

Department of Agriculture, Forestry and Fisheries

National Directorate Veterinary Public Health

Notice No. VPN/08/2017-01

To: STATE VETERINARY OFFICERS

**SUBJECT:** Standard for the registration of game harvesters, game meat inspectors and game meat examiners for harvesting wild game intended for export of game meat

**DEFINITIONS**

- PART I** Registration of game harvesters for the harvesting of wild game for export
- PART II** Listing of approved game harvesters
- PART III** Requirements for harvesting of wild game for export
- PART IV** Other Veterinary Procedural Notices applicable for the export of game meat.
- ANNEX 8A** Application for registration of a game harvester for the harvesting of wild game for export
- ANNEX 8B** Registration certificate for game harvester harvesting wild game for export
- ANNEX 8C** Harvesting program to the Provincial State Veterinarian
- ANNEX 8D** Application for registration as a Game Meat Inspector / Game Meat Examiner
- ANNEX 8E** Registration certificate for a Game Meat Inspector / Game Meat Examiner for harvesting wild game for export
- ANNEX 8F** Progressive Official Inspection Register

**THIS VPN/08/2017-01 REPLACES THE VPN/08/2010-01**

It will be effective as from 1 February 2017.

  
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**Dr. Mphahle Molefe**  
**Acting Director, Veterinary Public Health**

2017-01-31  
.....  
**Date**

## DEFINITIONS

**Depot** – A make shift, temporary, central location on a farm where game is harvested/harvested and turned in to partially dressed game carcasses, ready for transport to an European Union(EU) approved game abattoir. This is the location where the GMI/E will carry out the partial primary meat inspection on the carcasses.

**Game Meat Coordinator** – An official appointed in each province by the PVA to coordinate all aspects of game harvesting in the province. This person will be the link between the PSVs and DAFF and GameSA.

**Game Meat Examiner (GME)** – an authorized person with a formal qualification to examine game meat carcasses from an animal health and public health point of view at point of harvest.

**Game Meat Inspector (GMI)** - an authorized person with a formal qualification to inspect game meat carcasses from an animal health and public health point of view at point of harvest.

**Game harvester** – A person who applies and is registered as a game harvester in any one of the nine provinces. He may be a team leader or join an existing team. Game harvesters are also referred to as shooters.

**National Veterinary Authority (DAFF)** – Refers to the National Department of Agriculture, Forestry and Fisheries in Pretoria.

**Official Provincial Inspector** – This is an authorized, provincial official appointed by the PSV or the PVA who is either an Animal Health Technician or a Veterinary Public Health Officer who will perform official ad hock inspections at harvesting teams.

**Official Veterinary Inspector (OVI)** – The authorized, official veterinarian at the game export abattoir, who is responsible for export certification of game meat.

**Partially Dressed Game Carcasses (PDGC's)** – a game carcass from which the head, feet, abdominal and thoracic organs have been removed and that has been inspected and passed as fit for transport to an approved export game abattoir for final meat inspection.

**Provincial State Veterinarian (PSV)** – State Veterinarian authorized by the National Department of Agriculture, Forestry and Fisheries (DAFF) and the Provincial Executive Officer to act as the official state veterinarian in charge of a state veterinary area in one of the provinces.

**Provincial Veterinary Authority (PVA)** – refers to each one of the nine provincial veterinary authorities in the country.

**Shooter** – See Game harvester, above.

**Team leader** – A registered game harvester, who is in control of the game harvest and who becomes the owner of the game harvested or is responsible for the harvesting operation. He is also in control of all other game harvesters who joins his harvesting team to participate in the actual shooting/harvesting of the game. He remains legally responsible to ensure compliance with the requirements of this VPN and other relevant requirements for the export of game meat to the European Union (EU).

