



Scottish Quality Wild Venison

SCHEME STANDARDS

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Scottish Quality Wild Venison
info@sqwv.co.uk

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How the Scheme Works

1.0 Introduction

SQWV is a company limited by guarantee.

SQWV contracts Food Integrity Assurance Limited (FIA) to provide independent assessment and certification services as part of SQWV's Certification System.

The Certification System is an independent, third-party system for determining conformity with product standards. The Certification System requires examination of product, the production processes, the production environment, and the distribution facilities.

2.0 The Standards

The Standards set out the conditions of membership of Scottish Quality Wild Venison (SQWV). The definition of 'Wild' applies to "managed populations of deer living within an enclosed territory (such as forests, hills or parkland) under conditions of freedom."

The term does not apply to deer which are bred, reared and slaughtered in captivity.

SQWV standards are designed to increase consumer and trade confidence in both home and export markets by:

- Promotion of an industry standard in the handling and processing of wild Scottish venison.
- Responding proactively to consumers about the way wild venison is produced.
- Improving food safety and meeting the requirements of The Food safety Act 1990 and other relevant food hygiene legislation.
- Addressing environmental and animal welfare responsibilities.

SQWV is a dynamic scheme, the standards of which will alter in response to consumer, trade and legislative concerns and requirements. The Standards are reviewed annually, and members will be kept fully informed of any changes in the standards and conditions that may affect them.

SQWV standards are additional to any statutory requirements and nothing in the standards shall be deemed as providing exemption from legislation.

3.0 Conditions of Membership

Participation in the scheme is voluntary, and membership is open to all wild venison producers in Scotland who demonstrate, by independent assessment, that they operate to SQWV standards.

At the point of application, prospective members sign a declaration that they will abide by the conditions of membership. Renewing members agree to abide by the conditions of membership by paying their renewal and at the point of assessment.

This means that they will:

- Follow SQWV standards and conditions and FIA's Certification Rules and Regulations which may be amended from time to time.
- Pay membership fee when due.
- Sell as SQWV assured only that venison they know to be eligible.
- Not provide untrue or misleading information to SQWV, its contractors or any person acting on behalf of SQWV.

4.0 How to Join

Application for membership should be made on an SQWV application form available by contacting FIA Limited

or by emailing: info@foodassurance.co.uk

If an applicant has more than one site to be visited that are some distance apart there may be a need for separate applications or an additional fee depending on circumstances. Every effort will be made to minimise costs in such cases.

For more information about the scheme or to apply please contact:

FIA Limited
The Rural Centre
West Mains
Newbridge EH28 8NZ
Telephone: +44 (0) 131 609 0558
Email: info@foodassurance.co.uk

5.0 How the Scheme Works – The Assessment Process (new members)

- Within 30 days of processing your application and payment, an FIA assessor will contact you to make an appointment to assess your business.
- During the assessment, the assessor requires access to assess all aspects of your business relating to the application to validate that you comply with the scheme standards.
- Where gaps in complying are identified the assessor will discuss these with you and record them as a non-compliance.
- At the end of the assessment the assessor will leave a copy of the findings report detailing any non-compliances that have been found and the level which will determine action required to rectify them.

Non-compliance Levels

Minor	an attempt has been made to meet the requirements of the standard, but areas still require addressing.
Major	no attempt to meet the requirements of the scheme standard is evident, and/or a serious risk to food safety and/or animal health has been identified.

- The assessor will submit a copy of the findings report and the full assessment report to the FIA Certification Team for review and certification.
- Where non-compliances are identified, corrective evidence must be submitted within 30 days of the date of the assessment.
- Up to two reminder letters will be issued where corrective evidence is still outstanding at days 14 and 21 post assessment.
- If suitable corrective evidence is not received within 90 days, the application will be withdrawn and the applicant notified that should they wish to become a member of the scheme, they will need to re-apply.
- Where no non-compliances have been raised, or suitable corrective evidence has been received the assessment will be certified and an approval letter and certificate will be issued to the member.
- The renewal due date will be set as the anniversary month of the date the original application was processed.
- Ongoing approval is subject to renewal of membership and compliance at subsequent assessments and/or spot checks.

5.1 The Assessment Process – renewing members

- Renewal notifications will be issued to existing members annually. Payment must be received within the timeframe notified. Failure to pay within the prescribed timeframe will result in membership and certificate being withdrawn.
- By paying the renewal fee, the member is agreeing to abide by the conditions of membership.
- Following receipt of payment an FIA assessor will contact the member to make an appointment to assess your business.
- Assessments will be conducted annually with no more than 18 months between assessments.
- During the assessment the assessor requires access to assess all aspects of your business relating to the application to validate that you comply with the scheme standards.
- Where gaps in complying are identified the assessor will discuss these with you, record them as a non-compliance and leave a copy of the findings report at the end of the assessment.
- The assessor will submit a copy of the findings report and the full assessment report to the FIA Certification Team for review and certification.
- Where minor non-compliances are identified, corrective evidence must be submitted within 30 days of the date of the assessment.
- Where major non-compliances are identified, the existing certificate will be suspended until such time that suitable corrective evidence is received. If suitable corrective evidence is not received within 90 days of the date of suspension, the certificate and membership will be withdrawn. The member will be notified and advised that should they wish to rejoin the scheme a new application will be required.
- Up to two reminder letters will be issued where corrective evidence is still outstanding at days 14 and 21 post assessment.
- Where no non-compliances have been raised, or suitable corrective evidence has been received within the timeframe, the assessment will be certified, and an approval letter and certificate will be issued to the member.
- Ongoing approval is subject to annual renewal of membership and compliance at subsequent assessments and/or spot checks.

