

Selling & Supplying Venison

SUMMARY SHEET



	OWN CONSUMPTION	SELLING LOCALLY - IN SKIN	SELLING LOCALLY - PROCESSED	SUPPLYING AN AGHE
Competent Authority	None	Local Authority	Local Authority	Local Authority & Food Standards Agency
Applicable Food Hygiene Regulations	Exempt	Exempt	Yes - 852/2004	Yes - 852/2004 and 853/2004
Trained Person' Status (a.k.a. 'Trained Hunter)	Not Required	Not Required	Not Required	Yes - Required
Food Business Registration With Local Authority	Not Required	Possible - check	Yes - Required	Yes - Required
HACCP Plan	Not Required	Obligation to supply safe food	Yes - Required	Yes - Required
Official Record Keeping & Traceability	Not Required	Yes - Required	Yes - Required	Yes - Required

OWN CONSUMPTION: Wild game is kept either for your private domestic consumption or restricted to supply only to family and friends for their private domestic consumption. Family and friends you supply wild game to must not provide the wild game to anyone else.

SELLING LOCALLY - IN SKIN: Can supply small quantities of wild game (primary product). Supply directly to the final consumer or to a local establishment that supplies directly to the final consumer. **Supply locally (neighbouring LA or 30 miles from the boundary of your LA).**

SELLING LOCALLY - PROCESSED: Can supply small quantities of wild game meat. Supply directly to the final consumer or to a local establishment that supplies directly to the final consumer. **Supply locally (neighbouring LA or 30 miles from the boundary of your LA).**

SUPPLYING AN AGHE (Approved Game Handling Establishment): Supply of wild game to AGHE's has no restrictions. However, AGHEs are obliged to have every carcass inspected by a qualified Vet, repeat checking of a carcass can only make the food safer.

TRAINED PERSON' STATUS (a.k.a. TRAINED 'HUNTER'): This is a person who has undertaken appropriate training to be able to carry out an initial examination of the wild game in the field, to identify any characteristics that may indicate that the meat presents a health risk. To achieve this status and meet the Food Hygiene Regulations 2004, in most instances individuals must undertake the DSC2 after completion of DSC1.