

Department of Agriculture

National Directorate Veterinary Services

Notice No. VPN/08/2007-01

To: STATE VETERINARY OFFICERS

SUBJECT: Standard for the registration of hunters for harvesting wild game intended for export of game meat

DEFINITIONS

- PART I** Registration of hunters for the harvesting of wild game for export
- PART II** Listing of approved hunters
- PART III** Requirements for harvesting of wild game for export
- PART IV** Other Veterinary Procedural Notices applicable for the export of game meat.
- ANNEX A** Application for registration of a hunter for the harvesting of wild game for export
- ANNEX B** Registration certificate for hunter harvesting wild game for export
- ANNEX C** Checklist For Harvesting Inspection
- ANNEX D** Inspection file of hunting team

THIS VPN/08/2007-01 REPLACES THE VPN/08/2006-07


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Dr. Mpho Maja
Director: Veterinary Services

2008-04-09
.....
Date

PART I: REGISTRATION OF HUNTERS FOR THE HARVESTING OF WILD GAME INTENDED FOR EXPORT OF GAME MEAT

1. The applicant must apply in writing to the Provincial Veterinary Authority (using Annex A), if he wishes to register as a hunter for harvesting wild game animals intended for export of game meat. Registration in one province will qualify for registration in all other provinces. Copies of this registration must be kept at the Provincial Veterinary Authority offices (Provincial Director) and at the South African Ostrich Business Chamber, who will maintain a list of registration. This list must be available for reference purposes at the Provincial Veterinary Authority offices or/and at the South African Ostrich Business Chamber. An updated list of registered hunters must be forwarded together with the list of registered farms (VPN/05) to the Director: Veterinary Services, National Department of Agriculture on a regular basis.
2. Application forms as well as copies of the requirements set for harvesting of wild game intended for export of game meat (VPN/08) is obtainable at the Provincial State Veterinarian (PSV) offices.
3. The applications must be submitted at least 21 days prior to intended harvest.
4. The leader of the hunting team must avail himself of his personnel's competencies in hunting and slaughter techniques and the procedures applicable in the provinces.
5. Prospective hunters must avail themselves of the details contained within the VPN/08. A copy of this VPN must be with the field team at all times.
6. The leader of the hunting team must also avail himself of the fact that one of his personnel, if it is not himself, should be qualified to the satisfaction of the Official Veterinarian to do the necessary post mortem inspection of the game hunted in the field and must be in the possession of a certificate issued by an approved institution, a copy of which should be submitted together with the application to register as hunter. In provinces where only official meat inspection is allowed, this proviso will fall away and the game harvesting coordinator in the province must be contacted at least 2 weeks in advance to arrange for the meat inspection on site.
7. Inspection of equipment must take place at the State Veterinarian (SV) office or at point of harvest by a PSV.
8. Hunting may not commence without a valid registration certificate.
9. All hunters must be registered, not only the team leader. Hunters must be registered annually.
10. A hunter, complying with the requirements described in Part III of this document, will be issued with a registration certificate containing a registration number.
11. The registration number must be made up as follows:
Example:

H	U	0	8	0	0	0	0	0	1
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Province number*	08	Western Cape
State Veterinary Area number	000	
Hunter number	001	1 st hunter registered in that district

Province numbers*:

Mpumalanga	01	KwaZulu-Natal	06
Gauteng	02	Eastern Cape Province	07
Northern Province	03	Western Cape Province	08
North West Province	04	Northern Cape Province	09
Free State	05		

12. The Provincial Veterinary Authority must keep record of all documents relating to the registration of hunters. An updated list must be sent to all Provinces regularly or each establishment must request copies of registration regularly to establish authenticity.