6.0 Sourcing and Traceability of SQWV Product

Membership status information including the site name and status will be made available on a request basis, allowing purchasers to verify the membership status of certified (approved), suspended and/or withdrawn members. By agreeing to the SQWV Scheme Rules, you will be agreeing to the above information being shared. No additional information relating to your membership will be shared.

7.0 Assessments and Spot Checks

Where necessary, FIA may conduct a site visit (re-visit) to ensure corrective evidence has been implemented for non-compliances raised during the routine assessment and a programme of spot checks in addition to the annual assessment. Under certain circumstances, for example, to verify that satisfactory corrective action has been completed and the standards are being maintained, the member will be liable to be charged for the revisit. There may be a requirement that the assessor is accompanied in order to monitor the assessment performance. This may be by a technical lead from FIA or the United Kingdom Accreditation Service (UKAS) who are responsible for monitoring FIA's accreditation. It is a requirement of the scheme that in these circumstances, members allow access to their premises for the sole purpose of observing the assessment.

8.0 Complaints

In the event you wish to make a complaint regarding the assessment and certification process you should put the details of your complaint in writing in accordance with FIA Certification Rules & Regulations and send to:

FIA Limited, The Rural Centre, West Mains, Newbridge EH28 8NZ
Email: info@foodassurance.co.uk

FIA Ltd will investigate and respond to complaints relating to certification. Complaints specifically relating to the scheme standards will be referred to SQWV for review.

SCOTTISH QUALITY WILD VENISON SCHEME STANDARDS

The Scheme Standards comprise of 4 elements: the standard reference number (unique identifier), the standard, requirements and guidance. The standard and requirements read together, provide the detail of what will need to be evidenced to prove compliance. The guidance section provides additional information and reference documents to aid the assessee.

Section 1: Staff and Training Requirements

Standard Ref	Standard	Requirements
1.1	<p>Deer Management Policy</p> <p>A written Deer Management Plan must be in place and implemented</p>	<p>The plan must outline how the following principles are addressed and implemented:</p> <ul style="list-style-type: none"> • Management of deer populations to avoid significant negative impacts on woodlands and other habitats. • How Deer control measures are undertaken to meet with the Best Practice Guidance (i.e. in an exemplary, humane and legal manner). • How continuous improvement in both deer management and food safety will be supported and demonstrated. • Health and safety including firearms safety • This document must be signed by the person with overall responsibility and be explained to all involved, ensuring its requirements are met.
	<p><i>Guidance: Further details can be found in Best Practice Guidance DMQ New Award - Deer Management Certificate</i> https://dmq.org.uk/qualifications/deer-management-certificate/</p>	
1.2	<p>Trained Person Requirements</p> <p>All SQWV venison carcasses supplied under the standard must be culled by, or culling supervised by, a trained person, according to the requirements of current food hygiene legislation.</p>	<p>The trained person must hold a DMQ Deer Stalkers Certificate (DSC) 2 or recognised equivalent.</p>
	<p><i>Guidance: "Trained person" refers to persons who have undertaken appropriate training to be able to carry out an initial inspection of the wild game carcass in the field, to identify any characteristics that may indicate that the meat presents a health risk" Wild game guide December 2021.</i> https://www.foodstandards.gov.scot/business-guidance/running-a-food-business/publications/wild-game-guides-and-haccp <i>The trained person (Stalker, Tenant stalker, Permit Stalker, Contractor Stalker, or Guest stalker = anyone culling deer and signing tags under the scheme).</i> <i>The scheme member is responsible for ensuring that initial and refresher training is in place for all trained persons culling in their name.</i></p>	
1.3	<p>Firearms Certificate</p> <p>All trained persons must hold the appropriate Firearms Certificate and use a firearm of the correct legal specification.</p>	<p>Records must be kept and available for review at the assessment</p>
	<p><i>Guidance: https://bestpracticeguides.scot/firearms/</i></p>	

