

# LICENSING REQUIREMENTS FOR FIELD HARVESTERS OF GAME ANIMALS FOR HUMAN CONSUMPTION

## Licensing requirements for field harvesters of game animals for human consumption

The law in New South Wales requires that a person harvesting game animals intended for human consumption must be licensed with the NSW Food Authority (the Food Authority) in line with National Standards. The *Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption – AS4464:2007* has been endorsed nationally as the minimum standard required for these operations.

The Food Authority, being the state regulatory authority responsible for meat hygiene, requires that harvesters hold the necessary licences prior to supplying carcasses to field chillers/processors. A person supplying carcasses without the necessary licence can be prosecuted and have their carcasses condemned.

Licensees are required to operate in accordance with an approved Food Safety Program (FSP). The FSP will be audited for full compliance by the Food Authority. The Food Authority has developed a generic FSP to help industry meet the requirements of the *Food Act 2003* (NSW), the NSW Food Regulation 2010 and the *Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption – AS4464:2007*.

The program also reflects the intent of the [AQIS Meat Notice 2009/18](#). The generic FSP is designed to be filled out by the field harvester for a single vehicle and has twelve months' worth of recording forms. Additional copies of the FSP may be obtained from the Licensing Unit by phoning 02 6552 3000. The FSP can also be downloaded from the Food Authority's website at [www.foodauthority.nsw.gov.au/industry/food-safety-programs-haccp](http://www.foodauthority.nsw.gov.au/industry/food-safety-programs-haccp).

An application fee (\$50.00) and license fee for a 12-month period must accompany the completed licence application form LIC007. **Please note: license fees are subject to change due to CPI adjustment from 1 July each year.** All harvesters must have completed the relevant units of an approved hygiene course within 5 years of submission of the application form. In NSW, this approved course is TAFE course 357-R1011V01 *Statement of Attainment in Game Harvester Skill Set* (formerly MTMSS00018 *Game Meat Harvester Skill Set*).

Licensees will also be required to undergo game meat harvester refresher training when necessary. The training programs will provide harvesters with up-to-date information about recent developments in the industry. Courses will be on a fee-for-service basis as per [General Circular 05/2010](#) issued by the Food Authority on 28 May 2010.

	Licensing requirements for field harvesters for unflayed carcasses of game animals other than kangaroos	Licensing requirements for field harvesters for unflayed kangaroos
Step 1	<p>Complete the below units of TAFE course 357-R1011V02 <i>Statement of Attainment in Game Harvester Skill Set</i> within 5 years of submitting an application to NSW Food Authority:</p> <ol style="list-style-type: none"> <li>1. MTMG302A – Eviscerate, inspect and tag wild game carcass in the field</li> <li>2. MTMG300A – Overview wild game meat industry</li> <li>3. MTMG301A – Operate a game harvesting vehicle</li> <li>4. AMPX209 – Sharpen knives</li> <li>5. AMPCOR202 – Apply hygiene and sanitation practices</li> </ol> <p>To enrol in this course, please contact your local TAFE.</p>	<p>Complete the below units of TAFE course 357-R1011V02 <i>Statement of Attainment in Game Harvester Skill Set</i> within 5 years of submitting an application to NSW Food Authority:</p> <ol style="list-style-type: none"> <li>1. MTMG302A – Eviscerate, inspect and tag wild game carcass in the field</li> <li>2. MTMG300A – Overview wild game meat industry</li> <li>3. MTMG301A – Operate a game harvesting vehicle</li> <li>4. AMPX209 – Sharpen knives</li> <li>5. AMPCOR202 – Apply hygiene and sanitation practices</li> </ol> <p>To enrol in this course, please contact your local TAFE.</p>

