

**Industry FSA Awards
Common hygiene questions May 2022**

H1. You have been instructed to immediately cull a deer on a field which has recently been spread with slurry. What would you do to comply with food hygiene regulations?

- a. Shoot and gralloch the animal in the field and sell to the game dealer as normal
- b. Shoot the deer but reject the carcass because of potential contamination
- c. Cull the deer and wash the carcass down to make it fit to go in the food chain
- d. Wait until the deer has moved off the field, then cull it and treat it as normal

H2. Ideally, in the field you should try to hang a deer when gralloching because?

- a. It stops you getting back ache
- b. Reduces the risk of environmental contamination
- c. Reduces risk of fly strike
- d. Encourages external parasites to drop off naturally

H3. Shot game that enters a water course is:

- a. Less likely to be damaged
- b. Safe as any contamination will wash off
- c. Likely to have bacteria transmitted to the carcass
- d. Safe as they are classed as potable water

H4. Water required to keep a game larder and utensils clean can come from:

- a. Collected rainwater
- b. A water course or lake
- c. Any spring or stream
- d. A potable water supply

H5. Soil and plant debris from the countryside:

- a. Can contaminate game meat with bacteria
- b. Is what makes game organic and is not dangerous
- c. Cannot transfer disease to meat or other animals
- d. Can make game gritty to eat but is not dangerous

H6. You are asked to collect game carcasses with your vehicle which has been carrying a chemical sprayer, a chainsaw and petrol you should:

- a. Thoroughly wash your vehicle out then collect the game
- b. Put the game on some fresh leaves or straw
- c. Just put it in the back of the vehicle regardless
- d. Put the game in plastic bags in the back of the vehicle

H7. Before loading carcasses into the back of a pick-up you should:

- a. Put a good layer of straw down
- b. Clean out the back and sterilise
- c. Use clean hessian or plastic seed sacks to absorb the blood
- d. Push the spare petrol can aside so you can load dogs and the game

H8. You shoot 3 Fallow deer and 2 Muntjac on a morning stalk. Can you transport all of the deer together in your vehicle?

- a. Yes as long as you apply hygienic practices for transporting carcasses
- b. No species must be separated for transporting
- c. No not in the same vehicle as there is a risk of cross contamination
- d. As long as your game dealer agrees

H9. You shoot several ducks of different species on a morning flight. Can you transport all of the carcasses together in your vehicle?

- a. Yes as long as you apply hygienic practices for transporting carcasses
- b. No species must be separated for transporting
- c. No not in the same vehicle as there is a risk of cross contamination
- d. As long as your game dealer agrees

H10. The rule of storing fuel in a game larder is:

- a. It is fine to do so if there is no game in the larder at the same time
- b. The fuel is kept away from any game hanging up
- c. You scrub out the game larder properly afterwards before using it for game
- d. You should never store fuel in the game larder

H11. A carcass stored in a garden shed for two days will be?

- a. A risk to human health
- b. Better tasting than one in a chiller
- c. Worth less when offered for sale
- d. Only fit for sausage meat

H12. What is a zoonosis?

- a. A disease transmittable from wild animals to cattle
- b. A disease transmittable from plants to animals
- c. A disease transmittable from mammals to birds
- d. A disease transmittable from animals to humans

H13. Identify the zoonotic diseases from the groups listed below:

- a. Yellow fever, Diphtheria, Polio, Cholera and Plague.
- b. Foot rot, arthritis, dermatitis, sway back and laminitis:
- c. Ticks, Keds, Lice, Warble fly and Nasal Bot fly
- d. TB, Rabies, Brucellosis and Avian influenza

H14. Which of the following notifiable diseases can be transmitted to humans from animals?

- a. Liver fluke, lung worm, nasal bot, warble
- b. TB, Brucellosis, Rabies and psittacosis
- c. Measles
- d. Yellow fever

H15. If bacteria from the environment get into game meat it could?

- a. Be detected and the meat thrown away
- b. Cause no harm to health
- c. Cause serious food poisoning
- d. Only harm the young and vulnerable

H16. What is the most suitable material for lining a game larder?