PART II: LISTING OF REGISTERED HUNTERS AND GAME MEAT EXAMINERS / GAME MEAT INSPECTORS

1. All registered hunters will be listed in an official "List of Registered Hunters" that must be compiled and continuously up-dated by the Provincial Veterinary Authority.
2. The list must contain the following information for each approved hunter:
 - a. Name of hunter
 - b. ID number of hunter
 - c. Postal address
 - d. Telephone number
 - e. Fax number
 - f. E-Mail address
 - g. Registration number allocated.
3. All registered Game Meat Examiners/Inspectors will be listed in an official "List of Registered Game Meat Examiners/Inspectors" that must be compiled and continuously up-dated by the Provincial Veterinary Authority and forwarded to the Veterinary Administration (DoA)
4. The list of registered Game Meat Examiners (GME) / Game Meat Inspectors (GMI) must contain the following information for each approved Game Meat Examiner/ Inspector:
 - a. Name of the Game Meat Examiner/ Inspector.
 - b. ID number of the GME?GMI
 - c. Postal address
 - d. Telephone number
 - e. Fax number
 - f. Email address
 - g. Institution that provided the GME course and issued a certificate/ Institute that provided the National Diploma course.
 - h. Qualification obtained.
 - i. Number of GME certificate/National Diploma obtained.

PART III: REQUIREMENTS FOR HARVESTING OF WILD GAME

1. MINIMUM REQUIREMENTS FOR HARVESTING, CHILLING (MOBILE COLLECTION CENTRES) VEHICLES AND DEPOTS:

1.1 Requirements for the vehicles used to transport harvested game

Vehicles used to transport harvested game carcasses from the point of kill to a game depot, game abattoir or establishment must be constructed according to the category of game handled:

- (1) Vehicles used for harvesting Category C or small game must –
 - (a) have a hanging frame to bleed carcasses in a hanging position and must be –
 - (i) corrosion resistant and free from holes and cracks;
 - (ii) durable, non-toxic, smooth surfaced and impervious;
 - (iii) resistant to impact;
 - (iv) easily cleanable.
 - (b) must be equipped with facilities (manufactured according to 1, (1)(a) (i-iv) above) for the cleaning and sterilising of bleeding knives with water at 82°C or chemical sterilization (chemical must be SABS food grade approved and be able to prove this to the satisfaction of the Veterinary Authority); The chemical sterilization must be used according to specifications.
 - (c) have a hand wash facility, (manufactured according to 1, (1), (a), (i-iv) above) with potable running water and soap, for the workers bleeding the harvested game;
 - (d) keep no equipment or loose objects, other than is required for the harvesting and bleeding of game, on the processing area of the vehicle.
 - (e) Have artificial light where game is bled at night with a minimum light intensity of 220 Lux.
- (2) Vehicles used for harvesting Category B or medium game must –
 - (a) comply with the requirements (a),(b),(c),(d) and (e) as for category C game;
 - (b) or have a hoist and a ramp manufactured according to 1,(1)(a) (i-iv) above at 20° to 30° slope, for hanging and bleeding of the animals.
- (3) Vehicles used for harvesting Category A or large game will be determined by the species harvested and a protocol approved by the Veterinary Authority will be required to ensure an approved method of killing and handling procedures for each species.

1.2 Depots

Depots must comply with the following:

- (1) Must in the case of both category B and C animals have a hanging frame high enough to prevent the head or neck of the carcass coming in contact with the ground.

- (2) A separate approved facility must be provided off the ground for the inspection of the rough offal.
- (3) Adequate hooks must be provided for the inspection of heads and feet if removed as well as for red offal. In category B animals, the plucks must be hung separately for inspection. In category C animals, game plucks may be left hanging partly eviscerated attached to the neck area for inspection, provided that it does not come in contact with the ground.
- (4) A system must be in place to prevent the accumulation of blood and waste products, dust or mud on the ground below the frame, and the adjacent and direct area around the slaughter area.
- (5) The hunter is responsible for the control of visitors and personnel to prevent intermingling of visitors and slaughterers. Visitors should be limited to a minimum at all times.
- (6) Sufficient closable containers that comply with regulatory requirements (refer to either the Draft Game Meat or Red Meat Regulations) must be provided to accommodate –
 - (a) red offal. Refer to paragraph 4.4
 - (b) rough offal;
 - (c) inedible material (can be the same as b);
 - (d) condemned material.
- (7) Provide potable water and facilities for –
 - (a) sterilizing knives and equipment at 82 °C or any other means of sterilisation approved by the Veterinary Authority;
 - (b) Washing of hands and equipment with hot running water at 40 °C or with an acceptable SABS Food Grade approved disinfectant added.
- (8) Bactericidal SABS approved food grade liquid soap must be provided.
- (9) Artificial light must be provided where game is slaughtered at night –
 - (a) with a minimum light intensity of 220 Lux for dressing and
 - (b) 540 Lux at the inspection point.
- (10) Mobile chilling facilities must be present at the depot which bring the temperature below +7⁰ C within 24 hours and are equipped with thermographs to record the process.
- (11) Hand drying facilities – disposable paper towels must be used.

