

ANNEX 9C

(VPN/09)

**CHECKLIST FOR HARVESTING
INSPECTION (To be completed by the
person doing the meat inspection or
official ad hoc inspection in the field)**

(Logo of Controlling Authority)

Farm _____ owner: _____

Farm _____ name: _____

Name of Team Leader: _____ Date of hunt: _____ Time of hunt: _____

Method used for harvest (4x4; Helicopter; bauma etc) _____

Name of Game Meat Examiner/Inspector or Official Provincial Inspector⁽¹⁾: _____

Signature of Game Meat Examiner/Inspector or Official Provincial Inspector⁽¹⁾: _____

GENERAL	Compliance	Non-compliance	Remarks
Clean and hygienic protective clothing			
Record of Medical Certificates and ID's of game harvesters and assistants available			
Annex 8F and previous audit reports available			
OPERATIONAL	Compliance	Non-compliance	Remarks
Game harvester's Registration Certificate available			
The prescribed checks regarding chemical residue controls were carried out			
Wild game animals are killed by an approved method in accordance with animal welfare requirements, did not contaminate the wild game carcass and caused immediate death			
Only healthy wild game animals are harvested			
Animals bled within 10 minutes of killing			
Evisceration takes place before bloating			
Hygienic evisceration			
DEPOT	Compliance	Non-compliance	Remarks
Hygiene evisceration			
Toilet paper			
Separation clean / dirty functions			
Method of sterilisation of knives available			
Temperatures or contact time (Chem) of sterilisers			
Potable water available			
Clean non-corrosive hanging frame			
Sufficient light			
Area below slaughter frame hygienically maintained			
Identification of carcasses and corresponding offal			
Timeous loading of carcasses into chilling vehicle			
Time record of loading of carcasses into chilling			

vehicle			
Temperature of carcasses below +7°C after 24 hours of killing			
Clean and hygienic protective clothing			
Workers wash hands regularly, with bactericidal soaps			
Containers for condemned, inedible material and rough offal available			
Thermometer to measure carcass temperature available			
Containers for head and feet available			
Insect activity			
Hand drying / waste bin			
Hygiene Management Programmes provided, correct, followed.			

VEHICLES	Compliance	Non-compliance	Remarks
Harvesting Vehicle(s) complies with requirements			
Reg. Number:			
Reg. Number:			
Reg. Number:			
Reg. Number:			
Reg. Number:			
Chiller Vehicle(s) complies with requirements			
Reg. Number:			
Reg. Number:			

Date: _____

Inspectors Name: _____

Inspectors Contact Details:

Telephone: _____

Fax: _____

Email: _____

DECLARATION:

Harvesting team acceptable to harvest for export market.

Yes	No
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Other Comments: _____

(This document has been completed by me, the GMI/E and has been forwarded together with the PDGCs to the abattoir of destination)⁽¹⁾

(A copy of this report has been sent to the Provincial Veterinary Authority where the Team Leader has been registered as game harvester, in case of noncompliance.)⁽¹⁾

(In cases where this report was used for official inspection purposes by an official provincial inspector a copy of the report has been given to the Team Leader, another copy was sent to the OVI at the Abattoir and a copy will be kept on file at the office of the PSV.)⁽¹⁾

Signed at (place) _____ , (date) _____

(signature of Game Meat Examiner/Inspector or Official Provincial Inspector)⁽¹⁾

Stamp