications in Europe", which contains the main objectives of the Programme and details information about its organization and management. This document enabled the Programme to be operational in 1980 as was originally recommended.

15. The veterinary Public Health Unit of WHO was giving special attention to salmonellosis as an internationally-distributed foodborne disease. Slaughtering methods, and meat and poultry processing practices, and other matters concerning the spread of salmonellosis, were discussed at the Round Table Conference on the present status of the Salmonella problem (prevention and control) in Bilthoven, The Netherlands, 6-10 October 1980. This Conference was organized by WHO and the World Association of Veterinary Food Hygienists. Scientists from 12 countries, experts in Salmonella problems, participated and prepared interesting scientific papers.

16. The report of this Conference was available in WHO and at the World Association of Veterinary Food Hygienists (Professor Kampelmacher, National Institute of Public Health, Bilthoven, Netherlands).

17. To achieve a more effective control over the occurrence of pathogenic microorganisms and their toxins in foods at the processing level and during distribution, wholesale and retail storage and ultimate usage either in food service establishments or the home, the Hazard Analysis and Critical Control Point System (HACCP) was being considered and a first meeting of experts in this field was convened in Geneva, 9-11 June 1980 to discuss the further development of the HACCP system which includes: an assessment of the health and spoilage/risks associated with processing and marketing a given food product; determination of Critical Control Points in the manufacturing process, and the establishment of programmes for monitoring Critical Control Points. Work was in progress to develop the above-mentioned concepts. The report of the above meeting was available in WHO.

18. WHO was continuing its training activities in food hygiene. At the beginning of November 1980 WHO/VPH staff members were invited to the USSR to give lectures devoted to zoonoses and foodborne diseases. These lectures were presented at the UNEP/FAO/WHO training courses in Moscow for the representatives of developing countries. An advanced course in food microbiology would be convened at the University of Surrey, UK, from 26 July to 15 August 1981, in close collaboration with WHO.

CONSIDERATION OF PROPOSED DRAFT INTERNATIONAL CODE OF PRINCIPLES FOR ANTE-MORTEM AND POST-MORTEM JUDGEMENT OF SLAUGHTER ANIMALS AND MEAT AT STEP 2 OF THE PROCEDURE

19. The Committee had before it the above-named document and also the Government comments as contained in documents CX/MH 81/3, CX/MH 81/3 Appendix I and CX/MH 81/3, Add. I (Conference Room Document Ho. 1).

20. The Committee was reminded that it had briefly considered the need for a code on the post-mortem judgement of meat at both its third and fourth sessions in 1973 and

1974. The Committee had considered that as a possible first step FAO and WHO should convene a meeting of experts to consider the approach to the subject as well as the elaboration of a draft code. The FAO adviser informed the Committee that the draft before the Committee had been prepared by an FAO/WHO working Group which had met in 1977 and 1979. The FAO adviser had been assisted by written comments from other experts. The draft was distributed to Codex member countries in 1980 and written comments had been received from 13 countries.

General Comments

21. The Committee was advised by the Secretariat that FAO Legal Office had noted that the draft title referred to a Code of Principles and was inconsistent in that titles of other codes were titled codes of practice.

22. The Committee agreed to change the title to:

"Draft International Code of Practice for ante-mortem and post-mortem judgement of slaughter animals, and meat".

23. In response to Australian written comments, the FAO adviser explained that some parts of the code, whilst a recommendation, should be used in a technically mandatory sense and consequently the use of the word 'shall' was considered more appropriate than the alternative 'should'. This explanation was accepted by the Committee.

SECTION I - Scope

24. Discussion of the written comments received from the Swedish delegation and Nigerian delegation resulted in the Committee agreeing to change the Scope of the Draft Code to:

"The code applies primarily to the judgement, at abattoirs, of slaughter animals and meat of the bovine, porcine, ovine, caprine, and equine species, based on ante-mortem and post-mortem inspection, as described in "Recommended International Code of Ante-Mortem and Post-Mortem Inspection of Slaughter Animals" the official veterinary records from the farm of origin, and the results of supplementary tests which may be ordered by the controlling authority. This code may also serve as a general guideline for the judgement of other species of domestic mammals and in places other than abattoirs."

SECTION II - Definitions

25. Para 3. The Finnish delegation advised that their written comment was informative. Considerable discussion, in which the majority of delegations participated, indicated difficulty with the definition proposed. The Chairman called for a working party to draft a more suitable definition. The delegations of the Federal Republic of Germany, The Netherlands, Uruguay and Spain volunteered to participate with the FAO adviser in a working party and to report to the Committee with an alternative definition. The working party's recommended definition, namely:

"'Inferior meat' means meat that has been inspected and judged as safe for human consumption, but deficient in its organoleptic properties, and branded accordingly. Deficient organoleptic properties are those which deviate from the standard accepted for the marketing of normal meat"

was subsequently agreed by the Committee.

26. Para 12. Australia's written comments were discussed and the Committee agreed to amend 12(b) and (c) as proposed by the Australian delegation by deleting all words after the words "not affected" in 12(b) and (c).

27. Para 14. The Icelandic delegation, supported by the Norwegian delegation, proposed that sub-paragraph (c) be amended so that the skinning of sheep heads was not mandatory. The Icelandic delegation explained that there were consumer preferences for "skin on" sheep heads in some countries and provision should be made to allow this practice. The Committee noted that "The Code of Practice for Fresh Meat" (CAC/RCP 11/13-1976) para 37 (i) required the heads of all species to be properly skinned and, after lengthy discussion, the Committee decided that this definition should not be changed.

28. Para 18. Written comments by the Australian delegation were withdrawn.

29. Para 19. The Spanish delegation's proposal that the adjective "official" be inserted before the final word in this definition was agreed.

30. Para 21. The Argentinian delegation expressed serious reservations about the wording of this definition. The Mexican delegation concurred. Argentina does not find this definition acceptable for the following reasons:

(1) By 'meat' Argentina understands the muscular part of dressed animals, comprising all the soft tissues surrounding the skeleton, including the fat layer, tendons, ducts, nerves, aponeurosis and all tissues not detached during the dressing procedure. The diaphragm is also considered to be meat, but not the muscles supporting the hyoid bone, the heart or the oesophagus.

(2) The definition as it stands excludes the meat of game animals which, for obvious reasons, have not been killed in a slaughterhouse. The FAO adviser explained that the word "meat" in this definition was used in the context of edible product in a similar manner to "meat" hygiene or "meat" inspection.

31. Para 26. The Netherlands' written proposal, to add Chemotherapeutics, tenderisers, and disinfectants to the listed examples was agreed by the Committee.

32. Para 27. The Finnish delegation advised the Committee that their written comments were for information only. The Netherlands delegation proposed that "stunning" be included in this definition as it was not mentioned in any other pertinent codes of practice. The Committee decided that the inclusion of the word "stunning" was not necessary.

SECTION III - Principles and Objectives

33. Paras 31-32. The New Zealand delegation proposal that paragraph 32 become paragraph 31(V) was agreed by the Committee.

34. Para 33. The Mexican delegation advised the Committee that their legislation required animals to be inspected at their place of origin before movement and the results of this inspection were correlated with ante-mortem veterinary inspection.

Discussion of this paragraph resulted in the Committee agreeing to delete the phrase:

"Unless the findings at ante-mortem inspection already lead to the final judgement of total condemnation".

35. Para 34. The Australian delegation's proposal that the final sentence be replaced by the new sentence:

"If the supplementary examinations or tests are not made, and the suspicions cannot be discarded by any other means, the meat shall be condemned or otherwise judged as consistent with the disease or defect suspected" was agreed by the Committee.

36. Para 37. The New Zealand delegation submitted that this paragraph be reworded as follows:

"while legislation cannot serve as a substitute for professional practice, it is important that the legislation governing judgement shall be precise enough to ensure a consistent standard of judgement in different slaughter-houses of the same country. It is also important for the independent exercise of meat inspection that the Inspector is fully supported by legislation."

The Committee agreed to this change.

SECTION IV - Basic principles concerning powers and responsibilities

37. Para 40. The Australian delegation proposed that this paragraph be replaced by:

"The management of the abattoir shall be legally obliged to follow the instructions of the controlling authority, as related to hygienic and inspection requirements, and shall be obliged to provide such information and to give such assistance as may be reasonably requested by the controlling authority".

The Committee agreed.

38. Para 41. The New Zealand delegation supported by the Botswana delegation proposed that the first sentence of this definition be replaced by the new sentence:

"In order to prevent the controlling authority being involved in a conflict of interests, responsibility for the functions of inspection and management shall not be exercised by the same person".

The Committee agreed to this proposal.

39. Para 42. The Swedish delegation advised that their written comments were informative. The delegations of Spain, Mexico and Argentina advised the Committee that the term "field veterinarian" did not have a definitive Spanish language equivalent.

40. Para 43. Editorial change - Bioassay instead of Bioessay.

41. Para 46. There was discussion as to what was meant by the term "the inspector". Subsequently the Committee agreed that the introductory sentence be replaced by the new sentence "When an animal or a consignment of animals arrives at the slaughterhouse a decision shall be made, without delay by the competent authority, as to whether the consignment is".

(i) The Spanish delegation considered that animals once admitted should not be removed as it may result in fraudulent practices, and were supported by the Botswana and Polish delegations.

After considerable discussion the Committee agreed that the words "removal and" in the first line be deleted and the sentence "when already on the premises the animals should not be removed" be added after "as appropriate" in the final line, but still included in the brackets.

(ii) and (iii) The proposal of the Federal Republic of Germany to add the words "to the slaughterhouse" after the word "admitted" in both clauses was agreed by the Committee,

and in (iii) the words "normal slaughter" should be replaced by the words "without restriction".

42. Para 47.

(i) In accordance with their written comment, the Australian delegation proposed that the last indent of (i) be placed in (ii). After some discussion the Committee decided to leave the provision where it was but to add the words:

"and if circumstances such as lack of facilities do not permit admission under special control until the required period of delay has expired".

Consequently, the committee agreed to delete the words "during transport" and "unforeseen" from the final indent in paragraph (ii) and add the words "submitted to drug treatment or" before the word "exposed" and "within periods shorter than the officially required delays" at the end.

(iii) The Committee agreed with the Federal Republic of Germany's proposal that the words "for normal slaughter" be deleted and replaced by the phrase "to the slaughterhouse without restriction".

SECTION V - Principles of Judgement Decision Making and Decision Enforcement

43. Para 49. The Mexican delegation commented that cattle should not be given food for 24 hours before slaughter and should be totally at rest for 6 hours. The Australian delegation considered that this paragraph was overly restrictive and proposed that the word "significant" be inserted between "any" and "abnormal" in the middle of the second line.

The Committee agreed to this proposal.

