

Home slaughter of livestock:

A guide to the law in England and Wales

Published: September 2020

Last reviewed: September 2020

Revision history

Revision number	Date	Purpose of revision	Revised by
1	November 2012	Merged England and Wales versions and transferred into new FSA guidance template.	Tolu Odeleye
2	March 2013	Clarification of paragraph 28	Tolu Odeleye
3	April 2013	To reflect the changes to requirements for BSE Testing and changes to Animal Welfare Regulations	Tolu Odeleye
4	September 2020	<ul style="list-style-type: none"> • Transferred to new FSA guidance template • Update to legislative references and link addresses throughout the document • Clarification of 'private slaughter' • Update to TSE testing requirements • Clarification on emergency slaughter • Updates to Legal Status of the guidance • Amendment to allow the use of holders of a Certificate of Competence or a licence to slaughter animals under the responsibility and supervision of the owner to reflect changes to the animal welfare rules in Council Regulation (EC) 1099/2009 on the protection of animals at the time of killing • Addition for farmer to ensure that all home slaughters are recorded in farm registers and reported to the appropriate agency • Update to SRM materials list • Update to useful contacts list • Addition of best practice to provide advance notification of a home slaughter to the Local Authority 	Moira Williams

Revision number	Date	Purpose of revision	Revised by
		<ul style="list-style-type: none"> • Clarification that carcasses or parts of carcasses from home slaughter livestock cannot be removed to another premises for processing • Link to list of approved slaughterhouses added • Link to approved ABP rendering plants added at paragraph 17 • Best practice added for records to be maintained when the services of a slaughterer are used. • Details added of how to verify the licence/Certificate of Competence of a slaughterer. • Section on Animal By-Products (ABP) added 	

Summary

Purpose

This guidance has been produced to provide information on the law covering the home slaughter of livestock.

Legal status

This guidance is intended to explain clearly the legal requirements relating to Transmissible Spongiform Encephalopathies (TSE), Animal by-products (ABPs) and meat hygiene. The guidance also identifies best practice.

Who is this publication for?

This guidance is for:

- Livestock Owners
- Slaughterers holding a Welfare at the Time of Killing (WATOK) licence
- Holders of a Certificate of Competence (CoC) to slaughter animals
- Local Authorities

Which UK countries does this guidance apply to?

- England
- Wales

Review date

We will review this guidance before September 2021.

Key words

- meat and livestock
- hygiene and food safety
- food law, monitoring and controls

Contents

Revision history	2
Summary	4
Purpose	4
Legal status	4
Who is this publication for?	4
Review date	4
Introduction	6
Intended audience	7
Purpose of the guidance	7
Legal status of guidance	7
Food Hygiene Regulations	9
Transmissible Spongiform Encephalopathies Regulations	10
Animal By-Products Regulations	11
Animal Welfare Regulations	13
Practical Examples	14
Review	16
Annex A: Useful Contacts	17
Annex B: Home Slaughter Questions and Answers Brief for Farmers/Keepers	19
Annex C: Definition of Specified Risk Material (SRM)	22

