PRIVATE SLAUGHTER OF LIVESTOCK
GUIDANCE FOR LOCAL ENFORCEMENT AUTHORITIES IN WALES

Introduction

1. Private slaughter is the killing of an animal for the personal consumption of the owner. Such slaughter and consumption is often considered to be a human right of the animal's owner, although the lawful options for carrying this out have not always been clear either for the owner or for the enforcement authorities.

2. It is fundamental to the operation of the meat hygiene regulations that the slaughter of animals intended for sale for human consumption must, in almost all cases, take place in a licensed slaughterhouse or a licensed farmed game handling facility in the case of farmed game. Such slaughter would, among other things, be subject to ante mortem and post mortem inspection by the Meat Hygiene Service. Private slaughter in a licensed slaughterhouse is lawful. It does not necessarily follow, however, that all private slaughter outside a licensed slaughterhouse would be unlawful. That is because the meat hygiene regulations apply to meat intended for sale for human consumption. Thus private slaughter outside a licensed slaughterhouse would in principle be lawful if it was not intended that a sale of the meat would take place. The purpose of this guidance is therefore to explain what sale means in this context. The guidance also explains how BSE controls affect the lawful options for private slaughter.

3. Since the Meat (Enhanced Enforcement Powers) (Wales) Regulations 2001 came into force on 17 June 2001 local enforcement authorities have been responsible for enforcing the meat hygiene regulations outside licensed premises. This means that local enforcement authorities may, when carrying out inspections outside licensed premises, certify that meat has not been produced in accordance with the regulations. Such meat would then be treated as failing to comply with food safety requirements under section 9 of the Food Safety Act. In carrying out this role, local enforcement authorities may on occasion need to liaise either with the Meat Hygiene Service (in relation to activities in licensed plants) and with the Food Standards Agency (in relation to licensing status). A list of contact points for both is at Annex A.

Public Health Risks

4. Slaughter outside licensed premises is likely to carry a greater public health risk than slaughter in licensed premises. There are a number of reasons for this:

(a) such slaughter would take place without official Meat Hygiene Service ante mortem and post mortem inspection and supervision;

(b) such slaughter might also be carried out without observing the Transmissible Spongiform Encephalopathy (TSE) controls.

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1 i.e. the Fresh Meat (Hygiene and Inspection) Regulations 1995 and the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995.
the skill levels of the personnel involved may be lower;

In addition, such slaughter is difficult for enforcement authorities to monitor given that they will often not know where and when it might take place. This difficulty increases the risk that (supposedly) privately slaughtered meat could be unlawfully diverted for sale for human consumption. This increased risk is of particular concern when, as noted at (b) above, some private slaughter might not observe the TSE controls.

The Legal Position

5. The guidance on the legal position that follows represents the Agency’s best understanding of a complex area of law. It is, of course, subject to the caveat that only the Courts can determine the true meaning of the law in this area. However, several convictions and other court rulings have now been secured on the basis of the Agency’s understanding of the law.

6. Regulation 4(1) of both the Fresh Meat (Hygiene and Inspection) Regulations 1995 and the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995 require that no person shall carry on the business of a slaughterhouse unless the premises are licensed under those Regulations (exception – see paragraph 12 below). Furthermore, Regulation 13(1) of the Fresh Meat (Hygiene and Inspection) Regulations 1995 and Regulation 14(1) of the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995 require that no person shall sell meat for human consumption unless it has been slaughtered in a licensed slaughterhouse, or a licensed farmed game handling facility in the case of farmed game, and otherwise prepared in accordance with those Regulations. The legality of slaughter outside licensed premises therefore depends on whether a sale is intended. As the meat hygiene regulations are made under the Food Safety Act 1990, the definition of sale here is derived from that given in the Act.

The Meaning of the term “Sale” under the Food Safety Act 1990

7. The Food Safety Act (at section 2(1)(a)) has an extended definition of sale which includes also “the supply of food, otherwise than on sale, in the course of a business”. In this context, business has a very wide meaning, and includes undertakings, which would not normally be regarded as businesses. Thus whether the meat hygiene regulations apply in a particular situation depends on whether a sale (as defined in the Act) has taken place.

