

ENGLAND &  
WALES **BEST  
PRACTICE  
GUIDES**

# Larder Health and Safety.

Meat Hygiene





# Introduction

**E**ven the best larder could produce unhygienic carcasses or be dangerous if incorrectly used. The aim of this guide is to describe how to maintain a hygienic environment in which to larder carcasses and protect personal safety.

This guide links to Basic Hygiene and Carcass Inspection guides.

## Safe working

- Working safely in a larder is largely a matter of common sense.
- A simple risk assessment should highlight the hazards and their controls.
- Some of the more common hazards in a larder setting may include Injury caused by lifting, Slipping/tripping, Injury from overhead equipment, Injury from knives/saws amongst others.

For more information on managing risks in a deer management scenario, please read the Risk Assessment Best Practice Guide.



## Hygiene and cleaning

Basic hygiene and Hazard Analysis and Critical Control Points (HACCP) principles should be applied to working in the larder.

### ■ Prior to use:

- The larder should be in a clean state having been through the end of session or deep clean procedures described below.
- Dirty carcasses (mud and other soiling) should not be brought directly into the larder but the hide washed down before entering, taking care not to contaminate breaks in the skin such as the sticking point, bullet wound and gralloching cuts.

### ■ During use:

- Do not allow blood, waste material and hair to build up on surfaces or equipment as carcasses are processed.
- Ensure that the larder floor/walls and 'in-use' knives and scabbards are visibly clean between dressing each carcass or when heavily soiled.
- Avoid splashing carcasses as you clean.
- Place waste, including heads and legs, in impervious containers with well fitting lids. Mark these containers 'Not fit for Human Consumption'.

### ■ At the end of session:

- Record carcass details and keep safe.
- Hose down walls, floors and equipment to remove visible waste.
- Using fat-dissolving food-approved detergents and disinfectants to clean surfaces, larder hardware and protective equipment such as aprons and chain mail gloves.
- Sterilise knives, saws and scabbards using recommended methods (water at 82°C, Ultra violet light cabinets or Steri-wipes -can also be done during use).
- Empty and disinfect drainage traps.
- Wash down area outside larder door.
- Empty, wash and disinfect waste containers.



- Ensure temp control is working and that there is adequate ventilation.
- Complete cleaning and temperature records as required

### ■ Deep clean:

- This should be done periodically and especially when the larder will not be in use for a while.
- Empty the larder of carcasses.
- Carry out an "end of session" clean but ensure that in addition, all nooks and crevices are hosed down with a low-pressure hose and disinfected.
- Wash and disinfect all equipment including hooks, gambrels, hoist.
- Disinfect and wash down the outside area.
- Turn off temp control but allow free ventilation (while excluding vermin) to ensure that the larder dries thoroughly.
- Complete cleaning record as required.

## Personal hygiene

- Wash down and disinfect footwear before entering the larder or change into dedicated footwear.
- Wash hands, before working on each carcass or after touching anything that is potentially contaminated.
- Wear clean, washable, light-coloured, protective over-clothing such as an apron.
- Cover any personal wounds with a clean waterproof, food safe (blue), plaster or wear disposable gloves that are changed when soiled.
- Do not enter the larder or dress carcasses if you (or others you have contact with) have food poisoning or if you have septic lesions that cannot be covered, or any other disease likely to be transmitted to the carcass or others present.
- Do not eat, drink or smoke in the larder.
- Remain aware of the need to maintain high standards of personal hygiene throughout the whole process.

## Temperature control and ventilation

When new carcasses are brought into the larder the temperature will likely rise. This is inevitable in the preparation area, but the effect can be reduced in the chiller by allowing carcasses to cool before transferring them.

Chiller temperature should be checked and recorded at least twice a day when in use. Digital or remote temperature loggers mean that these checks do not need to be in person.

## Records

Records should be kept of carcasses passing through the larder. For more information on this, please read the Cull Records and Cull Planning guides.

Larder maintenance records are useful, the level of record keeping should be linked to the scale of the processing operation, however, for HACCP purposes a cleaning record should be maintained and a temperature record is advisable.



## Security

Larders should be secured against unauthorised access, not only to prevent contamination by unsanctioned individuals, but also to protect any assets that may be present in the larder.

In the simplest instance, locking the entrance to the larder will be sufficient, but signage and camera surveillance may be considered.

The larder should be secure against entry by mammals, birds and insects to prevent any contamination risks associated with animal presence. Keeping the larder sealed when not in use, making sure all walls and doors are free from cracks and gaps and having insect electrocutor traps (zappers) will limit access from animals, but regular checks should be made and recorded.

## Further Information

- **FSA Wild Game Guide- Guidance for primary producers and food business operators on the hygienic production of wild game**

<https://www.food.gov.uk/sites/default/files/media/document/V7%20Guidance%20-%20supply%20of%20wild%20game%20for%20human%20consumption.pdf>

- **HACCP guidance**

<https://www.food.gov.uk/business-guidance/hazard-analysis-and-critical-control-point-haccp>