- a. Oak panelling
- b. Lime washed brick walls
- c. Smooth, light in colour, impervious materials
- d. Unpainted thermal blocks

H17. When preparing game you damage a work surface. You should:

- a. Repair it as soon as possible
- b. Wait until you get time before repairing the damage
- c. Wait until an EHO spots the damage
- d. Cover it up and hope that it won't get spotted

H18. Which of the following do not meet the hygiene standards for game larders?

- a. Cleanable hanging facilities
- b. A segregated hanging area, stainless steel fixtures and fittings
- c. Wooden handled knives and blocks
- d. A well ventilated brick building with good lighting

H19. How often should you check your larder temperature?

- a. Daily
- b. Weekly
- c. Only during cold weather
- d. Only during hot weather

H20. Why should larders have impervious ceilings, floors and walls?

- a. So you can write clearly on the wall
- b. To stop flies settling
- c. To keep the larder cool
- d. So the larder can be easily cleaned and sanitized

H21. What material should be used for larder knife handles:

- a. Wood
- b. Plastic
- c. Bone
- d. Rubber

H22. Which is the best method of cleaning a larder knife?

- a. Wash, rinse, and dry
- b. Disinfect and dry with a towel
- c. Rinse and dry with a cloth
- d. Wash, sanitise, and leave to dry

H23. Larder tools and equipment are cleaned:

- a. After each use and before starting a new carcass
- b. Regularly once every two weeks
- c. At the beginning and end of the shooting season
- d. Only when heavily soiled

H24. Cleaning equipment between uses:

- a. Is not necessary if tools have plastic handles
- b. Is not necessary if tools are made of stainless steel
- c. Reduces the risk of cross contamination
- d. Is not necessary if the larder is secure from pests and predators

H25. Whilst preparing a carcass in the larder, you drop your knife on the floor. You should:

- a. Pick it up and carry on regardless
- b. Wipe the blade on the carcass
- c. Wipe the blade clean on a disposable paper towel
- d. Wash and sanitise it before continuing, or replace it

H26. A game larder can be used to store:

- a. Carcasses and firearms and other shoot equipment
- b. Carcasses and preparation equipment only
- c. Chemicals as long as game is not present
- d. Equipment and firearms but not controlled chemicals

H27. Smoking when working with carcasses:

- a. Good because it hides the smell
- b. Allowed, as long as the butts are disposed safely
- c. Not allowed as it creates a risk to food safety
- d. Good because it keeps the flies away from the carcasses

H28. You arrive at the larder with several carcasses. You should:

- a. Unload everything onto the ground outside the larder
- b. Unload everything onto the larder floor to sort it out
- c. Unload straight from the vehicle onto gambrels in the larder
- d. Put the game in the cold store in sacks to hang up later

H29. Which of the following statements is true?

- a. Fur and feathered game must be hung separately only if they were shot in different woods
- b. Fur and feathered game can be hung together in the larder
- c. You require two separate larders for fur and feather
- d. Fur and feathered game must be hung separately

H30. Which one of the following is a common food pest?

- a. Spider
- b. Blowfly
- c. Woodlice
- d. Bee

H31. The most effective way for laying pest bait (poison) is:

- a. On saucers in the larder, so it is easy to see how much bait has been taken
- b. Outside the larder in approved bait boxes
- c. Inside the larder in a wire cage
- d. In plastic sachets inside the larder, so it is easy to see when the bags are missing

H32. Your larder door lets flies in through a gap by the hinges. You can best solve this problem by:

- a. Spraying the carcasses inside and out with fly spray
- b. Hanging up sticky fly papers near the carcasses
- c. Use a sealant in the gap to make the door fly-proof
- d. Giving a few squirts of fly spray into the air each time you close the door.

H33. Contamination caused by pests in a larder can be dealt with by:

- a. Leaving food outside the larder for the pests to eat
- b. Using cats to control the pests
- c. Good temperature control
- d. Preventing access to pests

H34. Indicate the main reason why pests are not allowed in a game larder:

- a. Pests make customers nervous
- b. Pests make staff nervous
- c. Pests can transfer food poisoning bacteria to food
- d. It is expensive to employ private contractors to get rid of pests

H35. When should the larder be cleaned?

- a. Regularly once a month
- b. After each use and between batches of game
- c. At the beginning and end of the season
- d. Only when heavily soiled

H36. Which of the following actions will help ensure that disinfectants are used effectively?