- (12) A time separation of clean and dirty functions and workers.
Dirty functions will include the following :
- Transfer carcass from cropping truck to hanging frame at depot
 - Remove head, feet, udder and genitals from the carcass
 - Make the mid-ventral cut from pubis to sternum and/or throat
 - Transfer of carcass from hanging frame to chiller truck after meat inspection.
 - Move containers with inedible material (intestines, heads, feet, condemned material)

Clean functions will include the following:

- Open the abdomen
 - Remove the rough offal
 - Open thorax if applicable
 - Remove red offal
- (13) Care must be taken not to cut into any hollow organs inside the carcass, in accordance with the Meat Safety Act (40 of 2000)
- (14) No chemical substances may be applied to meat, unless it has SABS approval, and has been approved in terms of Act 54 of 1972 and written consent has been granted by the Veterinary Authority.

1.3 Hygiene Management System (HMS)

All harvesting teams must have a hygiene management system in place addressing the following points, and must be implemented by the leader of the hunting team:

- (a) A HMS for ante-mortem inspection, including control measures to –
- (i) Train hunters in the team to ensure that animals with obvious abnormalities be identified during the harvesting so that these are excluded from the harvesting of game meat.
 - (ii) Identify animals with diseases and conditions so as to exclude them from harvesting.
- (b) A HMS for slaughter and dressing, including –
- (i) Control measures to ensure no contamination of meat and edible Products.
 - (ii) Slaughter and dressing procedures, which must limit any contamination.
 - (iii) Training of all workers in correct slaughter techniques.
 - (iv) A programme for the daily checking of carcasses for soiling and contamination.
- (c) A HMS for personal hygiene of workers.
- (i) A general code of conduct. (Refer to Annex C of VPN/08 and Annex C of VPN/09 for guidelines)

- (ii) A training programme.
- (iii) Records of surveillance and supervision.
- (d) A HMS for medical fitness of workers. (checklist)
- (e) A HMS for the temperature of water in sterilizers and maintenance of sterilizers. (checklist) where chemical sterilisation is used, the HMS must be adopted accordingly.
- (f) A HMS for the availability of liquid soap and soap dispensers, toilet paper, and disposable towels. (checklist)
- (g) A HMS for sanitation and continuous cleaning. (checklist)
- (h) A HMS for availability and safety of water. (checklist)
- (i) A HMS for waste disposal, including condemned material. (checklist)
- (j) A HMS for continuous temperature control of the chiller vehicle. (checklist) This HMS must be extended to include temperatures of carcasses as well e.g. $< 7^{\circ}\text{C}$ after 24 hours.

A vehicle used for the transport of meat must comply with the requirements set in the Requirements for Food under the Health Act (Act 63 of 1977) and the Feedstuffs, Cosmetics and Disinfectants Act (Act 54 of 1972).

2. REQUIREMENTS FOR HARVESTING OF WILD GAME ANIMALS

2.1 Shooting, bleeding and transport to the wild game depot in the field

2.1.1 Shooting

- a. The harvesting of game for commercial purposes may only be done by a registered hunter.
- b. Game harvested by shooting must be done so that-
 - i. it is reliably expected to cause immediate death; and is in accordance with animal welfare
 - ii. only head shots and neck shots are used and game killed with thoracic shots are subject to veterinary approval. Abdominal shots must be condemned for export and cannot be transported together with approved carcasses to establishments.