8. The transaction underlying a private slaughter (i.e. the supply of a carcase back to the owner) in general amounts to a sale in the meaning of the Food Safety Act because:

(a) in general there would be the supply of food in the course of a business, hence there would be a sale under the extended definition given in the Act;

(b) such supply would in essence amount to a contract for the supply of goods, rather than of services, in that what is returned after slaughter (i.e. the carcase or dressed meat) is fundamentally different in kind from what was delivered to the slaughterhouse or slaughterman (i.e. the live animal); and

(c) the hygiene regulations implement EC Directives. Those Directives apply to the production and marketing of all meat intended for human consumption and do not contain derogation for private slaughter (other than that described in paragraph 12 below).
The TSE (Wales) Regulations 2002

9. The TSE (Wales) Regulations 2002, which came into effect on 27 May 2002, makes provision for the enforcement of EU Regulation 999/2001 on Transmissible Spongiform Encephalopathies (TSE). This means the legal position on private slaughter has in effect changed. The EU Regulation is directly applicable in all Member States and replaces the previous domestic BSE controls (principally the SRM controls) with controls that apply across the European Union.

10. The TSE Regulations only applies to those TSE susceptible species under SRM controls: bovine, ovine and caprine species. Porcine species, poultry, farmed game species and rabbits are not under SRM controls and may be supplied by a farmer to the rest of his household - though not to any other third party. Neither the Council Directives on fresh meat, poultry meat, rabbit meat, farmed game meat and farmed game bird meat nor the domestic meat hygiene regulations that implement them are, however, repealed by Regulation 999/2001. This means that any slaughter of an animal for “sale” (in the sense of the Food Safety Act) for human consumption would need to take place in a licensed slaughterhouse, as now.

11. As far as private slaughter is concerned, the EU TSE controls apply to the extent provided for by Regulation 999/2001. That Regulation applies not only when a sale of meat for human consumption takes place, but also where there is supply to a third party in the community. This means that the controls apply in all situations where a third party is involved. Therefore, it is no longer possible for the farmer to supply meat from privately slaughtered animals to the rest of his household without the TSE Regulations having been applied, as they are considered to be a third party. The only exception is a truly private kill where a farmer slaughters the animal himself, processes it himself, and consumes it himself.

The Under 10,000 exemption

12. There are some circumstances where poultry, farmed game birds and rabbits do not have to be slaughtered in a licensed slaughterhouse in order for their meat to be lawfully sold for human consumption. This is the “under 10,000 exemption” at Regulation 3 of the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995. In essence, under this exemption, a farmer may slaughter on his holding birds or rabbits reared there and sell them for human consumption, provided that he rears and slaughters less than 10,000 of them per year. There are a number of conditions attached to this exemption, and these are set out in guidance from the Agency to Heads of Environmental Health and Trading Standards issued on 4th December 2002 (Annex C).

The Welfare of Animals (Slaughter or Killing) Regulations 1995

13. There is also legislation to protect the welfare of farmed livestock (both red meat animals and poultry) during the slaughter or killing process. Whenever such livestock is slaughtered (death caused by bleeding after stunning) or killed (immediate death), it must be carried out in accordance with the Welfare of Animals (Slaughter or Killing) Regulations 1995 (as amended). The Meat Hygiene Service enforces this in licensed slaughterhouses and farmed game handling facilities. Outside licensed premises i.e. on farm, the Regulations are enforced by the State Veterinary Service. These Regulations make it an offence to cause or permit any avoidable excitement, pain or suffering to any animal or bird during the slaughter or killing process. They also require everyone carrying out such operations to have the knowledge and skill necessary to perform the tasks humanely and efficiently in accordance with the Regulations. Only the permitted stunning
and killing methods laid down in the Regulations may be used. The Regulations also require most people involved in the slaughter or killing process to be licensed, although there are a number of exemptions from this requirement. These exemptions include:

(i) the slaughtering or killing of an animal or bird by the owner for his/her private consumption;
(ii) the use of a free bullet to kill an animal in the field; and
(iii) the killing of a bird by dislocation of the neck on premises on which the bird was reared.