- a. Keep them topped up regularly
- b. Always store in a dark room
- c. Make them up as strong as possible
- d. Used in accordance with the label

H37. What should you use when cleaning the larder floor and walls?

- a. A strong-smelling disinfectant like Jeyes fluid
- b. A pine-scented toilet disinfectant like Harpic
- c. An approved food safe cleaner
- d. Dilute ammonia or Savlon.

H38. Disinfectants will do which of the following?

- a. Remove bacteria completely
- b. Remove stains from impervious surfaces
- c. Reduce the number of bacteria to a safe level
- d. Remove grease from working surfaces

H39. If inappropriate cleaning agents are used in the larder, it may lead to:

- a. Game meat only being fit for your own consumption
- b. A public health risk if it enters the human food chain
- c. A lower financial return for the carcasses

- d. Sweet smelling carcasses

H40. Your larder drain is smelly. You should:

- a. Flush it out well with clean water and an approved cleaning agent
- b. Pour a whole bottle of lavatory cleaner down it
- c. Use any brand of cleaner as long as it has a strong pine smell
- d. Use an air freshener until the weather gets colder

H41. Which one of the following is the correct method of storing cleaning materials?

- a. In the game larder
- b. In the Gun room
- c. In a clearly marked cupboard
- d. On a window sill in the tool store

H42. How can you make sure that cleaning agents are used properly?

- a. By always following the label
- b. Store them in the toilet
- c. Use double the concentration
- d. Add them to a detergent

H43. Which one of the following statements is true?

- a. A detergent kills bacteria
- b. A sterilizer removes dirt
- c. Disinfectants cannot be used to sterilise a surface
- d. A sanitizer kills bacteria

H44. Cleaning chemicals which are not rinsed from food handling areas:

- a. Can contaminate the food and may be a risk to human health
- b. Will help to keep the area clean over a longer period of time
- c. Demonstrate you have cleaned the larder
- d. Will breakdown when in contact with meat

H45. Which one of the following statements best describes the action of a detergent?

- a. It kills all bacteria and cleans floors
- b. It removes grease and food debris but does not kill bacteria
- c. It sterilises worktops and leaves no smell
- d. It reduces the number of bacteria on worktops

H46. The main reason for the use of disinfectants in the game meat industry is to:

- a. Mask the smell of rotten game
- b. Kill all bacteria on work surfaces and equipment
- c. Reduce bacteria to a safe level on work surfaces and equipment
- d. Remove dirt, grease and food particles

H47. Disinfectants are used in food preparation areas to:

- a. Remove stains from surfaces
- b. Reduce bacteria to a safe level
- c. Reduce smells from drains
- d. Reduce the need for scrubbing

H48. After each use, larders should be cleaned to:

- a. Keep them clean in case the EHO visits
- b. To keep the game dealer happy
- c. To ensure they do not get rusty and last a lifetime
- d. To prevent bacteria being transferred to the next batch of game

H49. It is important to store larder waste in a sealed container, why?

- a. To keep the waste fresh
- b. To reduce the risk of cross contamination
- c. To help keep overalls clean

- d. To keep the temperature of the waste down

H50. What is the minimum depth below ground that you should bury larder waste if permitted to do so on that site?

- a. 1inch
- b. 1cm
- c. 1m
- d. 1 foot

H51. What should you do if you cut your finger whilst handling game?

- a. Carry on working
- b. Bandage the cut
- c. Stop work and go home
- d. Cover the cut with a waterproof blue coloured detectable dressing

H52. Why should you wash your hands frequently whilst handling game?

- a. Stops you smelling of game
- b. To protect yourself from infection
- c. To reduce the risk of cross contamination
- d. To prevent your hands getting sore

H53. Eating food of any type in the game larder is?

- a. Allowed if you wash your hands
- b. Poor hygiene practice and should not be allowed
- c. Allowed if you do not put food wrappers in the rubbish bin
- d. Allowed if you do not use the knives or other tools

H54. Your assistant has diarrhoea and you are short-handed. You should tell them to:

- a. Stay close to a toilet and do all the larder work
- b. Go out to the woods but take plenty of toilet paper with him
- c. Not to handle game or do any larder work
- d. Stop complaining, take a pill and wear plastic gloves when handling game

H55. You have a small open wound. You should:

- a. Wash the cut and apply antiseptic before dealing with game carcasses
- b. Put on a blue dressing and a plastic glove before handling any game
- c. Put on a bandage dressing to absorb the blood
- d. Ignore the wound, there is plenty of blood about anyway

H56. It is muddy and wet. When you get to the larder, what is the minimum precaution you should take?

