

Home Slaughter of Livestock – A revision of the guide to the law in England and Wales Help shape our policies: Summary page

Date published	5 th August 2019	Responses by	28th October 2019
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Who will this consultation be of most interest to?

- Livestock owners considering slaughter on farm for their own personal consumption (including members of their immediate family living there)
- Licensed slaughtermen providing home slaughter services
- Local Authority enforcement officers

What is the subject of this consultation?

Revised FSA guidance on how to comply with the law in relation to the home slaughter of livestock. “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.

The Guidance ‘Home Slaughter of Livestock – A guide to the law in England and Wales’ has been updated, primarily to reflect the changes to the animal welfare rules in Council Regulation (EC) 1099/2009 on the protection of animals at the time of killing, allowing the slaughter of animals to be undertaken by a competent person on behalf of the owner on the owner’s property, for private domestic consumption.

What is the purpose of this consultation?

To seek stakeholder views on clarity of the updates to the revised guidance and our assessment of the impact of this revision.

In particular, we would welcome stakeholder views on whether:

- The guidance provides sufficient information to aid compliance with the law?
- Best practice advice in the guidance is clearly identified?
- The guidance is clear and easy to follow?
- Our assessment of the impact of the updates is sufficient

Responses to this consultation should be sent to:

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Meat Hygiene Policy Branch

FOOD STANDARDS AGENCY
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Home Slaughter of Livestock – A revision of the guide to the law in England and Wales

1. Details

The FSA Home Slaughter of Livestock guidance has been updated primarily to reflect the changes to the animal welfare rules in Regulation 1099/2009 (on the protection of animals at the time of killing), allowing the slaughter of the animal to be undertaken by a competent person on behalf of the owner on the owner's property, for private domestic consumption. This was subject to an initial public consultation from 9th October – 20th November 2013¹.

The main changes to the guidance are:

- updated guidance to reflect that home slaughter of animals may be carried out by a licensed slaughterman, on behalf of the owner, for private domestic consumption.
- best practice advice for farmers to provide advance notification of a home slaughter to their Local Authority, for monitoring purposes
- clarification that carcasses or parts of carcasses from home slaughter livestock cannot be removed to another premises for processing

2. Impact

The minor additions ensure that the guidance fully reflects the current legislation with the changes intended to provide greater clarity and to enhance understanding of the rules surrounding the home slaughter of livestock. The FSA assessment of the impact of the updates, is that changes will present a relatively low familiarisation cost to those livestock producers that the guidance is relevant to, as well as licenced slaughtermen that provide home slaughter services, and to local authorities. We estimate an average familiarisation time of 15 minutes. The clarification provided in this updated guidance should also present a small benefit to producers and slaughtermen that wish to undertake 'home slaughter' but there is insufficient data to enable us to monetise this benefit and it is not proportionate to attempt to identify this level of detail for such a small benefit.

We would welcome stakeholders' views on our assessment of the impact of the revision to the guidance and it would be helpful, where possible, for stakeholders to provide evidence to support their views

3. Your views

We would welcome views from stakeholders on the changes to the guidance. In particular, whether you agree that the guidance provides sufficient information to aid compliance with the law, best advice in the guidance is clearly identified and the guidance is clear and easy to follow.

Responses are needed by close **28th October 2019**.

¹ <https://webarchive.nationalarchives.gov.uk/20150401020441/http://www.food.gov.uk/news-updates/help-shape-our-policies/home-slaughter-livestock>

Annex A: Standard Consultation Information

Disclosure of the information you provide

Information provided in response to this consultation may be subject to publication or release to other parties or to disclosure in accordance with the access to information regimes (these are primarily the Freedom of Information Act 2000 (FOIA), the Data Protection Act 2018 (DPA) and the Environmental Information Regulations 2004).

If you want information you provide to be treated as confidential, please be aware that, under the FOIA, there is a statutory Code of Practice with which public authorities must comply and which deals, amongst other things, with obligations of confidence.

In view of this it would be helpful if you could explain to us why you regard the information you have provided as confidential. If we receive a request for disclosure of the information we will take full account of your explanation, but we cannot give an assurance that confidentiality can be maintained in all circumstances.

Any automatic confidentiality disclaimer generated by your IT system will not, of itself, be regarded as binding.

The Food Standards Agency will be what is known as the 'Controller' of the personal data provided to us.

Why we are collecting your personal data

Your personal data is being collected as an essential part of the consultation process, so that we can contact you regarding your response and for statistical purposes. We may also use it to contact you about related matters.

