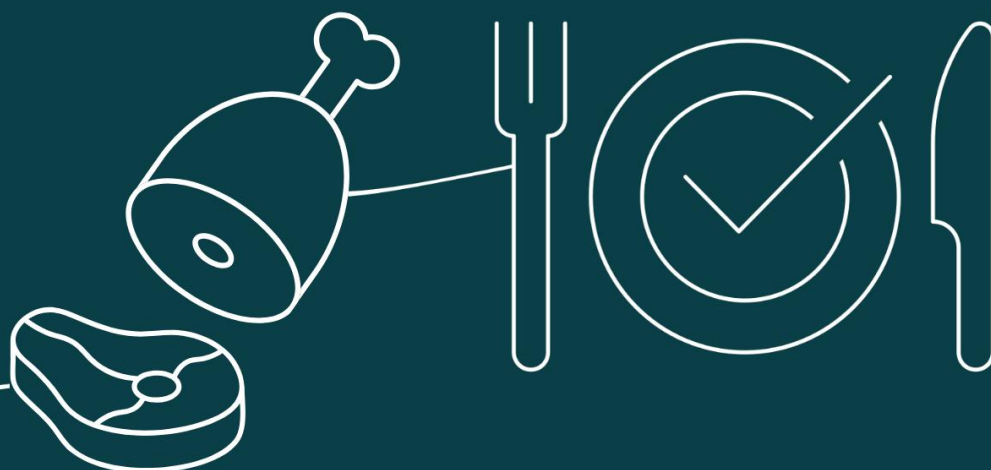


Food safety program

Wild game meat field harvester

March 2026



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Wild game meat field harvester food safety program

Licence number _____

Harvester's full name _____
(Licensee)

Address _____

Phone _____

Declaration

I _____ advise that this food safety program submitted in accordance with the provisions of the NSW *Food Act 2003* in respect to the granting of a licence by the NSW Food Authority for the purpose of killing, bleeding and eviscerating wild game animals and transporting wild game carcasses to produce meat for human consumption or animal food, and I undertake and agree that:

1. The meat processing operation subject to this licence, and
 - the vehicle(s), equipment and procedures used in connection with that operation, and
 - the responsibilities of any person engaged in that operationshall comply with the requirements of the NSW *Food Act 2003*, the Food Regulation 2025, the Australian standard for the hygienic production of wild game meat for human consumption: AS 4464:2007, AQIS Meat Notice 2009/18 (for export) and with the undertakings given in this food safety program.
2. Access will be granted to approved food safety auditors, Office of NSW Department of Climate Change, Energy, the Environment and Water representatives and authorised officers from the Food Authority at any time for the purpose of auditing or inspecting the vehicle and this food safety program.
3. By adopting this food safety program, I agree to comply with its requirements.

Name _____

Position _____

Signature _____ Date _____

Introduction

As the state's food regulatory agency, the NSW Food Authority is responsible for regulating and monitoring food safety as well as other requirements of the NSW *Food Act 2003*, Food Regulation 2025 and the Australia New Zealand Food Standards Code (the Code). This responsibility covers the entire NSW food industry, from primary production to point of sale.

The Food Authority has prepared this *Wild game meat field harvester: Food safety program* (the manual) to help harvesters meet their legal requirements. Harvesters may choose to develop their own food safety program (FSP), adopt the forms within this manual, or adopt this manual in full.

Legal status of this manual

This manual was published by the Food Authority to help wild game meat harvesters develop a FSP that meets the requirements of:

- [Australian standard for the hygienic production of wild game meat for human consumption: AS 4464:2007](#)
- [Australian Quarantine and Inspection Service \(AQIS\) Meat Notice 2009/18: Additional Requirements for Wild Game Meat Processing for Export.](#)

While requirements have been incorporated into this manual, the licensee should read and reference the above as separate documents.

It is the responsibility of the licensee to ensure the manual is maintained and updated to comply with state and federal legislation. The Food Authority cannot accept any responsibility for non-conformance detected during audits that relate to legislative amendments, or operating activities that fall outside the scope of this program.

This manual may be used to determine and resolve most day-to-day operational issues between the Food Authority and the food business during the audit or inspection process. However, where there is discrepancy between the content of this manual and the legal interpretation, the legal interpretation prevails.

The [Export Control \(Wild Game Meat and Wild Meat Game Meat Products\) Rules 2021](#) administered by the Department of Agriculture, Fisheries and Forestry (DAFF) reference the Australian standard for the hygienic production of wild game meat for human consumption: AS 4464:2007 and must be complied with.