- a. Get finished quickly even if your clothes and boots are very muddy
- b. Not touch any carcass until you have changed into white clothes and a hairnet
- c. Wash your boots outside and put on a clean apron
- d. Keep a set of old overalls in the larder to protect your clothes from blood

H57. When preparing carcasses in the larder, you should wash your hands and knife:

- a. On each occasion before you touch or cut exposed flesh
- b. Before you start and when you finish working on each carcass
- c. Only if they are very dirty
- d. Only if the deer had to be dragged during extraction and is muddy

H58. You are suffering from food poisoning on the day of a shoot. Which ONE of the following should you do?

- a. Not work with game meat
- b. Work as normal.
- c. Take the day off
- d. Keep quiet about it

H59. If a gamekeeper has a boil on their arm what should they do?

- a. Stay at home
- b. Tell the Environmental Health Department
- c. Work as normal
- d. Stay at work but wear a blue plaster over the boil and don't handle the meat

H60. Why would you have to avoid handling game meat if a member of your household has food poisoning symptoms?

- a. Handling meat could trigger symptoms in you
- b. Bacteria from the meat could make the sick person's symptoms worse
- c. You might need to leave work quickly
- d. You may be carrying food poisoning germs without showing symptoms

H61. Which one of the following is a common symptom of food poisoning?

- a. Vomiting
- b. Rashes
- c. Sore throat
- d. Blurred vision

H62. Which one of the following is a common symptom of food poisoning?

- a. Diarrhoea
- b. Aching muscles
- c. Tiredness
- d. Sneezing

H63. Which one of the following statements about food law is correct?

- a. Only the owner of a food business can be prosecuted
- b. You do not have to tell your supervisor if you have diarrhoea
- c. You break the law if you do not maintain minimum standards of cleanliness at work
- d. You cannot break Food Law if you are self employed

H64. Which one of the following statements about food law is correct?

- a. Only needs to be registered as a food business if selling outside of the game season
- b. Any supply of processed game meat requires registration as a food business
- c. Only game dealers, shops and pubs selling food are considered food businesses
- d. You prepare game for your own consumption you must be registered as food business

H65. If you are delivering carcasses to an Approved Game Handling Establishment, what minimum principles should you meet for personal hygiene?

- a. You should observe the current regulations and codes of practice for personal hygiene while handling wild game
- b. You can only handle game you shot and transported
- c. Make sure you have wiped any blood off your hands before handling the carcass
- d. You do not need to abide by any regulations for export carcasses

H66. You have to change a wheel on your ATV before handling carcasses:

- a. There is no need to wash your hands
- b. Wash your hands in the nearest puddle
- c. There is no hygiene problem as long as the equipment used is clean
- d. You should wear clean plastic gloves whenever handling carcasses

H67. Protective clothing is worn in the larder to:

- a. Protect personal clothing from becoming spoiled with blood
- b. Make the larder workforce look professional
- c. Impress the Environmental Health Officer
- d. Prevent personal clothing being a source of contamination

H68. Hygiene regulations help ensure game larders maintain:

- a. Personal safety
- b. Food safety
- c. The Working Time Directive

d. Health & Safety at Work

H69. The light in a game larder must be:

- a. Not less than 2000 lux
- b. Not less than 3 x 5 foot neon tubes
- c. Sufficient to inspect carcasses
- d. A single 150 watt bulb

H70. Which one of the following statements is correct?

- a. Food Laws protects the consumer from poor food hygiene practices
- b. Only large food companies have to have hazard analysis
- c. Food Laws do not apply to a stand selling hot dogs at a funfair
- d. Food laws only applies to medium-high risk food

H71. Which one of the following statements about bacteria is correct?

- a. Insects do not spread bacteria
- b. All bacteria can be washed off food
- c. Bacteria grow best below 5°C
- d. Dirty cloths can spread bacteria

H72. At which one of the following temperatures do food poisoning bacteria grow best?

