



Ministry of
Forests, Lands and
Natural Resource Operations

RECEIVED

OCT 15 2013

DISTRICT OF ELKFORD

PERMIT

78470-45

WILDLIFE ACT
PERMIT CB12-84109

PERMIT HOLDER	District of Elkford PO Box 340 Elkford BC V0B 1H0 ATTENTION: Duncan McDonald PHONE: (250) 865-4025
---------------	--

IS AUTHORIZED UNDER s. 2(c)(iii), 2(i), 2(p) and 2(w) of the *Permit Regulation*, B.C. Reg. 253/2000,

TO	<p>Hunt, trap or kill up to a combined total of 50 Mule Deer (<i>Odocoileus hemionus</i>) or incidental White-tailed Deer (<i>Odocoileus virginianus</i>) during the open or closed season as the regional manager considers it necessary for the proper management of the wildlife resource. White-tailed deer should be released unharmed if safe to do so (please refer to Appendix C)</p> <p>Possess and distribute Mule Deer (<i>Odocoileus hemionus</i>) and White-tailed Deer (<i>Odocoileus virginianus</i>) game meat to persons in need of sustenance,</p> <p>The right of property in 50 dead Mule Deer (<i>Odocoileus hemionus</i>) or White-tailed Deer (<i>Odocoileus virginianus</i>) is transferred from the government to the permit holder.</p>
----	---

SUBJECT TO THE FOLLOWING:

TERMS OF PERMIT	This permit is only valid within the municipal boundaries of the District of Elkford, British Columbia. The permit holder must comply with the terms in Appendix A.	
COMPLIANCE ADVISORY	Failure to comply with any term of this permit is an offence under the <i>Wildlife Act</i> , and may result in any or all of prosecution, suspension of the permit, cancellation of the permit, ineligibility for future permits, and denial of future permit requests.	
PERIOD OF PERMIT	This permit is only valid from November 1, 2013 to March 10, 2014.	
DATE OF ISSUE	October 10, 2013	
SIGNATURE OF ISSUER	John Krebs Regional Manager Recreational Fisheries & Wildlife Programs Kootenay-Boundary	PERMIT FEE Exempt HCTF SURCHARGE Exempt

APPENDIX A TERMS OF PERMIT

PERMIT CB12-84109

REPORTING REQUIREMENTS:

1. The permit holder must maintain an accurate up to date record of the wildlife hunted, trapped or killed under the permit, which includes the following information:
 - a) the common name of the wildlife;
 - b) the location* where the wildlife was taken ;
 - c) the date the wildlife was hunted, trapped or killed;
 - d) the sex and age class of the wildlife taken;

*approximate address, nearest street intersection

NOTE: A blank reporting form (Appendix D) is attached to the end of this permit for your convenience.

2. In addition to the above information, the following is also required to be submitted with the record referred to in paragraph 1:
 - a) the ID number of the deer (number which serves as a unique identifier);
 - b) the health status of the wildlife taken;
 - c) the use of the carcass (First Nations, Food Bank, other or landfill)

NOTE: A blank reporting form (Appendix D) is attached to the end of this permit for your convenience.

3. The permit holder must submit the original record referred to in paragraph 1 to the Permit and Authorization Service Bureau **within 21 days** after the expiry of the permit.
4. The permit holder must produce a copy of the record referred to in paragraph 1 on the demand of an officer.
5. The permit holder must keep an accurate up to date record of each person game meat is distributed to and produce this record on demand of an officer.
6. The permit holder must prepare and submit a summary report outlining cull methods and results of the cull, and provide recommendations concerning the operational and logistical details and effectiveness of the cull within 3 months of the expiry of the permit.

GENERAL CONDITIONS:

1. The permit holder must comply with all laws applicable to the activities carried out under this permit.
2. This permit extends to the permit holder's employees, volunteers or contractors **ONLY** when they are engaged in the direct performance of their duties on behalf of the permit holder.
3. The permit holder must ensure that each person authorized by this permit carries a copy of this permit on their person when conducting the activities under this permit.
4. The permit holder must ensure that each person undertaking activities authorized by this permit follows the approved methodology attached in Appendix C.
5. The permit holder must ensure that each contractor under this permit holds a valid British Columbia hunting licence.