Product description and intended use

Carcases of wild boar, goat, deer and kangaroo that may be lawfully taken from the wild.

Tick ☒ the appropriate species. More than 1 can be ticked.

Table 1: Game meat products produced

All carcasses are intended for human consumption. Carcasses will be transported to a game meat field depot.	
Macropods (kangaroo)	☐
Wild boar	☐
Wild goat	☐
Wild deer	☐
Rabbit/hare	☐

Hygiene and sanitation

Personal hygiene

Field harvesters must exercise personal hygiene practices that do not jeopardise the wholesomeness of wild game. They must have access to sufficient water, sanitiser, paper towels and liquid hand soap to carry out hygienic processing.

Table 2: Personal hygiene risks and actions

Risk	Procedure/specification	Corrective action
Contamination of carcasses Example – operators with unclean hands, clothing or uncovered wounds.	Body and outer clothing of personnel handling meat will be clean at the start of operations each day.	• Change into clean outer clothing. • Wash hands, forearms.
	Personnel handling meat will be free from known infectious diseases.	• Do not engage in handling meat. • Retrain operator.
	Personnel handling meat will be free of open wounds that are not covered with a secure and waterproof bandage.	• Securely apply waterproof bandages. • Retrain operator.
	Personnel handling meat will wash hands and forearms before handling product and when chance contamination occurs, for example between carcasses, after visiting the toilet, after meal breaks.	• Trim contamination from product. • Wash hands and forearms thoroughly with soap and sanitiser. • Retrain operator.

Hygienic processing

The following items must be provided in every vehicle used in field harvesting:

- a supply of potable (drinkable) water sufficient to wash hands and equipment throughout the whole of each day or night's operation (minimum of one litre per carcase)
- an adequate supply of suitable agent for sanitising hands
- if hands require drying during meat processing, the hand drying equipment used should be of a type that does not contaminate the washed hands (for example, single-use paper towels)
- lighting adequate to ensure hygienic processing at night if the vehicle is used at night.

Cleaning of equipment and appliances

Before the start of harvesting each day, the cleanliness of the field harvesting vehicle and appliances will be inspected and the results recorded on form FH001 in this manual.

A licensed field harvester must ensure that:

- hanging frames, floors and equipment used in processing are cleaned and sanitised at the end of operations each day (preferably within one hour of unloading)
- the vehicle and equipment are clean before operations commence
- the vehicle and equipment are cleaned and sanitised whenever necessary to prevent contamination of wild game meat carcasses
- the processing area on vehicles is free of equipment not used in meat processing. If such equipment (for example, tyres, toolboxes, jacks) is stored in the processing area, it should:
 - not present a risk to the wholesomeness of product, for example a clean impervious cover for tyres
 - be carried in a manner that does not create an area for the build-up of dust or bacteria that may present a risk to the wholesomeness of product
 - be cleaned at the end of operations each day or when it becomes contaminated.

Chemicals and other hazardous materials

Chemicals used on the vehicle must be fit for purpose and must not contaminate meat. All chemicals must be clearly labelled, stored and handled to prevent contamination and used in accordance with the label instructions.

Table 3: Chemicals used by the business

Chemical name	Purpose (detergent/sanitiser)	Mixing rate

Hygiene and sanitation of vehicle and appliances

Table 4: Equipment hygiene risks and actions

Risk	Procedure/specification	Corrective action
Contamination of carcasses Example – equipment (unclean, rusty, toxic).	All surfaces that might come in contact with product, for example hanging frame, floors, rails, winches, handles and appliances used in the course of operations on any day, will be thoroughly cleaned at the end of each day or night using the following method: • dismantle equipment • remove any large pieces of waste • cold rinse surfaces • scrub using detergent • apply sanitiser • cold rinse using potable water • air dry and apply edible white oil to metal parts if needed to prevent rust.	Thoroughly clean surfaces before use. Retrain operator in correct cleaning methods.

Maintenance

The maintenance standard of the field harvesting vehicle and appliances must be assessed at the start of operations each day to ensure compliance with the requirements of AS 4464:2007. This is recorded on form FH001 in this manual.