**PART I: REGISTRATION OF GAME HARVESTERS 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 8A), if he wishes to register as a game harvester 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 collectively at GameSA, who will maintain a national list of registered game harvesters. This list must be available for reference purposes at the Provincial Veterinary Authority offices or/and collectively at GameSA. An updated list of registered game harvesters must be forwarded together with the list of registered farms (VPN/05) to the Director: Veterinary Public Health, National Department of Agriculture, Forestry and Fisheries and to GameSA on a monthly basis, or as requested.
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 Veterinary (PSV) offices.
3. The applications must be submitted at least 14 days prior to intended harvest.
4. The leader of the harvesting team must avail himself of his personnel's competencies in harvesting and slaughter techniques and the procedures applicable in the provinces.
5. Prospective game harvesters must avail themselves of the details contained within VPN/08. A copy of this VPN must be with the field team at all times.
6. The leader of the harvesting 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 PVA to do the necessary post mortem inspection of the game harvested 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 game harvester at least 14 days before the intended harvest. Annex 8D must be used for application to be registered as a Game Meat Inspector (GMI) or Game Meat Examiner (GME). 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 official meat inspection on site.
7. Inspection of equipment must take place by the PSV or his representative at the PSV's office or at point of harvest.
8. Harvesting may not commence without a valid game harvester registration certificate.
9. All game harvesters must be registered (Annex 8A must be used for this purpose), not only the team leader. Game harvesters must be registered annually.
10. A game harvester, complying with the requirements described in Part III of this document, will be issued with a registration certificate containing a registration number (See Annex 8B).
11. The registration number must be made up as follows:  
Example:

H	U			8	4	7	0	0	1
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Province/State Veterinary Area number	8/47	Prince Albert
Game harvester number	001	1 <sup>st</sup> game harvester registered in that district

Province numbers\*:

Mpumalanga	1	KwaZulu-Natal	6
Gauteng	2	Eastern Cape Province	7
Limpopo	3	Western Cape Province	8
North West Province	4	Northern Cape Province	9
Free State	5		

It is important to note that province numbers listed above do not have to be indicated separately, but forms part of the district numbers, ie. the first of the three district digits indicates the province and is inherent to the district number.

12. The Provincial Veterinary Authority must keep record of all documents relating to the registration of game harvesters, GMIs and GMEs in such province. GameSA will be responsible for the national collation of all provincial documents relating to the registration of game harvesters, GMIs and GMEs and will supply such to the DoA on a monthly basis, or as requested, as well as keep it available as reference to other provinces.

## **PART II: LISTING OF REGISTERED GAME HARVESTERS AND GAME MEAT EXAMINERS / GAME MEAT INSPECTORS**

1. All registered game harvesters will be listed in an official "List of Registered Game harvesters" that must be compiled and continuously up-dated by the Provincial Veterinary Authority.
2. The list must contain the following information for each approved game harvester:
  - a. Name of game harvester
  - b. ID number of game harvester
  - 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 GameSA every month for collation before submission to the National Directorate Veterinary Public Health.
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. E-mail address
  - g. Institution that provided the GME/GMI course and issued a certificate/ Institute that provided the National Diploma course.
  - h. Qualification obtained.
  - i. Number of GME/GMI certificate/National Diploma obtained.

5 The PVA must:

- Keep records of applications (Annex 8D) and qualifications of all GMI/E registered as such in each province.
- Issue a registration certificate to each registered GMI/E (Annex 8E)
- Must inform GameSA monthly of all newly registered GMI/E.

6. GameSA must keep a national list of GMI/E and forward it to DAFF on a monthly basis.

**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 (1)(a) (i-iv) above) for the cleaning and sterilizing of bleeding knives with chemical sterilization (chemical must be SABS food grade approved. Proof of this must be provided to the satisfaction of the Provincial Veterinary Authority). The chemical sterilization must be used according to specifications;

(c) have a hand wash facility, (manufactured according to 1.1 (1) (a), (i-iv) above) with potable running water and antibacterial soap (as per point 1.2 (8)), 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 (1) (a),(b),(c),(d) and (e) as for category C game;

