**STONINGTON PROPERTY**

**GAME PROCESSING RULES**



1. The GAME CHECK STATION (BBQ area) may be used for game skinning and quartering. The winch may be plugged in and used. There is a gambrel in the MEAT HOUSE.
2. Any game being stored or processed on GSC property that requires a tag must be tagged with the appropriate harvest report tag AND must have been reported to CT DEEP prior to processing. The game shall bear the tag with the DEEP confirmation number, name, GSC member number and cell phone number.
3. Skinning shall be done in one location.
	1. At the game check station, either under the station or on the parking lot end of the haul system. Quartering may be done under the roof.
	2. Quartering may also be done in the MEAT HOUSE in the entry room, not the cooling-aging-hanging room.

 The area shall be protected to minimize animal contact. There is a cleaning tray in the MEAT HOUSE.

1. The MEAT HOUSE is a game storage building for temporary storage of harvested game for GSC members and their guests. A member may hang/age family member’s game.
2. The MEAT HOUSE is located behind the barn. The MEAT HOUSE may be used to hang game, birds, fish as well as meats such as soupy and sausage. Game may be full, quartered or butchered. Any hanging game shall be over a container or cover to prevent blood and parts from dripping on the floor. No game is to be left on the floors, EVER.
3. All butchered game shall be in a sealed container AND be contained within a tray to prevent the spilling of fluids.
4. Follow the start-up and shutdown procedures on the wall of the MEAT HOUSE for use of the cooling system. DO NOT ADJUST THE COOL-BOT or AC unit. If the temperature seems off contact a SHWC committee member. The Cool-Bot is monitored remotely.
5. FEES TO USE MEAT HOUSE Use of the MEAT HOUSE is pay by use to cover equipment, operations, cleaning supplies, electricity, and any other miscellaneous items as needed.
	1. MEMBERS- $3 Leave the completed form and your cash in the provided envelope and deposit it in the locked cash box in the MEAT HOUSE.
	2. MEMBER’S FAMILY $3 Any family member under 18 years old.
	3. MEMBERS’S FAMILY $5 Any family member 18 years old and older.
	4. ANY NON-MEMBER $10 A member must accompany their guest. The member is responsible for the compliance with fees and rules.
	5. The fee is per game animal, per day. Example, a deer or turkey or any number of small game.
	6. The daily fees are based on any portion of a calendar day. For example, your game enters the meat room at 9PM and you remove it the following morning will cost $6.00.
	7. All fees paid are final. Pulling the game early or having the game removed for health and safety will cause any fees paid to become SHWC donations.
6. The meat house form must be completed the day game enters the cooler. The fee must be deposited with the form.
7. All animal debris must be removed and disposed of in the designated area prior to leaving the property. The designated animal waste disposal area is also the designated coyote baiting area. That location is currently at the southern end of Whitetail Way, near Riley Rock, and is subject to change.
8. The removal and disposal of game may be done at the discretion of the SHWC based on any reason the game is a health or safety concern.
9. The MEAT HOUSE is to remain locked when not occupied. The combination to the lock is H U N T ( 4 8 6 8 ).
10. After use the entire GAME CHECK STATION and/or MEAT HOUSE must be cleaned to CDC Guidelines;

 Wear personal protective equipment.

 Remove any and all waste.

 Wash with soap and hot, clean water.

 Rinse with clean water.

 Sanitize in a solution of 1 tablespoon of household chlorine bleach in 1 gallon of clean water.

 Allow to air dry.

 Do not leave any standing water.

1. The SHWC possesses equipment to support game processing. The equipment is currently stored in the MEAT ROOM. It may be relocated to the kitchen for deer season. All equipment SHALL be cleaned, sterilized and stored after use.
	1. Commercial grinder
	2. Chamber vacuum sealer
	3. Game dehydrator
2. The game processing rules are subject to change without notice. The most up to date copy will be kept in the SHWC book. The website will be updated as practicable. A copy will be posted in the MEAT ROOM.

UPDATED JULY 30, 2022

ED CULLEN

CHAIRMAN