2.1.2 Bleeding

- a. Game intended for export purposes must be bled within 10 minutes of being shot.
- b. Bleeding is done by means of severing the jugular vein and carotid artery on either side of the neck (throat slitting).
- c. The different categories must be bled in the following ways-
 - (1) Category C or small animals: hanging position;

- (2) Category B / Zebra or medium animals: on a ramp at 20 - 30°, or in a hanging (elevated) position.
 - (3) Category A or large animals: in a lying position.
- d. The bleeding knife used must be cleaned and sterilised as follows:
- (1) Water at 82°C or a chemical method of sterilization, approved by the Veterinary Authority, may be used.
 - (2) A two knife system must be used to ensure the effective sterilization of the knife not in use.
 - (3) A multi-knife system with sterilization of knives when the knives are returned to the depot.

2.1.3 Transport of Harvested Game

- a. Game must be transported to a game depot within **two (2)** hours after being bled. If bloating occurs, the carcass must be brought to the depot sooner. The evisceration can also be done in the field as described in paragraph 3.2.1 below.
- b. Care must be taken not to contaminate the neck slit area when transporting the carcass to the game depot or abattoir.

2.1.4 Time of the Year for Harvesting

No specific time of the year given for harvesting. All harvesting must take place with the approval of the Provincial Veterinary Official.: During the hot summer months special attention will be given to the prompt refrigeration of the game carcasses, which must not exceed 4hrs between evisceration and chilling.

3. PROCEDURES AT THE DEPOT

All preliminary inspection for Foot and Mouth Disease and meat inspection must be carried out by trained inspectors and examiners as per schedule 1 of VPN/10.

3.1 Removal of Heads and Feet

- 3.1.1 Heads and feet may be removed at the game depot, if required, provided a comprehensive post mortem meat inspection is done.
- 3.1.2 If the heads and feet are to be sold as edible rough offal, they must be stored in containers away from the floor.
- 3.1.3 Horns may be removed with part of the cranium and stored separately.

3.2 Evisceration

- 3.2.1 Game should be eviscerated in a hanging position at the central depot. If bloating occurs evisceration must be done as an emergency, within an $\frac{1}{2}$ hour of being bled, by the hunter in the field. This refers to removal of the green offal only.
- 3.2.2 Carcasses must be transferred from the harvesting vehicle to a clean slaughter frame in such a manner as to avoid contamination or soiling.(Refer to Part III, point 1.1)

- 3.2.3 Opening incision lines on a hide or skin must be made with a clean sterile knife from the inside to the outside only (spear cuts).
- 3.2.4 Remove the lactating udders, scrotum and testicles with the skin on, leaving the *Lnn inguinalis superficialis* on either side intact on the carcass. Lactating udders are regarded as condemned.
- 3.2.5 Reproductive organs and any organ not utilized commercially must be handled as condemned material and placed in appropriate containers.
- 3.2.6 During evisceration of a carcass, contact of the exposed meat with platforms, slaughter frames, ground or floor, outer surface of the skin or hide and soiled equipment must be avoided at all times.
- 3.2.7 No partially dressed carcass may be washed – accidental soiling/contamination must be cut off.
- 3.2.8 During evisceration it must be ensured that both carcasses of origin and their corresponding organs are identifiable for meat inspection purposes at the depot and abattoir. The red offal must be sent to the establishment in separate containers or bags for further meat inspection purposes at the establishment, and must preferably be hung together with the carcass. These must be suitably identified and must correlate with the carcass. This is necessary for final certification purposes at the establishment. Where official meat inspection is done at the depot in the field, the red offal may be harvested (on condition that there is separation and removal of the oesophagus) and transported in separate containers and sold as edible offal.
- 3.2.9 No cutting into hollow organs is permitted inside the carcass or during evisceration (e.g. Rectum, small intestines, oesophagus, bladder, uterus)

3.3 Flying insects

If many flies or bow-flies are attracted to the collection centre and causes a risk of contamination, cropping must be discontinued.