(b) have a hoist and/or other means to lift game, manufactured according to 1.1 (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 Provincial 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 Team Leader 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 (part III point 4 Transport of PDGC'S)
  - (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 sterilization approved by the Provincial 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 deep bone temperature below +7 °C within 24 hours and are equipped with thermographs to record the process.
- (11) Hand drying facilities – disposable paper towels must be used.
- (12) Workers must be supplied with clean protective clothing and protective gear. The clothing will include water boots, a full body coverall and hair covering. Where applicable, water resistant aprons must be supplied. Protective clothing and gear must be light coloured. It is advisable to make clean and dirty workers distinguishable by means of different colour clothing and/or gear.
- (13) A time separation of clean and dirty functions and workers.  
Dirty functions will include the following :
- Transfer carcass from harvesting 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
- (14) Care must be taken not to cut into any hollow organs inside the carcass, in accordance with the Meat Safety Act (40 of 2000).
- (15) 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 Provincial Veterinary Authority.

### 1.3 Hygiene Management System (HMS)

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

- (a) A Hygiene Management Programme (HMP) for ante-mortem inspection, including control measures to –
- (i) Train game harvesters 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 noticeable clinical signs of disease and/or visible pathological conditions so as to exclude them from harvesting.
- (b) A HMP 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 HMP for personal hygiene of workers.
- (i) A general code of conduct. (Refer to Annex 9C of VPN/09 for guidelines)
  - (ii) A training programme.
  - (iii) Records of surveillance and supervision.
- (d) A HMP for medical fitness of workers (check-list).
- (e) A HMP for the temperature of water in sterilizers and maintenance of sterilizers (check-list). Where chemical sterilisation is used, the HMS must be adapted accordingly.
- (f) A HMP for the availability of liquid soap and soap dispensers, toilet paper and disposable towels (check-list).
- (g) A HMP for sanitation and continuous cleaning (check-list).
- (h) A HMP for availability and safety of water (check-list).
- (i) A HMP for waste disposal, including condemned material (check-list).
- (j) A HMP for continuous temperature control of the chiller vehicle (check-list). This HMP must be extended to include temperatures of carcasses as well, e.g.  $\leq 7^{\circ}\text{C}$  after 24 hours and in the case of cloven hoofed animals, no carcasses to reach a temperature of less than  $2^{\circ}\text{C}$  within the first 24 hours after being harvested.

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 game harvester.
- 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 (medium animals): at an angle of 20 - 30°, or in a hanging (elevated) position.
  - (3) Category A (large animals): in a lying position.
- d. The bleeding knife used must be cleaned and sterilized as follows:
  - (1) Water at 82 °C or a chemical method of sterilization, approved by the Provincial 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 is 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 killing and chilling.

## 3. PROCEDURES AT THE DEPOT

All preliminary inspection for Foot and Mouth Disease and meat inspection must be carried out by registered meat 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 a 1/2 hour of being bled, by the game harvester 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, and uterus).

### **3.3 Flying insects**

If many flies or blow-flies are attracted to the collection centre and causes a risk of contamination, harvesting 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. It is important that the vehicle thermograph will never indicate temperatures  $< 2^{\circ}\text{C}$  during the first 24 hours of loading a carcass in to the refrigerated space in order to ensure ripening of the meat. The latter requirement applies only to cloven hooved game species.
- 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  $12^{\circ}\text{C}$ , the carcasses must be chilled within 4 hours of being killed).
- Chilling:** In cases where partially dressed cloven hooved 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  $\leq +7^{\circ}\text{C}$ , but not less than  $+2^{\circ}\text{C}$ , within **24 hours** of having been harvested. Thereafter the temperature of the carcasses must be maintained below  $+7^{\circ}\text{C}$  until offloading. Meat from solipeds does not have to be ripened and must be chilled to  $\leq +7^{\circ}\text{C}$  within 24 hours after being harvested.
- After 24 hours deep-bone temperature must be recorded by the official game meat inspector in case of first harvested carcasses (chiller unit is still on the farm) or the official veterinary inspector at the establishment with reference to the trip thermograph in case of last harvested carcasses and must not be less than  $2^{\circ}\text{C}$  and must not exceed  $+7^{\circ}\text{C}$ . Not less than 5% of animals harvested must be tested, by measurement of the deep bone temperature.**
- Last harvested 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 (Refer Part III, 1.3, last paragraph).
- 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 of this VPN.
- 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 harvesting and transport. It is important that the vehicle thermograph will never indicate temperatures  $\leq 2^{\circ}\text{C}$  during the first 24 hours of loading a carcass in to the refrigerated space in order to ensure ripening of the meat. The latter requirement applies only to cloven hooved game species.