- a. 7° C
- b. 53° C
- c. 37° C
- d. 75° C

H73. Which one of the following statements is true?

- a. All food businesses must be registered
- b. Lavatories must lead directly into food rooms
- c. Smoking is not allowed within 50 meters of a food production area
- d. All food handlers with less than 12 months experience need a medical before they start work

H74. Which one of the following is a legal requirement for a food business?

- a. They must only employ staff aged 18 or over
- b. Premises must be maintained in good condition and kept clean
- c. There must be a canteen serving hot drinks for breaks
- d. There must be a 'NO SMOKING' notice in the toilets

H75. A well designed game larder has:

- a. Sufficient room and light to handle/inspect game easily and store it
- b. Poor insulation which will not prevent game from heating up
- c. No door to allow easy access with trays and carcasses
- d. A wooden floor and walls so blood can drain away easily

H76. Hygiene regulations lay down measures to ensure that game transport:

- a. Maintains the safety of food
- b. Maintains driver safety
- c. Has a limited environmental impact
- d. Stipulates minimum quantities of food transported

H77. When recovering game from the field to the larder, the best method of transport is:

- a. The quickest and cheapest to run
- b. The largest and best cross-country performance
- c. The one which gets the game home in best condition.
- d. The one which has the most traditional image

H78. It is a legal requirement for larder equipment & tools to be?

- a. Cleanable
- b. Easy to use
- c. Recorded

d. Disposable

H79. Which of the following features of larder tools and equipment is controlled by food hygiene legislation?

- a. Safety
- b. Ease of cleaning
- c. Appearance
- d. Colour

H80. All work surfaces used in a game larder must be made of:

- a. Sanded and varnished planks of timber
- b. Non-absorbent materials
- c. Solid beech blocks and sawn wood
- d. Asbestos sheeting.

H81. HACCP Plan (Hazard Analysis Critical Control Point) should start :

- a. When preparing to hunt game
- b. When disposing of game
- c. When the game arrives at the larder
- d. When game arrives at the game dealer

H82. Which one of the following statements about HACCP is true?

- a. It is primarily concerned with the management of food safety
- b. It is intended to reduce weekly working hours
- c. The purpose is to reduce accidents by game delivery vehicles
- d. It increases the value of wild game meat

H83. Which one of the following statements best describes 'Hazard Analysis Critical Control Point system' (HACCP)?

- a. HACCP seeks to identify food hygiene hazards and control them
- b. HACCP is mainly concerned with fire prevention and escape on the premises
- c. The entire HACCP system only needs to be reviewed once every 4 years
- d. HACCP is not suitable for use in game collecting centres

H84. Who must follow the HACCP principles?

- a. Game dealers only
- b. Only stalkers and game shooters
- c. The local authority Environmental Health Officer
- d. Everyone involved in handling game carcasses

H85. Who must maintain records when placing a carcass into the human food chain?

- a. The Veterinary officer at an approved game dealer only
- b. Food Business Operators only
- c. Everyone who supplies game at each level
- d. The local authority Environmental Health Officer

H86. All game being supplied to an Approved Game Handling Establishment must first be inspected by:

- a. The land owner or representing agent
- b. Any Gamekeeper/ stalker
- c. A trained person
- d. The driver of the delivery vehicle

H87. Good record keeping is important for food safety because it enables:

- a. The accountants and tax man to detect fraud
- b. Customers to sue the suppliers of tough meat more easily
- c. The police to get written evidence to prosecute poachers
- d. Game to be traced both forward and back within the food chain

H88. Labelling of large game is required if it is being supplied to a game dealer - at what stage

should this be undertaken?

- a. Immediately the deer is removed from where it was shot
- b. On arrival at the game larder
- c. When it is delivered to the game dealer's door
- d. After inspection by a trained person

H89. If you sell a carcass to a game dealer with a declaration you have signed, but have not actually inspected the carcass or internal organs you have?

- a. Committed an offence under the Food Hygiene Regulations
- b. To tell the game dealer
- c. Sell carcass to be processed into burgers in the local hotel only
- d. To ensure you keep the best cuts of venison

H90. Traceability requires labelling of large game carcasses. At what stage should this be undertaken?