44. Para 50.

(i) The Committee agreed to delete the phrase enclosed in brackets. It was proposed by the Federal Republic of Germany who considered it was inappropriate to this code.

(ii) The representative of the EEC drew the Committee's attention to EEC legislative requirements for a sanitary slaughterhouse. The Netherlands delegation proposed that a clause "or a separate slaughterhouse" be included after the phrase "in a separate department". The Committee agreed.

45. Para 51.

(i) The Swedish delegation withdrew their written comments. The Australian delegation suggested that "the risk" mentioned in the third line would be better replaced by an "unacceptable risk" as the draft wording indicated an unattainable situation.

(iii) The New Zealand delegation, supported by the Federal Republic of Germany, proposed that all words after the words "human consumption" in the second line be deleted. The Committee agreed that these examples were inappropriate to this code.

(iv) After discussion it was agreed that the word "recent" be inserted before the word "traumatic" in the first line of the second indent and the phrase "or to prevent natural death" be deleted from the second line in the second indent of this paragraph. The Netherlands delegation reported that they would not wish to comply with this change and they would have preferred the paragraph to remain unchanged.

46. Para 52. The Canadian delegation considered the text should be made more precise. After discussion, the working party suggested that "or if slaughter does not take place within 24 hours of performing the original ante-mortem inspection" be added at the end of the first sentence. This change was agreed, as was the replacement of the words "the custody of" with "conditions determined by".

47. Para 59. Editorial change in that abnormal condition needs to be qualified by the adjective "significant".

48. Para 60. The Committee agreed that the words "chemical" or "radioactive" be deleted in 60(b) as these were already encompassed by the word "residues". The Netherlands delegation proposed that the phrase "within the indicated period of time" be added at the end of 60(d). The Committee agreed.

49. Para 62. Editorial changes - the word "pollute" to be changed to "polluting" in the last line and the word "endangering" to be changed to "endangers".

50. Para 63. The Australian and Italian delegations expressed reservations on this paragraph. After discussion the Committee agreed to replace this paragraph with:

"Whenever feasible, the utilisation of condemned meat for purposes of animal feeding may be authorized and encouraged, with appropriate precautions and strict supervision to prevent misuse and in order to avoid dangers to human and animal health".

51. Para 64. The Spanish delegation advised that there was in Spanish no synonym for the word "rendering".

52. Para 65.

(iii) Suggested editorial changes - the word "transformation" to be changed to "resultant" in the first line and the words "chemical (e.g. heavy metals) or radioactive components" to be replaced by the word "residues". The Committee agreed.

(v) The Committee considered proposed changes to cover alternatives to incineration.

The Kenyan delegation reported that "deep pit disposal" was a practical alternative, and Australia expressed a wish to widen the methods of disposal.

The Mexican delegation drew the Committee's attention to the use of denaturants.

After discussion the Committee agreed to amend (v) to read:

"incineration, deep burial or other safe and economically reasonable means of destruction",

and to delete the words "where incineration not feasible" from the note at the end of 65(v).

53. Para 71. After specific comments relating to time/temperature relationships in this situation by the USA delegation, the UK delegation, and general comments from several delegations, the Chairman proposed that a working party be formed to take discussion points into consideration and to propose an amended text. The working group proposed the following wording for the Kf section:

"Kf meat shall, before distribution, undergo treatment either by heat treatment or freezing at a temperature which will kill the appropriate parasite. The time and

temperature to be used will vary according to the nature and size of the piece of meat undergoing treatment and the parasite concerned".

The working group also recommended that paragraph 72 should remain. After a brief discussion the working group's proposal was agreed to by the Committee.

54. Para 73. The proposal of the Federal Republic of Germany, supported by Spain, that clauses (i), (ii) and (iii) be deleted, was opposed by The Netherlands and France. Consequent discussion indicated division of opinions but the Committee agreed to delete (i), (ii) and (iii) and reword the introductory sentence as follows:

"Once the required treatment has been applied the meat may be marketed according to the standards required by the controlling authority".

55. Para 75. The Mexican delegation advised the Committee that meat affected with "sexual odours" should not be considered wholesome and Italy expressed concern about the wording which might have adverse implications for the consumer.

Norway drew the Committee's attention to the use of the words "in special shops" in line 4. Subsequent discussion resulted in the Committee replacing these words with the words:

"In circumstances approved/defined by and "

56. Para 76. The Spanish delegation indicated that the term "Freibank", mentioned in the second line, was not clearly understood by many people. The Committee agreed that this word be replaced by the explanatory phrase "(traditionally known as Freibank in certain countries, e.g. Federal Republic of Germany)".

57. Para 80. The Australian proposal that a full stop be placed after the word "inspection" in the second sentence was agreed by the Committee.

58. Para 81. The Netherlands orally proposed that indent one be changed by deleting the words "to exclude false negative results" in the last line as the term "false negative" was considered to be open to misinterpretation.

After detailed discussion, the Committee decided not to delete the phrase, as proposed by the Netherlands, but to replace the words "false negative" by the word "misleading".

The Netherlands delegation spoke in support of their written comments about trichoscopic examination at indent three. There was considerable discussion about whether this indent should be widened to include microscopic examinations generally. The Committee agreed that this indent be replaced by a new indent worded as follows:

"If examinations for trichinella or for any other, organism are required and not available immediately at the time of post-mortem inspection".

59. Para 82. The Committee agreed to the UK delegation's proposal that the word "retained" be replaced by the word "detained." Consequential changes were necessary in the text to replace "retained" with "detained". ,

60. Para 84. The WHO representative commented that the adjective "dangerous" in the last sentence was superfluous as all zoonoses are dangerous. The Committee took note of this comment and agreed that the written Swedish proposal be substituted for this paragraph. This reads:

"Any case or suspected case of zoonoses or of notifiable animal disease detected at ante-mortem or post-mortem inspection shall be reported immediately and directly to the official veterinary authorities who have immediate

responsibility for animal disease control. The public health authority concerned shall also be notified of findings of zoonoses".

61. Para 86. The delegations of Spain, UK and New Zealand considered this paragraph should more accurately reflect its intention. After discussion the Committee agreed that the phrase "and evaluate statistics relating to meat inspection findings" be inserted after the word "assemble" in the first line, with the appropriate deletion of the word "statistics" in the original text.

62. Para 87. The US delegation proposed, and the Committee agreed, that the words "if possible" be inserted at the beginning of the first line and that the word "shall" be replaced by "should" in the first line.

63. Para 88. The written comments of Australia were discussed and further changes were proposed by New Zealand and the working party. The Committee agreed that the words "influence whatsoever" in the second line be replaced by the words "delaying effect".

64. New para suggested. The Committee agreed that the written Swedish proposal becomes a new paragraph numbered 89 (para 88 in the revised document). It reads:

"Where applicable the veterinarian authorities in the abattoirs shall take an active part in the animal disease and health control not only as feedback informants but also as associates in the field control of animal health on herd level".

APPENDIX 2

65. The New Zealand delegation stated that from a general point of view there was so much detail contained in the Appendix that it could well be confusing. The delegation gave examples of difficulties with the terminology that could be encountered from a meat inspection viewpoint. They also queried the references to "laboratory examination" in the notes and suggested that they could be deleted.

66. This viewpoint was supported by Australia, Botswana and Kenya. The delegation of the Federal Republic of Germany considered that the detail and specificity included in the Appendix provided a good basis for meat inspection and that provision should be made for laboratory examination. The Netherlands, Algeria, France, the UK, Norway, Italy and Poland agreed with these views and the Committee agreed to discuss Appendix 2 as presented.

67. The FAO adviser reported to the Committee that he had studied all written comments received and had endeavoured to incorporate them into the text. Following discussion these comments were accepted in a general manner and the Committee decided that they should be incorporated into the text of Appendix 2 but that the entire Appendix be placed in square brackets.

68. The Committee proceeded to discuss the following judgements:

69. Section 1-8: Advanced pregnancy and recent parturition or abortion

The Irish delegation proposed that for clarification the note be altered to read:

"Delay of slaughter where feasible without damage to human or animal health. Otherwise A, I, Kh or T, depending on general condition and result of microbiological examination, if required. Normally animals should not be sent to the slaughterhouse until 10 days after parturition or abortion."

70. Section 1-10 (c): Slaughter under special precautions and emergency slaughter.

The delegation from Botswana questioned the need to slaughter animals after natural death. Botswana considered that animals slaughtered after an accident need not be condemned. The Committee decided to amend the note section as follows:

"Except if caused by accident, with thorough bleeding, and hygienic conditions of slaughter adequate, in which case 1-10 (e) may apply".

71. Section 3.1 - is Trichinosis. The Committee discussed the written comments submitted by USA. There was considerable discussion on the subject but no agreement could be reached for the inclusion of 3.1 - 1 (b).

72. Section 3.1 – 2: Cysticercosis (Cysticercus bovis). The Committee discussed the need to define objectively the terms heavy, moderate and small. The Committee decided to add the note

"The number of cysts to be regarded as heavy infestation shall be determined by the responsible authority".

The Committee agreed that this note would consequentially be inserted next to 3.1-3 and 3.1-4.

73. Section 3.3 – 8: Tuberculosis. The US delegation advised that they required heat treatment of 170°F (77°C) for 30 minutes. The UK delegation, supported by the Irish delegation, stated that the judgement for 3.3-8 (a)(ii) was too severe.

74. Section 3.3 - 12: Superficial contamination by Salmonella.

(i) Several delegations joined The Netherlands proposal that slight superficial contamination with Salmonella was not a reason for restrictions to the marketing of the meat and therefore asked for deletion of this point. The WHO Secretariat informed the participants about the recommendations of the WHO/WAVFH Round Table Conference on the present status of Salmonella (prevention and control) - Bilthoven 1980 (published by WHO, Geneva, 1981). Particularly he mentioned that the above conference decided that the superficial contamination of the carcasses by Salmonella should not be a reason for their rejection in international trade. Several other delegations, however, were opposed to deletion. The Secretariat explained that the judgement for superficial contamination was intended for cases where there was concrete evidence of severe mechanical contamination by Salmonella, and the text of the Appendix was amended to clarify this.

(ii) Most delegations were of the opinion that these severe contaminations not only by Salmonella but also by other pathogenic micro-organisms (i.e. Campylobacter Staphylococci, etc.) showed a reason for conditional approval and therefore proposed the insertion of a new point in the Tables under General Findings. The delegation of Italy, supported by the delegations of Algeria and Finland, stated that superficial contamination by Salmonella was a world-wide problem of increasing importance and therefore were in favour of keeping this point as it read in the draft code.

(iii) The Italian delegation made reservation against any change in this judgement for the following reasons:

(a) Salmonella contamination must not be considered simply as a problem limited to improper work methods as mentioned in 3.3-12 but a problem that assumes such dimensions that it represents a danger to public health in international trade.