Vehicle

The hanging frame, floor and equipment of a vehicle used in field harvesting must be:

- durable - to withstand operations without deterioration other than normal wear and tear
- non-toxic - to prevent toxic residues being passed on to meat
- smooth surfaced - to facilitate cleaning
- corrosion resistant - mild steel that does not come in contact with exposed meat is acceptable if maintained rust free. Corrosion resistant material is required on meat contact surfaces such as pelvic racks, spikes and hooks
- impervious - wooden floor trays are unacceptable. Existing wooden floors would require sheeting, for example with fibreglass, aluminium
- resistant to, or protected from, impact
- easily cleaned and drained - to prevent ponding of water and blood, and where necessary, capable of being dismantled for cleaning

- resistant to chipping, flaking or fraying
- of a finish that makes contamination clearly visible (no dark colours).

Note: Although mild steel maintained in rust free condition (for example, light coloured gloss painted) is acceptable for structures that do not contact meat, corrosion resistant material, such as hot dipped galvanised steel, is longer lasting and easily maintained.

Carcase hanging and transport

The hanging rack used on a field harvesting vehicle must be constructed to ensure that:

- sufficient space is provided between carcasses to allow effective cooling, for example, **only 1 carcass per spike** (spikes and racks not less than 270mm apart in any direction)
- carcasses are hung in a manner that does not jeopardise their wholesomeness
- contamination of exposed meat surfaces by other carcasses is minimised
- there are sufficient racks for all eviscerated carcasses to be transported within the hanging frame — no eviscerated carcasses to be transported on sides or backs of vehicles.

Use of dogs

Dogs used in the capture of wild animals must be transported on the field harvesting vehicle in a separate compartment that:

- provides complete physical separation (for example solid partitioning) to ensure dogs cannot contaminate the carcasses or equipment used in processing
- can be easily cleaned
- the use of dogs is kept to a minimum and is in accordance with the [Model Code of Practice for the Welfare of Animals - Feral Livestock Animals, SCARM Report 34](#).

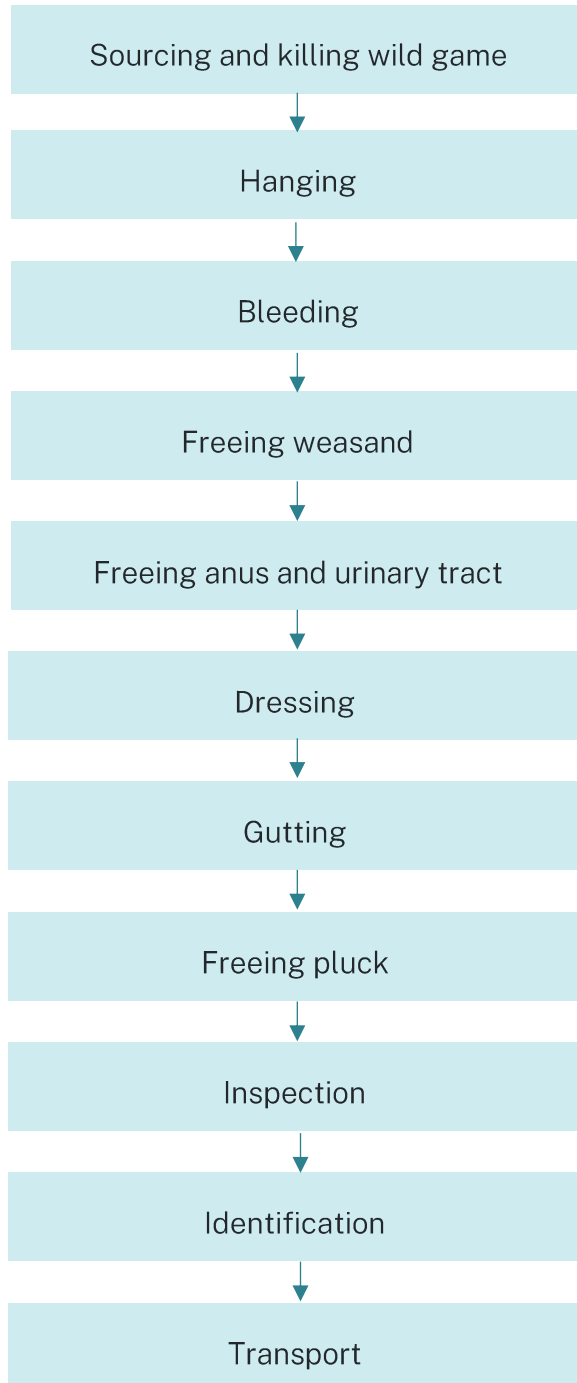
Skins

Skins from other animals killed for skin only, such as foxes, dingoes and kangaroos, should not be stored or transported in the same area of the vehicle as carcasses for human or animal consumption.

