



APPLICATION TO SERVE WILD GAME MEAT FOR TEMPORARY FOOD PREMISES

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 long-term 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 special events organized by charitable organisation, registered society, communities, or ad-hoc events organized by an institution.

Requirements

- Organizers must obtain a Permit to Operate a Temporary Food Premises from Environmental Health Services.
- The wild game meat must be donated to the organizers 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. In the case of meat being sold for profit, such as a fundraising dinner, a Wildlife Permit is required from Conservation Officer Services Branch.

Application process

All required documentation must be provided to Environmental Health Services for the Permit to be processed.

The required documents include:

- ☐ this form;
- ☐ an application to Operate a Temporary Food Premises;
- ☐ form from the meat donor;
- ☐ form from the licensed butcher; and
- ☐ a copy of written permission from Conservation Officer Services that the proposed use of game meat is acceptable.

Note: If meat will be “sold” (for example being served at a fundraising event) you will require a Wildlife Permit issued by Conservation Officer Services Branch.

It is important that you **submit these forms** to Environmental Health Services **at least 14 days before** your event or activity so that all the required permits and/or permissions can be obtained before the event or activity. Any missing information may lead to delays in issuing a Permit to Operate a Temporary Food Premises.

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 must 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 or 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 at least 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 this involves less handling and processing.
 - A notice must be posted that uninspected wild game meat is being processed and served.

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

Applicant information		
Last name	First name	
Phone	Email	
Event information		
Event name		
Location	Event date YYYY-MM-DD	Event time HH:MM <input type="checkbox"/> am <input type="checkbox"/> pm

<hr/> NAME (PRINT)	<hr/> SIGNATURE	<hr/> DATE
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