Introduction

1. “Home slaughter” is the slaughter of a livestock animal by its owner on their property for their own personal consumption or that of members of their immediate family living there. Home slaughter does not take place in an approved slaughterhouse. Carcasses or parts of carcasses from home slaughter livestock, other than those being disposed of as animal by- products, cannot be removed to another premises for processing.
2. “Home slaughter” is distinct from “private slaughter” which is when the owner of the animal sends it to an approved slaughterhouse to be slaughtered and the dressed carcass is returned to the owner. Animals that undergo “private slaughter” would be subject to formal inspection procedures by the Food Standards Agency (FSA) as determined by the [Official Control Regulations](#) (OCR), following which the carcass would receive a health mark to verify that it is fit for human consumption.
3. “Home slaughter” is also distinct from the slaughter of livestock animals on the farm following an accident when the slaughter takes place in accordance with the emergency procedures laid out in legislation. This only applies to the slaughter of an otherwise healthy animal that has suffered an accident that prevented its transport to the slaughterhouse for welfare reasons. Under these circumstances, such animals must be subject to ante mortem inspection and certification by an Official Veterinarian on farm before slaughter and onward transport of the carcass to an approved slaughterhouse. The carcass would then be subject to further veterinary examination and undergo formal inspection procedures by the FSA before receiving a health mark to verify that it is fit for human consumption. Unlike meat from home slaughtered animals, meat from animals slaughtered in compliance with emergency procedures may be placed on the market for sale for human consumption.
4. It should be noted that home slaughter is likely to carry a greater risk to human health than slaughter that takes place in approved premises where meat is subject to formal inspection procedures to verify that it is fit for human consumption. The FSA website provides a detailed list of all establishments in the UK that are approved to handle, prepare or produce products of animal origin and this includes the locations of approved slaughterhouses. Livestock owners can access the details [here](#) and at Annex A.
5. It is a legal requirement that all livestock owners maintain appropriate records of identification and movements of their animals. This includes ensuring that the home slaughter (deaths) of cattle, sheep, goats, pigs and deer are recorded in farm registers and reported to the appropriate agency, such as the British Cattle Movement Service (BCMS), the Animal Reporting and Movement Services

(ARAMS) and EID Cymru, in the usual way¹. Where it is found that appropriate records have not been kept, enforcement action will be taken as necessary.

Intended audience

6. Livestock² owners considering slaughter on farm³ for their own personal consumption or that of members of their immediate family living there.
7. Holders of a licence to slaughter animals (WATOK licence) or a Certificate of Competence issued by the relevant competent authority who carry out home slaughter under the responsibility and supervision of the livestock owner on farm for the owner's personal consumption or that of members of their immediate family living there.
8. Enforcement Authorities which are responsible for the enforcement of Animal Welfare, the domestic Food Hygiene and Transmissible Spongiform Encephalopathies (TSE) Regulations and Animal by-product Regulations on farm.

Purpose of the guidance

9. To provide advice on the conditions that must be met to allow the legal home slaughter of livestock.
10. To protect the food and feed chain and minimise any potential risks to human and animal health and welfare.

Legal status of guidance

11. These guidance notes have been produced to provide:
 - Guidance on the legal requirements of
 - Regulation (EC) No. 853/2004 laying down specific hygiene rules for food of animal origin (as amended)
 - Regulation (EC) No. 178/2002 laying down the general principles and requirements of food law

¹ For further information, please go to <http://www.gov.uk/topic/keeping-farmed-animals>
<https://gov.wales/animal-movements-registration>

² This Guide is not intended to cover all livestock species, but it does cover those species for which we receive most enquiries. It is particularly applicable to cattle, sheep and goats where TSE controls apply

³ For the purpose of this guide, 'farm' is defined as any premises where livestock are kept

- Food Hygiene and Safety (England) Regulations 2013 (as amended), Food Hygiene (England) Regulations 2006 (as amended) /Food Hygiene (Wales) Regulations 2006 (as amended)
- The General Food Regulations 2004
- EU Transmissible Spongiform Encephalopathies (TSE) Regulation (EC) No. 999/2001 (as amended)
- Transmissible Spongiform Encephalopathies (England) Regulations 2018/Transmissible Spongiform Encephalopathies (Wales) Regulations 2018 (as amended)
- Regulation (EC) No. 1069/2009 laying down health rules as regards animal by-products and derived products not intended for human consumption as enforced by The Animal By-Products (Enforcement) (England) Regulations 2013 (as amended) / The Animal By-Products (Enforcement) (Wales) Regulations 2014
- Council Regulation (EC) No 1099/2009 on the Protection of Animals at the Time of Killing
- The Welfare of Animals at the Time of Killing Regulations (England) 2015/ The Welfare of Animals at the Time of Killing Regulations (Wales) 2014
- Regulation (EU) 2017/625 on official controls and other other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products and
- Best practice guidance. You are not required by law to follow best practice guidance.