Standard Ref	Standard	Requirements
1.4	<p>Third Parties</p> <p>Where third parties are using an accredited larder and applying tags under the scheme, the scheme member must take responsibility for the third parties to ensure that the requirements of the scheme are being upheld and traceability is maintained.</p>	<p>Systems and records must be in place to demonstrate that tenants are adhering to the scheme requirements.</p>
<p><i>Guidance: This must be a robust audited system which ensures compliance. Records of the competency of third parties must be available during the assessment. Where 3rd party users are accredited to the scheme at a different site the controls need not be as detailed.</i></p>		
1.5	<p>Training Records</p> <p>All trained persons (hunters) must be able to demonstrate current knowledge of specific food safety requirements for handling carcasses both in the field and the larder and be aware of any changes in best practice guidance.</p>	<ul style="list-style-type: none"> • Records must be annually reviewed and updated where appropriate. • Refresher training must take place at a maximum of 5-year intervals. <p>Training records must include:</p> <ul style="list-style-type: none"> • Training on the Hygiene Hazard Assessment Plan. • Training on the Deer Management Plan. • Larder visitor declaration, • Regular larder visitor training, • Trained people signing tags under the scheme must be kept, annually reviewed, and updated where appropriate.
<p><i>Guidance: Training can be inhouse, held by NatureScot, Forest and Land Scotland, Best Practice, BASC, DMQ or specific food safety training are examples. The scheme member is responsible for ensuring that refresher training is in place for all trained persons culling under there scheme membership name/number. "Trained person" refers to a persons who have undertaken appropriate training to be able to carry out an initial inspection of the wild game carcase in the field, to identify any characteristics that may indicate that the meat presents a health risk" Wild game guide December 2021.</i></p> <p>https://www.foodstandards.gov.scot/business-guidance/running-a-food-business/publications/wild-game-guides-and-haccp</p> <p><i>The trained person (Stalker, Tenant stalker, Permit Stalker, Contractor Stalker, or Guest stalker = anyone culling deer and signing tags under the scheme).</i></p> <p><i>The scheme member is responsible for ensuring that initial and refresher training is in place for all trained persons culling in their name.</i></p>		
1.6	<p>Public Liability</p> <p>All members must have Public Liability insurance that cover the culling activities and persons involved</p>	<p>Minimum coverage of £10 million. A copy of the insurance certificate must be available for review at the assessment</p>

Section 2: Prior to Culling

Standard Ref	Standard	Requirements
2.1	<p>Pre-Cull Observations</p> <p>Prior to culling the trained person must observe the wild animal to ensure it is behaving normally.</p>	<p>Records must be kept and available for review at the assessment</p>
	<p><i>Guidance: The trained person is responsible for recording and reporting unusual behaviour in the animal before culling.</i></p> <p>https://bestpracticeguides.scot/wp-content/uploads/2025/03/health_parasites.pdf</p> <p>https://bestpracticeguides.scot/wp-content/uploads/2025/03/health_diseases.pdf</p>	
2.2	<p>Shot Placement</p> <p>The trained person's understanding of the importance of correct shot placement for welfare and limiting contamination must be demonstrated.</p>	<p>Knowing the anatomy of deer and the consequences of bullet damage will help to enable shots to be placed which will:</p> <ul style="list-style-type: none"> • Achieve rapid death; • Minimise suffering; • Avoid gross carcass contamination
	<p><i>Guidance: This knowledge can be demonstrated via the Hygiene Hazard Assessment Plan. Where carcasses are present at the time of inspection these can be inspected for correct shot placement.</i></p> <p>https://bestpracticeguides.scot/wp-content/uploads/2025/04/culling_shotPlacement.pdf</p> <p>https://bestpracticeguides.scot/wp-content/uploads/2025/04/culling_shotPlacementAngles.pdf</p>	
2.3	<p>Ammunition Type</p> <p>All deer must be culled using non lead ammunition</p>	<ul style="list-style-type: none"> • All ammunition used to cull deer under the scheme must be non-lead. • Invoices can be used to demonstrate compliance.
	<p><i>Guidance: Copies of invoices to be available at the assessment and/or cartridges to be used</i></p>	