6. The permit holder must ensure that each person harvesting mule deer or white-tailed deer under the authority of this permit ensures that game meat deemed unsuitable for human consumption by the permit holder is disposed of in a landfill specified for this purpose and also must ensure that it is disposed of in a manner that does not endanger humans or the environment.
7. The permit holder must ensure that each person authorized to undertake activities under this permit takes all reasonably necessary steps to ensure that public safety is not jeopardized and fish or wildlife habitat is not damaged by any action taken under authority of this permit.
8. The permit holder must ensure that each person authorized to undertake activities under this permit ensures that the wildlife are treated as humanely as possible during all phases of the project.



APPENDIX B ADVISORY

PERMIT CB12-84109

GENERAL

- It is the permit holder's responsibility to be aware of all applicable laws and the limits of this permit. For example, this permit does not give the permit holder authority to access or travel through any private land without permission from the landowner
- The Province is not liable for any illness contracted through wildlife handling. It is the responsibility of the permit holder to inform themselves of possible health hazards, and to ensure that all reasonably necessary safety measures are undertaken.
- If applicable, the permit holder is responsible for renewing his or her own permit. The issuer is not obliged to send a reminder notice.

LEGISLATION

Here are some, but not all, relevant excerpts from the **Wildlife Act**:

Property in Wildlife

2 (3) A person who lawfully kills wildlife and complies with all applicable provisions of this Act and the regulations acquires the right of property in that wildlife.

2 (4) If a person by accident or for the protection of life or property kills wildlife, that wildlife, despite subsection (3), remains the property of the government.

2 (5) Despite anything in this Act, no right of action lies, and no right of compensation exists, against the government for death, personal injury or property damage caused by

- a) wildlife, or
- b) an animal that escapes or is released from captivity or is abandoned

in British Columbia

Hunting and licences

11 (1) A person who hunts wildlife commits an offence unless the person holds all of the following:

- a) a hunting licence issued to the person under this Act;
- b) any limited entry hunting authorization that is required by regulation;
- c) any other licence that is required by regulation;
- d) any other permit that is required by regulation

11 (8) A person commits an offence if the person traps fur bearing animals unless he or she holds a trapping licence.

Import and export of wildlife

21 (1) Except as authorized by a permit issued under this Act or under the Convention on International Trade in Endangered Species of Wild Fauna and Flora, a person commits an offence if the person

- a) imports into British Columbia live wildlife, or the egg of a wildlife species, or
- b) exports out of British Columbia wildlife or parts of them, or the egg of a wildlife species.

Trafficking in wildlife

22 A person who traffics live wildlife or wildlife meat, except as authorized by regulation or a permit, commits an offence.

“traffic” means to buy, sell, trade or distribute for gain or consideration or to offer to do so;

Documents not transferable

81 Except as authorized by regulation or as otherwise provided under this Act, a licence, permit or limited entry hunting authorization is not transferable, and a person commits an offence if the person

- a) allows his or her licence, permit or limited entry hunting authorization to be used by another person, or
- b) uses another person's licence, permit or limited entry hunting authorization.

Failure to pay fine

85 (1) This section applies if a person

- a) fails to pay, within the time required by law, a fine imposed as a result of the person's conviction for an offence under this Act or the *Firearm Act*, and
- b) has been served with notice of this section.

(2) In the circumstances referred to in subsection (1),

- a) the person's right to apply for or obtain a licence, permit or limited entry hunting authorization under this Act is suspended immediately and automatically on the failure to pay the fine,
- b) all licences, permits and limited entry hunting authorizations issued to that person under this Act are cancelled immediately and automatically on the failure to pay the fine, and
- c) the person commits an offence if, before that fine is paid, the person
 - i) applies for, or in any way obtains, a licence, permit or limited entry hunting authorization under this Act, or
 - ii) does anything for which a licence, permit or limited entry hunting authorization under this Act is required.

Production of licence or permit

97 If a person who is required to hold a licence, permit or limited entry hunting authorization issued under this Act

- a) fails to produce it for inspection to an officer on request, or
- b) fails or refuses to state his or her name and address to an officer on request,

the person commits an offence.

REGULATIONS

This excerpt from the **Permit Regulation**, made under the Wildlife Act, is relevant:

8 A person who holds a permit under the Act or the Permit Regulation commits an offence if he or she fails to comply with a term of the permit.