12. The guidance notes on legal requirements cannot cover every situation and you may need to consider the relevant legislation itself to see how it applies in your circumstances. Livestock keepers or businesses with specific queries may wish to seek advice from their local enforcement agency, which will usually be the Trading Standards/Environmental Health department of the Local Authority (LA) where their farm is situated. ⁴

⁴ Trading standards contact details can be found at <https://www.tradingstandards.uk/consumers/support-advice>

Details of your Local Authority can be found at <http://www.food.gov.uk/enforcement/yourarea/>

13. Following these guidance notes will help you to comply with the law. You are not required by law to follow best practice guidance. All guidance on best practice is identified in shaded boxes, with a heading of Best Practice:

Best Practice

All best practice guidance is clearly identified within this document by this style of format.

EU references in FSA guidance documents

The UK exited the European Union (EU) on 31 January 2020 entering into a transition period, until the end of 2020, while the UK and EU negotiate a future economic partnership. During the transition period EU food and feed law will continue to apply in the UK. The European Union (Withdrawal) Act 2018 provides that, from 1 January 2021, certain directly applicable legislation of the EU, including food and feed law, will be converted into UK law.

References in this guidance document to EU Regulations and any related EU guidance material remain correct during the transition period. From 1 January 2021, any references to EU Regulations should be read as meaning retained EU law which can be accessed via the EU Exit Web archive. Retained EU law should be read alongside any EU Exit legislation which was made to ensure that retained EU law operates correctly and is published on legislation.gov.uk.

In publishing new and amended guidance after the transition period, the FSA will aim to ensure that cross-references are updated to accurately reflect the law which is then in force.

Food Hygiene Regulations

14. [The Food Hygiene Regulations \(EC\) No 853/2004](#) laying down specific hygiene rules for food of animal origin indicate that in most cases meat sold for human consumption must be from animals slaughtered in an approved slaughterhouse. Such slaughter is, amongst other things, subject to inspection and verification by the FSA.
15. The legality of slaughter outside approved premises depends on whether it is intended that the carcase or meat from the carcase will be “*placed on the market*”. “Placing on the market” is defined as “the holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of

charge or not, and the sale, distribution and other forms of transfer themselves” ([Regulation \(EC\) No. 178/2002, Article 3](#)). For example, the supply of a carcass back to the owner by an approved slaughterhouse amounts to placing on the market under this definition because:

- a. There is supply of food in the course of a business; and
 - b. Supply occurs, because the product returned after slaughter (i.e. the dressed carcass or meat) is fundamentally different in kind to what was delivered to the slaughterhouse (i.e. the live animal).
16. Therefore, for home slaughter to be legal and exempt from the Hygiene Regulations, the owner must **only** supply his/her immediate family who share the household. Carcasses or parts of carcasses from home slaughter livestock, other than those being disposed of as animal by-products, cannot be removed to another premises for processing. It is illegal under the [Food Safety and Hygiene \(England\) Regulations 2013](#), the [Food Hygiene \(Wales\) Regulations 2006](#) and [The General Food Regulations 2004](#) to supply others, for example give to friends or to family that do not live in the same household, or sell meat via on-farm shops or farmers markets.
17. It is illegal for meat from home slaughtered animals to be placed on the market and the meat may therefore be seized and destroyed (LA officers may certify that meat has not been produced, processed or distributed in accordance with those Regulations. Such meat would then be treated as failing to comply with food safety requirements under section 9 of the Food Safety Act 1990. An order for its condemnation could then be obtained from a Magistrates’ Court). In carrying out this enforcement role, LAs may on occasion need to liaise with the FSA. A list of contact points is at Annex A.

Transmissible Spongiform Encephalopathies Regulations

18. The Transmissible Spongiform Encephalopathies (TSE) Regulations apply wherever a TSE susceptible animal is slaughtered. **This includes home slaughter.**

This means that after slaughter of cattle, sheep or goats, the specified risk material (SRM) must be removed, stained and disposed of in accordance with both the [EU TSE Regulation \(EC\) No. 999/2001](#) and [Regulation \(EC\) No. 1069/2009 on animal by-products](#). TSE are a group of diseases that can be found in animals and humans and causes degenerative brain disorder. The TSE found in cattle is called Bovine spongiform encephalopathy (BSE) and in sheep and goats, the TSEs that can be found include Scrapie. Humans can be affected by eating meat from an infected animal, in particular cattle with BSE, which is commonly known as ‘mad cow disease’. SRM is those parts of cattle, sheep and goats that are most likely to pose a risk of infectivity if the animal from which it comes from was infected with

a TSE disease. It is essential, therefore, that SRM is removed from both the human and animal food chains and destroyed.