(b) Indeed in some countries it not only influenced the sanitary conditions of abattoirs, cutting and processing plants, personnel, etc., but it also influenced the farms

from which the livestock originated because the organisms were so widely distributed in the environment, e.g. rivers, streams,, soil, etc.

(c) The Committee's attention was called to the need for a solution to be found that will prevent environmental pollution by proper sanitary measures aimed at eliminating the sources of contamination.

(d) This whole problem must be confronted at the very source because its dimensions are so vast. Therefore, it is considered that this problem cannot be solves by this Committee.

(e) However, it is suggested that this Committee collaborates with other international organizations involved in studying this problem.

75. The Secretariat drew the attention of the Committee to the report of a joint FAO/WHO Working Group on Microbiological Criteria for Foods (WG/Microbiol/79/l) which had met in Geneva 20-26 February 1979 to consider microbiological criteria for chilled and frozen raw meat and poultry. The conclusions concerning Salmonella were the following:

(a) "Most foodborne diseases attributed to the consumption of meats and poultry are a consequence of inadequate cooking of the products and/or improper handling of the products after cooking.

(b) The prevalence of Salmonella in raw meats and poultry is more likely to reflect the incidence of Salmonella in the live animal prior to slaughter than adherence to a code of hygienic practice.

(c) The eradication of Salmonella from raw meats and poultry cannot be achieved by the imposition of microbiological criteria on the finished product, but only by the elimination of Salmonella from the live animal prior to slaughter or by an approved post-slaughter treatment to kill these micro-organisms.

(d) If eradication of Salmonella from the live animal proves impracticable and if a large proportion of the world's raw meat and poultry production is not to be condemned by the imposition of severe microbiological criteria, human salmonellosis from these sources may need to be controlled by effective consumer education in the cooking and handling of raw meat and poultry products."

76. Section 3.3 - 22; Brucellosis

(a) Cattle

After discussion of comments, the Committee considered the following written proposal: "Suggest judgement far viscera be altered to A." The Notes column will now read:

"In all areas where brucellosis of any species prevalent: special precautions to prevent occupational hazards.

"Judgement applicable if causal agent known to be B. abortus. At advanced stages of eradication and in brucellosis-free countries: Kh or T instead of A, where economically feasible and warranted for the prevention of occupational hazards.

"If B. Melitensis suspected: T or Eh, according to incidence and as economically feasible.

"Animals slaughtered in brucellosis eradication programmes: L instead of A, if economically feasible, epidemiologically justified, and/or warranted for the prevention of occupational hazards."

The UK delegation suggested that the second paragraph of this proposal be deleted and that the amended proposal be accepted. The Committee agreed.

77. Section 3.3 - 23: Pasteurellosis. The WHO representative, suggested that Yersinia enterocolytica be added to the list of considered diseases.

78. Section 3.3 - 26: Haemorrhagic septicaemia. The FAO advisor, taking account of the comments, proposed that TT replace Kh Kh, and in the Rotes section that a clause be added allowing farm slaughtered animals, which do not enter commercial channels, to be judged fit for human consumption provided their meat is adequately cooked.

79. Section 3.3 – 27: Shipping fever. Norway queried why a reference was made to acute disease in this section when it was adequately covered in 1.1.

80. Section 3.3 - 35: Heartwater. Botswana considered that there were no animal health reasons why judgement for this condition should be LL and proposed AA as more appropriate.

81. Section 3.4 - 1. Foot and Mouth Disease. Uruguay proposed to modify point 3.4-1 (c) as follows:

- i) Recovered animals and their contacts, 60 days after last case . Approved (A)
- ii) Diseased animals, apply the same as 3.4-1 (b) i).

Italy and Mexico reserved their comments as they had not seen the written proposal.

82. Section 3.4 - 20: Bluetongue. Italy stated that they had no wish to import meat of animals with serological evidence of Bluetongue. The FAO adviser reported that there was no scientific evidence to justify the exclusion of such meat from international trade as Bluetongue is an insect transmitted disease.

83. Section 3.4 - 23: Nairobi sheep disease. Botswana proposed that judgements be changed from LL to AA because this disease does not pose any animal health risk.

84. Section 3.4 - 30: Rabies. USA suggested that in the Notes section the sentence "animals be withheld from slaughter for eight months if not slaughtered within 48 hours of being bitten" be added.

85. Section 3.5 - 4 (b): Tumours. New Zealand queried the distinctions drawn between the tumour types as this judgement was beyond the inspector. The FAO adviser, supported by the WHO representative, expressed concern about the possibility of tumour transmission to man.

86. Section 3.5 - 6: Antibiotic residues detected by microbiological laboratory test. The Netherlands proposed that this clause be replaced by the clause "Antibiotic and Chemotherapeutic Residues Detected" and that the note be changed by adding the sentence:

"T because in such case the bacteriological examination is not conclusive".

Italy reserved their opinion. FAO considered that attention should be drawn to Appendix 3 where specific-levels were listed.

87. Section 3.6 - 2: Ochratoxins in pigs. Denmark reported that ochratoxin levels should be related to particular tissues and suggested the level for kidney tissue of ≤ 25 mcg/kg.

APPENDIX 3

88. The Committee accepted Australia's and Sweden's written editorial comments. The New Zealand delegation suggested that the details contained in this appendix should be deleted as they were incorporated into other Codex codes.

89. The Committee agreed that the pesticide residues, for which limits had already been established by the Codex Committee on Pesticide Residues, should be covered by reference to the appropriate publications and that for those remaining an order of priority should be established for submission to the Joint FAO/WHO Expert Meeting on Pesticide Residues. Other compounds listed in Appendix 3, would also be referred to the appropriate Committee(s).

Status of the Code

90. The Committee decided to advance the Proposed Draft Code of Ante-mortem and Postmortem Judgement of Slaughter Animals and Meat to Step 3.

(Secretariat Note: The amended draft code is not appended to the report but will be issued at a later date along with a circular letter, for action needed.)

CONSIDERATION OF PROPOSED DRAFT CODE OF PRACTICE FOR GAME AT STEP 4 OF THE PROCEDURE

91. The Committee had before it the above named document CX/MH 81/4 and also the Government comments as contained in document CX/MH 81/5.

92. The Chairman informed the Committee that a first draft of the Code had been considered by the Tenth Session of the Codex committee on Processed Meat and Poultry Products, and then sent out for Government comments. A working group, consisting of Argentina, Austria, the Federal Republic of Germany, Italy, Kenya, Nigeria and the Sudan, under the chairmanship of New Zealand, had revised the Code to take into account comments received and the revised draft, as contained in CX/MH 81/4, was now to be considered by the Committee at Step 4.

93. The New Zealand delegation, acting as convenor of the working group, outlined the main aspects of the draft code. It was pointed out that the working group had defined game as animals which had been killed in the wild and which could not undergo ante-mortem inspection. The section dealing with the procurement of game was the principal new feature of the code. The sections covering inspection and handling of game meat and the construction and operation of premises had been adapted from already adopted codes. The working group had taken into account many of the comments received in its redraft but had considered that some of the wider issues raised would be best left for discussion by the Committee (see CX/MH 81/5).

SECTION 1 - SCOPE

94. The UK delegation asked the working group for clarification as to what was meant by the term "under the supervision of man" in paragraph 2, as they considered this wording could exclude the traditional game industry in the United Kingdom. It was explained that this was not the intention.

95. As several delegations considered "the Scope" section needed some amendment, the Chairman asked a working party consisting of Australia, New Zealand, the United Kingdom, the Federal Republic of Germany and Kenya to review the wording. This working party proposed that clause (2) be deleted, to which the Committee agreed.

96. The Chairman and the United Kingdom delegation raised the question as to whether this code should include provisions for "game birds". The Committee considered that "game birds" were not poultry and after some discussion agreed that provision should be made for plucked and eviscerated "game birds" in the code. Countries will be asked for written suggestions on how provisions for "game birds" should be included in the code.

SECTION 2 - DEFINITIONS

97. Para 11. It was proposed by Botswana and supported by the Federal Republic of Germany that the word "body" replace the word "carcase" in the text of this definition. The Committee agreed.

98. Para 13. The Australian delegation spoke to their written comments and the Committee discussed this definition. Subsequently, the United Kingdom delegation, supported by "the Scope" working party, proposed that "Game packing house" means any premises approved and registered by the controlling authority in which game carcasses are inspected and game meat is processed, handled, packed and stored. The Committee agreed.

99. Para 14. The Netherlands proposed that the last phrase "who may exercise all the powers of an inspector" be deleted. The delegation of the Congo reported that some aspects of this definition posed problems for his country as non veterinarians were used in certain phases of game inspection. The delegations of the Federal Republic of Germany, United Kingdom and Spain supported The Netherlands' proposal. The Committee agreed.

100. Para 15. The UK delegation sought clarification of the meaning of this definition. After some discussion the Chairman proposed that the working party examining "the scope" study this definition also. This working party proposed, and the Committee agreed, that Manager be defined as:

"Any person for the time being responsible for the game packing house".

The Italian delegation considered that there was a need for a definition of offal. After discussion, the Committee decided that, for the time being, offal was adequately defined in paras 11/12, but the working group considered the possibility of including the offal definition, enumerated in the Draft Code of Practice for Ante-mortem and Post-mortem Judgement of Slaughter Animals and Meat, at some future time.

SECTION 3 - PROCUREMENT AND TRANSPORT OF GAME CARCASSES.

General Considerations

101. Para 18. The Committee noted the written comments of Czechoslovakia.

102. Para 19. The Algerian delegation advised that the "French text" omitted "or birds". Some delegations expressed concern that the meaning of "controlling authority" did not correspond with the definition as it could be construed to mean that public health authorities were assuming responsibilities not within their rights. After discussion, the Committee agreed to place the words "or birds" in square brackets until such time as provisions to cover plucked and eviscerated birds had been incorporated into the code.

Evisceration of Game Carcasses

103. Para 21. The Australian delegation proposed that the word "undue" be added at the beginning of the second line and that the last sentence in brackets be deleted. The Committee agreed.

104. Para 22. The Australian and Botswana delegations proposed that the word "undue" be inserted after, "without" in the text. The Committee agreed.

105. Para 23. The Australian delegation proposed that the words "should not" in the sixth line be replaced by "may" and the words "loosened but" be deleted in the last line and the phrase "and presented for inspection in correlation with the carcase" be added. After discussion, the Committee agreed.

106. Para 24. The Committee agreed that the written comments of the Australian delegation be incorporated into this definition so that the definition reads "The skin should not be removed from the game carcase prior to its delivery at the game packing house".

