

Issuer:	Minister of Agriculture
Type:	regulation
In force from:	01.04.2018
In force until:	26.09.2019
Translation published:	21.10.2019

Hygiene requirements for handling small quantities of killed wild game carcasses and carcase cuts

Passed 15.06.2006 No. 74
RTL 2006, 49, 900
Entry into force 01.07.2006

Amended by the following acts

Passed	Published	Entry into force
03.05.2010	RTL 2010, 23, 408	10.05.2010 , partly 4.03.2011
20.05.2014	RT I, 23.05.2014, 2	26.05.2014
22.03.2018	RT I, 29.03.2018, 1	01.04.2018

This Regulation is established pursuant to § 26 (3) of the Food Act and Article 1 (4) of Regulation (EC) No 853/2004 of the European Parliament and of the Council, laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption (OJ L 139, 30.04. 2004, p. 55–205).

[RTL 2010, 23, 408 - entry into force 10.05.2010]

§ 1. General provisions

(1) This Act establishes handling hygiene requirements for small quantities of wild game carcasses (hereinafter *wild game carcase*) and carcase cuts of large wild game killed by natural persons with hunting rights (hereinafter *hunter*), which are sold or delivered in some other way by hunter for or without charge (hereinafter *delivery*) directly to final consumer or retailer, incl. to a catering establishment, who will deliver this meat from its retail establishment located in Estonia, incl. from a catering establishment, directly to final consumer.

(2) Small quantity of wild game carcasses and large wild game carcasses has been established for meat from up to five large wild game species (elk, deer, roe, wild boar, and brown bear) killed during the hunting season established pursuant to subsection 24 (3) of the Hunting Act and meat from up to a thousand small wild game killed during the above mentioned hunting season. Cuts of large wild game carcasses are the cuts obtained by cutting the half-carcasses of large wild game into up to three parts.

[RT I, 23 May 2014 – entry into force 26 May 2014]

(3) Large wild game and small wild game are the animals referred to in Annex I (1.7, 1.8) to Regulation (EC) No 853/2004 of the European Parliament and of the Council and carcase is the carcase referred to in point 1.9.

[RTL 2010, 23, 408 – entry into force 10.05.2010]

(4) Requirements provided in this Regulation are not applied to handling of animal products originating from sick or suspect game.

§ 2. Initial examination of wild game after killing on the spot

(1) [Repealed – RT I, 29 March 2018, 1 - entry into force 1 April 2018]

(2) After killing, killed game is bled immediately. After killing, large wild game must have their intestines removed. The trained person referred to in Annex III (4) to Regulation (EC) No 853/2004 of the European Parliament and of the Council must carry out initial examination of the body in the place where hunting took place.

[RT I, 29 March 2018, 1 - entry into force 1 April 2018]

(3) In the place where hunting took place, the person referred to in paragraph 2 shall fill in part A of the standard format (given in Annexes 1 or 2) confirmation of the examination of killed wild game and of large wild game declared healthy as a result of initial control and shall issue a certificate.

§ 3. Handling premises

(1) Killed wild game and wild game carcasses shall be handled in special premises (hereinafter handling premises). Wild game and wild game carcasses may also be handled in a suitable room located on the farm.

(2) It must be possible to chill killed wild game carcasses for their storage before delivery. During winter season when outdoor temperature is 0 °C or below, it is not necessary to chill the room.

(3) In handling premises, chilling of large wild game carcasses to room temperature 7 °C and chilling of small wild game carcasses to room temperature 4 °C as quickly as possible must be ensured. There must be a controllable thermometer in handling premises.

(4) Handling premises must meet the following hygiene requirements:

- 1) room must be provided with sufficient natural or mechanical ventilation and adequate natural or artificial lighting;
- 2) for the efficient chill of wild game carcasses the walls of the room must be sufficiently high;
- 3) room is pest-free and access of animals to the room must be excluded. Windows, doors and ventilation ports must be tight to protect the room from dust and pests;
- 4) walls, floor, ceiling, work surfaces, work equipment and vessels must be of easily cleanable, washable and easy to disinfect, smooth and impervious material. Used work surfaces are clean, wood work surfaces are not allowed;
- 5) to wash work surfaces, work equipment and hands, sufficient hot and cold water meeting the requirements for drinking water provided for in Water Act and hygienic hand drying equipment must be available;
- 6) there is a toilet in close vicinity to the room;
- 7) it must be possible to handle large wild game in a hanging position.

§ 4. Veterinary control of wild game carcasses and handling of killed wild game and their carcasses in handling premises

(1) Veterinary control of wild game carcasses is carried out within 30 hours after killing.