19. A full list of SRM together with the staining requirements is at Annex C. **SRM must be disposed of in an approved category 1 rendering or incineration plant, details of which can be found [here](#) and at Annex A.**
20. In addition to removing SRM, healthy cattle over 30 months old born in Romania or Bulgaria that are slaughtered for food need to be tested for BSE. This does not apply to healthy cattle born in the UK or any other EU Member State. The following cattle must also test negative for BSE prior to consumption of the meat:
 - Healthy cattle aged over 30 months slaughtered for human consumption which were born in all non-EU countries.
 - Emergency slaughter cattle over 48 months (i.e. an otherwise healthy animal that has suffered an accident that prevented its transport to the slaughterhouse).
 - Emergency slaughter cattle aged over 24 months which were born in Romania, Bulgaria and all other non-EU countries.
21. If the animal to be killed requires BSE testing, you should contact an approved BSE sampling site to make the arrangements for testing. Further information detailing all approved BSE sampling sites is available from the local Animal and Plant Health Agency (APHA) offices and on the APHA website: <https://www.gov.uk/government/publications/tse-testing-of-fallen-cattle-approved-premises>
22. Meat from the animal should only be consumed if the BSE test is negative. If the test is positive, the carcass and all parts of the body must be disposed of as a category 1 animal by-product. Contacts to advise on BSE testing and the disposal of animal by-products are listed at Annex A.
23. The domestic TSE Regulations allow LAs to appoint inspectors to enforce the legislation and provide powers for inspectors to enter premises, seize any carcass or part carcass and dispose of it as necessary. Alternatively, an inspector may serve a notice on the owner requiring disposal.

Animal By-Products Regulations

24. If you carry out a home slaughter, any part of the carcass you do not consume would be classed as animal by-products under the EU Animal By-Products Regulation (EC) No.1069/2009. **Animal by-products (ABPs) generated as a result of home slaughter of livestock are subject to the requirements of the ABP Regulations.**

25. An ABP is the entire body, part of an animal or a product of animal origin which is not intended for human consumption.
26. Material becomes ABP when it is unfit for human consumption, or when it is fit for that purpose, but it is not intended for human consumption. Once material becomes ABP it cannot later revert to being a foodstuff.
27. There are three categories of ABP:
- Category 1. These pose the highest risk to human or animal health and include SRM (see section on TSE Regulations above). Category 1 ABP must usually be disposed of by incineration or rendering at an APHA approved establishment. Other examples of Category 1 ABP are:
 - entire bodies or parts of dead animals and carcasses containing SRM at the point of disposal (unless the SRM has been removed and disposed of separately).
 - all body parts, including hides and skins, of animals suspected or confirmed as being infected by a TSE (includes those from animals which do not prove negative for a TSE following testing).
 - mixture of Category 1 material with Category 2 material.
 - mixture of Category 1 material with Category 3 material.
 - Category 2. These pose a high risk to human or animal health. Examples include:
 - ABPs not included in definitions for Category 1 or 3.
 - products containing residues of authorised veterinary drugs and contaminants exceeding the permitted levels.
 - animals and parts of animals that die other than by being slaughtered for human consumption, including those killed for disease control purposes (unless these fall into Category 1) and fetuses.
 - manure and digestive tract contents.
 - mixtures of Category 2 material with Category 3 material.
 - Category 3. These pose the lowest risk and some (but not all) may be used for the production of pet food. Examples include:
 - Carcasses and parts of animals slaughtered, and which are fit for human consumption in accordance with Community legislation, but are not intended for human consumption for commercial reasons