Cooling of Game Carcasses

107. Para 25. The UK delegation proposed that the word "ambient" replace the word "environment"; that the word "then" be inserted after "carcase" in the third line; the phrase "so as to progressively reduce the temperature to 7°C throughout" be inserted after the word "refrigeration" in the fourth line; and that the last two lines of this definition be deleted. The Committee agreed.

Protection from Contamination

108. Para 26. The UK delegation proposed that the words "before being placed" in the second line be deleted and the word "before" be inserted after the word "or" with appropriate deletion of the words "means of". The Committee agreed.

Presentation for Inspection

109. Para 28. The delegation of the Federal Republic of Germany withdrew their written comments.

Transport of Game Carcasses

110. Para 30. The UK delegation proposed that the phrase "or any field depot" be deleted in the introductory sentence. The Committee agreed.

(a). After discussion by the Committee, the Australian delegation withdrew their written comments.

SECTION 4 - INSPECTION AND HANDLING OF SAKE MEAT AND GAME CARCASSES IN GAME PACKING HOUSES

Post-Mortem. Inspection Procedure

111. Para 35. The delegation of the Federal Republic of Germany proposed that the words "and organs" be deleted. The Committee agreed.

112. Para 37. The UK delegation proposed that the word "clear" be added at the beginning of the fourth line and the phrase "which is not distorted" be deleted. The Committee agreed.

113. Para 38. The Federal Republic of Germany proposed that the words "and its organs (lungs, heart, liver, kidneys)" be deleted. The Committee agreed.

114. Para 40. The Committee noted the written comments from Czechoslovakia.

Retention of Game Carcasses

115. Para 41. The UK delegation proposed that the words "retained" and "retention" be replaced by "detained" and "detention" in this sector and elsewhere throughout the text of this code. This proposal was withdrawn after discussion by the Committee.

Matters to be taken into account in inspection of Game Carcasses

116. Para 45. After discussion by the Committee, Australia withdrew their comments.

117. Para 46. The Australian delegation proposed, and the Committee agreed, that this item be replaced by:

"The Inspector should satisfy himself as to the manner in which the game animal was killed and that time/temperature requirements have been complied with".

118. Para 47. The chairman of the working group explained that many of these clauses, whilst stating the obvious, were felt to be necessary for the guidance of inspectors. The UK delegation proposed the deletion of clause (c) and were supported by Australia, New Zealand, Botswana and Norway. Spain considered (c) should remain. The chairman of the working group proposed, and the Committee agreed, that the word "indications" in (b) be replaced by the word "signs" and clause (c) be deleted. Subsequent to making this decision the Committee was advised that there was an error in the English text and clause 47 (b) should read "indications of decomposition". The Committee agreed that clause 47 (b) should read "indications of decomposition", and that clause 47 (c) should read "signs of disease transmissible to man or animals". After several questions, it was decided that the Secretariat decide whether the word "hyperdermis" appearing in 47 (d) be replaced by the word "skin" on the basis of which word was more anatomically correct.

119. Para 48. The Federal Republic of Germany proposed that the words "retained attached in" be replaced with the words "identifiable with the". The Committee agreed.

120. Paras 49 and 50. The delegation of Sweden, speaking to its written comments, agreed that the skin should always be removed for inspection. This view was supported by the Federal Republic of Germany and Norway. Other delegations informed the Committee that there was a well established trade in game carcasses with "skin an" and provision should be made for this. On a proposal of the United Kingdom delegation, the Committee agreed to redraft these paragraphs to take into account views expressed, as follows:

Para 49 to read as "The skin should be removed for the purpose of inspection".

Para 50 to read as "The skin may be left on some categories of game carcasses at the discretion of the controlling authority. However the skin should be removed if:

- (a) there are signs suggestive of parasites affecting the subcutaneous tissue or musculature, or of tumours, extensive injuries, inflammatory processes, infiltration of blood or water, bacterial spoilage, or greening caused by heat;
- (b) the method of killing cannot be established;
- (c) a wound which may ostensibly be the cause of death is suspected of not being the cause of death;

(d) advanced emaciation is seen.

Inspection of Uneviscerated Game Carcasses in the Game Packing House

121. Para 52. The Federal Republic of Germany withdrew their written comments.

SECTION 5 - PROCEDURES TO BE OBSERVED DURING HANDLING OF GAME MEAT AND GAMS CARCASSES

122. The Chairman reminded the Committee that the remaining sections of the draft code had been largely drawn from codes already elaborated.

General Considerations

123. Para 57. The UK delegation proposed that the words "or game carcasses" be deleted. The Committee agreed. Subsequently, however, it was noted that this change would have implications for the remainder of the section and it was agreed that the words "or game carcasses" be left in the text and that the word "processing" both in this paragraph and in the title to the section, be replaced by the word "handling" to prevent any misunderstanding.

124. Para 60 (a). The delegation of Ireland proposed that the words "urinary tract" be added after the word "uterus". The Committee agreed.

125. Para 61. The Australian delegation suggested that provision be made in this paragraph to allow the use of air for skinning provided suitable precautions were taken. Several delegations opposed this suggestion and the Committee decided to make no change.

Game Meat Moving in International Trade

126. Para 78. The chairman of the working group pointed out that this was a new provision and suggested that the Committee may wish to consider whether its inclusion was appropriate as no such provision had been included in other codes of practice. The United States delegation pointed out that the USA is concerned about the identity of products covered by this code. They considered that the provisions covering identity must completely prevent the possibility of diverting animals that qualify for the Code of Ante-mortem and Post-mortem Inspection from moving into channels for world trade as "game meat". They also considered that countries must maintain the identity of meat properly represented as "game" to prevent co-mingling with domestic meat supplies. Such misrepresentation would severely undermine the credibility of the United States meat and poultry inspection systems. The United States delegation considered that the paragraph could remain in the draft code. However, in light of the concern outlined, it could also be referred to the Codex Committee on Food Labelling. The Irish and Algerian delegations supported these points and considered that the certificate should be signed by a veterinarian because there were both animal and public health concerns. There was a general consensus that the paragraph remain in the draft and that the points raised be referred to the Codex Committee on Food Labelling.

SECTION 6 - HANDLING PRACTICES AND STORAGE FOLLOWING POST-MORTEM INSPECTION

127. The Committee noted the written comments made by Czechoslovakia on various paragraphs in this section.

SECTION 8 - ESTABLISHMENT FACILITIES AND OPERATING REQUIREMENTS

Operating Facilities

128. Para 102 (c). The delegation of the Federal Republic of Germany considered that there was no need for the provision of special areas for pigs in the code. They proposed, and the Committee agreed, that the second and third sentences be deleted.

129. Para 102 (d). It was agreed that this provision also be deleted.

Sanitary Facilities and Controls:

General Requirements

130. Para 108. The Australian delegation proposed that the words "where appropriate" be added after the word "rail". The Committee agreed.

131. Para 110. Referring to their written comments, the delegation of the Federal Republic of Germany indicated that the 65°C temperature had been discussed in other Codex Committees and the Federal Republic of Germany considered it could be included here. They would not, however, press the matter at this stage because research was still continuing. The delegation of the United Kingdom pointed out that this matter had been discussed in detail by the Codex Committee on Food Hygiene and it had become apparent that water at 65°C was adequate for normal cleaning but that this did not preclude the need for water at 82°C for disinfection or sterilisation.

132. Para 111. The delegation of Ireland proposed, and the Committee agreed, that the word "must" in the second and third sentences be replaced by "should".

Hand-Washing Facilities in Processing Area

133. Para 114. The delegation of France considered that provision should be made in this paragraph for the drying of hands. On the proposal of the UK, the Committee agreed to add the corresponding provision from the Revised Code - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 1) to the paragraph.

Disinfection Facilities

134. Para 116. The representative of WHO considered that a provision referring to the need for the safe storage of disinfectants should be included in the paragraph. After discussion, the Committee concluded that this was adequately covered by paragraph 133 (f).

Personnel Hygiene and Health Requirements

Medical Examination

135. Para 138. The Irish and Italian delegations considered that it should be mandatory for all personnel to have a medical examination prior to their employment in a game packing house and that medical examinations should be conducted annually or when clinically or epidemiologically indicated. Ireland therefore proposed that the paragraph be amended accordingly. The delegation of the Congo considered that medical examinations need to be carried out every 3 months. The United Kingdom delegation informed the Committee that this matter had been discussed many times in various International fora and it had always been agreed that annual medical examinations were not cost effective. The UK referred to the 1979 meeting of the WHO European Working Party¹ and the meeting of the World Association of Veterinary Food

Hygienists on Salmonella held in Bilthoven in 1980². After discussion, the Committee agreed to leave the paragraph as drafted as it provided for adequate medical input.

¹ Health examination of Food Handling Personnel - Report of a Working Group, Copenhagen 5-7 November 1979, published by WHO Regional Office for Europe, Copenhagen 1980.

² WHO - WAVFH Round Table Conference on the present status of the Salmonella problem, Bilthoven, The Netherlands, 6-10 October 1980, published by WHO Geneva 1981.

Construction. Equipment and Operation of Field Depots

Buildings and Facilities

136. Para 147. The delegation of the Federal Republic of Germany withdrew their written comment. The written comment of Czechoslovakia was noted.

Status of the Code

137. The Committee decided to advance the Proposed Draft Code of Hygienic Practice for Game to Step 5. The revised code is given in Appendix II.

GENERAL BUSINESS

138. The delegation of Argentina referred to the need to have copies of documents in Spanish distributed in good time before meetings so that they could be properly considered. The delegation of Mexico supported by the French delegation, considered it would be useful for copies of the English version of documents to be distributed to all countries so that translation problems could be cleared up before meetings. The Committee noted these concerns.

DATE AND PLACE OF NEXT SESSION

139. The Committee was informed that the next session of the Committee would probably be held in London in the latter part of 1982. The exact date of the meeting would be fixed by agreement between the Codex Secretariat and the New Zealand Government.

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PROPOSED DRAFT CODE OF HYGIENE PRACTICE FOR GAME
(Step 5)

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PROPOSED DRAFT CODE OF HYGIENIC PRACTICE FOR GAME

SECTION 1-SCOPE

1. This code of hygienic practice applies to the production for human consumption of products derived from wild mammals, excluding sea mammals, and birds which being killed in that state, can not be subjected to ante-mortem inspection. It contains the minimum requirements of hygiene in procurement, transport, processing, packaging and storage, to assure a healthful and wholesome product. Provision is made for small animals such as hares and game birds presented whole.

