

# **CRITERIA FOR SERVING WILD GAME MEAT**

Yukon Environmental Health Services recognizes the cultural and nutritional benefits of consuming wild game meat. Wild game meat is a type of uninspected meat and therefore requires special permission to be used in institutional settings including schools, hospitals and long-term care facilities as well as at public special events. To promote the safe consumption of these foods, this guideline has been developed to inform and guide you as to where wild game meat can be served, what permission you need to do so, and how the meat is to be handled and prepared.

## **WHEN AND WHERE CAN WILD GAME MEAT BE SERVED?**

### **Events where wild game meat can be sold for profit**

Wild game meat can only be sold and served at special events if the operator can meet the following requirements:

1. The operator must obtain a permit to sell wild game meat (Wildlife Permit) from Conservation Officer Services (Department of Environment).
2. To qualify for this permit, the operator must be a registered society, non-profit or charitable organization, or similar association.
3. The wild game meat must be donated to the event organizers.
4. The operator must obtain a Permit to Operate a temporary food premises from Environmental Health Services.

Examples of temporary food premises where wild game meat can be sold and served are:

- Wild game banquet hosted by a registered society.
- Fundraising dinner for a charitable organization.

OR

### **Events and facilities where wild game meat can be served, but not sold**

Wild game meat can be served, but not sold at a temporary food premises and at an institution if the operator can meet the following requirements:

1. The operator must obtain written permission from Conservation Officer Services for the proposed use of wild game meat.
2. To qualify for this permission, the wild game meat must be donated to and cannot be sold at a temporary food premises or institution.
3. The operator must obtain a Permit to Operate a temporary food premises or Permit to Operate a food premises from Environmental Health Services.

Examples of temporary food premises and institutions where uninspected meat can be served are:

- Community feast
- A school as part of an outdoor activities course
- A hospital or care facility that operates a traditional food program for its residents

## Serving Wild Game Meat Application Form A

To accurately complete this form you must collect information from the individual who harvested and cared for the wild game meat in the field (hunter) as well as the person who processed, packaged and preserved the meat (butcher). The forms used to collect this information (Form B and Form C, respectively) must be completed by the relevant parties and submitted with this application. Incomplete applications will not be accepted.

In addition to completing this form you must read, understand and agree to follow the important food handling procedures outlined below. Following the requirements outlined below will reduce the risks associated with serving uninspected wild game meat.

It is important that you allow sufficient time before your event or activity so that all the required permits and/or permissions can be obtained. Any missing information may lead to delays in issuing a Permit to Operate.

### Applicant Information

Name: \_\_\_\_\_  
 Phone: \_\_\_\_\_

Date: \_\_\_\_\_  
 E-mail: \_\_\_\_\_

### Event Information

Event: \_\_\_\_\_  
 Location: \_\_\_\_\_

Date(s): \_\_\_\_\_

### WILD GAME MEAT – PREPARATION / SERVICE

From the time you receive the wild game meat to the time you serve it, proper food handling practices must be followed.

1. Is a separate refrigerated storage space available for the wild game meat? .....  Yes.....  No  
 If yes, describe: \_\_\_\_\_
2. Is a separate preparation area available for wild game meat? .....  Yes.....  No  
 If yes, describe: \_\_\_\_\_  
 \_\_\_\_\_
3. Will any other food preparation be taking place in the premises at the same time as the wild game meat is being prepared? .....  Yes.....  No  
 If yes, describe: \_\_\_\_\_  
 \_\_\_\_\_

**Please note: As the event organizer you are responsible for ensuring that the following food handling practices are followed. Signature required below.**