- Blood, placenta, wool, feathers, hair, horns and hoof cuts originating from live animals that did not show any signs of disease communicable through that product to humans or animals
28. ABPs need to be stored appropriately in leak-proof labelled containers, stained as required (this applies to Cat 1 and Cat 2 ABPs with the exception of blood, gut contents and green offal mixed with gut content) and, when dispatched for disposal, they need to be accompanied by ABP commercial documentation.
 29. ABPs must be despatched to plants approved or registered for the relevant category of ABP; this also applies to intermediate collection centres. Farmers may use their own means of transportation for their ABPs to an acceptable ABP destination. However, when transporting ABPs you must make sure you use vehicles and containers that are covered and leak-proof. In those cases, commercial documentation, labelling and any other requirements also apply.
 30. The responsibility for the enforcement of the ABP requirements on farms sits with the relevant local authority for the area in which the farm is located. The domestic ABP regulations also afford powers to authorised officers, such as to enter and inspect premises or the service of notices (e.g. requiring the disposal of animal by-products and derived products; requiring the cleansing and disinfection of premises and, where applicable, specifying the method for such cleansing and disinfection; or prohibiting animal by-products and derived products being moved in or brought on to premises).
 31. Further guidance on animal by-product disposal can be found at the following: <https://www.gov.uk/guidance/animal-by-product-categories-site-approval-hygiene-and-disposal>

Animal Welfare Regulations

32. There is legislation to protect the welfare of livestock animals⁵ when they are killed. Killing must be carried out in accordance with the requirements of [Council Regulation \(EC\) No 1099/2009 on the Protection of Animals at the Time of Killing](#) and the [Welfare of Animals at the Time of Killing Regulations \(England\) 2015](#) and [\(Wales\) 2014](#) (WATOK). These Animal Welfare Regulations are enforced by the FSA in approved slaughterhouses.
33. Under the Animal Welfare Regulations, animals must be spared any avoidable pain, distress or suffering when they are slaughtered. Home slaughtered animals may only be killed after stunning in accordance with the methods and specific requirements laid down in Annex I of Council Regulations (EC) No 1099/2009 and WATOK. The loss of consciousness and sensibility shall be maintained until the

⁵ For further information, please go to <https://www.gov.uk/guidance/animal-welfare>

death of the animal. Slaughter of animals by methods prescribed by religious rites without prior stunning is only permitted in approved slaughterhouses, in accordance to Schedule 3 of WATOK.

34. Under the Animal Welfare Regulations, the home slaughter of an animal and any related operations shall only be carried out by persons with the appropriate level of competence to do so without causing the animals any pain, distress or suffering.
35. The Humane Slaughter Association has published a leaflet entitled *On-farm slaughter*, which provides detailed information on legislation and best practice for farmers on humane slaughtering on farm. The leaflet can be found at www.hsa.org.uk. A point of contact is also provided at Annex A.
36. Outside approved premises (e.g. home slaughter) the Regulations are enforced by APHA with the support of the LA as required. A local authority may appoint inspectors for the purpose of enforcing the legal requirements in establishments other than slaughterhouses. An inspector may, on giving reasonable notice (this is not always required), enter any premises at a reasonable hour for the purpose of executing or enforcing the Regulations; in this context “premises” includes any land, building, shed, pen, receptacle or vehicle of any description.
37. Any evidence of failure to comply with the relevant legislation, as detailed in this guidance, will be investigated and enforcement action will be taken as necessary. Should there be any doubt that welfare conditions to allow the legal home slaughter of livestock cannot be met, the animal/s must be consigned to an approved slaughterhouse where meat can be subjected to formal inspection procedures to verify that it is fit for human consumption. Livestock owners can obtain the locations of approved slaughterhouses [here](#) and at Annex A.

Practical Examples

38. The following examples illustrate the consequences of the application of the legal requirements in practical terms.

Home slaughter by the farmer for his own consumption and/or that of his immediate family living in the same household

39. This is **lawful**. As the farmer does not, in these circumstances, act as a food business operator, the EU Food Hygiene Regulations do not apply. However, home slaughter does fall within the scope of the WATOK, the TSE and animal by-products (ABP) Regulations. Therefore, animals must be slaughtered humanely, SRM must be removed, stained and disposed of as a category 1 animal by-product. Cattle requiring BSE testing must test negative before consumption. Carcasses or parts of carcasses from home slaughter livestock, other than those being disposed of as animal by-products, cannot be removed to another premises for processing.