4. TRANSPORT OF PARTIALLY DRESSED GAME CARCASSES (PDGC'S)

- 4.1 Partially dressed game carcasses that have undergone the preliminary post mortem inspection must be transported **and offloaded at** the final export establishment within **5** days, from the killing of the first animal, provided it has been chilled as prescribed and this can be verified by continuous thermographic recording.
- 4.2 **Loading:** Partially dressed game carcasses and red offal must be loaded into chiller-vehicles within 12 hours of being killed, (in the case of the ambient temperature being more than **12 °C**, the carcasses must be chilled within 4 hours of being killed.).

Chilling: In cases where partially dressed game carcasses and associated red offal need to be held in a chiller truck, the chiller unit must have the potential to chill the carcass to a temperature of +7°C or less within **24 hours** of having been harvested. Thereafter the temperature of the carcasses must be maintained between -1°C and 7°C until offloading.

After 24 hours deep-bone temperature must be recorded by the official game meat inspector on the farm and must not exceed +7 °C. Not less than 5% of animals harvested must be tested, by measurement of the deep bone temperature.

Carcasses can be transported together with previously chilled carcasses provided that they have been hanged to cool and dry at ambient temperatures before loading.

- 4.3 Vehicles transporting partially dressed game carcasses and red offal must comply with regulations pertaining to vehicles transporting meat.
- 4.4 When red offal is transported with carcasses, to the export establishment, refer to paragraph 3.2.8 for guidance.
- 4.5 Carcasses must be hung away from the floor and from each other in such a way as to ensure optimal airflow within the chiller space.
- 4.6 The carcasses of any other slaughtered animal may not be transported with partially dressed game carcasses.
- 4.7 No live animal may be transported with a game carcass.
- 4.8 If the relevant documentation does not accompany the consignment of partially dressed game carcasses, the consignment will not qualify for export. This refers to VPN/09 as well – see summary under Point 9.
- 4.9 Continuous thermo-control recording must be done from loading to arrival and unloading at the game export establishment. The recording must provide for accurate actual time/temperature analysis, covering all phases of cropping and transport.

5. MEAT INSPECTION AT POINT OF HARVEST

Refer to standard for the ante and post mortem meat inspections and hygiene control at point of harvest. (VPN/09 Annex A)

6. ADDITIONAL REQUIREMENTS

- 6.1 Wild game animals must be harvested in accordance with other relevant legislation for the welfare of animals and nature conservation.
- 6.2 Foetuses and unborn animals must be killed humanely and not processed
- 6.3 The hunter must ensure that the wild game to be harvested were not treated with veterinary medicinal drugs before harvesting or that all withdrawal periods for such veterinary medicines were adhered to.
- 6.4 The hunter must have the following documents available at all times:
 - a. Registration certificate (Annex B), for all hunters on the team.
 - b. Copy of application for registration. (Annex A)
 - c. Health certificate. (Food handling)
 - d. Inspection file of hunting team. (Annex C- VPN/08) with copies of all previous inspection reports by the Veterinary Authority. (Checklist for harvesting inspection Annex C- VPN/09)

- e. Copy of notification of cropping to the PVS of the area
- f. Assistants should be listed and copies of the ID documents should be available together with health certificates
- g. A copy of the certificate acquired by the hunter (Game Meat Examiner or Game Meat Inspector) to do post mortem inspections.