The Data Protection Act 2018 states that, as a government department, the Food Standards Agency may process personal data as necessary for the effective performance of a task carried out in the public interest. i.e. a consultation.

What we do with it

All the personal data we process is located on servers within the European Union. Our cloud based services have been procured through the government framework agreements and these services have been assessed against the national cyber security centre cloud security principles.

No third parties have access to your personal data unless the law allows them to do so. The Food Standards Agency will sometimes share data with other government departments, public bodies, and organisations which perform public functions to assist them in the performance of their statutory duties or when it is in the public interest.

What are your rights?

You have a right to see the information we hold on you by making a request in writing to the email address below. If at any point you believe the information we process on you is incorrect you can request to have it corrected. If you wish to raise a complaint on how we have handled your personal data, you can contact our Data Protection Officer who will investigate the matter.

If you are not satisfied with our response or believe we are processing your personal data not in accordance with the law you can complain to the Information Commissioner's Office (ICO) at <https://ico.org.uk/>, or telephone 0303 123 1113.

Our Data Protection Officer in the FSA is the Information Management and Security Team Leader who can be contacted at the following email address:
informationmanagement@foodstandards.gsi.gov.uk

Further information

If you require a more accessible format of this document please send details to the named contact for responses to this consultation and your request will be considered.

This consultation has been prepared in accordance with HM Government consultation principles².

² www.gov.uk/government/publications/consultation-principles-guidance

Home slaughter of livestock:

A guide to the law in England and Wales

Publication Date: TBC

Last Reviewed: 1st July 2019

Revision history

Revised	Purpose of revision and paragraph number	Revised by
30 November 2012	Merged England and Wales versions and transferred into new FSA guidance template.	Tolu Odeleye
25 March 2013	Clarification of paragraph 28	Tolu Odeleye
30 April 2013	To reflect the changes to requirements for BSE Testing and changes to Animal Welfare Regulations	Tolu Odeleye
01 July 2019	<ul style="list-style-type: none"> • Update to legislative references and link addresses throughout the document • Update to TSE testing requirements (Paragraphs 15-21) • Update to SRM materials list (Annex C) • Update to useful contacts (Annex A) • Amendment to allow the use of a licensed slaughterman (Paragraph 30, Q3 & Q11 of Annex B) • Addition of best practice to provide advance notification of a home slaughter to the Local Authority (Paragraphs 29 & Q3 of Annex B) • Addition for the farmer to ensure that all home slaughters (deaths) are recorded in farm registers and reported to the appropriate agency (Paragraph 4) • Clarification that carcasses or parts of carcasses from home slaughter livestock cannot be removed to another premises for processing (Paragraphs 1,14, 29, 30 & Q3 of Annex B) 	Moira Williams

Summary

Intended audience:	<ul style="list-style-type: none">• Producers of Livestock• Licensed Slaughtermen• Local Authorities
Which UK nations does this cover?	England and Wales only. Parallel guidance applies in Scotland and Northern Ireland
Purpose:	To provide information on the law covering the home slaughter of livestock.
Legal status:	This guidance is intended to explain clearly the legal requirements of EU and national legislation relating to TSEs and meat hygiene. The Guidance also identifies best practice.
Key words	<ul style="list-style-type: none">• Food law, monitoring and controls• Hygiene and food safety• Meat and livestock
Review date	July 2020

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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 cannot take place in an approved slaughterhouse. Carcasses or parts of carcasses from home slaughter livestock 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.
3. It should be noted that home slaughter is likely to carry a greater human health risk than slaughter that takes place in approved premises.
4. The farmer must ensure that the home slaughter (deaths) of cattle, sheep, goats, pigs and deer are recorded in farm registers and reported to the appropriate agency in the usual way.¹

Intended audience

5. Livestock² owners considering slaughter on farm³ for their own personal consumption or that of members of their immediate family living there.
6. Local Authorities which are responsible for the enforcement of Animal Welfare and the domestic Food Hygiene and Transmissible Spongiform Encephalopathies (TSE) Regulations on farm.

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

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

Purpose of guidance

7. To provide advice on the conditions that must be met to allow the legal home slaughter of livestock.
8. To minimise any potential risks to human health.