Best Practice

The farmer should give the Animal Health and Welfare Team, at the LA where the farm is located, advance notification of any home slaughter. If for some reason this is not possible, then notification should take place within 5 days following the slaughter of the animal. **Contact details for your local authority can be found [here](#) and at Annex A.**

Slaughter and dressing on-farm by a licensed slaughterer

40. This is **lawful**. If you are not prepared to carry out the slaughter process yourself, then you can employ a licensed slaughterer to kill and dress the animal/s on farm under your responsibility and supervision. The slaughterer must hold a Certificate of Competence or a WATOK licence for the relevant activities which indicates that they have the knowledge and skill necessary to perform the tasks humanely and efficiently. Carcasses or parts of carcasses from home slaughter livestock, other than those being disposed of as animal by-products, cannot be removed to another premises for processing. Any licensed slaughterer should be able to produce evidence of their licence. However, if necessary, verification of a slaughterers' Certificate of Competence or WATOK licence can be obtained by emailing WATOK@food.gov.uk with details of the individual including date of birth and address if possible.

The meat from a home slaughtered animal can only be consumed by the owner and/or that of his immediate family living in the same household. The sale or gifting of meat from a home slaughtered animal is not permitted.

Best Practice

1. The farmer should give the Animal Health and Welfare Team, at the LA where the farm is located, advance notification of any home slaughter. If for some reason this is not possible, then notification should take place within 5 days following the slaughter of the animal. **Contact details for your local authority can be found [here](#) and at Annex A.**
2. The FSA advises both the farmer and the slaughterer carrying out the home slaughter (on behalf of the owner) to keep a record of when the slaughterer's services are used.

Home slaughter by the farmer for consumption by bed and breakfast guests

42. This is **unlawful**. The farmer would be supplying the meat in the course of a business i.e. carrying out the slaughter of his animal with the intention of supplying it to the guests staying at the farm's bed and breakfast business. **Meat supplied to bed and breakfast guests must be from animals slaughtered in an approved slaughterhouse.** Livestock owners can obtain the locations of approved slaughterhouses [here](#) and at Annex A.

Slaughter in someone else's unapproved premises

43. This is **unlawful**. It is against the law to have the animal slaughtered anywhere else away from your property other than in an approved slaughterhouse and it will be enforced by LAs.

Private Slaughter in an approved slaughterhouse

44. This is **lawful**. Please refer to paragraph 2 for the meaning of "private slaughter". Livestock owners can obtain the locations of approved slaughterhouses [here](#) and at Annex A.

References

45. A list of useful contacts and related links can be found at Annex A
46. A home slaughter questions and answers brief for farmers/keepers can be found at Annex B
47. Definition of specified risk material (SRM) can be found at Annex C

Review

We aim to keep all guidance up to date and undertake regularly reviews to ensure guidance remains relevant. The next scheduled review date for this guidance is September 2020.

Contact us

We welcome your feedback on this guidance, including reports of any broken links or out-of-date content and will consider all feedback for the next intended review of the guidance. Please provide any feedback to meathygiene@food.gov.uk.

Annex A: Useful Contacts

Food Standards Agency

Home slaughter, Private slaughter, Emergency slaughter and related issues

Meat Hygiene Policy Team	Food Standards Agency 6 th Floor Clive House 70 Petty France London SW1H 9EX	Telephone: 020 7276 8000 Email: meathygiene@food.gov.uk
---------------------------------	--	---

Location of approved slaughterhouses

Details of approved food establishments which includes slaughterhouses and their location	https://data.food.gov.uk/catalog/datasets/1e61736a-2a1a-4c6a-b8b1-e45912ebc8e3
--	---

Department for Environment, Food and Rural Affairs (DEFRA) – For England

DEFRA contact details	https://www.gov.uk/guidance/contact-defra
------------------------------	---

Welsh Government Contact details	https://gov.wales/farming-countryside
---	---

Animal and Plant Health Agency Offices in England and Wales

Contact details	https://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening
------------------------	---

Trading Standards Department

Details to find your local Trading Standards Department	https://www.tradingstandards.uk/consumers/support-advice
--	---

Local Authority Contact Details - Advance notification of any home slaughter should be provided where possible to the Animal Health and Welfare Team.