The Welsh Assembly Government, Department for Environment, Planning and Countryside is responsible for legislation on animal health and welfare. The relevant contact point is at Annex A. Furthermore, the Humane Slaughter Association has produced a leaflet entitled *On-farm slaughter of Livestock for Consumption*. This provides detailed information on legislation and best practice for farmers on humane slaughtering on farm. The relevant contact point is also at Annex A.

**Examples illustrating what the legal requirements mean in practice**

14. The following examples illustrate the consequences of the legal requirements in practical terms. In the examples in paragraphs 15 to 19, the competent enforcement authority would be the relevant local authority. The Meat Hygiene Service would be the enforcement authority in the example in paragraph 20 in respect of slaughter and dressing in licensed premises.

**Slaughter on-farm by the Farmer for his own consumption**

15. This is **lawful**. There is no sale (in the conventional sense of the word) here, nor any supply in the course of the farmer’s business. Thus the meat hygiene regulations and TSE Regulations would not apply. This means that it would be lawful for the farmer to slaughter his animal for his own consumption, even if it is over 30 months of age (OTM) in the case of a bovine. At its most extreme this means that a farmer could lawfully slaughter his own OTM bovine and consume any part of it, including those parts of it which would otherwise have been classed as SRM (e.g. the brain), notwithstanding the public health risks that this might entail. Any part of the carcass (including blood) that the farmer chose not to consume would be classed as waste material under the EU Animal By-Products Regulation 1774/2002. The waste material would have to be disposed of in line with that Regulation. It would be **unlawful** for the farmer to sell for human consumption any part of such an animal, as it would not have been subject to any of the general meat hygiene, SRM and OTM controls and would not have been health marked. It would also be **unlawful** for the farmer to have an animal that he had slaughtered on farm cut up by a butcher. As with the SRM controls, it is local authorities that have enforcement responsibility for the Animal By-Products Regulation outside licensed premises. Guidance was issued for local authorities by the FSA on SRM and other BSE controls in April 2003. The Welsh Assembly Government, Department for Environment, Planning and Countryside is responsible for legislation on the disposal of animal by-products. Contact point: see Annex A.

**Slaughter on-farm by the Farmer for consumption by his immediate family living in the same household**

16. Since the introduction of The TSE (Wales) Regulations 2002 S.I. 2002/1416(W. 142) on 27 May 2002, enforcing the EU TSE Regulation 999/2001, this option is now in effect not possible for TSE susceptible species i.e. bovines, ovines and caprines.
The Regulation applies not only when a sale takes place, but also where there is supply to a third party, which includes the farmer’s family. That would mean that the Regulation would apply in all situations where a third party is involved i.e. the only exception is a truly private kill where a farmer slaughters the animal himself and consumes it himself. **It would, therefore no longer be possible for the farmer to supply privately slaughtered meat to the rest of his household without the TSE controls having been applied.**

_Slaughter on-farm by the Farmer for consumption at his bed and breakfast enterprise_

17. This is **unlawful** (other than in the case described in paragraph 12). The farmer is supplying the meat in the course of his business i.e. the farmer is carrying out the slaughter of his animal with the intention of supplying it to the guests in his bed and breakfast business. This would amount to an offence under Regulation 4(1) of each of the meat hygiene regulations, and the supply of such meat would give rise to a number of offences under Regulation 13(1) of the Fresh Meat (Hygiene and Inspection) Regulations and Regulation 14(1) of the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat Regulations.

_Slaughter on-farm by an Itinerant Slaughterman_

18. It is **unlawful** for a farmer to use the services of an itinerant slaughterman both to kill his animal and to dress it. This is because (as explained at paragraph 8(b) above) the slaughterman would be supplying goods (i.e. a dressed carcase) in the course of his business. The slaughter would then amount to an offence under Regulation 4(1) of each of the meat hygiene regulations. The supply of the dressed carcase back to the farmer would also give rise to a number of offences under Regulation 13(1) of the Fresh Meat (Hygiene and Inspection) Regulations and Regulation 14(1) of the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat Regulations, as would any subsequent sale. If, however, the slaughterman did no more than kill the animal for the farmer, leaving the farmer to dress and cut the carcase, the Courts might be less likely to conclude that the slaughterman was supplying goods (and more likely to be supplying services). If so, this activity might be held to be **lawful**, although the issue is far from clear cut. If this activity were held to be lawful, then neither the meat hygiene regulations nor the TSE controls would apply (see paragraph 15 above).