7. FLOW OF INFORMATION

- 7.1 All hunters must provide a harvesting program to the Provincial State Veterinarian (PSV) office at least 5 working days before any hunt can take place, to arrange for *ad hoc* inspections. Exceptions may be made in specific cases, at the discretion of the Provincial State Veterinarian, for ad hoc culling.
- 7.2 The program must contain the following information:
 - a. Date and time of the intended harvest (s)
 - b. Name and contact details of Team Leader
 - c. Name and registration number of Farm (s)
 - d. Game meat examiner's name / Game Meat Inspectors name.
 - e. Name of receiving abattoir with contact details
- 7.3 Notice of cancellation of the harvest must be given to the regional SV office at least 12 hours prior to harvest.
- 7.4 No harvesting may take place if it rains.
- 7.5 The SV will send the Health Attestation(s) (Annex A of VPN09) with the consignment PDGC's to the Official State Veterinarian (OSV) at the abattoir.
- 7.6 If no harvesting program is submitted, no Health Attestation(s) will be issued or forwarded. No export certification will be issued without the health attestation.
- 7.7 If any acts of non-compliance are reported by the Provincial State Official at point of harvest during inspections, the PSV in control of the area where the harvest takes place must be informed immediately. The Health Attestation will only be sent with compliant consignments.
- 7.8 The Certificates of Origin (VPN/09, Annex B) must be completed and signed by the GMI or GME and be forwarded to the OSV at the abattoir.
- 7.9 Uniquely numbered official seals must be available for sealing of chiller trucks, prior to transporting PDGC's to the game establishment.
- 7.10 Seal numbers must be noted on the Certificate of Origin (VPN/09, Annex B) at every point of harvest.

8. Summary of documents required at point of harvest

- 8.1 Copy of Harvesting program given to PSV
- 8.2 Registration Certificate of farm

- 8.3 Registration certificate(s) of hunter(s).
- 8.4 Health Certificate(s) of hunter(s) as well as of assistants – including copies of ID documents
- 8.5 Checklist for harvesting inspection (Annex C of VPN/08 and Annex C of VPN/09), which has been completed by the GMI/ GME.
- 8.6 Certificate of Origin (Annex B, VPN/09)
- 8.7 Proof of qualification of the GME
- 8.8 Copy of VPN/08 and other relevant VPN's available at all times
- 8.9 Health Attestation for the farm (Annex A, VPN/09) from the SV.
- 8.10 Official Meat Inspection Authorisation of the GMI/GME.

9. Summary of documents to accompany the truck to establishment.

(The original documents must accompany the truck)

- 9.1 Health attestation form, if not sent in advance to the establishment (Annex A, VPN/09), for each farm, from which PDDGC's are loaded to the establishment in the specific truck, has to accompany the PDGC's to the establishment.
- 9.2 Certificate of origin of partially dressed carcasses (Annex B, VPN/09). Here also the original certificates must accompany the PDGC's loaded into the truck.
- 9.3 Checklist for harvesting for harvesting inspection (Annex C of VPN/08 and Annex C of VPN/09). This is completed for each batch by the GMI/GME for each hunt in the field and must accompany the truck to the establishment.
- 9.4 Thermograph printout. This thermograph printout must start at time of loading of PDGC's into the chiller vehicle and extend through the time of transfer to another chiller vehicle or to the time of off loading at the establishment. Where the mobile chiller is not the chiller to transport the PDGC's to the establishment, the thermograph printout of the first mobile chiller must accompany the PDGC's to the establishment.

PART IV: OTHER VETERINARY PROCEDURAL NOTICES APPLICABLE TO THE EXPORT OF GAME MEAT

1. VPN/05 Standard for the registration and maintenance of re-registration of game farm for export.
2. VPN/9 Standard for the Ante and post-mortem meat inspection and hygiene control at point of harvest.
3. VPN/10 Standard for post-mortem meat inspection and hygiene control at game establishments.
4. VPN/15 Standard for the microbiological monitoring of meat.
5. VPN/16 Standard for the microbiological monitoring of water.
6. VPN/17 Principles of certification.
7. VPN/18 Law Enforcement at Export Establishments.
8. VPN/19 Standard relating to the National Residue monitoring Programme

ANNEX A

(Logo of Veterinary Authority)

(VPN/08)

APPLICATION FOR REGISTRATION OF A CROPPING TEAM FOR HARVESTING WILD GAME FOR EXPORT

A: PARTICULARS OF HUNTER (Team Leader) Also refer and complete paragraph E below.

Name of hunter:			
I.D. Number:			
Hunters licence no.:			
Postal address:			
Telephone:			
Fax:			
Cell number:			
E-Mail:			
Health certificate	Yes		No

B: PARTICULARS OF ASSISTANTS

Name	ID number	Health Certificate	
		Yes	No

C PARTICULARS OF GAME MEAT EXAMINERS (GME)

Name:
ID number:
Number of GME certificate obtained:
Date GME certificate obtained:
Institution from which the GME certificate was obtained:

D PARTICULARS OF GAME MEAT INSPECTORS (GMI)

Name:
ID number:
Certificate acquired:
Date certificate issued:
Institution from which certificate was acquired:

E: Particulars of Shooters, that will cull on behalf of the hunter.