APPENDIX C APPROVED METHODOLOGY

PERMIT CB12-84109

The primary objective of the urban deer cull under this permit is to reduce urban mule deer population levels to improve human safety and decrease the number of aggressive deer conflicts and complaints. The removal of white-tailed deer is not the objective of this project as all aggressive deer complaints in this community involve mule deer. However it is understood that incidental capture of white-tailed deer may occur. It is recommended that all white-tailed deer be released unharmed from traps when safe to do so. Modified Clover traps must be located in urban areas dominated by mule deer, especially where complaints and conflicts of aggressive deer have occurred.

CAPTURE GUIDELINES

- Wildlife will be captured using modified, baited Clover traps and killed humanely with captive bolt guns. Modified Clover traps, bolt guns and other related equipment are provided by the Ministry of Forests, Lands and Natural Resource Operations.
- Authorized contractors will be required to complete a 1-2 day training course on correct bolt gun and trap use, along with training on inspecting, handling and preparing game carcasses for human consumption. Instruction will be provided by the Ministry of Forests, Lands and Natural Resource Operations Wildlife Veterinarian and staff of Interior Health (refer to Appendix E and F)
- Contractors must follow the *Standards for the Donation of Game Meat* attached in Appendix E and *Wildlife Fact Sheet: Meat Spoilage and Proper Field Dressing of Wild Game* in Appendix F and *Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products*.
<http://www.bccdc.ca/NR/rdonlyres/61C0B237-8884-4D64-A4A0-139B8CE46471/0/GuidelinesfortheSafeTransportationofCarcassesPoultryMeatProducts.pdf>
- The District of Elkford is to provide planned trap locations to the Kootenay-Boundary Conservation Officer Service (COS) prior to the planned trapping taking place so that COS and possibly the RCMP can provide necessary support, if required;
- Regular communication, at least 2x per week, between municipal and provincial representatives and contractors must be maintained during trapping process to ensure ongoing dialogue on the achievement of goals.

Method of capture:

- Two (2) contractors, or employees of the permit holder will quickly collapse each Clover trap with the deer inside and dispatch the animal immediately and humanely with a bolt gun;
- Contractors promptly re-establish the trap from its collapsed state, open the gate and move the deer into a plastic sled for transfer to a waiting vehicle; deer must not be visible while in the vehicle;
- Killed deer must be bled as soon as possible (within 15 minutes) of using the bolt gun;
- Bleeding method will be instructed by Ministry staff prior to trapping process (refer to Appendix E and F);
- Deer must be bled into a container to maintain a clean site and the animal will be transported in a vehicle for dressing and processing as soon as possible;
- Contractors then move onto the next trap location;
- To reduce stress of deer, capture of deer will take place when dark prior to daylight; traps will be locked either open or closed during daylight hours;
- Trap sites will be established on private property or property owned by the District of Elkford with permission from landowner.

GAME MEAT PROCESSING GUIDELINES:

- Field dressing site and methods must be discussed and approved by MFLNRO staff prior to the start of trapping project (refer to Appendix E and F); field dressing must be done within 1 hour of death.
- Killed deer will be transported to an Interior Health approved cut-and wrap facility with hide on (i.e. Union Hall) (Appendix G)
- Method of meat processing and /or distribution must be discussed and approved by MFLNRO staff prior to trapping (refer to Appendix E and F); a qualified journeyman meat cutter must be used to process meat.
- Skins and carcass parts will be saved for First Nations use, if requested;
- Heads of adult deer will be saved, appropriately labeled and bagged and transported to Cranbrook MFLNRO for Chronic Wasting Disease sampling when possible;
- Inspection of game meat will take place during field dressing and meat processing to determine human consumption suitability. All carcasses must be processed in a cut-and-wrap facility approved by the Regional Health Authority in accordance with the Meat Inspection Regulation, Food Premises Regulation and the provincial *Guideline for Cutting and Wrapping of Uninspected Meat and Game in Approved Food Premises* (Appendix G);
- Acceptable game meat will be distributed to First Nations (^{1st} priority) and then to provincially permitted Food Banks;
- Meat not suitable for human consumption will be processed for disposal according to general condition 6 specified in Appendix A.