_Slaughter in Other Unlicensed Premises_

19. This is **unlawful** (other than in the case described in paragraph 12). Unlicensed premises here could include any place used for slaughtering animals other than a licensed slaughterhouse (e.g. field, barn, warehouse, vehicle, unlicensed slaughterhouse). Other than in the example quoted at paragraph 15 (where the farmer is slaughtering an animal for consumption by himself), the operator of the unlicensed premises would be supplying goods (i.e. meat) back to the farmer in the course of the operator’s business. There would therefore be a sale under the terms of the Act. The slaughter would then amount to an offence under Regulation 4(1) of each of the meat hygiene regulations. The supply of the meat back to the farmer would give rise to a number of offences under Regulation 13(1) of the Fresh Meat (Hygiene and Inspection) Regulations and Regulation 14(1) of the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat Regulations, as would any subsequent sale.
Private Slaughter in a Licensed Slaughterhouse

20. This is **lawful**. Private slaughter of an animal (excluding an OTM bovine) may lawfully take place in a licensed slaughterhouse. The slaughterhouse is supplying the farmer with the meat from his animal in the course of its business, so a sale is taking place under the Act. The meat hygiene regulations, and where relevant the SRM controls and the OTM rule therefore apply, and these are all enforced within licensed slaughterhouses. This means, furthermore, that should the farmer decide not to consume the meat from his animal but rather to sell it (e.g. in his farm shop or bed and breakfast enterprise) it would be **lawful** for him to do so as the meat would have been produced in accordance with the regulations and would have been health marked as fit for human consumption. This would, however, be subject to compliance with the relevant provisions of the meat hygiene regulations as well as the Food Safety (General Food Hygiene) Regulations 1995. This includes the requirement that any subsequent cutting for onward sale should take place in licensed cutting premises.

21. A Question and Answer brief is attached at Annex B. This attempts to answer some of the questions which local authorities are likely to be asked by the public more frequently.

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Food Standards Agency Wales  
December 2003
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PRIVATE SLAUGHTER OF LIVESTOCK

QUESTIONS AND ANSWER BRIEF

Consumers

1. Is meat from privately slaughtered animals safe?

Meat from animals slaughtered outside of a licensed slaughterhouse is likely to carry a greater public health risk than that slaughtered inside, for a number of reasons:

(a) such slaughter would take place without official Meat Hygiene Service ante-mortem and post-mortem inspection and supervision;
(b) such slaughter might also be carried out without observing the TSE controls;
(c) the skill levels of the personnel involved may be lower.

2. Can someone supply me with meat from a privately slaughtered animal?

No, in relation to beef, sheep and goats. Since the TSE (Wales) Regulations 2002 came into force in this country on 27 May 2002, a farmer can only supply beef, sheep or goat meat to you if the new EU TSE rules have been observed. In practical terms these can only realistically be complied with within licensed slaughterhouses.

If, however, the farmer had his or her animal slaughtered in a licensed slaughterhouse, it would be lawful for the farmer to supply the resulting meat direct to you e.g. as a gift or through his or her farm shop or bed and breakfast enterprise (see below).

3. How can I be sure that the meat I buy wasn’t from an animal slaughtered illegally?

If an animal was slaughtered and the meat prepared lawfully in a licensed premise, it will bear the health mark. Where meat is pre-packaged (e.g. in a supermarket) the health mark will normally be printed on the packaging. The health mark is also applied to the carcase before it is cut. Health marks are usually oval and, in some cases, square or round. The round health mark has the letters “GB” in the top half and the license number of the plant in the lower half. The oval health mark has “UK” at the top, “EEC” at the bottom, and the license number of the plant in the middle. The same applies to the square health mark, except that it says “N” rather than “EEC” at the bottom.

Where meat is sold unpacked, for example in a butcher’s shop or delicatessen, the health mark will not usually be visible to the purchaser. You could, however, ask to see evidence of the health mark, for example on the packaging that was used to deliver the meat to the shop or on parts of the carcase that have not yet been cut.
Farmers

4. **Can I eat any meat from my own animals?**

Yes, but you must ensure that your animal is slaughtered and prepared lawfully (see below).