1. The donated wild game meat is labelled with the following information:
  - the words “Wild Game Meat”;
  - the type of meat (e.g., moose, caribou);
  - the cut of the meat;
  - the date it was packaged; and
  - the date it was received.
2. The donated wild game meat is inspected upon receipt and not used for this event if any of the following conditions are present:
  - the temperature of the meat is over 4°C;
  - the meat has a foul odour;
  - the meat is discoloured (e.g., turning green) or freezer burned;
  - cysts are present in the meat.
3. After receipt, the following storage times must not have been exceeded:
  - whole cuts of meat:
    - 2 to 4 days in a refrigerator at 4°C or less; or
    - 10 to 12 months in a freezer at -18°C or less.
  - ground meat:
    - 1 to 2 days in the refrigerator at 4°C or less; or
    - 2 to 3 months in a freezer at -18°C or less.
4. Food preparation is done in a kitchen that is designed to reduce risk of environmental hazards, and by a person who is knowledgeable in food safety practices, including how to properly thaw, cook, cool, and reheat foods. The event must be held in a facility that is acceptable to Environmental Health Services.
5. Surfaces, cutting boards, knives and other utensils are washed and sanitized after being used to prepare wild game meat, and before they are used for any other food preparation.
6. The wild game meat is thoroughly cooked to an internal temperature of 74°C (a probe thermometer must be available to confirm these temperatures).
7. Ground meat is not served in the form of patties. Uninspected meat that is cubed for stewing or soups is a better choice, as it involves less handling and processing and the cooking process will likely ensure required temperatures are met.
8. Any leftovers must either be discarded or taken home by event organizers. Prepared food is not to be re-used at another public event or donated.
9. All persons consuming food must be advised that uninspected wild game meat is being served. Acceptable methods for notification include posting a public notice at the service table or event entrance and identifying this on the admission ticket.

I declare that all information provided in this application is accurate and I will ensure that the necessary actions are taken to fulfill the obligations outlined in this document.

\_\_\_\_\_  
Name (print)

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

The personal information contained in this form is being collected for the purpose of wild game meat being served in institutional settings and/or at public special events, as authorized by the *Public Health Act—Eating and Drinking Places Regulations* (O.C. 1961/001) sections 22(a) and (d) with Environment Health Services. Questions may be directed to Environmental Health Services at 867-667-8391.

# Serving Wild Game Meat Application Form B

**Hunter Information**

Name: \_\_\_\_\_  
 Phone: \_\_\_\_\_

Date: \_\_\_\_\_  
 E-mail: \_\_\_\_\_

**Event Information**

Event: \_\_\_\_\_  
 Location: \_\_\_\_\_

Date(s): \_\_\_\_\_

**WILD GAME MEAT — HARVEST**

To reduce the risk of food-borne illness, hunters need to field dress, transport and handle wild game meat properly, being careful to prevent contamination and temperature abuse of the meat.

*Note: a separate form is to be filled out for every source of wild game meat*

1. Name of hunter: \_\_\_\_\_
2. Hunting license number or name of First Nation: \_\_\_\_\_
3. Type of wild game meat being donated (species/cut): \_\_\_\_\_
4. Date animal was killed: \_\_\_\_\_ (yyyy/mm/dd)
5. Date animal was butchered: \_\_\_\_\_ (yyyy/mm/dd)
6. Were there cysts in the meat or other signs of infection in or on the animal?..... Yes..... No  
 If yes, describe: \_\_\_\_\_
7. Describe the conditions between the date the animal was killed and when its meat was butchered:
  - How was the meat transported? \_\_\_\_\_
  - Where was the meat hung? \_\_\_\_\_
  - What were the temperatures at the various stages? \_\_\_\_\_
  - How was the meat cleaned? \_\_\_\_\_
  - Did any of the meat spoil while being transported or hung? ..... Yes..... No  
 If yes, describe: \_\_\_\_\_

I declare that all information provided in this application is accurate.

\_\_\_\_\_  
 Name (print)

\_\_\_\_\_  
 Signature

\_\_\_\_\_  
 Date

The personal information contained in this form is being collected for the purpose of wild game meat being served in institutional settings and/or at public special events, as authorized by the *Public Health Act—Eating and Drinking Places Regulations* (O.C. 1961/001) sections 22(a) and (d) with Environment Health Services. Questions may be directed to Environmental Health Services at 867-667-8391.