Risk assessment

Processing flow chart (processing steps)

The following steps have been identified as the typical process for wild game meat harvesting. Processing that does not follow these steps should be documented separately by the licensee and a risk assessment conducted for each step.



Procedures and specifications

Table 5: Risks and actions related to processing

Key

M = Microbiological hazard

P = Physical hazard

C = Chemical

CCP = Critical Control Point: An essential control for effectively managing food safety risks.

Process step	Hazard	Control measure	Corrective action
Sourcing and killing wild game	M	Only healthy wild game animals should be harvested.	Do not continue to process diseased animals. Notify the Emergency Animal Disease Hotline on 1800 675 888 if it is suspected of being a notifiable disease.
	C	Wild game animals should not be harvested from areas subject to official prohibition/known to have potentially harmful substances.	Do not continue to process wild game carcasses for human consumption, for example, 1080 baiting in pigs.
	P	Harvested to prevent unnecessary injury, pain and suffering with the least practicable disturbance.	Alter harvesting practices to prevent suffering.
	P	Pouched young to be either headshot or killed using a blow to the head.	Ensure that pouched young have been killed.
	P	Animals to be headshot.	Do not send to the chiller unless headshot. Condemn carcass must remain in the field.
Hanging	M	Carcasses hung to prevent cross contamination.	Re-hang or re-space carcasses.

Process step	Hazard	Control measure	Corrective action
Bleeding	M	Bled within 3 minutes of shooting. Ensure that the carcass bleeds as completely as possible.	Re-stick the animal.
Freeing weasand	M/P	Weasand to be freed to prevent contamination.	Trim contamination.
	M	Knife to be clean.	Wash and sterilise knife.
Freeing anus and urinary tract	M/P	Anus and urinary tract to be freed to prevent contamination.	Condemn carcass if contaminated.
	M	Knife to be clean.	Wash and sterilise knife.
Dressing	P	Remove hopper (leg) and tail (kangaroos – macropods only).	Trim any contamination.
	M	Knife to be clean.	Wash and sterilise knife.
	M/P	Remove udder/testicles.	Condemn if secretion or contents of udder/testicles contaminate the carcass.
Gutting	M/P	Commence gutting and dressing within 20 minutes of shooting first animal of the run. Skin to be left on the carcass.	Condemn carcass.
	M	Knife to be clean.	Wash and sterilise knife.

Process step	Hazard	Control measure	Corrective action
	M/P	Discharge from the oesophagus, stomach, intestines, rectum, gall bladder, urinary bladder, udder and uterus is prevented.	Condemn the carcase.
Freeing pluck	M	Pluck must remain attached by natural attachments.	Reattach to outside of carcase. If pluck is lost, discard carcase.
Inspection (CCP)	M	If an abnormality is found, the carcase must be identified for further inspection.	Discard carcase if abnormality observed to prevent the carcase being passed for human consumption.
Identification (CCP)	C	Carcases will have a numbered harvester tag that: - identifies the field harvester by licence number and name - identifies the place of harvest (for example, by name of property or property owner, or quota management authority property identification number) - contains date of killing - contains time of killing - contains a declaration signed by the harvester which declares: - no abnormal behaviour was observed during killing	Apply tag. Ensure traceability records are accurate on the tag.

Process step	Hazard	Control measure	Corrective action
		— no abnormal characteristics were observed during the examination of the body and any removed viscera — there is no suspicion of environmental contamination If killed during the hours of daylight, the carcass was transported to a field depot or wild game meat processing establishment within 2 hours of harvest. If killed between sunset and sunrise it was transported to a field depot or wild game meat processing establishment no later than two hours after sunrise with a maximum of 12 hours between killing and placing into a field depot	
Transport (CCP)	M/P	Carcasses to be hung within the confines of the tray.	Carcasses not hung within the tray are not acceptable for human consumption.
	M/P	Carcasses to be protected from excessive rain and dust.	Do not harvest in unsuitable conditions.
	M/P	Carcasses to be placed into a field depot within 2 hours of killing if killed during daylight.	Carcasses may be used for pet food but not for human consumption.
	M/P	Carcasses to be placed into a field depot within 2 hours of sunrise if harvested between sunset and sunrise with a maximum of 12 hours between killing and placing into the field depot.	Carcasses may be used for pet food but not for human consumption.