APPENDIX D
RECORD OF WILDLIFE HUNTED, TRAPPED OR KILLED
PERMIT CB12-84109

- The permit holder **MUST** maintain an accurate up-to-date record.
- The permit holder **MUST** submit the original copy of this report to the Permit and Authorization Service Bureau within 21 days of the permit's expiry or annually as indicated in "Appendix A -- Terms of Permit -- Reporting Requirements" of this permit.
- The permit holder must produce a copy of this record on the demand of an officer

ID Number (Unique Identifier)	Species	Date wildlife was taken	Location * where wildlife was taken *(Nearest street intersection)	Sex	Age (Adult or fawn)	Health Status	Use of carcass (ie First Nations, Food Bank, other or landfill)
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	
				<input type="checkbox"/> Male <input type="checkbox"/> Female	<input type="checkbox"/> Adult <input type="checkbox"/> Fawn	<input type="checkbox"/> Good <input type="checkbox"/> Poor	

Signature of Permit Holder

Date

Ministry of Forests, Lands and Natural Resource Operations
 Permit and Authorization Service Bureau
 PO Box 9372 Stn Prov Govt
 Victoria, BC V8W 9M3

APPENDIX E

PERMIT CB12-84109

STANDARDS FOR THE DONATION OF GAME MEAT

Introduction

The Ministry of Forests, Lands and Natural Resource Operations (FLNRO) may permit B.C. communities to cull game animals within their jurisdiction and to donate the meat. These standards apply to situations in which wild ungulates are culled for management purposes and meat is subsequently made available through a donation system.

All meat derived from these culls has been processed by approved facilities and must be donated to individuals or families for their personal consumption only, or to food bank intermediaries.

Background

Economically disadvantaged individuals and families may have challenges in obtaining high quality and nutritious food. Donated food, particularly the high protein and low fat meat obtained from game animals, can greatly increase the diversity and nutritional quality of recipients' diets. As such, the benefits of donating wild game meat to economically disadvantaged individuals and families can outweigh any disadvantages or costs such a program may entail.

Consumers of donated game meat may lack the knowledge necessary to ensure the meat is safe for human consumption. To reduce the risk to human health presented by unsuitable meat, parasites or diseases, donation programs for culled game meat should be delivered by personnel trained and experienced in assessing game meat quality that follow the standards in this document.

Donation of game meat must comply with those sections pertaining to sanitation and food hygiene of the Meat Inspection Regulation and the Food Premises Regulation.

When culled game animal carcasses and meat are made available through a donation system, the following standards apply. These standards do not apply to uninspected meat from domestic farm animals or from game animal carcasses from hunts. The Meat Inspection Regulation applies to all domestic farm animal slaughter, except those intended for personal consumption by the animal's owner, their immediate household and immediate family.

Definitions

Wild ungulates – include deer, elk or moose only. These are also referred to as "game animals" or "game meat" in this document.

Food bank – means a non-profit organization that

- a) operates with the exclusive intent of feeding the hungry, and
- b) receives, holds, packages, repackages or distributes food to be consumed off the premises but does not process food.

Food premises – means any place where food intended for public consumption is sold, offered for sale, supplied, handled, prepared, packaged, displayed, served, processed, stored, transported or dispensed.

Cull – means the hunting or humane killing of game animals as a means of population management or control that is authorized by a permit obtained from the Ministry of FLNRO.

Animal – is defined in the Meat Inspection Regulation as "an animal raised for food." This definition does not apply to wild game animals or their meat.

Zoonotic organisms – are organisms carried by animals that can cause disease in humans.

Training program – is a one-day workshop conducted by the Ministry of FLNRO that provides individuals with the knowledge needed to examine, handle and prepare game carcasses for human consumption, and to understand the risk presented by the contamination of meat and the presence of zoonotic organisms. Individuals will receive a letter of recognition upon completion of the training program.

Standards

- Donated game meat must be from carcasses that are inspected in the field by individuals who have completed the Ministry of FLNRO training program, and have determined the meat to be fit for human consumption. The training program provides individuals with the knowledge required to inspect, handle and prepare game carcasses for human consumption, and to understand the food safety risks presented by contamination and/or the presence of zoonotic organisms.
- Animals must be killed humanely and exsanguinated (bled) as soon as possible after death. Internal organs must be removed as quickly as possible (field dressed) to allow rapid cooling of the carcass.
- To limit carcass contamination, it is recommended that the hide be left intact for transport and that all steps are taken to promote cooling of the carcass. These steps are outlined in the *Wildlife Health Fact Sheet: Meat Spoilage and Proper Field Dressing of Wild Game*.