Name	ID Number	Health certificate	
		Yes	No

F: List of hunting vehicles to be used by hunting team.

Make of Vehicle	Vehicle Registration Number	Inspection for approval		Date of Inspection
		Yes	No	

G: DECLARATION OF HUNTER

I, _____ (full name of hunter) hereby:

- i. declare that all the information provided is true and accurate and that no relevant information was withheld.
- ii. Undertake to comply with the requirement set in:
 - a. The Meat Safety Act 2000 (Act 40 of 2000) and the Draft Game Meat Regulations as well as in the standard set in VPN/08.
 - b. Any relevant legislation regarding hunting of wild game animals.
 - c. Any requirements set by the Veterinary Authority.
- iii. I understand that if these requirements are not met my registration may be suspended or withdrawn and harvesting will be stopped.

(Signature Hunter)

Registration number allocated to hunter:

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Signed at
(place) _____

, (Date) _____

(Signature of Veterinary Authority or representative)

Stamp

Name printed: _____
 Tel: _____
 Fax: _____
 Email: _____

ANNEX B

(Logo of Veterinary Authority)

**(VPN/08)
REGISTRATION CERTIFICATE FOR A HUNTER FOR
HARVESTING WILD GAME FOR EXPORT**

IT IS HEREBY DECLARED THAT

ID NO.

REGISTRATION NO.

Is registered as a hunter to harvest Wild Game with the intent to export wild game meat.

This registration is valid from _____ to _____

Signature

Date

Stamp

List of approved cropping vehicles to be used by the hunting team as indicated on the Annex A "Application for registration"	
Registration number:	
Registration number:	
Registration number:	
Registration number:	
Registration number:	
Registration number:	

ANNEX C

**(VPN/08)
CHECKLIST FOR HARVESTING INSPECTION**

GENERAL	Compliance	Non-compliance	Remarks
Progressive inspection file (Annex D)			
Clean and hygienic protective clothing			
Record of Medical Certificates and ID's of hunters and assistants available Previous Audit Reports available			
CROPPING	Compliance	Non-compliance	Remarks
Copy of hunter's Registration form available			
Wild game animals are killed by an approved method in accordance with animal welfare requirements, did not contaminate the wild game carcass and caused immediate death			
Only healthy wild game animals are harvested			
Animals bled within 10 minutes of killing			
Evisceration takes place before bloating			
DEPOT	Compliance	Non-compliance	Remarks
Hygienic evisceration			
Toilet paper			
Separation clean/dirty functions			
Method of sterilization of knives available			
Potable water available			
Clean non-corrosive hanging frame			
Sufficient light			
Area below slaughter frame hygienically maintained			
Identification of carcasses and corresponding offal			
Time record of loading of carcasses into chilling vehicle			
Temp of carcasses below 7 °C after 24h of killing			
Clean and hygienic protective clothing			
Workers wash hands regularly, with bactericidal soap available			
Containers for condemned, inedible material and heads and feet and rough offal available			
Thermometer to measure carcass temperature available			
Containers for head and feet available			
Insect activity			
Hand drying/waste bin			

VEHICLES	Compliance	Non-compliance	Remarks
Harvesting Vehicle(s) complies with requirements			

Date:
Inspector name:
Inspector contact details:

Recommendation: Cropping team acceptable to crop for export market

Yes	No
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Other:

The original of this report has been placed in the inspection file and noted in the file. (Annex D)
 (A copy has been sent to the registration Veterinary Authority in case of non-compliance.)

ANNEX D

(VPN/08) INSPECTION FILE OF HUNTING TEAM

Hunter name

Registration number

DATE	INSPECTOR	NO OF REPORT	SIGNATURE	CONTACT TEL NO.S