



APPLICATION TO SERVE WILD GAME MEAT FOR HOSPITALS, SCHOOLS, AND RESIDENTIAL OR LONG-TERM CARE FACILITIES

Criteria for serving or selling wild game meat

Yukon Environmental Health Services recognizes the cultural values and nutritional benefits of consuming wild game meat in institutional settings including schools, hospitals, and care facilities, as well as at public special events.

Because wild game meat is a type of uninspected meat, careful handling is required during harvest of the animal and during butchering and preparation of the meat.

When and where can wild game meat be served?

At institutional settings – schools, hospitals, residential and long-term care facilities.

Requirements

- Operator must obtain an amended Permit to Operate a Food Premises from Environmental Health Services when wild game meat is served as part of a regular food program.
- The wild game meat must be donated to the institution and be butchered in a licenced butcher shop.
- Written approval must be obtained from Conservation Officer Services Branch for the proposed use of the wild game meat.

Application process

To apply for an amended Permit to Operate a Food Premises or a new Permit to Operate a Food Premises that will also serve wild game meat, an operator must complete this application form for institutional settings – hospitals, schools, residential and long-term care facilities.

All required documentation must be provided to Environmental Health Services for the amendment to your Permit to Operate a Food Premises, or your new application, to be processed.

The required documents include:

- forms from the meat donor (if available);
- forms from the licensed butcher (if available); and
- a copy of written permission from Conservation Officer Services that the proposed use of game meat is acceptable.

Once you are issued the Permit to Operate a Food Premises with the condition that you are able to serve wild game meat, you must continue to submit Meat Donor and Licensed Butcher forms to Environmental Health Services as meat donations are received.

Meat handling

The operator is required to read, understand and agree to follow the important food handling procedures outlined below. Following the requirements outlined below will reduce the risks associated with serving uninspected wild game meat.

1. The donated wild game meat is inspected upon receipt and will not be prepared for consumption if any of the following conditions are observed:
 - The temperature of the meat is over 4°C.
 - The meat has a foul odour.
 - The meat is discoloured (e.g. turning green) or freezer burned.
 - Cysts are present in the meat.

2. The donated wild game meat be butchered in a licenced butcher shop and be labelled with the following information:

- The words "Wild Game Meat".
- The animal species (eg. moose, caribou).
- The cut of the meat.
- The date it was packaged.

3. From the time wild game meat is received, to the time it is cooked, there must be:

- A separate refrigerated/freezer storage space available for the wild game meat.
- A separate preparation area for wild game meat, or a procedure is available on how to clean and disinfect a shared space before inspected food is prepared.
- Food contact surfaces, cutting boards, knives and other utensils are washed and sanitized after being used to prepare wild game meat, and before they are used for other food preparation.
- The wild game meat is thoroughly cooked to an internal temperature of 74°C (use a probe thermometer to confirm this temperature).
- Wild game meat should be cubed for stewing or soups rather than used as ground meat, because involves less handling and processing.
- Food handler with a FoodSafe Certification is strongly recommended.

By completing this form, you are acknowledging that you have read and agree to the food handling procedures as described on page one and two.

Applicant information	
Last name of operator	First name of operator
Phone	Email
Name of approved food premises	
Proposed date to start serving wild game meat YYYY - MM - DD	

NAME (PRINT)

SIGNATURE

YYYY - MM - DD

DATE