- Carcasses must be transported to a cut-and-wrap facility approved by the regional Health Authority, and received as soon as possible.
- All carcasses must be processed in an approved cut-and-wrap facility in accordance with the Meat Inspection Regulation, Food Premises Regulation and the provincial *Guideline for Cutting and Wrapping of Uninspected Meat and Game in Approved Food Premises*. The operator of the approved cut-and-wrap facility will also inspect the game carcasses to ensure they are not diseased, unwholesome, spoiled or otherwise unfit for human consumption.
- A carcass must be clearly labeled as "Not Government Inspected - Not for Resale" or other similar words to the satisfaction of an Environmental Health Officer, in accordance with the *Guideline for Cutting and Wrapping of Uninspected Meat and Game in Approved Food Premises*. A carcass may also require additional labeling information, including the type of animal, date of cull and harvest area. This should be confirmed with your regional Health Authority.
- Game meat must be properly chilled to and held at 4°C (40°F) or colder, or frozen at -18°C (0°F) or colder until pickup by or delivery to the designated recipient.
- Game meat must always be protected from contamination and be handled, prepared, stored and transported in a sanitary manner.
- The transportation and transfer of ownership of game carcasses must comply with all directions detailed within a permit issued by the Ministry of FLNRO.
- Game meat will not be donated to soup kitchens, charitable organizations or any facility in which compliance with the Food Premises Regulation is required. The use of wild game meats is contrary to the Food Premises Regulation, which requires that foods come from an "approved source" (meat must be slaughtered in a federally or provincially inspected facility).

Safety Precautions

Live and dead wild game animals can carry organisms including viruses, bacteria and parasites that could cause illness in humans. Precautions to minimize the human health risks to those handling or consuming game meat must be taken at all stages, including:

- Documenting and physically identifying carcasses with abnormalities.
- Using basic personal protective equipment (e.g., gloves and protective clothing) when handling live animals and carcasses.
- Proper handling of carcasses to prevent contamination, especially from gastrointestinal or fecal matter.
- Washing hands and exposed portions of arms thoroughly before and after handling carcasses or meat, and always before eating.
- Ensuring proper food handling and preparation techniques are used. These include:
 - **Separate** – prevent contact between raw meats and ready-to-eat foods
 - **Chill** – keep meat at or below 4 °C (40 °F)
 - **Cook** – make sure all meat is cooked to 74 °C (165 °F)
 - **Clean** – wash hands and equipment after use

Further detail on potential pathogens and specific safety precautions is found in the references below: *Diseases You Can Get from Wildlife and Meat Spoilage and Proper Field Dressing of Wild Game – Wildlife Health Fact Sheet*.

If you need clarification, please contact your regional Health Authority.

References

B.C. *Food Safety Act*, Meat Inspection Regulation. B.C. Reg. 349/2004

B.C. *Public Health Act*, Food Premises Regulation. B.C. Reg. 210/99

B.C. *Wildlife Act*, RSBC 1996, c 488

Guideline for Cutting and Wrapping of Uninspected Meat and Game in Approved Food Premises. Retrieved from:

Diseases You Can Get from Wildlife: A Field Guide for Hunters, Trappers, Anglers and Biologists. Retrieved from: http://www.env.gov.bc.ca/wld/documents/wldhealth/diseases_from_wildlife_safetymanual.pdf

Meat Spoilage and Proper Field Dressing of Wild Game – Wildlife Health Fact Sheet. Retrieved from: <http://www.env.gov.bc.ca/wld/wldfact.html>

British Columbia Centre for Disease Control. August 2012. *Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products*. Retrieved from: <http://www.bccdc.ca/NR/rdonlyres/61C0B237-8884-4D64-A4A0-139B8CE46471/0/GuidelinesfortheSafeTransportationofCarcassesPoultryMeatProducts.pdf>

APPENDIX F

WILDLIFE HEALTH FACT SHEET MEAT SPOILAGE AND PROPER FIELD DRESSING OF WILD GAME

PERMIT CB12-84109

This fact sheet gives an overview of a condition known as *meat spoilage* or *bone-sour meat* and how to avoid it. This is one of the most common complaints of meat quality by hunters but it is easy to avoid.