Section 3: After Culling

Standard Ref	Standard	Requirements
3.1	<p>Humane Dispatch</p> <p>All deer culled under the scheme must be humanely dispatched.</p> <p>Where the stalker inadvertently injures or apparently misses a deer, it must be followed up using the appropriate procedure.</p>	<p>A written follow up procedure must be available and agreed before a stalk starts, which includes:</p> <ul style="list-style-type: none"> • Best practice guidance, • Details of how the procedure will be followed.
	<p><i>Guidance: A written follow up procedure must be available, following best practice, detailing the procedure that will be agreed and followed before a stalk starts.</i></p> <p>https://bestpracticeguides.scot/wp-content/uploads/2025/04/culling_reactionFollow.pdf</p>	
3.2	<p>Gralloching and Bleeding</p> <p>Gralloching and bleeding must be carried out in a hygienic manner following best practice and within 1 hour of kill.</p>	<ul style="list-style-type: none"> • A grossly contaminated carcasses, due to green gralloch contamination from to gut spill during evisceration or shot damage must not be presented for human consumption. • Cuts made outside of the larder must be minimal to reduce the risk of cross contamination.
	<p><i>Guidance: Contamination due to gut spill during green gralloch must not be presented for human consumption. The risk is especially high when spillage from the rectum. E.coli 0157 is most commonly found in the last 20cm of the bowel. Extreme care should be taken to tie off the back passage and this section should be carefully lifted backwards from the carcass. At all times great care must be taken to limit the risk of contamination and cross contamination. Cuts made outside of the larder must be minimal to reduce the risk of cross contamination.</i></p>	
3.3	<p>Inspection after Culling</p> <p>The trained person must carry out an examination of the body, and the gralloch, to identify any characteristics that may indicate that the meat presents a health risk.</p>	<p>If a Notifiable disease is suspected after pre-cull inspection and gralloch inspection, then this must be reported and recorded, and the carcass not presented under the scheme.</p>
	<p><i>Guidance: Where Bovine TB, Chronic Wasting Disease (CWD), Foot and Mouth, Blue Tongue & (Epizootic Haemorrhagic Disease) EHD are suspected there is a legal responsibility to act by reporting to the Animal and Plant Health Agency. (APHA) https://bestpracticeguides.scot/wp-content/uploads/2025/03/health_parasites.pdf</i></p> <p><i>Any suspected notifiable disease e.g. foot and mouth or anthrax, must immediately be reported to the Animal & Plant Health Agency (APHA). https://www.gov.uk/guidance/find-your-local-apha-scotland-field-services-office In the case of anthrax, the Medical Officer for Environmental Health must also be informed, and advice sought by mobile phone, if possible, on whether the carcass should be moved from the point of despatch. In all cases the carcass must be retained outside the larder in secure storage, with the head, pluck and gralloch and away from other carcasses. A grid reference number is required where the deer was shot, and the relevant supervisor informed.</i></p> <p><i>A full list of notifiable diseases is provided at: https://www.gov.scot/collections/animal-diseases-notifiable-and-non-notifiable-diseases/</i></p>	

Standard Ref	Standard	Requirements
3.4	<p>Carcass Suitability</p> <p>Carcasses must be condemned and not presented under the scheme if they fail to meet any of the requirements.</p> <p>A record of condemnation must be kept.</p>	<p><i>Carcasses must be condemned if:</i></p> <ul style="list-style-type: none"> • <i>an abnormality is noted at time of inspection.</i> • <i>the carcass was killed not by the result of shooting.</i> • <i>the deer was found dying.</i> • <i>the meat is fly-blown.</i> • <i>the carcass was not green gralloched within 1 hour of being culled.</i> • <i>where the chiller unit temperature records suggest that the internal temperature of the carcass may have exceeded 7°C for an unknown time after initial cooling.</i> • <i>the carcass is in an extremely poor physical condition.</i> • <i>a carcass has been scavenged by vermin.</i> • <i>shot using lead ammunition.</i> • <i>any veterinary drugs are suspected.</i> • <i>knowingly fed with a product containing additives.</i>
<p><i>Guidance: Carcasses not fit for human consumption must be disposed of in an approved manner according to the advice of APHA.</i></p>		
3.5	<p>Field Hygiene</p> <p>Hygiene must be maintained in the field.</p>	<ul style="list-style-type: none"> • Knives, hands and equipment must be kept clean. • Consideration must be given to the risks associated with dragging • Head and shanks must remain in place until the carcass reaches the larder
<p><i>Guidance: Knives, hands and equipment must be kept clean, and this will form part of the Hygiene Hazard Assessment Plan. Cuts made outside of the larder must be minimal to reduce the risk of cross contamination. Where a carcass has to be dragged in the field through areas where livestock have been grazing the risk of contamination is high and the carcass must not be dragged through it unless it can be protected by a drag bag or sled etc Any equipment used must be thoroughly cleaned after use.</i></p>		
3.6	<p>Outdoor Carcass Storage</p> <p>Carcasses must not be left outside for extended periods of time, unless, under exceptional circumstances where health and safety are an issue for those involved with retrieval.</p>	
<p><i>Guidance: Where carcasses have been left outside for an extended period of time the member must consider any possible contamination hazards and take steps to control these e.g. if the carcass has been attacked by vermin or the ambient temperature has been too high to prevent active cooling then the carcass must be rendered unfit for human consumption.</i></p>		
3.7	<p>Chilling</p> <p>Chilling must begin within a reasonable period of time after killing and achieve a temperature throughout the meat of not more than 7°C. Where climatic conditions so permit, active chilling is not necessary.</p>	<p>The time of culling and time into chill must be recorded for each carcass.</p>