Legal status of guidance

9. These guidance notes have been produced to provide guidance on:
 - the legal requirements of the:
 - EU Food Hygiene Regulation (EC) No. 853/2004 (as amended)
 - Food Hygiene and Safety (England) Regulations 2013 (as amended) /Food Hygiene (Wales) Regulations 2006 (as amended)
 - 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)
 - 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 and (Wales) 2014 and
 - best practice guidance. You are **not** required by law to follow best practice guidance.
10. Livestock keepers or businesses with specific queries may wish to seek the advice of their local enforcement agency, which will usually be the trading standards/environmental health department of the Local Authority. ⁴

⁴ Local authority contact details can be found at <http://www.food.gov.uk/enforcement/yourarea/>

11. 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. If you do follow the guidance notes they 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.

Food Hygiene Regulations

12. The Food Hygiene Regulations (EC) No 853/2004⁵ indicate that in most cases meat sold for human consumption must be from animals slaughtered in an approved slaughterhouse. Such slaughter would, amongst other things, be subject to inspection and verification by the Food Standards Agency (FSA). In limited circumstances, meat from livestock animals slaughtered on farm following an emergency may be placed on the market for sale for human consumption. Under these circumstances, the animals are subject to Veterinary examination and certification on farm before slaughter and transport. This guide explains what ‘placing on the market’ means in the context of home kills and how TSE controls affect lawful options.
13. The legality of slaughter outside approved premises depends on whether it is intended that the carcase or meat from the carcase will be sold or “*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)⁶. For example,

⁵ <https://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2004:139:0055:0205:EN:PDF>

⁶ <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=celex:32002R0178>

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).
14. Therefore, for home slaughter to be legal and exempt from the Hygiene Regulations, the owner must **only** supply his immediate family who share the household. Carcasses or parts of carcasses from home slaughter livestock cannot be removed to another premises for processing. If the owner does supply others this is illegal under the Food Safety and Hygiene (England) Regulations⁷/Food Hygiene (Wales) Regulations⁸ and Local Authority 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, Local Authorities may on occasion need to liaise with the FSA. A list of contact points is at Annex A.

TSE Regulations

15. The European Commission considers that the EU TSE Regulations apply wherever a TSE susceptible animal is slaughtered. **This includes home slaughter.**

⁷ http://www.legislation.gov.uk/ukxi/2013/2996/pdfs/ukxi_20132996_en.pdf

⁸ http://www.legislation.gov.uk/wsi/2006/31/pdfs/wsi_20060031_mi.pdf

This means that after slaughter of cattle, bison, buffalo, 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. 999/2001⁹ and Regulation (EC) No. 1069/2009¹⁰ on animal by-products. SRM is those parts of the animal most likely to contain BSE infectivity in an infected animal. A full list of SRM is at Annex C. SRM must be disposed of in an approved category 1 rendering or incineration plant.

16. From 1 March 2013 healthy cattle born in the UK or any other EU Member State other than Romania or Bulgaria that are slaughtered for food do not need to be tested for BSE.
17. The following cattle must still test negative for BSE prior to consumption of the meat:
 - Healthy cattle aged over 30 months slaughtered for human consumption which were born in Romania, Bulgaria and 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.
18. If the animal to be killed requires BSE testing, you should contact an approved BSE sampling site to make the arrangements for testing. Contact details are 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>

⁹ <https://eur-lex.europa.eu/legal-content/en/TXT/PDF/?uri=CELEX:02001R0999-20130701&from=en>

¹⁰ <https://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:300:0001:0033:EN:PDF>

19. 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.
20. The domestic TSE Regulations in England and Wales make provision for the enforcement of the EU TSE Regulation in England and Wales respectively. Like all EU Regulations, the EU TSE Regulation is “directly applicable” in all Member States (i.e. it is automatically the law in those States with effect from the date from which it applies).
21. The domestic TSE Regulations allow Local Authorities 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 Welfare Regulations

22. There is legislation to protect the welfare of livestock animals¹¹ when they are killed. Killing must be carried out in accordance with the requirements of Council Regulation (EC) No 1099/2009¹² on the Protection of Animals at the Time of Killing and the Welfare of Animals at the Time of Killing Regulations (England) 2015¹³ and (Wales) 2014¹⁴ (WATOK). These Animal Welfare Regulations are enforced by the FSA in approved slaughterhouses. Outside approved premises (**i.e. home slaughter**) the Regulations are enforced by APHA with the support of the Local Authority as required.

