Guidance: Red and white meat slaughterhouses: standard operating procedures

What you need standard operating procedures for, the role of animal welfare officers, livestock unit limits and record keeping in slaughterhouses.

Guidance: Slaughtering poultry, rabbits and hares on farms for smallscale suppliers

Know how to stun or kill poultry, rabbits and hares on small-scale farms.

<u>Guidance: Knacker's yard: unloading,</u> <u>handling and holding animals</u>

How to unload, handle and hold animals at sites where animals not for human consumption are killed, and how the site must be designed.

<u>Guidance: Slaughterhouses, knacker's</u> <u>yards and farms: inspections and</u> <u>penalties</u>

Know when your premises could be inspected, the powers inspectors have, and enforcement notices and penalties you could receive for sites that kill animals.

Guidance: Red meat slaughterhouses: unloading, handling and holding animals

Rules for feeding, watering, prioritising, holding animals for slaughter, and the design and layout of a slaughterhouse.