Section 4 – Carcass Transportation

Standard Ref	Standard	Requirements
4.1	<p>Transport to the Larder</p> <p>Vehicles, or pony saddlery, used for transport must be well designed, constructed and maintained and kept in a clean sound condition</p>	<ul style="list-style-type: none"> • Cleaning and disinfection must take place between loads. • Blood trays must be used where vehicles do not have purpose built washable floors.
	<p><i>Guidance: Equipment must not cause a contamination or cross contamination risk. Cleaning chemicals and procedures will be included in your Hygiene Hazard Assessment Plan</i></p>	
4.2	<p>Other Game Species in Transport</p> <p>Other species of game must be kept separate from gralloched carcasses during transport to the larder to prevent cross contamination.</p>	
4.3	<p>Transporting – Potential Contaminants</p> <p>Nothing must be transported with the carcass that has the potential to cause contamination</p>	<p>This includes, but not limited to:</p> <ul style="list-style-type: none"> • Other equipment • Dogs • Lunches
	<p><i>Guidance: Contamination from allergens e.g. peanuts can have very serious effects on the vulnerable so all food stuffs must be kept separate from carcasses.</i></p>	
4.4	<p>Carcass Storage in Transit</p> <p>Carcasses should not be heaped during transport to the larder.</p>	<p>Carcasses can be placed side by side but in a way that keeps the internal cavity away from the hair of the next. If carcasses are heaped the reasoning and time limit must be recorded in the Hygiene Hazard Assessment Plan.</p>
	<p><i>Guidance: Heaping of carcasses reduces their ability to cool effectively and can cause cross contamination. If carcasses are heaped the reasoning and time limit must be recorded in the Hygiene Hazard Assessment Plan.</i></p>	
4.5	<p>Pluck Handling</p> <p>Where the pluck is brought back to the larder, it must be removed from the carcass and kept separately.</p>	<p>The pluck must:</p> <ul style="list-style-type: none"> • Avoid contact with the floor. • Be labelled to maintain traceability with the carcass.
	<p><i>Guidance: This process will form part of the Hygiene Hazard Assessment Plan.</i></p>	

Standard Ref	Standard	Requirements
4.6	<p>Cleaning Facilities</p> <p>Appropriate washing and hygiene facilities must be used and carried in all vehicles.</p>	<p>This will include but not limited to:</p> <ul style="list-style-type: none"> • Disposable gloves • Sanitising wipes
	<p><i>Guidance: Hygiene equipment such as gloves and knives should be kept in original packaging or protected in a clean sheath so that they remain clean until use.</i></p>	
4.7	<p>Onward Transport</p> <p>Carcasses leaving the larder for onward processing must be collected in a hanging, chilled vehicle.</p>	<ul style="list-style-type: none"> • Keep records of collections. • Check that the requirements are being met
	<p><i>Guidance: When arranging collection specify your requirements to the transport company and check that the stated requirements are being met.</i></p>	

Section 5: Traceability Scheme Requirements

Standard Ref	Standard	Requirements
5.1	<p>SQWV Tagging</p> <p>When the trained person has completed the carcass inspection and is satisfied that no abnormal characteristics have been found during the examination and meets the requirements of the scheme, a fully completed SQWV tag or NatureScot/SQWV tag must be attached.</p>	<p>A numbered Signed Trained Hunter Declaration must be attached by the trained person to each carcass. The declaration must:</p> <ul style="list-style-type: none"> • State the date and time of cull. • State time into the chill. • State that following examination the animal both before and after culling has been found to be free of any abnormal characteristics, abnormal behaviour or environmental contamination.
	<p><i>Guidance: Tags must be fully completed, be legible, using a permanent marker pen ensuring that the written information stays in place and is not washed or rubbed off during transport.</i></p>	
5.2	<p>Larder Records</p> <p>Larder records detailing cull and by products must be kept.</p>	<p>Records must include:</p> <ul style="list-style-type: none"> • losses from disease and postmortem reports. • tag number, where the deer was shot, the date and time of cull and date and time of entry into larder and chiller unit, for each carcass. • Where the carcass was sold or processed • All records must be kept for 3 years
	<p><i>Guidance: Larder Records for all carcasses must be maintained. This will include losses from disease and postmortem reports. Larder records must demonstrate traceability by recording a dedicated tag number, where the deer was shot, the date and time of cull and date and time of entry into the chill, for each carcass.</i></p>	
5.3	<p>By-product Handling</p> <p>By products sold for human consumption must be handled hygienically and be traceable to the carcass that they were removed from.</p>	<p>By Products must:</p> <ul style="list-style-type: none"> • Avoid contact with the floor. • Be labelled to maintain traceability with the carcass.
	<p><i>Guidance: This will form part of the Hygiene Hazard Assessment Plan</i></p>	
5.4	<p>Approved Game Handling Establishment Notification</p> <p>The Approved Game Handling Establishment (AGHE) must be notified of the number of new carcasses awaiting collection as soon as they are available and records kept.</p>	
	<p><i>Guidance: the sooner the AGHE is informed the sooner they can react and collection to take place.</i></p>	

