

Guidelines for Processing Uninspected Game Carcasses



These guidelines provide information to provincial abattoirs and meat processing plants about handling the carcass of an uninspected game animal. A game animal means a wild animal, including a bird, but does not include an animal produced or kept on a farm for the purposes of human consumption.

Background

Hunters have the option to take game carcasses to provincially-permitted abattoirs or meat processing establishments. The meat is packaged and returned to the hunter for personal use only. **The sale of uninspected game meat to the public is not allowed.**

The most significant benefit of allowing uninspected game carcasses for personal use into provincial abattoirs and meat processing plants is the availability of equipment, tools and skills for proper sanitary handling of carcasses.

Procedure

- Hygienically dress the carcass of an uninspected game animal after all inspected carcasses have been handled for the day, or else on designated days when no inspected carcasses are being handled, to prevent cross-contamination.
- Hygienically process all uninspected game meat after all inspected meat has been processed for the day, or on designated days when no inspected meat is processed, to prevent cross-contamination.
- Store all the inspected carcasses/meat/products separate from the uninspected game meat to prevent cross-contamination. Uninspected game meat may be stored in the same area (cooler or freezer) as inspected meat by distancing them with an open space of at least 60 cm, or separating them with a heavy grade, full-strength plastic curtain suspended from the ceiling.
- When moving products, be careful to prevent contact between uninspected game and inspected meat.
- Thoroughly wash, rinse and sanitize all equipment, tables, utensils, shelving, clean-up sinks and other tools that may have come in contact with the uninspected game carcass/meat during handling/processing.
- Label the uninspected game carcass/meat/product, indicating animal species and the name of the owner.
- Return directly to the owner, from whom it was received.

For more information, email [Food Safety and Inspection Branch](#).