SECTION 2-DEFINITIONS

2. The meanings of the Words and phrases set down in parargaphs 4 to 17 apply throughout the code, unless the context otherwise requires.
3. Brand means any mark or stamp approved by the controlling authority and also includes any tag or label bearing such mark or stamp.
FM 2
4. Cleaning means the removal of soil, food residues, dirt, grease or other objectionable matter.
GP 2.2
5. Contamination means the occurrence of any objectionable matter in the product.
GP 2.3
6. Controlling authority means the official authority charged by the Government with the control of hygiene, including inspection, in the procurement of game carcasses and the production of game meat.
FM6
7. Disinfection means the reduction, without adversely affecting the product, by means of hygienically satisfactory chemical agents and/or physical methods, of the number of micro-organisms to a level that will not lead to harmful contamination of food.
CF GP 2.4
8. Dressed or dressing in relation to game mammals means the removal, as appropriate to the species, of the head, hide, hair or skin, viscera, genital organs, urinary bladder and feet and the mammary glands of lactating animals.
CF FM8
9. Field depot means a depot approved by the controlling authority in which game carcasses are held temporarily pending transport to a game packing house.
10. Game carcass means the body of my mammal or bird killed in a wild state of a kind approved by the controlling authority for production of game meat, and which cannot be subjected to ante-mortem inspection. It includes any organs which are required to be retained with the carcass for purposes of inspection, or

- for commercial purposes
11. Game -meat- means any edible part, including offals, derived from a game carcase processed in a game packing house, and passed by an inspector as fit for human consumption.
 12. Game packing house means any premises approved and registered by the controlling authority in which game carcasses are inspected and game meat is processed handled, packed and stored
 13. Inspector means a properly trained officer appointed by the controlling authority of a country for the purpose of inspection of game meat and game carcasses and supervision of hygiene relating to them. The supervision of hygiene and inspection should be the responsibility of a veterinarian

CF FM 13

14. Manager means any person for the time being responsible for the same packing house.

FM 14

15. Potable water means water that is wholesome at the point of usage in accordance with the WHO requirements contained in the "International Standard for Drinking Water".
16. Protective clothing means special garments worn by employees engaged in production of game meat for purposes of preventing contamination, and includes head coverings and footwear.

CF FM 17

SECTION 3 - PROCUREMENT AND TRANSPORT OF GAME CARCASSES

General Considerations

17. Game mammals or birds should not be killed by any method which will contaminate the game carcase in an unacceptable manner. They should be killed by physical means capable of causing immediate death.
18. Game mammals [or birds] should be taken only from areas which have been approved by the controlling authority for the procurement of game mammals [or birds]
19. Mammals or birds visibly suffering from any unusual condition should not be killed for game meat. Hunters should note any unusual conditions affecting a game mammal or bird seen during eviscerating and bleeding of the game carcase, and should report to the inspector any such conditions in carcasses brought in.

Evisceration of Game Carcasses

20. Game carcasses should be bled and eviscerated without delay after the killing. However with the consent of the controlling authority and subject to such conditions as it approves specified categories of game carcasses may be conveyed to the game packing house without having been eviscerated or bled.
21. Game carcasses should be removed to a field depot or game packing house without undue delay after the killing.

22. Where evisceration of game mammals takes place in the field, the lungs, liver, heart and kidneys should be retained attached in the game carcass by natural attachments for purposes of inspection by an inspector but may be partially freed. However the lungs and hearts of some specified categories of game carcasses may be removed (e.g elk) and presented for inspection in correlation with the carcass.
23. The skin should not be removed from the game carcass prior to its delivery at the game packing house.

Cooling of Game Carcasses

24. If the ambient temperature does not result in effective and rapid cooling to a temperature of not over 7 C (46 F) throughout the carcass, the carcass then with any organs retained in it should be placed under refrigeration so as to progressively reduce the temperature to 7 C. (46°F) throughout.

Protection from Contamination

25. Obvious contamination should be removed from the game carcass in a field depot or before transport to the game packing house, by trimming or other means approved by the controlling authority.
26. Game carcasses should be adequately protected from contamination during transport to a field depot or game packing house, and also from any other cause of deterioration.

Presentation for inspection

27. Game carcasses should be presented for inspection no later than 24 hours after the killing, except that with the consent of the controlling authority a period of up to 72 hours may be allowed, if in the opinion of the controlling authority the conditions of handling, chilling and transport, are such that the game carcasses will not deteriorate on account of the further time allowed.
28. Game carcasses should not be frozen before inspection by an inspector.

Transport of Game Carcasses

29. All means of transport used for conveyance of game carcasses to the game packing house should be of a standard satisfactory to the controlling authority, and should be:
 - (a) constructed in a manner which will protect the game carcasses from contamination or deterioration,
 - (b) where required, equipped with refrigeration,
 - (c) constructed in a manner and of impervious materials which will allow it to be kept clean and free from contamination,
 - (d) maintained in a sound state of repair,
 - (e) maintained in a clean and sanitary condition by regular cleaning and where necessary, disinfection.
30. During transport to the game packing house game carcasses should be hung, or placed in a suitable manner on racks or similar equipment so as to maintain adequate cooling and to prevent cross contamination of carcasses. They should not be piled on top of each other.

SECTION 4 - INSPECTION AND HANDLING OF GAME MEAT AND GAME CARCASSES IN GAME PACKING HOUSES

General Considerations

31. All game carcasses should be subject to post-mortem inspection by an inspector. Game carcasses should be inspected before processing commences.

CF FM 37 (a)

32. The purpose of post-mortem inspection is to detect abnormalities and to pass as fit for production of food for human consumption only game carcasses which are fit for that purpose.

CF AMP 27

Pre-requisites for Post-mortem inspection

33. Before post-mortem inspection of game carcasses is commenced it is the duty of the inspector to satisfy, himself that the conditions under which inspection takes place, including premises, equipment and facilities, are conducive to the efficient and hygienic performance of their examination. It is the duty of the manager to present the game carcasses and any organs retained in the carcass in a hygienic manner and in such a way that inspection can be carried out effectively.

CF APM 29

34. So as to prevent the contamination of game carcasses, it is essential that the basic requirements of hygiene are strictly enforced, and that the labour force is fully aware of its important role in maintaining a satisfactory level of hygiene.

CF APM 30

Post-mortem Inspection Procedure

35. Routine post-mortem inspection should include viewing and palpation and where necessary, enucleation and incision. This inspection should be carried out in a hygienic and systematic manner.

CF APM 32

36. Where any lymph node, organ or any other game carcass tissue is being incised by the inspector, the cut surface should be clearly sliced in order to present a clear picture. Where an incision is required to be made, the inspector should as far as possible prevent any risk of contamination.

CF APM 33

37. All parts of the game carcass required for post-mortem inspection should be clearly identifiable with the carcass from which they were removed until inspection has been completed.

CF APM 34

38. Except with the concurrence of the inspector; no person should, until the inspector has completed his examinations and made a decision;

(a) remove any serous membrane or any other part of the game carcass or organs, or

- (b) remove, modify, or obliterate any evidence of disease in the game carcase or any organ by washing, scraping, trimming, stripping, or otherwise treating the game meat or organ, or
- (c) remove any mark or identification from the game Carcase, or any part of the carcase, or from any organ, or
- (d) remove from the inspection area of the game packing house, any game carcase or any part of any game carcase.

CF FM 35 and APM 36

39. Parts of a game carcase should be examined;
- (a) as they are removed from the game carcase, and/or
 - (b) after their removal from the game carcase (in which case they should be clearly, identifiable with the carcase until inspection has been completed).

CF APM 37

Retention of Game Carcase

40. If any game carcase or part of a game carcase is found to be diseased, or is suspected of any disease or abnormality which requires a more detailed examination, it should be suitably branded and retained under the supervision of the inspector and kept separate from carcasses and parts of carcasses which have been inspected and passed as fit for human consumption. The relevant parts of the game carcase should be assembled for examination by a veterinarian. The veterinarian may perform or require any further examination and any laboratory test he deems necessary for reaching a final decision.

CF APM 38

41. The method of identification which denotes that any game carcase and any part of the carcase has been retained for further examination should be laid down by the controlling authority.

CF APM 39

42. Where in the opinion of the inspector any game carcase or part of a game carcase requires;
- (a) a more detailed post-mortem examination,
 - (b) any other examination necessary to render a judgement,
- he should take all necessary specimens from such carcase or part.

CF APM 40

43. The final responsibility for the decision on fitness for human consumption should rest with a veterinarian.

CF APM 41

Matters to be Taken into Account in Inspection of Game Carcasses

44. The inspector should note and take into consideration observations which have been made during hunting, or evisceration and bleeding of game animals and carcasses, which have been reported by the hunter.

45. The inspector should satisfy himself as to the manner in which the game animal was killed and that the tune/ temperature requirements have been complied with.
46. In the course of examination the inspector should pay particular attention to:
 - (a) signs consistent with natural death, death by trapping, or of a moribund state at the time of death.
 - (b) indications of decomposition.
 - (c) signs of disease transmissible to man or animals.
 - (d) presence of parasites in the skin, or Muscular system.
 - (e) evidence consistent with poisoning or intoxication from environmental contaminants.
 - (f) evidence of residues of poisons or pesticides spread or laid by man.
 - (g) injuries or swelling, presence of oedema or fluid, emaciation.
 - (h) unusual colour or smell or other organoleptical deviations.
 - (i) contamination which cannot be removed by cleaning or trimming.
47. Lungs, heart, liver and kidneys identifiable with the game carcass for purpose of inspection should be inspected, and as necessary, palpated, enucleated and incised.
48. The skin should be removed for the purpose of inspection
49. The skin may be left on some categories of game carcasses at the discretion of the controlling authority. However the skin should be removed if:
 - (a) there are signs suggestive of parasites affecting the subcutaneous tissue or musculature, or of tumours, extensive injuries, inflammatory processes, infiltration of blood or water, bacterial spoilage or greening caused by heat.
 - (b) the method of killing cannot be established.
 - (c) a wound which may ostensibly be the cause of death is suspected of not being the cause of death.
 - (d) advanced emaciation is seen.
50. If necessary the game carcass should be split along the midline of the vertebral column for purposes of inspection.

Inspection of Uneviscerated Game Carcasses in the Game Packing House

51. All game carcasses conveyed to a game packing house in an uneviscerated condition in accordance with paragraph 21 should be subjected to a pre-dressing inspection by an inspector.

The purpose of this pre-dressing inspection is to detect external evidence of disease, or other conditions which may affect fitness for human consumption or which may justify special treatment or justify condemnation as unfit for human consumption.

CP APM 27

52. Pre-dressing inspection of uneviscerated carcasses should be carried out in a systematic manner, under conditions equivalent to those specified in this Code

for partially eviscerated carcasses.

CF APM 32

Carcasses of animals of one type should not be mixed with those of animals of another type in the course of this inspection.