Section 6: Larder and Chiller Design and Maintenance

Standard Ref	Standard	Requirements
6.1	<p>Larder Maintenance</p> <p>Larders must be designed, constructed and maintained to enable all game to be stored in a clean, hygienic condition, free from contamination.</p>	Maintenance records must be kept.
	<p><i>Guidance:</i> https://bestpracticeguides.scot/wp-content/uploads/2025/04/carcass_larderDesign.pdf</p>	
6.2	<p>Loading Area</p> <p>The building must have a suitable hard standing in front of the larder doors for the loading/unloading of vehicles.</p>	<ul style="list-style-type: none"> • This area must be drained into the common effluent system for the larder, allowing wash down of vehicles used for the transport of carcasses. • Drainage in external areas is expected to deal with normal quantities of rainfall without long-term pooling of water. • This area must be kept clean to avoid tracking of dirt into the larder or chill area.
6.3	<p>Larder Exterior</p> <p>Exterior area around the larder and entranceways must be well maintained, kept clear of debris and non-essential vegetation</p>	External areas must be maintained in good order.
	<p><i>Guidance:</i> External areas must be maintained in good order. Overgrown areas can harbour pests; therefore, where areas are grassed or planted near the building must be well maintained. For example, good proactive is to have a 0.5m zone between the vegetation and external walls</p>	
6.4	<p>Larder Design</p> <p>The larder must be of suitable size.</p>	<p>The enclosed internal larder must be of suitable size to comfortably accommodate:</p> <ul style="list-style-type: none"> • The storage of the volume and type of species being brought to the larder. • The number of people who may be working in the larder at any one time. • Separation where large and small wild game are stored at the same time. This separation can also be time.
6.5	<p>Larder Building Construction</p> <p>The building fabric including floors, walls, ceiling, lights and drains must be maintained in a sound condition and must allow effective cleaning and disinfection.</p>	<ul style="list-style-type: none"> • Impervious, non-absorbent, washable and non-toxic materials must be used. • All drains must be free running and kept clean.
	<p><i>Guidance:</i> This will require the use of impervious, non-absorbent, washable and non-toxic materials. All drains must be free running and kept clean and all traps must be regularly emptied. Disposal of all washings and effluent must comply with current legislation.</p>	

Standard Ref	Standard	Requirements
6.6	<p>Larder Openings</p> <p>Windows, doors and other openings must be proofed to prevent the ingress of pests and where glass is present protected from shatter.</p>	<ul style="list-style-type: none"> • All windows, doors and other openings (for example air inlets and outlets) must be well fitted and covered with screens to prevent the entry of birds, insects and rodent where necessary. • Where open windows would result in contamination of foodstuffs, windows must remain closed and fixed during production.
	<p><i>Guidance: All windows, doors and other openings (for example air inlets and outlets) must be well fitted and covered with screens to prevent the entry of birds, insects and rodents where necessary. Where open windows would result in contamination of foodstuffs, windows must remain closed and fixed during storage and or production.</i></p>	
6.7	<p>Larder Lighting</p> <p>The larder must have adequate natural and/or artificial lighting.</p>	<p>Lighting must be fitted with protective covers or use shatterproof bulbs to avoid risk of glass contamination.</p>
	<p><i>Guidance: Food must be protected from glass contamination should bulbs be damaged. Protective covers or shatterproof bulbs will ensure this. No unprotected glass can be used in the larder or chill.</i></p>	
6.8	<p>Larder Ventilation</p> <p>There must be suitable and sufficient means of natural or mechanical ventilation to aid carcase cooling.</p>	<p>The larder must be fitted with refrigeration that allows the drop in the temperature of the carcasses to below 7 C.</p>
	<p><i>Guidance: The ventilation must be of such nature that it allows escape of the humidity from the larder to allow drying of the carcasses which have a beneficial effect on reducing the growth of pathogenic and spoilage bacteria</i></p>	
6.9	<p>Larder First Aid</p> <p>All larders must have a properly equipped first aid kit.</p>	<p>The contents of the first aid kit should be based on first aid needs requirements</p>

Section 7: Larder Cleanliness

Standard Ref	Standard	Requirements
7.1	<p>Hygiene Hazard Assessment Plan</p> <p>All members must have a written Hygiene Hazard Assessment Plan in place. The plan must cover all stages of the process from pre-cull to collection of the carcass.</p>	<p>The plan should be based on establishing risks to food safety and detailing how these risks are eliminated or reduced to an acceptable level and monitored.</p> <p>The plan must include the following:</p> <ul style="list-style-type: none"> • Cleaning and sanitisation, including: <ul style="list-style-type: none"> Field and transport equipment cleaning Larder tools and equipment. • Pest management, • Maintenance records, • Personal hygiene requirements, • Staff training, including: <ul style="list-style-type: none"> Bullet damage to deer anatomy, • Transport to and from the larder, including: <ul style="list-style-type: none"> Reasoning and time limit to heaped carcasses in transport (Standard 4.5) • Preventing cross contamination and allergens, • By Product handling and storage, • Chilling, including: <ul style="list-style-type: none"> Transportation to chiller, close contact hanging in chiller.
	<p><i>Guidance:</i> https://www.foodstandards.gov.scot/business-guidance/running-a-food-business/publications/wild-game-guides-and-haccp</p>	
7.2	<p>Local Authority Registration</p> <p>All members with deer larders must be registered with their Local Authorities as Food Business Operators</p>	<p>Written confirmation of registration from the local authority must be available.</p>
	<p><i>Guidance:</i> https://bestpracticeguides.scot/wp-content/uploads/2025/04/carcass_venisonSupply.pdf https://bestpracticeguides.scot/wp-content/uploads/2025/04/carcass_venisonSupplyTwo.pdf</p>	
7.3	<p>Larder Hygiene Policy</p> <p>The member must have a Larder Hygiene Policy or Policies that make employees and visitors aware of the larder hygiene rules and symptoms of infection, disease or condition which would prevent a person working with venison carcasses or by-products. Records must be kept.</p>	<p>The Policy will include as a minimum:</p> <ul style="list-style-type: none"> • No Smoking, • Hand washing, • No eating, • Cuts and grazes to be covered with a blue dressing, • Pest control, • Glass, • No animals • Illness
	<p><i>Guidance: Illness must be notified if a person is suffering from, or exhibiting, symptoms of any disease or condition likely to be transmitted through food - this includes infected wounds, skin infections, sores or diarrhoea. In this situation they must not be allowed to work on or handle the carcass. All visitors will be required to sign a 'visitor's declaration sheet' confirming the points above.</i></p>	