¹¹ For further information, please go to <https://www.gov.uk/guidance/animal-welfare>

¹² <https://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ%3AL%3A2009%3A303%3A0001%3A0030%3AEN%3APDF>

¹³ http://www.legislation.gov.uk/ukxi/2015/1782/pdfs/ukxi_20151782_en.pdf

¹⁴ https://www.legislation.gov.uk/wsi/2014/951/pdfs/wsi_20140951_mi.pdf

23. Under the Animal Welfare Regulations when animals are home slaughtered they must be spared any avoidable pain, distress or suffering during the process. The 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 death of the animal.
24. The methods most commonly available for home slaughter are captive bolt or firearm with free projectile bullet followed by immediate bleeding by severance of carotid arteries or the vessels from which they arise.
25. Under the Animal Welfare Regulations, the home killing 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.
26. Religious slaughter is only permitted in approved slaughterhouses.
27. 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.

Examples

28. 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

29. 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 cannot be removed to another premises for processing.

Best Practice

The farmer should give the Local Authority 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. Details **of your Local Authority can be found at <http://www.food.gov.uk/enforcement/yourarea/>**

Slaughter on-farm by a licensed slaughterman

30. This is **lawful**. If you are unable to carry out the slaughter process yourself, then you can employ a licensed slaughterman to kill the animal/s on farm. The slaughterman 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 cannot be removed to another premises for processing. **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**

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

31. 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. This would contravene the Food Hygiene Regulation (EC) No. 853/2004. **Meat supplied to bed and breakfast guests must be from animals slaughtered in an approved slaughterhouse.**

Slaughter in someone else's unapproved premises

32. This is **unlawful**. Unapproved premises include any place used for slaughtering animals other than an approved slaughterhouse (e.g. field, barn, warehouse, vehicle, unapproved slaughterhouse). The operator of the unapproved premises would be supplying goods (i.e. meat) back to the farmer in the course of a business. They would therefore be placing the meat on the market. The slaughter would be an offence, as would any subsequent sale or supply of meat.

Private Slaughter in an approved slaughterhouse

33. This is **lawful**. Please refer to paragraph 2 for the meaning of “private slaughter”.

References

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

Review

37. The FSA aims to keep all guidance material up to date and undertakes regular reviews of guidance material to ensure that material is still relevant. The next scheduled review date for this guidance is July 2020.
38. The FSA welcomes user feedback on guidance, including reports of any broken links to reference material or other content that may require updating. Please use the contact details found at Annex A.

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

DEFRA contact details	https://www.gov.uk/guidance/contact-defra
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Welsh Assembly Government, Department for Rural Affairs – For Wales

Contact details	https://gov.wales/topics/environmentcountryside/?lang=en
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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
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Local Authority Contact Details – Advance notification of any home slaughter should be provided where possible

Details to find your Local Authority	http://www.food.gov.uk/enforcement/yourarea/
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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
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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
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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
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Home Slaughter Question & Answer Brief

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, 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).

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 slaughterman.

Carcases or parts of carcasses from home slaughter livestock cannot be removed to another premises for processing.

The FSA advises that option (a) would generally carry a lower risk to your health than option (b).

It would be unlawful in all cases to employ anyone apart from a licenced slaughterman 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.

Best Practice

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

Home Slaughter of Livestock in England and Wales

Q4. What should I do with the waste material?

If you carry out a home slaughter, any part of the carcase 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. Your local APHA office or Local Authority trading standards department (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.

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.

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. Contact details are available from the local 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.

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

No, except: -

- By yourself or a licensed slaughterman on farm for your own personal consumption (see Q3 above).
- Under an exemption which allows you to slaughter on your holding small quantities of poultry or lagomorphs reared there and place them on the market for human consumption, subject to certain conditions¹⁵.

¹⁵<https://www.food.gov.uk/sites/default/files/media/document/oppolicy-meateestablishments.pdf>

DEFINITION OF SPECIFIED RISK MATERIAL

Cattle	All ages The tonsils, the last four metres of the small intestine, the caecum and the mesentery.
	Over 12 months The skull excluding the mandible but including the brains and eyes, and the spinal cord.
	Over 30 Months The vertebral column, including the dorsal root ganglia but excluding: - <ul style="list-style-type: none">• vertebrae of the tail• the spinous and transverse processes of the cervical, thoracic and lumbar vertebrae• The median sacral crest and the wings of the sacrum
Sheep and goats	Over 12 months (or permanent incisor erupted through the gum or aged over 12 months as estimated by a method approved by the competent authority of the Member State of slaughter). The skull including the brains and eyes, and the spinal cord

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.

Home Slaughter of Livestock in England and Wales