53. Pre-dressing inspection should where necessary include palpation and incision, and the inspector should have regard to all factors appropriate to a bled and eviscerated carcass, which are set down in this code for game carcasses brought to the game packing house in a bled and partially eviscerated state. Pre-dressing inspection does not include opening of the body cavities.

CF APM 32

54. The inspector should classify and identify uneviscerated game carcasses in the following manner:
- (a) Those which are suitable for disposal for sale uneviscerated and with skin or feathers.
 - (b) Those which are suitable for disposal for sale partially eviscerated.
 - (c) Those suitable for evisceration and further processing for production of game meat subject to post-dressing inspection during which the fitness of the game carcass or viscera for any special purpose may be further determined.
 - (d) Those rejected as unfit for production of game meat.
 - (e) Those which require more detailed inspection.
55. The inspector should brand game carcasses as classified by him in pre-dressing inspection, in a manner laid down by the controlling authority.

SECTION 5 - PROCEDURES TO BE OBSERVED DURING HANDLING OF GAME MEAT AND GAME CARCASSES

General Requirements

56. No game meat or game carcasses should be handled in a game packing house except when an inspector is present.

CF FM 37 (b)

57. Game carcasses should be separated from each other to avoid contact and cross contamination. Separation of carcasses should be maintained until they have been passed by an inspector.

CF FM 37 (h)

58. skinning and other processing should be carried out with care so as to produce a clean product, free from contamination. None of the parts should come into contact with the floor, nor with other surfaces or equipment unless such contact is essential to the handling of the game meat or game carcass.

CF FM 37 (g)

59. Where evisceration of game carcasses takes place in a game packing house the following should be observed:

- (a) The discharge of any material from the oesophagus, paunch, intestines or rectum, or from the gall bladder, uterus, urinary tract or udder should be effectively prevented.
- (b) Any offals intended for human consumption should be removed from the carcass in a manner that will prevent contamination of the organ removed.
- (c) Intestines should not be severed from the stomach during evisceration and no other opening should be made during evisceration into any intestine, except as necessarily required by a dressing procedure.

CF FM 37 (m)

- (d) All stomachs and intestines should be removed from the dressing area as soon as possible but in accordance with the inspection procedure.

CF FM 37 (r)

60. Pumping of air between the skin and other tissues of the game carcass to facilitate skinning should not be allowed. No person should whether by mechanical or other means, inflate with any air any game carcass, unless in the case of lungs, ritual procedures require inflation.

CF FM 37 (p)

61. No game carcass or game meat should be washed in any game packing house except with running potable water.

CF FM 37 (n)

62. No paper, cloth, wad, sponge, or brush should be used in the washing of any game meat or game carcass.

CF FM 37 (o)

63. No skins should be washed or defleshed in any part of the packing house using for the processing or storage of game meat or game carcasses.

CF FM 37 (q)

64. Faecal or other objectionable matter Contaminating game meat or game carcasses should be carefully trimmed off.

CF FM 37 (t)

65. Where the inspector considers that the manner in which game meat or game carcasses are being processed, handled, packed or stored will adversely affect:

- (a) the cleanliness of the game meat or game carcass;
- (b) the hygiene of production
- (c) the efficiency of inspection of game meat or game carcasses;

he may require the manager to take action to correct the deficiency or to reduce the rate of production or suspend operation for the time being in any specified sections of the game packing house.

CP PM 37 (u)

Game Carcasses and Materials Therefrom unsuitable for Human Consumption

66. All game carcasses or materials derived from game carcasses which are unfit for human consumption should be removed to a place set aside for the purpose and held under the supervision of the inspector until such time as they can be destroyed, rendered, removed from the packing house, or otherwise dealt with to the satisfaction of the inspector to ensure that they are not used for human consumption.

CP PM 42

67. All game carcasses or materials derived from game carcasses which are unfit for human consumption should, when identified, be placed in chutes, containers, trucks, trolleys or other equipment provided for the purpose. They should be removed in a manner which will avoid contamination of the floor, or walls of the game packing house, or any equipment or other game meat or game carcasses.

CP PM 42 (a)

68. No person should remove or cause to be removed from any game packing house any game carcase or material derived from game carcasses which have been condemned as unfit for human consumption or. retained by an inspector, except under his direction and supervision.

CF FM 42 (b)

69. For the purpose of identifying a game carcase or material derived from a game carcase which has been condemned by an inspector as unfit for human consumption, it should be branded or cut, in a manner satisfactory to the inspector.

CF PM 42

70. Where in any game packing house any part of any game carcase is found to be unsuitable for human consumption it should be the duty of the manager to cause the parts to be removed and destroyed or processed in accordance with the rules of the controlling authority.

CP PM 42 (c)

Branding of Game Meat Passed as Pit for Human Consumption

71. Game meat which has been passed as fit for human consumption without restriction should be appropriately branded.

CP PM 59 (a)

72. Game carcasses or material derived from game carcasses which require treatment by heat or by freezing to render them fit for human consumption should be suitably branded, and kept under supervision of the inspector until the necessary treatment has been concluded and the product can be passed as fit for human consumption.

CF APM 59 (b)

73. Branding should be carried out under the supervision of, or by, the inspector

74. The size, shape, and wording of the brand, as well as the colour and consumption of marking inks to be used for branding the product passed by an

inspector as fit for human consumption should be laid down by the controlling authority.

CF APM 59 (d)

75. Brands and stamps bearing marks of inspection should be kept clean while in use. They should be held in the custody of the inspector while not in use.

CF FH 38 (b)

76. Only firebrands and suitable branding ink should be applied to game meat.

CF FM 38 (c)

Game Meat Moving in International Trade

77. Where game meat crosses national boundaries it should be accompanied by a certificate signed on behalf of the controlling authority of the country of origin stating the species of animal from which the meat was produced and the country or part of the country from which it was derived, and that the game meat has been subjected, to inspection by the controlling authority of the country and found to be fit for human consumption.

SECTION 6 - HANDLING PRACTICES AND STORAGE FOLLOWING POST MORTEM INSPECTION

General Requirements

78. Game meat in carcase form passed as fit for human consumption should be removed without undue delay from the dressing area. Game meat to be held pending further processing or delivery from the game packing house should be placed under refrigeration under close supervision of the inspector.

CF FM 39 (b)

79. Game meat should be handled, stored and transported in a manner that will protect it from contamination and deterioration .

CF FM 39 (b)

Refrigeration and Storage

80. The following provisions should apply where game meat is placed in chilling rooms, freezing rooms or frozen storage as the case may be:
- (a) Entry should be restricted to personnel necessary to carry out operations efficiently.
 - (b) Doors should not be left open for extended periods and should be closed immediately after use.
 - (c) No chilling room, freezing room or freezer store should be loaded beyond its designed capacity.
 - (d) Where refrigerating equipment is not manned, automatic temperature recorders should be installed.
 - (e) If no automatic device is installed, temperatures should be read at regular intervals and the readings recorded in a log book.
 - (f) A record should be maintained of all game meat placed in or taken out of the chilling room, freezing room or freezer store.

CF FM 39 (c)

81. Where game meat is placed in a chilling room for chilling, the following provisions should be observed in addition to those in paragraph 81:
- (a) There should be a reliable method of monitoring the chilling.
 - (b) Game meat should be hung or placed in suitable corrosion-resistant trays, in a manner permitting adequate circulation of air around it.
 - (c) Game meat should be held in a manner which precludes drip from one piece falling on to any other piece.
 - (d) Temperature, degree of relative humidity and air flow should be maintained at a level suitable for the preservation of game meat.
 - (e) Condensation should be prevented by the efficient operation of refrigerating facilities combined with proper insulation of walls and ceilings, the application of heat near the ceilings, or by any other suitable methods. If overhead refrigerating coils are installed, insulated drip pans should be placed beneath them. All floor type refrigerating units should be placed within curbed and separately drained areas unless located adjacent to floor drains.

CF FM 39 (d)

82. Where game meat is placed in a freezing room for freezing the following provisions should be observed in addition to those in paragraph 81:
- (a) Game meat which is not in cartons should be hung or placed on suitable corrosion resistant trays in a manner permitting adequate circulation of air around each carcass or piece. Cartons should be stacked to permit adequate circulation of air around each carton.
 - (b) Game meat not in cartons should be held in a manner which precludes drip from one piece falling on to any other piece.
 - (c) Where game meat is held on trays, care should be taken to avoid contact between the base of any tray and game meat stored beneath.
 - (d) Refrigerating coils should be defrosted frequently to prevent excessive accumulation of ice and loss of refrigerating efficiency. Provision should be made for removal, without affecting the product, of water resulting from defrosting»

CF PM 39 (e)

83. Where game meat to be stored is placed in any freezer store, the following provisions should be observed in addition to those in paragraph 81:
- (a) No game meat should be placed in a freezer store until the mean temperature of the meat has been reduced to an acceptable level.
 - (b) Game meat should not be stacked directly on the floor but should be placed on pallets or on dunnage. Stacks of game meat in carcass form or in cartons should be placed so that there is adequate air circulation around the stacks.
 - (c) The freezer store should be operated at a temperature which will give adequate protection to the type of product. Temperature fluctuations in the freezer store should be kept to a minimum. Where unpacked game meat is

stored, the temperature difference between the evaporator and -the game meat should be kept to a minimum.

- (d) Refrigerating coils should be defrosted as required to prevent excessive accumulation of ice and loss of refrigerating efficiency. Provision should be made for removal, without affecting the product of water resulting from defrosting.

CF FM 39 (f)

Packaging and Packing Material

- 84. If the game meat is packaged or wrapped, the following considerations should be taken into account:
 - (a) Packaging material should be stored and used in a clean and sanitary manner.
 - (b) The wrapping should be sufficient for the purpose of protecting game meat from contamination in the conditions under which it is to be handled, transported or stored.
 - (c) The wrapping should be non-toxic and should not leave harmful deposits of any kind on the game meat, or otherwise contaminate it.
 - (d) The wrapping or covering of game meat transported within an establishment or from one establishment to another should be optional, but care should be taken that the game meat is not contaminated.
 - (e) Cases or cartons used for the packing of game meat should be provided with a suitable liner. However, the liner may not be required if individual pieces of game meat are individually wrapped before packing.

CF PM 40

Transportation of Game Meat

- 85. Game meat should not be carried in any means of transport which is used for conveying live animals.

CF FM 41 (a)

- 86. Game meat should not be carried in the same means of transport as other goods in a way which may adversely affect it.

CF FM 41 (b)

- 87. Game meat should not be placed in any means of transport which has not been cleaned before loading and if necessary also disinfected.

CF FM 41 (d)

- 88. Carcasses, sides and quarters, other than those which are adequately wrapped and frozen, should be hung during transport or placed in a suitable manner on racks or similar equipment.