(2) Hunter shall inform the official veterinarian about wild game handling at least 24 hours in advance. The internal temperature of the wild game carcass to be checked must meet the requirements provided in § 3 (3). Official veterinarian shall fill in part B of the standard format (given in Annexes 1 or 2) confirmation of the wild game carcass declared fit for human consumption.
[RT I, 29 March 2018, 1 - entry into force 1 April 2018]

(3) Exposure of wild game and large wild game carcasses cuts to the floor and other parts of the room must be avoided. Soiled wild game carcasses or cuts are cleaned on separate work surfaces. It is not allowed to use a cloth or a hard brush to clean wild game carcasses.

(4) When work equipment and hands are washed, it is to be ensured that water used for washing does not come into contact with meat, work equipment or surfaces.

(5) To handle wild game and their carcasses, workers must meet the requirements proceeding from legal acts on occupational health and other legal acts. Workers must be healthy, change clothes either before handling or during handling as often as necessary and wash hands before handling and rest pause or after lunch, after toilet use and regularly during handling.

(6) Contamination of meat with handling waste must be avoided. Waste is deposited in appropriate containers.

(7) Handled wild game carcass or large wild game carcass cuts are placed in protective clean wrapping material and transport packaging. Contamination of wrapping material and wild game carcasses and meat must be avoided.

§ 5. Examination of animal species susceptible to Trichinosis

(1) Official veterinarian or the trained person shall sample the carcasses of animal species susceptible to Trichinosis for analysis. Samples are taken and analysed according to Commission Regulation (EC) No 2075/2005, laying down specific rules on official controls for Trichinella in meat (OJ L 338, 22.12.2005, p. 60–82). A protocol on Trichinella analysis shall be issued to the hunter by the analysing laboratory. The protocol shall be submitted by the hunter to the official veterinarian who shall fill in part B of the standard format (given in Annexes 1 or 2) confirmation.

[RT I, 29 March 2018, 1 - entry into force 1 April 2018]

(2) It is prohibited to cut or deliver wild game or its carcass before recognised as free from Trichinella.

(3) Carcasses of wild game susceptible to Trichinosis where Trichinella was detected shall be handled according to Regulation (EC) No 1069/2009 of the European Parliament and of the Council, laying down health rules as regards animal by-products and derived products not intended for human consumption and repealing Regulation (EC) No 1774/2002 (OJ L 300, 14.11.2009, p. 1–33).

[RTL 2010, 23, 408 – entry into force 04.03.2011]

§ 6. Delivery of wild game carcasses and cuts

(1) Wild game carcasses and large wild game carcass cuts have been handled meeting requirements, they are safe for consumers and are delivered immediately after handling and veterinary control.

(2) When delivering wild game carcasses and large wild game carcass cuts, carcass temperature requirements provided in § 3 (3) must be met. During winter season when outdoor temperature is 0 °C or below it is not necessary to chill wild game carcasses and large wild game carcass cuts or transport them in a vehicle with a cooling system.

(3) It is allowed to store marketable chilled large wild game carcasses and carcass cuts at the temperature 2–7 °C up to 72 hours. It is allowed to store marketable chilled small wild game carcasses and carcass cuts at the temperature 0–4 °C up to 24 hours.

(4) To transport marketable wild game carcasses and large wild game carcass cuts, clean, dry, well-aired means of transport with closed cargo space are used. It is prohibited to transport unskinned or unplucked wild game and wild game carcasses and large wild game carcass cuts in the same cargo space.

(5) For marketable wild game carcasses and large wild game carcass cuts the hunter shall draw up an accompanying document indicating the following:

- 1) name and address;
- 2) wild game species and the date of killing;
- 3) number and net mass of wild game carcasses or large wild game carcass cuts;
- 4) meat storage time and temperature;
- 5) name and contact information of the recipient.

[RT I, 23 May 2014 – entry into force 26 May 2014]

(6) With the accompanying document the hunter shall submit to the recipient of wild game carcasses or large wild game carcass cuts a copy of the standard format (given in Annexes 1 or 2) confirmation of marketable wild game carcasses or large wild game carcass cuts.

(7) Delivery of wild game carcasses or large wild game carcass cuts to wholesale establishments, by post or at mobile shops is prohibited. Catering establishment is not allowed to deliver uncooked meat to the consumer.

§ 7. Record-keeping

(1) Hunter shall maintain for at least one year:

[RT I, 23 May 2014 – entry into force 26 May 2014]

- 1) standard format (given in Annexes 1 or 2) confirmations of marketed wild game carcasses or large wild game carcass cuts;
- 2) wild game carcasses or large wild game carcass cuts accompanying documents.

(2) Recipient of wild game carcasses or large wild game carcass cuts shall maintain the accompanying documents and confirmations for at least three years.

§ 8. Entry into force

1 July 2006

[Annex 1 KILLED LARGE WILD GAME](#)

[RT I, 29.03.2018, 1 - entry into force 01.04.2018]

[Annex 2 KILLED SMALL WILD GAME](#)

[RT I, 29.03.2018, 1 - entry into force 01.04.2018]