Details to find your Local Authority	http://www.food.gov.uk/enforcement/yourarea/
---	---

Humane Slaughter Association - On-Farm Slaughter of Livestock for consumption'

Humane Slaughter Association www.hsa.org.uk	HSA The Old School Brewhouse Hill Wheathampstead Herts AL4 8AN	Telephone: 01582 831 919 Fax: 01582 831 414 Email: info@hsa.org.uk
---	---	---

Approved Animal By-products (APB) Disposal Sites (including SRM)

List of approved ABP disposal sites	https://www.gov.uk/government/publications/animal-by-product-operating-plants-approved-premises
--	---

Premises approved for TSE Testing (England & Wales)

List of premises approved for TSE testing	https://www.gov.uk/government/publications/tse-testing-of-fallen-cattle-approved-premises
--	---

Annex B: Home Slaughter Questions and Answers Brief for Farmers/Keepers

Q1. I do not have a cattle passport for my animal, and it is restricted to my holding. Can I carry out a home slaughter?

Yes. Subject to the normal rules for home slaughter, the Cattle Identification Regulations 2007 (as amended) does not prohibit keepers from slaughtering their cattle on farm for their own consumption, at their own risk, even if they are restricted due to non-compliance with identification, registration and movement rules

Q2. Can I eat any meat from my own animals?

Yes, but you must ensure that your animal is slaughtered and prepared lawfully (see below). All SRM must be removed, stained and disposed of as a category 1 animal by-product and it must not be consumed. Definition of SRM can be found at Annex C.

Q3. How should I have my own animals slaughtered for my own consumption?

There are two lawful ways in which to have your animals slaughtered and prepared for your own consumption:

- (a) in an approved slaughterhouse; or
- (b) on your farm by you or a licensed slaughterer (or a holder of a Certificate of Competence) under your responsibility and supervision. It would be unlawful in all cases to employ anyone apart from a licensed slaughterer to slaughter the animal on your property. It would also be unlawful to have the animal slaughtered anywhere else away from your property other than in an approved slaughterhouse.

Carcases or parts of carcasses from home slaughter livestock, other than those being disposed of as animal by-products, cannot be removed to another premises for processing.

The FSA advises that home slaughter (option b) is likely to carry a greater risk to human health than slaughter that takes place in approved premises (option a) where meat can be subjected to formal inspection procedures to verify that it is fit for human consumption. Livestock owners can obtain the locations of approved slaughterhouses [here](#) and at Annex A.

Best Practice

The farmer should give the Animal Health and Welfare Team, at the LA where the farm is located, advance notification of any home slaughter. If for some reason this is not possible, then notification should take place within 5 days following the slaughter of the animal. **Contact details for your local authority can be found [here](#) and at Annex A.**

Q4. What should I do with the waste material?

If you carry out a home slaughter, any part of the carcass you do not consume would be classed as animal by-products under the EU Animal By-Products Regulation (EC) No.1069/2009. The waste material would have to be disposed of in line with the Regulation, for example by arranging for the material to be rendered or incinerated in an approved facility and appropriate records kept of disposal. Your local APHA office or LA (or, in some cases, Environmental Health department) can advise on what your options would be. SRM must be removed from cattle, sheep and goats and must not be consumed. SRM must be stained and disposed of as Category 1 animal by-product. Further information can be found in the ABP section of this guidance (paragraphs 24-31) and also on the APHA website which can be accessed [here](#).

Q5. Can I sell the meat from my own animals?

Only if the animal has been slaughtered at an approved slaughterhouse would it be lawful for you to place the meat on the market. For example, by offering it for sale in your farm shop or serving it to guests of your bed and breakfast enterprise. Livestock owners can obtain the locations of approved slaughterhouses [here](#) and at Annex A.

Q6. Does the restriction on supplying home slaughtered meat apply to partnerships or joint owners?

Yes, unless the partner or joint owners are family members living as part of the household. It is unlikely that a Court would decide that supplying meat from a home slaughter would be rendered lawful simply because the supply was carried out within a partnership or to a co-owner.