The terms above refer to meat from harvested wild game that undergoes bacterial growth after death leading to unpleasant changes in colour, texture and smell that can put human health at risk. Hunting can occur during warmer weather which further predisposes to meat spoilage and more effort is needed to avoid meat wastage and reduce the potential risk to public health. Even under cold weather conditions, larger animals like bison, moose, and elk, can spoil within hours unless the animal is cooled by proper field dressing, including hide removal. Although most hunters are well aware of how to avoid meat spoilage, there are many new hunters in BC and some may not have this basic information.

Hunting is an important part of big game management in BC and reducing waste and maximizing the use of the harvested meat is key to keeping hunting and eating game meat safe. Proper field dressing techniques can almost completely prevent meat spoilage and are easy to do if a few simple rules and principles and some simple equipment are used.

Rules:

1. Cool the animal immediately
2. Keep it clean
3. Keep it dry, well ventilated and cool!

Equipment needed:

- Paper towels for drying
- Rubber/latex gloves for your protection
- Sharp knives for skinning, boning and basic hunting knives
- Saw/hatchet to split and quarter the animal
- Cheese cloth type bags to cover the animal to keep flies off, for boned meat or quarters
- Ropes and pulleys for hanging the carcass and meat
- Cover cloth or natural material to exclude birds and small animals
- Bleach, disinfectant to wash up
- Coolers or ice containers

Basic Field Dressing Techniques:

1. Recover your animal after shooting as quickly as possible.
2. Go ahead and take photographs but get to work on the animal quickly to ensure good meat quality.
3. Cool the carcass/meat as quickly as possible, heat supports the growth of bacteria that are responsible for meat spoilage or decomposition.
 - a. Cool means you need to reduce the temperature from 100°F down to 70 or 80°F as quickly as possible in the first hour and then continue the cooling process.
 - b. The first hour is critical because bacteria grow very well at 90-100°F.
 - c. Hang the carcass from a tree if you can to speed up the cooling process.
4. Wear disposable or clean gloves when field dressing.
5. Make sure the animal is bled out, cut the throat to ensure it is complete.
6. Make sure any tools, knives, axes or saws you use are clean. Rinse off your tools frequently in a bleach solution while you are gutting, skinning and cutting up your animal.
7. Remove the internal organs, they will hold heat for a long time if left inside. Remove the windpipe and esophagus, these parts are key sites for meat spoilage.
8. Ensure good ventilation to speed up heat loss. Prop open the body cavity with a small stick to allow air movement.
9. Use paper towels to wipe out the carcass and scrape or trim away blood clots or areas of tissue damage from around wounds to avoid contamination.
10. Skin the animal as quickly as possible, especially in warm weather.
11. Keep exposed meat as dry as you can, moisture increases the chance of bacteria growing.
12. Protect the carcass from flies, feces or debris from the environment. The best way to keep flies away is to pack meat in good-quality cloth game bags. Some prefer cotton or canvas bags, while some prefer cheesecloth that will allow air flow. Make sure it fits loosely around the meat.
 - a. The objective is to keep the meat cool, dry and loosely packed so that it stays cool while transported.
 - b. If you spend the night outdoors, hang the meat in a tree, so that it will stay cool and dry and away from scavengers.
 - c. If the weather is warm, cover loosely with the game bags and include ice containers when you are ready to transport it. Using plastic bags or tarps to wrap a carcass is not advised since they hold heat, allowing bacteria to grow and leading to meat spoilage. Move the meat to a cool site, preferably cold storage or a butcher for cutting, as quickly as possible.

You will not get a replacement licence if your meat was spoiled or became contaminated as a result of improper handling of the meat.

***If you harvest a large ungulate, it should be split down the spine as soon as practical to assist in cooling the thickest part of the animal (this has been an area of spoilage for Roosevelt Elk).

***If a large ungulate must be left overnight in the bush due to unforeseen reasons, the animal should be completely skinned (after gutting) and be kept off the ground (ie. with logs) so air can circulate to aid in cooling the carcass.