## 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 above.

## 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 Fetuses and unborn animals must be killed humanely and not processed.
- 6.3 The Team Leader 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 by completing the following actions:
  - Check the registration certificate of the farm to establish if the farm has been registered with a negligible or low chemical residue risk.
  - If the farm is registered as negligible risk the Team Leader must confirm with the owner of the farm that he has not recently notified the PVA of any changes in the chemical risk profile on the farm as previously evaluated.
  - In case of negligible risk with no change in risk profile the harvesting can proceed.
  - Where farms had been approved with low chemical residue risk the Team Leader will have to ensure, by viewing the Drug Stock and Treatment Registers, that no game on the farm had been treated and is still within the withdrawal period of the drug.
- 6.4 The Team Leader must have the following documents available at all times:
  - a. Registration certificate (Annex 8B), for all game harvesters on the team
  - b. Medical Health certificates (food handling/ "fit to handle food") for all game harvesters and GME/I.
  - c. For all assistants, copies of the ID documents together with health certificates.
  - d. A copy of the certificate acquired by the game harvester (Game Meat Examiner or Game Meat Inspector) to do post mortem inspections.

## 7. FLOW OF INFORMATION

- 7.1 All game harvesters must provide a harvesting program (Annex 8C) to the Provincial State Veterinary (PSV) office at least 5 working days before any harvest can take place, to arrange for *ad hoc* official veterinary inspections. *Ad hoc* inspections will be carried out by the PSV at least at the frequency prescribed by the Director: Veterinary Public Health from time to time. Exceptions may be made in specific cases, at the discretion of the Provincial State Veterinarian, for *ad hoc* harvest. In provinces where only official meat inspection is allowed, the game harvesting coordinator in the province must be contacted at least 2 weeks in advance to arrange for the meat inspection on site.
- 7.2 The program must contain the following information:
  - a. Date and time of the intended harvest (s)

- b. Name and registration number of Farm (s)
  - c. Name and contact details of Team Leader
  - d. Names of other game harvesters that will be shooting
  - e. Game Meat Examiner's name / Game Meat Inspector's name
  - f. Type of animals that will be harvested
  - g. Name of receiving abattoir with contact details
  - h. Name of person applying for health attestation:
  - i. Contact details (Cell nr):
- 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 PSV will send the Health Attestation(s) (Annex 9A of VPN09) with the consignment PDGC's to the Official State Veterinarian (OVI) at the abattoir. This form may only be signed by a PSV.
- 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 PSV or Official Provincial Inspector who does the ad hock inspection at point of harvest, the PSV in control of the district where the harvest takes place must be informed immediately. He/she will take corrective actions that may include one or more of the following:
- Withdrawal of the Animal Health Attestation issued for the non-conformant consignment(s) or batch(es).
  - Suspension of permission to do harvesting of game without the presence of an official meat inspector or other state official.
  - Withdrawal of registration as a game harvester.
  - Refusal to approve a certain consignment(s) involved in the non-conformant activity for export approval.
- 7.8 After completion of an ad hock official inspection the PSV or Official Provincial Inspector must complete an inspection report (Annex 9C) and he must complete the Progressive Official Inspection Register (Annex 8F)
- 7.9 The PSV must keep a record of ad hock game harvesting inspections conducted in his area.
- 7.10 The Certificates of Origin (VPN/09, Annex 9B) must be completed and signed by the GMI or GME and be forwarded with the consignment to the Official Veterinary Inspector (OVI) at the abattoir.
- 7.11 Uniquely numbered seals must be available for sealing of chiller trucks, prior to

transporting PDGC's to the game establishment.