Other requirements

Food safety program verification

The food safety program will be audited by the Food Authority or an approved regulatory food safety auditor at least every 2 years to ensure compliance with legislative requirements. Enforcement action will be implemented for any issues found during the audit.

Wild game meat harvesters should review their procedures at least annually to ensure they are still operating as described in this manual. If not, the manual must be updated to reflect the operations.

Documentation and records

A copy of this food safety program, licences and all monitoring records must be available at all times during processing. Examples of other records required include:

- current licence from the Food Authority (or copy) and current licensing sticker applied on vehicle
- copy of training certificate
- dates and places of harvest (property), number and species for all animals harvested for traceback purposes
- current gun licence
- shooting accuracy test certificate (or copy)
- details of corrective action taken
- record of the food safety program verification.

All records must be kept for 2 years.

Product identification and traceability

Carcases must be identified in a way that complies with the AQIS Meat Notice 2009/18. That is, a numbered harvester tag that:

- identifies the field harvester by licence number and name
- identifies the place of harvest (for example by name of property, or property owner, or quota management authority property identification number)
- contains date of killing
- contains time of killing
- contains a declaration signed by the harvester which declares:
 - no abnormal behaviour was observed during killing
 - no abnormal characteristics were observed during the examination of the body and any removed viscera
 - there is no suspicion of environmental contamination

- if killed during daylight, the carcass was transported to a field depot or wild game meat processing establishment within 2 hours of harvest. If killed between sunset and sunrise it was transported to a field depot or wild game meat processing establishment no later than 2 hours after sunrise with a maximum of 12 hours between killing and placing into a field depot.

Knife sterilisation

- Wild game meat harvesters must carry sufficient potable (drinkable) water and sanitiser to facilitate hygienic processing – at least 20 litres of water (or 1 litre per carcass) and 1 litre of sanitiser is required.
- It is recommended that 1 litre of water per carrying capacity of the field harvester's vehicle is available, for example if the carrying capacity is 40 carcasses, then 40 litres of water is required.
- Four (4) litres of sanitiser should be available for a day or night's operation.
- A 2-knife system of sterilisation should be used where one knife is left in the sanitiser while the other is being used.

Mixing the sanitiser:

- place water in container
- add sanitiser solution at the correct dosage as stated on the container
- stir to mix.

Chlorine dilution

Diluted chlorine may be used to sanitise food contact surfaces, including knives. Use the table below to achieve a 100 ppm concentration of available chlorine.

Table 6: Chlorine dilution

Volume of water	Concentrated chlorine
1 litre	10 ml
5 litres	50 ml
10 litres	100 ml
50 litres	500 ml

Training

I _____ declare that as a minimum, I have completed the Game Harvester Skill Set through a registered training organisation (RTO).

Name of RTO: _____

Location of course: _____

☐ I have attached a copy of my completion certificate to this manual for audit purposes.

Signed: _____ Date: _____

Training records

Complete whenever training occurs.

Table 7: Training record

Date	Name	Type of training	Trained by	Signature

Corrective action

Wild game meat field harvesters must take appropriate corrective action when something is found not to comply with the requirements of this manual or the requirements of the AS 4464:2007.

Corrective action means fixing the problem whenever a process or product specification does not meet the control measures in the risk assessment.

Steps to correct the problem must follow the actions specified in the risk assessment and recorded in the corrective action register (form FH002) at the end of this manual.

FH001 – Pre-operational hygiene, maintenance and sanitation checklist

Satisfactory (✓) Unsatisfactory (x) - complete corrective action on **FD002**

Action	Date															
	01/01/2026															
1. Vehicle harvesting tray is clean including dog area	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
2. Equipment on the vehicle is clean	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
3. Knives, steels etc are clean	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
4. Harvesting rack is free of rust	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
5. Processing lights are working	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
6. Physical separation between dogs and carcasses on the vehicle	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
7. Game animal carcass identification tags are available	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
8. 20 litres of water are available for processing	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
9. One litre of sanitiser is available for processing	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
10. Paper towels are available for processing	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
11. Hand soap is available for processing	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
12. Sanitiser mixed at correct concentration	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐

FH002 – Corrective action register

Use this form to record when something is found not to comply with the requirements of this manual or the requirements of AS 4464:2007, when any maintenance is required, and when a process or product specification does not meet the control measures in the risk assessment.

Date	Corrective action

Notes

More information

- Visit www.foodauthority.nsw.gov.au
- Contact the Food Authority helpline:
 - Email food.contact@dpird.nsw.gov.au
 - Phone 1300 552 406