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Step 2	<p>Phone the Food Authority's Licensing Unit on 02 6552 3000 to obtain the application form LIC007 (<i>Application for a licence for a food transport business</i>), or download it from the website at: <a href="http://www.foodauthority.nsw.gov.au/industry/licensing">http://www.foodauthority.nsw.gov.au/industry/licensing</a></p> <p>Return completed form to the Food Authority with payment and evidence of the completed approved hygiene course (done within 5 years of application).</p>	<p>Undertake a shooting test with the Firearm Safety and Training Council Ltd:</p> <p>Phone: 02 9486 3077            Fax: 02 9486 3497            Email: <a href="mailto:training@firearmtraining.com.au">training@firearmtraining.com.au</a>            Web: <a href="http://www.firearmtraining.com.au">www.firearmtraining.com.au</a></p>
Step 3	<p>You may not commence harvesting until an acceptable licensing assessment has been conducted and the field harvesting vehicle complies.</p> <p>The license and sticker will be issued after details of the licensing assessment have been supplied to the Licensing Unit by the Food Safety Officer.</p> <p>Record the licence number on tags placed on carcasses in the field chiller, and display the licence sticker on the harvesting vehicle.</p>	<p>Apply to the NSW Office of Environment and Heritage for a trapper's permit by contacting the Kangaroo Management Program:</p> <p>Phone: 1300 173 376            Fax: 02 6884 8675            Email: <a href="mailto:kangaroo.management@environment.nsw.gov.au">kangaroo.management@environment.nsw.gov.au</a>            Web: <a href="http://www.environment.nsw.gov.au/wildlifemanagement/KangarooManagementProgram.htm">www.environment.nsw.gov.au/wildlifemanagement/KangarooManagementProgram.htm</a></p>
Step 4	<p>Assessments will be conducted periodically by Food Authority officers to ensure compliance with an approved Food Safety Program (where applicable).</p>	<p>Phone the Food Authority's Licensing Unit on 02 6552 3000 to obtain the application form LIC007 (<i>Application for a licence for a food transport business</i>), or download it from the website at: <a href="http://www.foodauthority.nsw.gov.au/industry/licensing">http://www.foodauthority.nsw.gov.au/industry/licensing</a></p> <p>Return completed form to the Food Authority with payment and evidence of the completed approved hygiene course (done within 5 years of application).</p>
Step 5		<p>You may not commence harvesting until an acceptable licensing assessment has been conducted and the field harvesting vehicle complies.</p> <p>The license and sticker will be issued after details of the licensing assessment have been supplied to the Licensing Unit by the Food Safety Officer.</p> <p>Record the licence number on tags placed on carcasses in the field chiller, and display the licence sticker on the harvesting vehicle.</p>
Step 6		<p>Assessments will be conducted periodically by Food Authority officers to ensure compliance with approved Food Safety Program (where applicable).</p>

For more information visit the Food Authority's website at [www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/meat/game-meat-harvester-vehicles](http://www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/meat/game-meat-harvester-vehicles) or contact the helpline on 1300 552 406.

## Field harvesting vehicle requirements

**The field harvesting carcass rack must be designed so that carcasses are carried in a way that allows them to cool and protects them from contamination.**

- Carcasses must be spaced and hung within the tray using crossbars with spikes. Spacing between the pelvic spikes on cross bars must be no less than 270mm in any direction. Practicably, you should have no more than five or six spikes on each crossbar. Spikes are not required for rabbits or hares.
- Sufficient space must be provided between carcasses to enable effective cooling. Cooling is critical to reduce bacterial growth and prevent conditions such as bone taint.
- Carcasses must be hung, not flat stacked, to enable them to adequately drain, prevent cross contamination and allow cooling.
- There must be enough racks to allow all eviscerated carcasses to be transported within the boundary of the hanging frame. Carcasses are not to be transported hanging on the outside of the rack because they could be contaminated by dust.
- Dogs used in the procurement of game animals must be transported on the field harvesting vehicle in a compartment that is completely separate from the carcasses and processing equipment.
- The solid partition (not mesh) must be at least 850mm high, and sealed, rolled or joined at the bottom to prevent potential contamination from dog urine etc. It must allow airflow to the carcasses. Galvanised sheet metal is highly recommended for this. Leave space between the dog wall and the first row of carcass spikes to help cooling.
- The tray of the vehicle can be constructed of painted mild steel or aluminium. It must be kept free of rust. It must be of a finish that makes contamination clearly visible (no dark colours). Contact surfaces such as pelvic racks, crossbars, spikes and hooks must be galvanised dipped steel or stainless steel. Other industrial applications such as powder coating or pre gal bars (using cold gal paint on weld seams) are allowed for the non-contact parts of the tray. Dressing spikes on the side of the tray do not require gal dipping, only painting, as long as the carcass is hung by the leg during dressing.
- Although gal dipping of the entire tray is initially more expensive than other methods, it is strongly recommended as it will require less maintenance.
- No part of the tray is to be made of exposed or painted wood, because wood is porous and difficult to clean. Where table top trays are constructed of wood, a false floor can be made on top of it from galvanised sheet metal.
- The height of the hanging rack ideally should be between 900mm and 1000mm.

**The vehicle must be equipped with the following:**

- Boning knives and a sharpening steel.
- At least 20 litres of suitable water for rinsing hands and equipment (water tank can either be built into the tray or PVC tubing of 150mm diameter can be used). Water tanks or containers are not to be fitted inside the harvesting tray itself, as this can make it more difficult to clean.
- Hand wash facility with taps, which must be located near the normal processing area.

- Detergent or liquid soap dispenser, which must be within 300mm of the water tap. A dedicated sanitiser dispenser for knives (known as a bump sanitiser) must also be fitted on the tray.
- Sealable knife container, which must be within 300mm of the water tap. It must be able to be cleaned and made of an approved material, e.g. stainless steel, galvanised dipped steel, PVC tube etc. The container must be watertight to store sanitising liquid.

**At the end of each harvesting operation the field harvester must clean and sanitise the hanging frames, floors and equipment used in processing. These must also be clean at the commencement of harvesting.**



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More resources at [foodauthority.nsw.gov.au](http://foodauthority.nsw.gov.au)



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