There are many resources within the hunting community with further information on methods of field dressing. Just remember the basics, be safe and enjoy your hunt and your memories in the field and in the dining room! Feel free to call with your questions.

Dr. Helen Schwantje, Wildlife Veterinarian
Email: helen.schwantje@gov.bc.ca Phone: 250-953-4285

Wildlife Health website: <http://www.env.gov.bc.ca/wld/wldhealth.html>
Chronic Wasting Disease website: <http://www/stopchronicwastingdisease.ca>



APPENDIX G

GUIDELINE FOR CUTTING AND WRAPPING OF UNINSPECTED MEAT AND GAME IN APPROVED FOOD PREMISES

PERMIT CB12-84109

INTRODUCTION

The following guideline provides recommendations on the cutting and wrapping of uninspected meat and game in approved food premises (e.g., butcher shops).

Uninspected meat and game is defined as:

- Meat from an animal that was slaughtered by its owner or a third party in an unlicensed facility and is intended for personal consumption by the owner.
- Meat from a Class D or Class E provincially licensed slaughter establishment.
- Game meat that is slaughtered outside of a Class A or Class B licensed slaughter establishment.

This guideline has been developed to ensure that inspected meat in BC is not contaminated.

GUIDELINE

An approved food premises that provides cut-and-wrap services for uninspected meat and/or game should be able to demonstrate compliance with the general sanitation provisions of the Food Premises Regulation. In addition, an approved food premises should also provide evidence that the following criteria have been provided for in order to ensure the safe operation of their facility.

- 1) A carcass presented to the premises should be clean and wholesome, and protected from contamination. Uninspected meat should not be accepted into a premises if it is contaminated or is otherwise unfit for human consumption,
- 2) It is recommended that a carcass is presented to the premises with the hide on in a timely fashion. Leaving the hide on can help to limit carcass contamination during transport.

When a carcass is delivered with the hide on, it is important that the operator of the premises is properly trained or experienced in skinning, splitting and cleaning carcasses. Many operators provide a skinning and splitting service for carcasses with the hide on. This should be confirmed with the premises prior to delivery.

It is also important that the carcass is kept clean and well protected during transport to the premises, in accordance with the sanitary and food hygiene requirements found in the *Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products*,

- 3) Only cut-and-wrap can be done on uninspected meat and game in the premises. Other types of processing are not permitted.
- 4) Uninspected meat and meat product derived from an uninspected carcass must be clearly labeled with the name and contact information of the owner of the carcass or meat, and must be identified as "Not Government Inspected - Not for Resale" or other similar words to the satisfaction of an Environmental Health Officer.
- 5) Uninspected meat and meat products should be segregated from inspected meat at all times, including by providing either a separate cooler or a cooler equipped with floor to ceiling screens,
- 6) Processing of uninspected meat and meat products should not take place at the same time when inspected meat or meat products are being processed,
- 7) All equipment and utensils used in the processing of uninspected meat and meat products should be cleaned, washed and sanitized immediately upon completion of the processing of the uninspected meat, and prior to being used for the processing of inspected meat,
- 8) All animal waste and drainage from the operation of the premises should be disposed of in a sanitary manner. In general, the sanitary and food hygiene outcomes for the disposal of animal waste and drainage found in the *Abattoirs Code of Good Practice – Critical Design, Operational and Equipment Guidelines for Licensed Abattoirs* should be followed,
- 9) The operator should supply a written food safety and sanitation plan that demonstrates how the above criteria will be effectively implemented and controlled.

REFERENCES

B.C. *Public Health Act*, Food Premises Regulation. B.C. Reg. 210/99

British Columbia Centre for Disease Control. August 2012. *Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products*. Retrieved from: <http://www.bccdc.ca/NR/rdonlyres/61C0B237-8884-4D64-A4A0-139B8CE46471/0/GuidelinesfortheSafeTransportationofCarcassesPoultryMeatProducts.pdf>

British Columbia Centre for Disease Control. August 2012. *Abattoirs Code of Good Practice – Critical Design, Operational and Equipment Guidelines for Licensed Abattoirs*. Retrieved from: <http://www.bccdc.ca/NR/rdonlyres/668CDE59-8016-409F-AB3B-CE61C0869CB7/0/AbattoirsCodeGoodPractice2012.pdf>