Q7. What about TSE controls for home slaughtered pigs, poultry, farmed game or rabbits?

The TSE Regulations do not apply to pigs, poultry, farmed game and rabbits.

Q8. How do I get a BSE test done for my home-slaughtered cattle?

You should contact an approved BSE sampling site to make the arrangements for testing. Further information detailing all approved BSE sampling sites is available from the local

Animal and Plant Health Agency (APHA) offices and on the APHA website: <https://www.gov.uk/government/publications/tse-testing-of-fallen-cattle-approved-premises>

Q9. Can I eat my home-bred cow which was born before 1 August 1996?

No. Domestic TSE Regulations prohibit the slaughter of cattle born or reared in the UK before 1 August 1996 for human consumption. It is also an offence to send cattle born or reared in the UK before 1 August 1996 to an approved slaughterhouse.

Q10. Can an approved slaughterhouse undertake a private slaughter for me?

Yes, provided that the slaughter takes place in an approved slaughterhouse. A private slaughter would be subject to the same rules and procedures as a conventional (commercial) slaughter. Livestock owners can obtain the locations of approved slaughterhouses [here](#) and at Annex A.

Q11. Can I have an animal privately slaughtered other than in an approved slaughterhouse?

Yes, but only on your premises under the following circumstances:

- By you or, if you are not prepared to carry out the slaughter yourself, a licensed slaughterer or holder of a Certificate of Competence under your responsibility and supervision on farm for your own personal consumption (see Q3 above).
- If an animal has an accident that prevents it being moved to the slaughterhouse for welfare reasons, it may be slaughtered on the farm under emergency slaughter provisions, with the meat then being returned to you. However, under these circumstances, such animals must be subject to veterinary examination and certification on farm before slaughter and onward transport to an approved slaughterhouse where the carcass would undergo formal inspection procedures to verify that it is fit for human consumption. If the meat is deemed fit it can be used for your own consumption and it can also be placed on the market.
- Under an exemption which allows you to slaughter on your holding small quantities of poultry or lagomorphs (rabbits) reared there and place their meat on the market for human consumption, subject to certain conditions⁶

⁶ For further information, please go to Annex B, paragraph B of <https://www.food.gov.uk/sites/default/files/media/document/oppolicy-meateestablishments.pdf>

Annex C: Definition of Specified Risk Material (SRM)

Cattle	
All ages	<ul style="list-style-type: none"> • tonsils • the last four metres of small intestine • the caecum • mesentery
Over 12 months	Skull excluding the mandible and including the brain and eyes, and spinal cord.
Over 30 months	Vertebral column including the dorsal root ganglia, but excluding: <ul style="list-style-type: none"> • vertebrae of the tail • spinous and transverse process of the cervical, thoracic and lumbar vertebrae • median sacral crest and wings of the sacrum
Sheep and goats	
Under 12 months	No SRM
Over 12 months (or permanent incisor erupted or aged over 12 months as estimated by a method approved by the FSA)	Skull, including the brain and eyes and spinal cord. Note: Skull does not include horns.

Staining requirements for SRM

Staining involves treating the material (whether by immersion, spraying or other application) with a 0.5% solution of patent blue V E131 or blue colourant producing equivalent effect.

The stain must be applied in such a way that the colouring is and remains clearly visible:

- over the whole of the cut surface and the majority of the head in the case of the head of a sheep or goat, and
- in the case of all other specified risk material, over the whole surface of the material.

© Crown copyright 2020

This publication (not including logos) is licensed under the terms of the Open Government Licence v3.0 except where otherwise stated. Where we have identified any third party copyright information you will need to obtain permission from the copyright holders concerned.

For more information and to view this licence:

- visit [the National Archives website](#)
- email psi@nationalarchives.gov.uk
- write to: Information Policy Team, The National Archives, Kew, London, TW9 4DU

For enquiries about this publication, [contact the Food Standards Agency](#).



Follow us on Twitter:
[@foodgov](https://twitter.com/foodgov)



Find us on Facebook:
facebook.com/FoodStandardsAgency