

Embercombe Risk Assessment

Wild Meat Preparation

Description of main hazards and hazardous events:

Fainting due to sight of blood/carcass. Associated injuries with falling when fainting. Stress caused by the provocative nature of the activity. Spread of bacteria from raw carcass causing food poisoning. Spread of bacteria from participants to raw food causing food poisoning. Spread of bacteria from environment to raw food causing food poisoning. Tick bites or flea bites resulting in skin irritation or blood poisoning. Broken skin or broken bones caused by injury from cutting tools. Transfer of gun shots or fragmented bone from carcass into food, causing choking or other health problems.

Persons exposed: Employees Volunteers Clients / Public
Contractors Vulnerable groups

Existing controls:

Carcasses are hung in a suitable environment for at least a short period to allow ticks and fleas to leave. Carcasses are sourced from a registered game keeper.

This activity is always run by someone who has experience in preparing wild meat and dealing with groups. Suitable supervision from other staff / volunteers is provided.

Participants are working calmly. The tables or space used for preparing the wild meat is cleaned before and after the activity. All participants wash hands and roll back sleeves.

Knives are checked and sharpened. When finished the wild meat is well washed and checked over for signs of infection or damage.

Carcasses are inspected carefully for gunshots and fragmented bone. Stock juice is sieved.

Hands are washed before, during and after the activity.

First aid kits and first aiders are available.

Are there any further controls recommended?

The activity would be made safer if suitable aprons were provided.

Summary of Safety Advice

Wild meat should be sourced from a game keeper.
This activity should be treated as food preparation.
Knives should be sharp.

Other risk assessments you should read; [General Site, Kitchen](#)

Assessment by: Rob Kendall

Job title: Site Manager

Signed:



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