

Pest Control:

- The establishment is free of pests such as insect and rodents or similar.
- Measures are in place to prevent entrance of pests (screens, door sweeps, closed sealed doors).
- Pest monitoring is regularly occurring (such as glue boards or visual inspections).
- If needed, a current pest control service is contracted.
- Only a certified pest control operator shall apply any restricted use pesticides to my establishment.
- If used, pest control records are available for review.
- Use of glue boards or rolls, electrocuters, bug lights, rodent traps and similar are being done in a manner not to contaminate the meat or food contact surfaces.

Overall establishment maintenance and operation:

- The establishment is maintained in overall sanitary conditions.
- Unnecessary equipment or broken equipment is removed from the processing area.
- The processing area is maintained in a manner that allows it to be easily cleaned.

Handling of Field Killed Game:

- Field game may not be hung in a cooler or chill room prior to being skinned, thoroughly washed and cleaned out.
- Decomposed or otherwise unwholesome game may not be accepted for cutting or processing.
- The cutting and processing of game may only be conducted separately from that of livestock and carcasses. Cutting and processing of carcasses and meat derived from livestock must be finished prior to the introduction of game for cutting and processing. When the cutting and processing of the game is completed, the facilities and equipment must be thoroughly washed and sanitized prior to cutting and processing of other carcasses and meat.
- Any carcasses or meat found to be in contact with or have been contaminate by field killed game may be subject to disposal or detention by the Department.

Please note that this checklist is not intended to be an all-inclusive list of items relating to food safety or to replace any regulatory requirements not mentioned herein.