- 7.12 Seal numbers must be noted on the Certificate of Origin (VPN/09, Annex 9B) at every point of harvest.

## **8. Summary of documents required at point of harvest**

- 8.1 Registration Certificate of farm
- 8.2 Registration certificate(s) of game harvester(s)
- 8.3 Health Certificate(s) of game harvester(s), GMI/E as well as of assistants – including copies of ID documents
- 8.4 Checklist for harvesting inspection (Annex 9C, VPN/09 for PDGC's dispatch to the OVI at the establishment), which has been completed by the GMI/ GME
- 8.5 Certificate of Origin (Annex 9B, VPN/09)
- 8.6 Proof of qualification of the GMI/E
- 8.7 Copy of VPN/08 and other relevant VPN's available at all times
- 8.8 If available, Health Attestation for the farm (Annex 9A, VPN/09) from the PSV. This form may only be signed by a PSV.
- 8.9 Official Meat Inspection Authorization of the GMI/GME.
- 8.10 Progressive Official Inspection Register (Annex 8F)

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

(The original documents must accompany the truck)

- 9.1 Health attestation form, if not officially sent in advance to the establishment (Annex 9A, VPN/09), for each farm, from which PDGC's are loaded to the establishment in the specific truck, has to accompany the PDGC's to the establishment. This form may only be signed by a PSV.
- 9.2 Certificate of origin of partially dressed carcasses (Annex 9B, VPN/09). Here also the original certificates must accompany the PDGC's loaded into the truck.
- 9.3 Checklist for harvesting inspection (Annex 9C of VPN/09). This is completed for each batch by the GMI/GME for each harvest 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 first 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.

**10. PROVINCIAL VETERINARY AUTHORITY AUDITING OF PROVINCIAL STATE VETERINARIANS**

The PVA must conduct annual audits on each PSV to ensure that the requirements of this VPN and related VPNs are met. A report must be compiled of all non-conformances noted and supplied to the PSV. The PSV must correct the non-conformances as indicated in the report compiled by the PVA.

#### **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/09 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 Chemical Residue Control Programme



**ANNEX 8A**

(VPN/08)

(Logo of Veterinary Authority)

**APPLICATION FOR REGISTRATION OF A  
GAME HARVESTER AND/OR TEAM LEADER FOR  
THE HARVESTING OF WILD GAME FOR EXPORT**

**A: PARTICULARS OF GAME HARVESTER/TEAM LEADER<sup>(1)</sup> (Team Leader)**

Name of game harvester:			
I.D. Number:			
Postal address:			
Telephone:			
Fax:			
Cell number:			
E-Mail:			
Health certificate	Yes		No

**B: PARTICULARS OF GAME MEAT EXAMINERS (GME) (Applicable only to Team Leaders)**

Name:  
 ID number:  
 Number of GME certificate obtained:  
 Date GME certificate obtained:  
 Institution from which the GME certificate was obtained:  
 Authorized as GME in which province:

**C: PARTICULARS OF GAME MEAT INSPECTORS (GMI)(Applicable only to Team Leaders)**

Name:  
 ID number:  
 Certificate acquired:  
 Date certificate issued:  
 Institution from which certificate was acquired:  
 Authorized as GMI in which province:

**D: DECLARATION OF GAME HARVESTER**

I, \_\_\_\_\_ (full name of game harvester) 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 Provincial 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 Game harvester)

Registration number allocated to game harvester:

		x	x						
--	--	---	---	--	--	--	--	--	--

Signed at (place) \_\_\_\_\_ (Date) \_\_\_\_\_

\_\_\_\_\_  
(Signature of Provincial Veterinary Authority or representative)

Stamp

Name printed: \_\_\_\_\_

Tel: \_\_\_\_\_

Fax: \_\_\_\_\_

Email: \_\_\_\_\_

(1) Delete which is not applicable

**ANNEX 8B**

**(VPN/08)**

(Logo of Veterinary Authority)