- a. As soon as the animal is found
- b. Before removal from the larder
- c. After inspection by a trained person
- d. On delivery to the game dealer

H91. All operators of food businesses must keep sufficiently detailed and accurate records to allow:

- a. Food to be traced from supplier to those supplied at each stage
- b. The weight loss in processing to be calculated
- c. County of origin to be put on the label
- d. Any fraud to be detected

H92. The declaration completed by a trained person for a large game carcass after inspection and before sale must show:

- a. Name and address of trained person to whom payment should be made
- b. Weight, age and species of animal only
- c. Name of trained person, number, time, date, place of killing and declare it shows no abnormalities
- d. Name of trained person, temperature and weight before gralloching.

H93. As the only trained person on a shoot, you should:

- a. Ask the other hunters if the game was behaving normally before being shot and inspect all carcasses yourself
- b. Only inspect those carcasses where a problem is reported
- c. Require all game to be kept un-gralloched until the end of the day so you can do everything yourself at the same time
- d. Issue all hunters and assistants with your labels and tell them to inspect the carcasses and plucks themselves

H94. You are the only trained hunter on the estate but you have 2 assistants helping you with a deer cull. They may:

- a. Gralloch and inspect everything as long as they report to you any abnormalities found
- b. Gralloch the deer themselves but must retain the offal for your inspection
- c. Gralloch and dispose of the green offal if you have previously shown them how to inspect it
- d. Do nothing to the carcass without you being present

H95. A deer runs onto a frozen pond, falls through the ice and drowns. A trained hunter may:

- a. Retrieve it, inspect it and sell it to a dealer in the normal way after draining it of water
- b. Retrieve it, inspect it and give it away to the beaters but not sell it
- c. Retrieve it, inspect it, fire a shot into it and then sell to the dealer
- d. None of these – the carcass must not enter the food chain because it was not killed by a legal hunting method

H96. Your assistant is a good shot but not a trained hunter. You place him in a high seat and should tell him to:

- a. Note the animal's behaviour before shooting, gralloch but wait for you to inspect it.

- b. Gralloch the deer completely, leave the offal in the wood and drag out the carcass.
- c. Gralloch the green offal only and bury it
- d. Leave the un-gralloched carcass at the foot of the high seat and walk home.

H97. You find a game animal freshly dead by the side of a road. What can you do with the carcass?

- a. Inform the local authority so they can dispose of the carcass
- b. Take it home and eat it yourself
- c. Give it away only
- d. Sell it to a game dealer only

H98. You find a dead game animal with minimal damage lying by the roadside, what should you do?

- a. Sell it to a Food Business Operator
- b. Take it home to eat yourself
- c. Ensure that it cannot enter the food chain
- d. Take it home to feed your dog

H99. The correct disposal route for large amounts of game larder offal and waste products is to:

- a. Dispose of in a recognised legal manner
- b. Sell it as pig food to a farmer
- c. Put it in a dustbin for Council rubbish collection
- d. Take it back out to the woods for scavengers.

H100. For good food hygiene practice, when should waste be removed from the workplace?

- a. When the game has been collected by the dealer
- b. When the Environmental Health Officer is due to visit
- c. When it starts to get smelly
- d. When preparation of game for storage is complete

H101. If you suspect game has been exposed to veterinary medication what is your legal responsibility?

- a. Label it dog food only
- b. Ensure the withdrawal period has been observed
- c. Bury in the woods and tell nobody
- d. You must inform all your friends that the meat may have side effects when eaten

H102. You manage a deer park and your best stag has to be darted with a no withdrawal period drug, under veterinary supervision. Two months (eight weeks) later he is shot. The carcass:

- a. Can go into the food chain immediately it has been inspected
- b. Can never go into the food chain
- c. Could have gone into the food chain 6 months (26 weeks) after treatment
- d. Could have gone into the food chain 1 month (4 weeks) after treatment

H103. If game has been recently treated with drugs, what is your legal responsibility?

- a. Ensure you observe any withdrawal period before it enters the food chain
- b. Shoot it and label it as dog food only
- c. Shoot it and bury in the woods and tell nobody
- d. Shoot it and attach a label stating that the meat may have side effects when eaten

H104. If game has been recently treated with drugs, where would you find relevant information?

