

# Northwestern Health Unit

## Wild Game Event Application

The purpose of the wild game event application is to improve public access to wild game meals. Wild game dinners and events provide a cultural experience for individuals and communities. Ontario laws only allow organizations to serve wild game to the public under certain conditions. Wild game events may not operate until a permit has been issued by a Public Health Inspector (PHI). To serve wild game in Ontario, **all** requirements of the following regulations must be met:

- *Ontario Regulation 493/17- Food Premises* (NWHU)
- *Fish and Wildlife Conservation Act, 1997* (Ministry of Natural Resources (MNR))
- *Ontario Regulation 665/98 - Hunting* (Ministry of Natural Resources)

Some sections of the regulations that relate to wild game are highlighted below.

### **Ontario Food Premises Regulation 493/17**

A food premises may have on the premises uninspected meat obtained through hunting that is handled, prepared and stored for the sole purpose of serving it at a wild game dinner or a wild game event, if the following conditions are met:

- The uninspected meat is handled, prepared and stored so that it does not come into contact with other food before the other food is served.
- All utensils, equipment and food contact surfaces used in connection with uninspected meat must be washed and sanitized before being used in connection with any other food, including inspected meat.
- The operator must keep a list of all persons who donate uninspected meat for a wild game event and must provide a copy of the list to a public health inspector upon request. The list must contain each donor's name, address and telephone number in full, and the name of the species from which the donated meat was obtained.
- The operator must keep a list of all patrons that attend the wild game event and must provide a copy of the list to a public health inspector upon request. The list must contain each patron's name, address and telephone number in full. If the patron is under the age of 12, or unable to make an informed decision, consent from a guardian must be obtained.
- Patrons and staff are notified in writing each time before they are served the meat that has not been inspected in accordance with either *Ontario Regulation 31/05 (Meat)* made under the *Food Safety and Quality Act, 2001* or the regulations made under the *Meat Inspection Act (Canada)*. The notice must be posted in a conspicuous place at the entrance to the venue at which the wild game dinner or wild game event is held.

### **Additional Requirements**

- All wild game must be maintained at an internal temperature of 4°C (40°F) or lower until it is cooked.
- All wild game is to be defrosted in a refrigerator, under cold running water or in a microwave. If using a microwave, it must be cooked or reheated immediately after thawing.
- Probe thermometers must be used to verify final internal cooking temperatures.
- Adequate refrigerated/frozen storage space must be provided so that all wild game is kept separate from all other food items.
- All wild game must be labeled with the species of meat, date it was butchered and name of donor.

If you have questions about the *Ontario Food Premises Regulation 493/17*, please contact your local Public Health Inspector.



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[www.nwhu.on.ca](http://www.nwhu.on.ca)

## ***Fish and Wildlife Conservation Act, 1997 and Ontario Regulation 665/98-Hunting***

- Serve only wild caught fish or game wildlife that was:
  - Legally obtained under a valid hunting, trapping or recreational fishing license;  
**AND**
  - Donated to be served at the event.
- Event must be hosted for a charitable purpose and any profits from the event must go to that purpose.
- Record all revenues and expenditures and the manner in which the profits were used for the charitable purpose and keep these records for one year after the event.

If you have additional questions about the *Fish and Wildlife Conservation Act* or *O.Reg 665/98- Hunting* please contact your local MNR office.

### **Required Cooking Temperatures – Wild Game Meat**

Temperatures must be maintained for 15 seconds using a probe thermometer.

<b>Wild Game Species</b>	<b>Final Internal Cook Temperature</b>
<b>Game Birds &amp; Waterfowl:</b>	
Duck, goose, partridge, pheasant, wild turkey, etc.	
Whole	82°C (180°F)
Breasts, roasts, thighs, wings	74°C (165°F)
Stuffing (cooked alone or in bird)	74°C (165°F)
<b>Large Game:</b>	
Bear, bison, caribou, deer, elk, moose, pronghorn, etc.	
Chops, steaks, roasts	74°C (165°F)
Meat mixtures, ground meat, sausage	74°C (165°F)
<b>Small Game:</b>	
Beaver, muskrat, rabbit, etc.	74°C (165°F)
<b>Fish:</b>	
Crappie, pickerel, salmon, trout, walleye etc.	70°C (158°F)

Source: <https://www.canada.ca/en/health-canada/services/general-food-safety-tips/safe-internal-cooking-temperatures.html>

### **Application Process:**

#### **Step 1**

Submit completed *Wild Game Event Application Form* by e-mail to [envhealth@nwhu.on.ca](mailto:envhealth@nwhu.on.ca) or by fax to 807-468-3914. Forms may also be delivered to your local NWHU office.

#### **Step 2**

A Public Health Inspector will contact you to discuss your plan and set up any required pre-inspections of the kitchen space that will be used for the wild game event.

#### **Step 3**

Develop a written *Food Safety Plan* to follow, that will cover:

- Receiving wild game (including what can be donated)
- Tracking donors, labelling food, posting signage, and tracking those attending the dining event
- Separating wild game from inspected meats, cleaning and sanitizing kitchen facilities
- Meat storage, thawing, cooking, and hot holding

#### **Step 4**

A Public Health Inspector will review your *Food Safety Plan* and will consult with you about your plan. Once a satisfactory Food Safety Plan has been developed, your Public Health Inspector will issue a *Temporary Event Food Vendor Permit*, and your event may proceed as planned.

# Wild Game Event – Application Form

Application Date: \_\_\_\_\_

Name of Event: \_\_\_\_\_

Location of Event: \_\_\_\_\_

Organization Name: \_\_\_\_\_

Address of Wild Game Event(s): \_\_\_\_\_

Coordinator Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

## Please answer the following questions to help us determine the type of application:

Will the wild game be served for a charitable purpose?  Yes  No

Will the wild game be served at no cost to diners?  Yes  No

Does your organization plan to serve wild game on a regular basis? (more than once/month).  Yes  No

### Please return this application form to the Northwestern Health Unit by:

- Fax: 807-468-3914
- Email: [envhealth@nwhu.on.ca](mailto:envhealth@nwhu.on.ca) (use *Wild Game Event Application* in the subject line)
- Mail or in-person drop-off at your local NWHU office.

#### Kenora

210 First Street North  
Kenora, Ontario P9N 2K4  
807-468-3147 phone  
1-800-830-5978 toll-free

#### Fort Frances

396 Scott Street  
Fort Frances, Ontario P9A 1G9  
807-274-9827 phone  
1-800-461-3348 toll-free

#### Dryden

75-D Van Horne Avenue  
Dryden, Ontario P8N 2B2  
807-223-3301 phone  
1-888-404-4231 toll-free



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