Standard Ref	Standard	Requirements
7.4	<p>Visitor Declaration Sheet</p> <p>All visitors must sign a visitor declaration sheet before entering the larder which must be countersigned by a member (or member's representative) of the SQWV Scheme. Training records must be in place.</p>	<p>The declaration sheet must include:</p> <ul style="list-style-type: none"> • Name, • Company (if applicable), • Address, • Signature, • A statement that visitors are free from any illness or suffering from, or exhibiting, symptoms of any disease or condition likely to be transmitted through food. <p>This includes infected wounds, skin infections, sores or diarrhoea.</p>
<p><i>Guidance: Regular visitors who may visit the larder unattended should be trained in the same way as regular staff and this record kept on file as the declaration would not be counter signed in this case.</i></p>		
7.5	<p>Larder Surfaces, Tools and Equipment</p> <p>Surfaces and equipment which come in contact with food should be made from food safe materials that do not cause a contamination risk.</p>	<p>All tools and larder equipment must be designed for food use and be easy to clean.</p> <ul style="list-style-type: none"> • Counter tops • Grambrels • Knives • No wooden handles. • Stainless steel to be used. • No damaged equipment. • Separate brush for the yard and the larder.
<p><i>Guidance: Surfaces require the use of smooth, washable and non-toxic materials</i></p>		
7.6	<p>Larder Tools and Equipment Cleaning</p> <p>Work tools and equipment must be clean and hygienic before any fresh carcasses are hung.</p>	<ul style="list-style-type: none"> • Adequate facilities must be provided for the cleaning and disinfecting of work tools and equipment. • No waste water must be allowed stand on work surfaces. • Verification of the sterilisation effectiveness must be available
7.7	<p>Larder Tools and Equipment Storage</p> <p>Tools and equipment must be stored in a hygienic way to prevent contamination</p>	<p>For example:</p> <ul style="list-style-type: none"> • Knives stored in cupboard or on a knife rack. • Aprons hung tidily • Outdoor cleaning equipment stored separately
7.8	<p>Personal Protection Equipment</p> <p>All Personal Protective Equipment (PPE) must be clean, safe and suitable.</p>	<ul style="list-style-type: none"> • A clean and hygienic apron must be worn when working with carcasses in the larder. • If chain mail gloves are worn on the free hand, these must have easy-to-clean wristbands. • PPE should be designed for food use, be undamaged and easy to clean.

Standard Ref	Standard	Requirements
7.9	<p>Larder Cleanliness</p> <p>The larder must be cleaned and sanitized in compliance with the Hygiene Hazard Analysis Plan cleaning schedule.</p>	<ul style="list-style-type: none"> • The larder must be cleaned after every use. • Carcasses must not be in the larder when cleaning chemicals are being used.
7.10	<p>Larder Equipment Cleaning</p> <p>After every use, all food contact equipment used must be cleaned and sanitized in compliance with the Hygiene Hazard Analysis Plan cleaning schedule.</p>	<ul style="list-style-type: none"> • Only food grade chemicals can be used for the cleaning and disinfection of facilities and equipment. • Carcasses must not be in the larder when cleaning chemicals are being used.
<p><i>Guidance: Sterilization of knives can be done using UV, Steam or a water or food safe sterilisation fluid.</i></p>		
7.11	<p>Cleaning Water Supply</p> <p>There must be a sufficient supply of potable water for all hand basins and the cleaning of the larder and equipment.</p>	<ul style="list-style-type: none"> • If the supply is a private supply the water must be tested at least annually to determine the water is potable. • The test must be carried out by an accredited laboratory, and the certificate of testing results must be available at the time of assessment. • If there is a water test failure, it must be immediately investigated in order to identify the cause and to determine whether it poses a risk to human health. Remedial action must be taken as necessary to protect human health, including, where appropriate, boiling the water before use or using an alternative source of water. • There must be a written contingency plan which is implemented in the event of a water test failure. • For mains supplied water, the Scottish Water test results for the previous 12 months should be checked and downloaded from their online database, accessed at this website: https://www.scottishwater.co.uk/en/Your-Home/Your-Water/Water-Quality/Water-Quality.
<p><i>Guidance: 'Potable water' means water meeting the minimum requirements laid down in The Water Intended for Human Consumption (Private Supplies) (Scotland) Regulations 2017, Part 4 & Schedule 2 https://www.legislation.gov.uk/ssi/2017/282/pdfs/ssi_20170282_en.pdf.</i></p>		
7.12	<p>Wash Hand Basins</p> <p>Wash basins for cleaning hands must be provided with hot and cold (or appropriately mixed) running water.</p>	<ul style="list-style-type: none"> • Wash basin taps must be arm, knee or foot operated. • Unscented soap and hygienic drying (e.g. paper towels) must be provided. • These must be located in the larder.
7.13	<p>Cleaning Equipment Storage</p> <p>Cleaning tools and equipment must be stored so that they do not, come in contact with the floor, unless that is their purpose.</p>	<p>Chemicals not designed to be used in food preparation areas must not be stored in the larder</p>