**REGISTRATION CERTIFICATE FOR A GAME  
HARVESTER/TEAM LEADER<sup>(1)</sup> FOR HARVESTING  
WILD GAME FOR EXPORT**

**IT IS HEREBY DECLARED THAT**

\_\_\_\_\_

**ID NO.**

\_\_\_\_\_

**GAME HARVESTER REGISTRATION NUMBER**

\_\_\_\_\_

**Is registered as a game harvester/game harvest team leader<sup>(1)</sup> to harvest wild game with the  
intent to export wild game meat.**

**This registration is valid from \_\_\_\_\_ to \_\_\_\_\_**

\_\_\_\_\_  
**Signature**

\_\_\_\_\_  
**Date**

**Stamp**

**(1) Delete as appropriate**

**ANNEX 8C**

**HARVESTING PROGRAM TO THE PROVINCIAL STATE VETERINARIAN**

1. Dates and expected times of harvesting

.....  
.....  
.....

2. Farms (farm name + registration number) on which will be harvested:

.....  
.....  
.....

3. Team leader and contact details:

.....

4. Other members of harvesting team who will be shooting:

.....  
.....  
.....

5. Person doing the meat inspection: .....

6. Type of animals and expected number that will be harvested:

.....  
.....  
.....

7. Name of Abattoir and contact details:

.....

8. Name of person applying for health attestation: .....

9. Contact details (Cell nr): .....

.....  
Signature

.....  
Date

**ANNEX 8D**

**APPLICATION FOR REGISTRATION AS A GAME MEAT INSPECTOR (GMI)/ GAME MEAT EXAMINER (GME) <sup>(1)</sup>**

<b>APPLICATION</b>	
Surname	
Full names	
ID Number	
Address	
Telephone number	
Cell Phone number	
Fax	
E-mail	
Qualification	
Date of qualification	
Tertiary institution where qualification was obtained	

A certified copy of the qualification of the GMI/GME<sup>(1)</sup> must be attached to this application.

I, \_\_\_\_\_ (name), hereby apply to be registered as a GMI/GME<sup>(1)</sup> in the province \_\_\_\_\_ (name of province).

I, undertake to comply with all the Veterinary Procedural Notices and export requirements for harvesting of game, inspection of game carcasses and the hygienic field dressing of game carcasses.

\_\_\_\_\_ (Signed) at \_\_\_\_\_ on \_\_\_\_\_ (date).

**(1) Delete which is not applicable**

**ANNEX 8E**

(Logo of Veterinary Authority)

**(VPN/08)  
REGISTRATION CERTIFICATE FOR A GAME MEAT  
INSPECTOR/ GAME MEAT<sup>(1)</sup> EXAMINER FOR MEAT  
INSPECTION OF WILD GAME FOR EXPORT**

**REGISTRATION OF A PERSON TO PERFORM A MEAT INSPECTION SERVICE**

**In terms of the Meat Safety Act, 2000 (Act No. 40 of 2000)**

**Mr. G.A.M Meatman**

**ID No.**

**Is hereby registered to do game meat inspection, hygiene control and all administrative duties under the supervision of a Official Provincial Inspector in the field during game harvesting, as imposed upon a**

**GAME MEAT INSPECTOR/GAME MEAT EXAMINER<sup>(1)</sup> (FIELD INSPECTION)**

**and to enter a place, premises or conveyance in terms of the Act.**

\_\_\_\_\_  
**Signature of Provincial Executive Officer**

\_\_\_\_\_  
**Date of issue**

\_\_\_\_\_  
**Place**

**Stamp**

**(1) Delete that which is not appropriate**

**Annex 8F**

**Progressive Official Inspection Register**

**Game harvester name:** \_\_\_\_\_

**Game harvester Registration number:** \_\_\_\_\_

**Province that issued Registration:** \_\_\_\_\_

**Current date of registration:** \_\_\_\_\_

**Inspection schedule:**

Date of inspection	Name of official inspector	Designation	Findings (tick applicable column)	
			Acceptable	Not acceptable
			Corrective actions requested	