CF FM 41 (e)

- 89. Means of transport or containers should comply with the following conditions:

- (a) All internal finishes should be made of corrosion-resistant material, be smooth, impervious and easy to clean and disinfect. Joints and doors should

be sealed so as to prevent the entry of pests and other sources of contamination.

- (b) The design and equipment should be such that the required temperature can be maintained throughout the whole period of transport.
- (c) Vehicles intended for the transport of game meat should be equipped in such a manner that the game meat does not come into contact with the floor.
- (d) Suitable closed containers should be used for the transport of unwrapped edible offal. Offal should be transported under refrigeration unless the period of transport is less than two hours, when an insulated container may be used.

CF FM 41 (f)

90. Every effort should be made to prevent changes in temperature of chilled or frozen game meat at any time during storage and transport but where accidental thawing or warming takes place, such game meat should be re-examined and evaluated by the inspector for evidence of deterioration before any further step is taken.

CF FM 41 (g)

SECTION 7 - VETERINARY SUPERVISION AND LABORATORIES

Veterinary Supervision

91. All aspects covered by this code should be supervised by a veterinarian. The veterinarian should be appointed for the supervision of hygiene, including inspection of game meat and game carcasses and his responsibility should be extended to any field depots ancillary to the game packing house.

CF FM 43

Laboratory Services

92. In addition to the routine control carried out by the inspection services, it is desirable that each game packing house in its own interest should have access to an appropriately equipped laboratory. Test procedures used should follow recognised or standard methods in order that the results may be readily interpreted.

CF FM 45

SECTION B - ESTABLISHMENT FACILITIES AND OPERATING REQUIREMENTS

Establishment Construction and Layout

Location

93. Game packing houses should not be located in areas subject to flooding. The area should be free from objectionable odours, smoke, dust or other contaminants.

CF FM 22 (c)

Construction

94. Game packing houses should provide adequate working space for the satisfactory performance of all operations.

CF FM 22 (b)

95. The construction should be sound and should ensure adequate ventilation, good natural or artificial lighting, and facilitate cleaning.

CF FM 22 (c)

96. The building and facilities of the game packing house should be kept in good repair at all times.

CF FM 22 (d)

97. The game packing house should be laid out and equipped so as to facilitate proper supervision of hygiene including performance of inspection.

CF FM 22 (e)

98. The game packing house should be of such construction as to protect against the entrance and harbouring of insects, birds, rodents or other vermin.

CF FM 22 (f)

99. In every game packing house there should be a physical separation between departments in which edible and inedible material is handled.

CF FM 22 (g)

100. In all rooms in game packing houses other than rooms provided for the accommodation of workers and inspectors:

- (a) Floors should be of water-proof, non-toxic, non-absorbent materials, easy to clean and disinfect. They should have a non-slip surface and be without crevices. Except in rooms where game meat is frozen or stored, they should slope sufficiently for liquids to be drained off to trapped outlets protected by a grill.
- (b) Walls should be of water-proof, non-toxic, non-absorbent materials, which are easy to clean and disinfect, smooth, and at a height appropriate to the operation conducted; they should be light coloured and washable. The angles between the walls and the angles at the wall to floor junctions should be coved.
- (c) Ceilings should be so designed and constructed as to prevent the accumulation of dirt and condensation and should be easy to clean.

CF FM 22 (h)

- (d) Windows should be fitted with whole panes and those which open should be screened. The screens should be made so as to be easily movable for cleaning. Internal window sills, if present should be sloped to prevent use as shelves.

CF FM 26 (i)

- (e) Doors should be sufficiently wide and those opening from departments where edible material is handled, unless provided with an effective and operating air screen, should be solid, as far as practicable self-closing, or snug-fitting double action doors.

CF FM 26 (j)

- (f) Stairs located in any room in any department where edible material is handled should be so constructed that:

- (i) They can be easily cleaned and no contamination can be caused by material passing through the risers or threads;
- (ii) They should have side curbs that are at least 10 cm in height measured at the leading edge of the treads.

CF FM 26 (k)

- (g) Lift cages should be constructed so as to afford adequate protection of the game meat against contamination. In particular the base and sides should be finished to a smooth impervious surface. Lift shafts should be smoothly finished or tiled. If painted, a light colour should be used. The floor of lift shafts should be drained so as to permit effective cleaning.

CF FM 26 (1)

- (h) Platforms, ladders, chutes and similar equipment in any room used for the preparation of game meat should be constructed so as to be capable of being effectively cleaned and should consist of material which is resistant to fracture, abrasion or corrosion and which can be effectively cleaned. Where chutes are provided they should be constructed with inspection and cleaning hatches.

CF FM 26 (m)

Operating facilities

101. Game packing houses should include the following facilities:
- (a) Adequate and well equipped areas reserved for the use of the inspection services.
 - (b) (i) Room or rooms, equipped if necessary with refrigeration, for receiving and holding game carcasses in a chilled condition, pending inspection and prior to processing.
 - (ii) Area for inspecting game carcasses prior to processing.
 - (c) Dressing rooms which enable the work to be performed on game carcasses in a satisfactory manner.
 - (d) Separate rooms for the holding of hides, horns and hooves and inedible animal fats or other inedible material, and unless these are removed daily from the game packing house, for their storage.
 - (e) Refrigerated rooms suitable for the effective cooling and storage of game meat.
 - (f) Separate facilities in the form of a separate room or portion of a room capable of being controlled and capable of being locked, as required, for storing suspect game meat, or game carcasses and designed so as to prevent the risk of contaminating other game meat and the risk of substitution.
 - (g) Room capable of being locked and suitable for the secure holding of condemned game meat or game carcasses unless other adequate arrangements for disposal exist.
 - (h) Means of controlling access to and exit from the game packing house.

- (i) Suitably located facilities for the adequate cleaning and disinfecting of vehicles.

CF FM 23

- 102. Game packing houses where game meat is boned-out and cut up should include the following:
 - (a) Adequate and well equipped areas reserved for the use of the inspection services.
 - (b) Refrigerated room or rooms for the holding of game meat.
 - (c) Room, temperature controlled, for boning and cutting, physically separated from other rooms. Boning and cutting and primary wrapping should be separated from packing operations. However, game meat may be packed in the room where it is boned, cut up and wrapped, provided precautions acceptable to the controlling authority are taken to prevent contamination.

CF FM 24

103. Refrigeration facilities

The construction and lay-out of any chilling room, freezing room, freezer store or freezer should satisfy the requirements of this code.

CF FM 25

Sanitary Facilities and Controls

General requirements

- 104. Those operations which carry a risk of contamination of game meat and game carcasses suitable for human consumption should be sufficiently separated from other operations to avoid the risk of such contamination.

CF FM 26 (a)
- 105. Rooms, equipment and utensils provided for dressing game carcasses should be used for this purpose only and not for boning-out, cutting-up, holding or other handling of game meat.

CF FM 26 (b)
- 106. Game packing houses should be laid-out and equipped so as to ensure that game meat or game carcasses do not come into contact with floors, walls or other fixed structures, except those which are specifically designed for such contact.

CF FM 26 (c)
- 107. Game packing houses should be equipped with an overhead rail where appropriate for transporting game meat or game carcasses, so installed as to prevent contamination.

CF FM 26 (e)

Water supply

- 108. All Water used in game packing houses should be potable and an ample supply under adequate pressure should be provided, with adequate facilities for its storage and distribution and with adequate protection against contamination and pollution. However non-potable water may be used for such purposes as

refrigeration and fire control and producing steam. Non-potable water should be carried in completely separate lines, identified preferably by colour, and with no cross connection or back-siphonage with the lines carrying potable water.

CF FM 26 (f)

109. An adequate supply of hot potable water at no less than 82 C should be available at all times during working hours.

CF FM 26 (g)

Effluent and waste disposal

110. Game packing houses should have an efficient effluent and waste disposal system which should at all times be maintained in good order and repair. All effluent lines (including sewer systems) should be large enough to carry peak loads. All lines should be water-tight and have adequate traps and vents. Catch basins, traps, save-alls and sumps should at all times be kept separate and apart from any department in which game meat is prepared, handled, packed or stored. Disposal of waste should be effected in such a manner as to avoid contamination of potable water supplies. The effluent lines and the manner of waste disposal should be approved by the controlling authority.

CF FM 22 (i)

Lighting

111. Adequate natural or artificial lighting which does not alter colours should be provided throughout the game packing house. The intensity should not be less than:

540 lux (50 foot candles) at all inspection points;
220 lux (20 foot candles) in work rooms;
110 lux (10 foot candles) in other rooms.

Light bulbs and fixtures suspended over game meat or game carcasses in any step of preparation should be of the safety type or otherwise protected to prevent contamination of meat in case of breakage.

CF FM 26 (h)

Ventilation

112. Adequate ventilation should be provided to prevent excesses of heat, steam and condensation and to ensure that the air in the premises is not contaminated with odours, dust, vapour or smoke. Ventilation openings should be screened.

CF FM 26 (i)

Hand washing facilities in processing area

113. All rooms used for dressing, cutting, preparation, packing or other handling of game meat or game carcasses should be equipped with adequate facilities for washing hands, furnished with waste pipes leading to drains and conveniently located for the use of personnel during operations. The water used for the washing of hands should be warm. Taps of hand-washing facilities should be of a non-hand operable type. An adequate supply of odourless liquid soap or other cleansing agents should be provided. There should be suitable hygienic means of drying hands. Where paper towels are used, a sufficient number of dispensers

and receptacles should be provided adjacent to each washing facility.

CF FM 26 (n)

Disinfection facilities

114. All rooms used for dressing, cutting, preparing, packing or other handling of game meat or game carcasses should be equipped with adequate facilities for cleaning and disinfecting implements, which should be conveniently located for the use of personnel during operations. These facilities are for use exclusively in the cleaning and disinfection of knives, steels, cleavers, saws and other implements.

CF FM 26 (o)

115. All facilities for cleaning and disinfecting implements should be of such nature and size as to permit proper cleaning and disinfection of implements. These facilities should be constructed of corrosion-resistant materials and should be capable of being easily cleaned.

CF FM 26 (o)

116. All facilities for cleaning and disinfecting Of implements should be fitted with suitable means of supplying water in sufficient quantity at a temperature of not less than 82 C at all times game carcasses or game meat are being handled in that part of the game packing house.