Standard Ref	Standard	Requirements
7.14	Organic Waste Storage Organic waste must be stored in specially provided, identified and labelled waste containers.	<ul style="list-style-type: none"> • Containers must be leak-proof and covered. • They must be kept clean and hygienic at all times.
7.15	Carcass Cleaning Carcasses must not be washed out.	Contamination may be removed by wiping out the worst of the solid content with disposable Food Grade paper towels, preferably blue.
	<i>Guidance: Washing out a carcass spreads contamination. Contamination may be wiping to remove worst of the solid content with disposable Food Grade paper towels, preferably blue. One wipe in one direction and dispose of individual paper towel, further wiping should be carried out using new towels. Paper towels must be stored and disposed of in a hygienic manner. The addition of water can itself be a source of contamination and washing meat reduces shelf life.</i>	
7.16	Dog Policy Dogs or any other live animals must not be allowed into the larder.	Only dead game may enter the larder.
	<i>Guidance: Dogs and other live animals are a contamination risk and can under no circumstances be allowed in the larder or chill</i>	
7.17	Pest Control The site must have an effective pest control programme.	<p>Pest control can be undertaken by a qualified external contractor or inhouse by an appropriately trained member of staff.</p> <p>If pesticides are used:</p> <ul style="list-style-type: none"> • Bait must not be accessible to non-target species in tamper proof bait boxes, • An accurate bait location plan must be kept, • A record of bait used, inspection dates and bait replenishment dates must be kept. • Safety data sheets must be available.
	<i>Guidance: This can be undertaken by a qualified external contractor or inhouse by an appropriately trained member of staff. Pesticides, if used, must not be accessible to non-target species and any bait boxes must be tamper proof. An accurate location plan of all bait points must be drawn up and bait points numbered. Record kept of bait used, bait point inspection dates.</i>	
7.18	Fly Control An insecticutor must be in place and serviced.	<ul style="list-style-type: none"> • The insecticutor must be serviced regularly and a record of this kept. • A record of when the insecticutor is emptied must be kept.
	<i>Guidance: Records must be available for review during the assessment</i>	

Section 8: Chill Scheme Requirements

Standard Ref	Standard	Requirements
8.1	Chill Cleanliness The chill must be kept clean and tidy.	The chill must be cleaned after every empty.
	<i>Guidance: Records must be available for review during the assessment</i>	
8.2	Carcass Hanging To allow free circulation of air and aid rapid cooling carcasses hung in the chiller unit must not touch one another until the legal temperature limit has been reached	Once a carcass has reached the legal limit of 7°C or verified time scale has then carcasses can be stored against one another if needed.
	<i>Guidance: Once a carcass has reached the legal limit of 7°C or verified time scale then carcasses can be stored against one another if needed but care must be taken not to cause cross contamination e.g. the back of one jammed against the open cavity of another. If this activity is taking place, then it will form part of your Hygiene Hazard Assessment plan. How the cooling time has been reached must be demonstrable.</i>	
8.3	Larder Chill Storage Small wild game must not be allowed to cross contaminate large wild game when being stored.	A designated area so designed to prevent cross-contamination which can be clearly monitored may be used in the chill.
8.4	Carcass Temperatures Carcases must be handled in a way to allow them to continuously cool after kill and reach the legal limit of 7°C as soon as possible. When offal is removed from the carcass the legal limit for offal temperature is 3 °C.	
8.5	Chill Temperature Chiller temperature must be set to ensure that the internal temperature of carcasses does not exceed 7°C once cooled.	<ul style="list-style-type: none"> • Temperature checks must be recorded twice daily when carcasses are in the chill. • If the chill temperature rises above 7°C then corrective active must be taken and recorded. • All records must be kept for 3 years and be available for review during the assessment
	<i>Guidance: The optimum chill temperature would be between 2 and 4 C. Less if offal is being stored for human consumption.</i>	

Section 9: Complaints

Standard Ref	Standard	Requirements
9.1	<p>Complaints</p> <p>There must be a system in place for recording, investigating and resolution of any complaints received.</p>	<p>The record must include:</p> <ul style="list-style-type: none"> • Date of complaint, • Name of the complainant, • Nature of the complaint, • Results of the investigation, • Actions to prevent it from happening again.
	<p><i>Guidance: The main source of complaint may be the customer but all complaints relating to the standard and the members operating under the scheme must be included.</i></p>	