5. **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 a licensed slaughterhouse; or

(b) on your farm by **yourself**.

The Food Standards Agency advises that option (a) would generally carry a lower public health risk than option (b).

If you choose option (b), it would be unlawful in all cases to employ anyone else - including a slaughterman. It would also be unlawful to have the animal slaughtered anywhere else away from the farm, other than in a licensed slaughterhouse.

You will need to bear in mind paragraph 12 of the guidance in relation to poultry meat, farmed game bird meat, and rabbit meat.

6. **What should I do with the waste material?**

If you chose option (b) above and slaughtered the animal yourself on your farm, any part of the carcase you chose not to consume would be classed as waste material under the EU Animal By-Products Regulation 1774/2002. 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 authority trading standards department (or, in some cases, environmental health department) can advise on what your options would be.

7. **Can I sell the meat from my own animals?**

No, if you have chosen option (b) above – furthermore, you would not be able to even offer your beef, sheep or goat meat to members of your immediate family living in your household, or to colleagues within your business – e.g. partners – or their immediate family living within their household.

If however you have chosen option (a) above, it would be lawful for you to retail the meat, for example in your farm shop or your bed and breakfast enterprise.

You will need to bear in mind paragraph 12 of the guidance in relation to poultry meat, farmed game bird meat, and rabbit meat.

8. **Does the restriction of supplying meat from privately slaughtered animals apply to partnerships or joint owners?**

(This covers two separate areas of law; national legislation concerning partnerships, and EC law as regards private kills and dealing with SRM in certain types of animals)
Yes. It is unlikely that a Court would decide that a private kill (which, but for the involvement of a partnership, would be unlawful under the Fresh Meat (Hygiene and Inspection Regulations 1995; the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995 and the TSE (Wales) Regulations 2002) would be rendered lawful, simply because the supply was carried out within a partnership.

In considering the legislation defining 'partnerships' and 'persons' it is recognised that whilst a partnership is a separate entity, it is comprised of individual partners. They would be considered 'persons' for the purposes of the Regulations. Furthermore, it is thought likely that the courts would be mindful of their obligation to construe national legislation in line with EC requirements wherever possible.

Therefore, whilst the owner of an animal is free, if he so wishes, to privately slaughter and consume the meat from that animal himself, he cannot lawfully provide any of that meat to any other person, even a co-owner of that animal, as this would still constitute supplying a third party and would therefore be unlawful.

9. **Why did the position change?**

The TSE (Wales) Regulations 2002 came into force on 27 May 2002. These provide the arrangements for the enforcement of directly applicable EU TSE Regulations (999/2001, as amended). Under the EU Regulation the supply against payment or free of charge to a third party is regarded as a 'sale'. If a 'sale' takes place then the TSE Regulations must be applied to the kill. Therefore from 27 May 2002 you are not able to offer beef, sheep or goat meat from animals slaughtered on your farm to your immediate family or household as it is not be possible to comply with the TSE Regulations outside of a licensed slaughterhouse.

EU Regulation 999/2001 was introduced to ensure harmonised rules for the prevention, control and eradication of certain TSEs, which are applied across all Member States.

**Licensed slaughterhouse operators**

10. **Can I undertake a private kill for a farmer?**

Yes. A private kill would be subject to exactly the same rules and procedures as a conventional (commercial) kill.

11. **Can a farmer have an animal privately slaughtered other than in a licensed slaughterhouse?**

No, other than by himself or herself on farm (see Question 5 above). There is, however, an exemption which allows a farmer to slaughter on his holding poultry, farmed game birds or rabbits reared there and sell them for human consumption, provided that he rears and slaughter less than 10,000 of them per year. There are a number of conditions attached to this exemption, and guidance on these is available from your local Environmental Health or Trading Standards office.

Food Standards Agency
December 2003
To: Heads of Environmental Health & Trading Standards Services in Wales
Date: 4 December, 2002

Copy: LACORS (Wales)

Dear Colleagues

THE POULTRY MEAT, FARMED GAME BIRD MEAT AND RABBIT MEAT (HYGIENE AND INSPECTION) (AMENDMENT) (WALES) REGULATIONS 2002

GUIDANCE ON ‘UNDER TEN THOUSAND EXEMPTION’

As you will be aware, the Food Standards Agency wrote to all local authorities in Wales on 9 November 2001 to inform them of the above mentioned amendment Regulations. In that letter we indicated that we would be issuing further guidance on the exemption.

