# Guidance: White meat slaughterhouses: unloading, handling, holding, restraining, stunning and killing

Rules of shackle line operations, waterbath and gas stunners, and facilities for slaughtering poultry, rabbits and hares in abattoirs.

#### <u>Guidance: Slaughter poultry, livestock</u> <u>and rabbits for home consumption</u>

How to legally kill your own poultry, cattle, pigs, sheep, goats, rabbits and hares to eat at home.

### Guidance: Get a certificate of competence or licence to slaughter or kill animals

The licence or certificate you need to slaughter or kill animals, the operations covered and how to apply.

# <u>Guidance: Bird flu: rules on meat</u> <u>produced from poultry and farmed game</u> <u>birds originating in disease control</u> <u>zones</u>

Rules food businesses should follow for any meat produced from poultry or

# <u>Guidance: Knacker's yards and farms:</u> <u>restraining, stunning and killing</u> animals

Know which licence or certificate you must have to restrain, stun or kill animals which are not for human consumption, and how to carry out these operations.