CF FM 26 (o)

Personnel amenities

117. Every game packing house should be provided with amenities:
- (a) For employees of the game packing house – adequate changing room accommodation with lockers, drying room, lunch room, toilets with flushing water closets, showers and hand washing facilities which should have adequate lighting, ventilation and heating, and which do not open directly to any work areas. Hand washing facilities with hot and cold water and taps of a non-hand operable type, and suitable hygienic means of drying the hands should be provided adjacent to every toilet. Where paper towels are used, a sufficient number of dispensers with paper towels and of receptacles for used towels should be provided adjacent to each washing facility. Waste from these facilities should not join the plant effluent system prior to the final save-all.
 - (b) For inspection personnel - adequate changing room accommodation with lockers, drying room, lunch room, toilets with flushing water closets, showers and hand washing facilities. The amenities should have adequate lighting, ventilation and heating. Hand washing facilities with hot and cold water with taps of a non-hand operable type and suitable hygienic means of drying the hands should be provided adjacent to every toilet. Where paper towels are used, a sufficient number of dispensers with paper towels and receptacles for used towels should be provided adjacent to each washing facility,

CF FM 27

118. Office accommodation should be provided for the exclusive use of the inspection service. Laboratory facilities should be readily available for the purpose of

inspection and meat hygiene.

CF FM 28

Equipment and utensils

119. All equipment, implements and utensils used in game packing houses which come in contact with game meat or game carcasses should present a smooth impervious surface and be resistant to corrosion and should be made of a material which is non-toxic, does not transmit odour or taste, is smooth, free from pits, crevices, non-absorbent and capable of withstanding repeated exposure to normal cleaning and disinfection. Stationary equipment should be installed in such a manner as will permit easy access and thorough cleaning and disinfection. Such equipment should be so constructed that it may be easily cleaned.

CF FM 29

120. Equipment and utensils used for inedible or condemned materials should be so identified and should not be used for edible products.

CF FM 30

121. Equipment and utensils for dressing of game carcasses should be used for this purpose only and not for cutting-up or boning-out or further preparation of game meat.

CF FM 31

122. No containers, wooden crates, wooden boxes or cartons should be assembled in the parts of a game packing house where game carcasses are dressed or where game meat passed as fit for human consumption is cut up or boned, prepared, handled, packed or stored. No containers, equipment or utensils should be stored in any part of a game packing house where game carcasses passed for human consumption, are dressed, cut-up or boned, prepared, handled, packed, or stored, unless required for immediate use in that place.

CF FM 32

Hygienic Operating Requirements

Cleaning and disinfection

123. Amenities provided for the use of employees and the inspection service, including the meat inspection office space, should be kept clean at all times.

CF FM 33 (a)

124. All equipment, implements, tables, utensils including knives, cleavers, knife pouches, saws and containers should be cleaned at frequent intervals during the day, and immediately and thoroughly cleaned and disinfected whenever they come in contact with diseased material, infective material or become contaminated. They shall also be cleaned and disinfected at the conclusion of each working day.

CF FM 33 (b)

125. The manager should ensure that washing down, cleaning and disinfection are carried out in compliance with this code.

CF FM 33 (c)

126. Game meat or game carcasses should not be contaminated during cleaning or disinfection of rooms, equipment or utensils.

CF FM 33 (d)

127. Where any skip or trolley or any container used in a department where edible material is handled enters an area where inedible material is handled, it should be cleaned and disinfected immediately before being returned to any edible department.

CF FM 33 (e)

128. Detergents, sanitising agents and disinfectants should conform to public-health requirements and should not be allowed to come into contact with game meat or game carcasses. Any residue of these cleaning agents used for the washing of floors, walls or edible product equipment should be removed by thorough rinsing with potable water before the area or equipment is again used for handling game meat. Prior to use of the equipment any residue of sanitising agents or disinfectants should be removed by thorough rinsing with potable water.

CF FM 33 (f)

129. No cleaning preparation or material, or any paint likely to contaminate game meat should be used in any game packing house where game meat or game carcasses may be dressed, handled, packaged or stored.

CF FM 33 (g)

130. Except as required for purposes of hygiene no substance which may contaminate game meat or game carcasses should be handled or stored in any part of any game packing house in which game meat or game carcasses are handled, packed or stored. However, materials employed in the construction or maintenance of game packing houses may be used at any time when an inspector is satisfied that there would be no danger of contamination of meat.

CF FM 33 (h)

Hygiene control programme

131. It is desirable that each game packing house should in its own interest designate a single individual, whose duties are preferably divorced from production to be held responsible for the cleanliness of the game packing house and any field depots. His staff should be a permanent part of the organisation or employed by the organisation and should be well trained in the use of special cleaning tools, methods of dismantling equipment for cleaning and in the significance of contamination and the hazards involved.

A permanent cleaning and disinfection schedule should be drawn up to ensure that all parts of the game packing house and any field depots are cleaned appropriately and that critical areas, equipment and material are designated for cleaning and/or disinfection daily or more frequently if required.

CF FM 44

Pest control

132. The following practices should be observed for control of pests:

- (a) An effective and continuous programme for the control of insects, birds, rodents or other vermin should be instituted in every game packing house.
- (b) The game packing house and surrounding areas should be regularly examined for evidence of infestation with insects, birds, rodents or other vermin.
- (c) Should pests gain entrance to the game packing house approved eradication measures should be instituted. The eradication of pests should be carried out under skilled supervision and with the full knowledge of the inspector.
- (d) Only pesticides approved by the controlling authority for use in a game packing house should be used in game packing houses and care should be exercised to prevent any contamination of the game meat. Pesticides should only be employed if other precautionary methods cannot be used effectively.
- (e) Before pesticides are applied all game meat or game carcasses should be removed from the room and all equipment and utensils covered. After spraying, the equipment and utensils should be thoroughly washed prior to being used again.
- (f) Pesticides or other toxic substances should be stored in separate locked rooms or locked cabinets and dispensed or handled only by authorised and properly trained personnel. Every precaution should be taken to avoid contamination of game meat or game carcasses.

CF FM 34

Exclusion of animals

133. No animals should be allowed to enter any part of a game packing house.

CF FM 35

Personal effects and clothing

134. No part of a game packing house used for inspecting or dressing game carcasses, preparation, handling, packaging or storing of game meat should be used for deposit of personal effects or clothing.

CF FM 36 (i)

135. Protective clothing, knife pouches, belts and working implements should be deposited in a place provided for the purpose where they will not contaminate any game meat or game carcass.

CF FM 36 (j)

Personnel Hygiene and Health Requirements

Hygiene training

136. Managers of game packing houses should arrange for the adequate and continuing training of every employee concerned in the hygienic handling of game meat and game carcasses and in personal hygiene so that they understand the precautions necessary to prevent contamination. Instructions should include relevant parts of this code.

CF GP 6.1

Medical examination

137. Persons who come into contact with game meat and game carcasses in the course of their work should have a medical examination prior to their employment if the controlling authority, acting on medical advice, considers that this is necessary, either because of epidemiological considerations, of the medical history of the prospective food handler. Medical examinations of persons concerned should be carried out at other times when clinically or epidemiologically indicated.

CF GP 6.2

Communicable diseases

138. Managers should ensure that no person, while known to be or suspected to be suffering from, or to be a carrier of a disease likely to be transmitted through food, or while afflicted with infected wounds, skin infections or sores, or with diarrhoea, is permitted to work in the procurement of game meat or game carcasses, or in any area where they are handled, packed or stored, in any capacity in which there is any likelihood of such a person directly or indirectly contaminating game meat or game carcasses with pathogenic micro-organisms. Any person so affected should immediately report to the management.

CF GP 6.3

Injuries

139. Any person who has a cut or wound should not continue to handle game meat or game carcasses or surfaces with which they come into contact, until the injury is completely protected by a waterproof covering which is firmly secured, and which is conspicuous in colour. Adequate first aid facilities should be provided for this purpose.

CF GP 6.4

Washing of hands

140. Every person engaged in a game packing house or field depot should while on duty wash his hands frequently and thoroughly with a suitable hand cleaning preparation under warm running, potable water. Hands should always be washed before commencing work, immediately after using the toilet, after handling contaminated material and whenever else necessary. After handling any material which might be capable of transmitting disease, hands should be washed and disinfected immediately. Notices requiring hand-washing should be displayed. There should be adequate supervision to ensure compliance with this requirement.

CF GP 6.5

Personal cleanliness

141. Every person engaged in any place where game meat or game carcasses are handled, packed or stored should maintain a high degree of personal cleanliness while on duty and should while so engaged, consistent with the duty performed, wear suitable protective clothing including head covering and footwear, all of which articles should be cleanable unless designed to be disposed of, and

should be maintained in a clean condition consistent with the nature of the work in which the person is engaged. Aprons and similar items should not be washed on the floor.

CF GP 6.6

Personal behaviour

142. Any behaviour which could result in contamination of game meat or game carcasses such as eating, use of tobacco, chewing (e.g. gum, sticks, betel nuts, etc) or unhygienic practices such as spitting, should be prohibited in areas where game meat or game carcasses are handled packed or stored.

CF GP 6.7

Gloves

143. Gloves, if used in handling game meat or game carcasses, should be maintained in a sound, clean and sanitary condition. Gloves should be made of impermeable material, except where their usage would be inappropriate or incompatible with the work involved. The wearing of gloves does not exempt the operator from having thoroughly washed hands.

CF GP 6.8

Visitors

144. Precautions should be taken to prevent visitors from contaminating game meat or game carcasses. These may include the use of protective clothing. Visitors should observe the provisions recommended in paragraphs 135, 139, 140 and 143.

CF GP 6.9

Supervision

145. Responsibility for ensuring compliance by all personnel with all requirements of paragraphs 137 to 145 inclusive should be specifically allocated to competent supervisory personnel.

CF GP 6.10

Construction, Equipment, and Operation of Field Depot

Buildings and facilities

146. Field depots should be used only for the holding of game carcasses and should be of a standard of construction and be equipped in a manner approved by the controlling authority. They should:
- (a) be constructed in a manner and of materials which will protect game carcasses from contamination and deterioration and which will permit the depot to be kept clean easily.
 - (b) be maintained in a clean and sanitary condition, and free of insect and animal pests, or other sources of contamination of game carcasses.
 - (c) be provided with an adequate supply of potable water.
 - (d) be provided with adequate means of disposing of waste.
 - (e) be provided with means of cleaning the depot and all equipment in or used in conjunction with the field depot.

- (f) where necessary incorporate accommodation for staff, including toilet facilities.
 - (g) where necessary, be provided with refrigeration.
 - (h) where necessary, be provided with means of cleaning transport for conveyance of game carcasses to a game packing house.
147. The standard of construction, of the facilities and of the equipment in field depots should comply with the provisions of this code.

Handling procedures

148. Game carcasses in a field depot should be stored in a hanging position, under conditions which will ensure that adequate cooling occurs and is maintained, and cross contamination between carcasses is avoided.
149. Where game carcasses have been held in a field depot in a chilled condition they should be transported to a game packing house in a chilled condition in refrigerated transport. They should be transported in a hanging position.

Inspection

150. Field depots should be inspected at frequent intervals by an inspector.