- a. On the packaging label
- b. The neighbouring keeper
- c. Social media sites
- d. Other syndicate members

H105. If park deer have been recently treated with drugs prior to culling what is your legal responsibility as far a record keeping is concerned?

- a. Attach a label to the deer carcasses stating it has been recently treated with drugs and keep a copy of the label
- b. No records are required
- c. Maintain a record of the drugs administered and note the withdrawal period expiry date
- d. Tell the vet to record and report it

H106. Why is it important to keep records of any veterinary treatments you have administered?

- a. So that you can avoid treating more than you need to
- b. To be able to report the treatment to the FSA
- c. So you can let the Vet know how well the treatment worked
- d. So you can monitor withdrawal periods and ensure game meat is safe to eat

H107. If you suspect a notifiable disease you must?

- a. Label carcass as dog food only
- b. Report it to the Animal and Plant Health Agency at the earliest opportunity
- c. Bury carcass in the woods and tell nobody
- d. Warn all your friends the meat may have long term health effects if eaten

H108. If you have a carcass with a minor abnormality, what should you do?

- a. Feed it to the dogs
- b. Keep it for home use
- c. Make sausages out of the normal looking parts
- d. Note it on your declaration

H109. A carcass with a suspected notifiable disease must be:

- a. Hung up with others until disease is confirmed
- b. Quarantined for further inspection
- c. Left in the woods where it was culled
- d. Used for animal food only

H110. The reason the law requires even suspicion of certain diseases to be reported to the Animal & Plant Health Agency is that:

- a. These diseases pose a risk to both human and animal health.
- b. Media action may be required to prevent a food scare
- c. The animal is suffering and it is cruel not to report it
- d. Researchers can only obtain their samples this way

H111. Who would you inform if you suspected a notifiable disease?

- a. Police & Chief environmental health officer
- b. District Council
- c. Animal and Plant Health Agency
- d. Local Vet

H112. If you report a suspicion of bovine TB to your local Animal and Plant Health Agency, the correct response from them is to:

- a. Tell you to preserve samples associated organs and hold the carcass for their inspection
- b. Order you to incinerate the carcass immediately
- c. Tell you to bury the carcass immediately
- d. Send you written permission to sell the carcass

H113. On inspection, you find symptoms which lead you to suspect TB. You should report the fact to Animal and Plant Health Agency and:

- a. Incinerate or bury the infected glands and pluck and then sell the carcass
- b. Keep the infected glands and associated organs in a plastic bag in a cool place and isolate the carcass for examination
- c. Sell the carcass and freeze the glands in a double plastic bag
- d. Incinerate or bury the whole carcass

H114. If you suspect a notifiable disease and inform the Animal and Plant Health Agency, what records must you keep?

- a. Weather, name of hunter and carcass sex and weight
- b. Date and place of cull
- c. The game dealer keeps records, you need keep none
- d. A receipt from the game dealer

H115. If you suspect notifiable disease in game, you must?

- a. Collect and retain a receipt from the game dealer
- b. Record carcass details in your larder register
- c. Ask the game dealer to keep records, you need keep none
- d. Keep samples and carcass separate from other game and report to the Animal and Plant Health Agency

H116. Who has a responsibility to keep records in respect of carcasses supplied for human consumption?

- a. The game dealer only.
- b. The head keeper only.
- c. The Restaurant manager only
- d. Everyone who supplies game at whatever level

H117. The principle that all game must be traceable requires that large game should be individually labelled and that trays of small game should be labelled, when should this take place?

- a. When the carcasses are placed on the game-cart or transport after being shot.
- b. Immediately after being inspected by a trained person and before being placed in the larder.
- c. When being put on the transport for delivery to the game-dealer
- d. On delivery to the game-dealer

H118. You have a large modern cold room/ chiller with separate hanging areas for large and small game so that cross contamination cannot take place. When you have both large and small game in the chiller, what is the maximum temperature at which it may be kept?

- a. 10C
- b. 7C
- c. 4C
- d. 2C

H119. Carcasses of any game which have been handled in an unhygienic way must be;

- a. Carefully put with others to go to the dealer so that he does not notice the problem.
- b. Washed carefully to remove any contamination
- c. Always rejected so that they do not enter the human food chain.
- d. Used for making sausages