1. One of the main changes introduced by the amendment Regulations is that from 1st December 2002, the under 10,000 exemption in the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995, as amended, (PMHR) ceases to apply to ‘off-farm’ poultry and farmed game bird meat producers who slaughter birds on their premises. From that date, any ‘off-farm’ producer slaughtering poultry and farmed game birds is required to be licensed under the PMHRs if that producer wishes to continue to operate.

2. However, under regulation 3(1)(b) of the PMHR, the exemption continues to apply to a farmer who annually rears and slaughters on the aggregate of all his holdings less than 10,000 birds or less than 10,000 rabbits, and sells small quantities of fresh poultry meat, fresh farmed game bird meat or fresh rabbit meat derived from those birds or rabbits. The permitted sales outlets for exempt producers are:

   (i) direct to the final consumer at the holding where the birds or rabbits were reared and slaughtered,

   (ii) direct to the final consumer at the local market nearest to the holding where the birds or the rabbits were reared and slaughtered.

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2 SI 2002/47 (W.6)
(iii) direct to retailers for sale to the final consumer, provided the retailers make such sales in the same locality as, or in a neighbouring locality to the holding where the birds or rabbits were reared and slaughtered; or
(iv) at a market (other than a local market) during the period of two weeks which immediately precede Christmas Day and Easter Sunday each year”.

3. For rabbit meat production, in addition to the on-farm producers exemption there is an exemption for other producers who rear and slaughter under 10,000 rabbits annually and sell fresh rabbit meat derived from rabbits reared and slaughtered at premises under their control and sold to a person who buys the meat for their own consumption (regulation 3(1)(bA)).

4. Some of the terms used in the exemptions e.g. “farmer”, “holding” and “local market” are defined in regulation 2 of the PMHR.

**REARING OF BIRDS AND RABBITS**

5. A significant point to note from the change to the regulation 3(1)(b) and 3(1)(bA) under 10,000 exemptions is the requirement for exempt producers to have reared the birds or rabbits they slaughter on their own holdings or premises.

6. The purpose of the exemptions for farmers and other small producers is to preserve traditional farm sales of small quantities of poultry meat or farmed game bird meat derived from birds produced on the farm, and in the case of rabbit meat production only, also on other premises. Rearing would normally involve the management of the birds from when they are a day old and of rabbits from when they are born. There may, however, be circumstances where birds or rabbits are on the holding for shorter periods. In these cases, local authorities should consider the extent to which the farmer or producer has managed the birds or rabbits to judge whether or not he/she would be eligible for relevant exemption. The exemption is not intended for farmers or producers who purchase birds or rabbits one day and then slaughter them the next.

7. Birds or rabbits reared on a holding and sold live to slaughterhouses away from the holding would not count towards the regulation 3(1)(b) and 3(1)(bA) under 10,000 exemption limit. Therefore a farmer who reared 30,000 birds would still be eligible for the exemption provided the number of birds reared and slaughtered on his holding did not exceed 9,999 birds.

**TRACEABILITY**

8. We would also remind local authorities of the importance of traceability and the need to ensure that the requirement in regulation 3 (3) of the PMHR is enforced. This states that notwithstanding the regulation 3(1)(b) exemption, any whole poultry carcase obtained from any holding, which is sold at a market, should have a label or other marking attached which clearly indicates the name and address of the premises where the poultry was slaughtered and plucked.

**ENFORCEMENT**

9. The production and sale of poultry meat by exempt producers is covered by the Food Safety (General Food Hygiene) Regulations 1995, which are enforced by local food authorities. Under the Meat (Enhanced Enforcement Powers) (Wales) Regulations 2001\(^3\), local food authorities also have responsibility for enforcement of the PMHR outside licensed premises.

10. If you have further questions on the new requirements, please feel free to contact me.

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\(^3\) SI 2001/2198 (W.158)
Yours sincerely

Malcolm C Dragon
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