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**Training for veterinarians (MRCVS) to  
perform Ante-mortem Inspection  
outside the slaughterhouse in the case  
of Emergency Slaughter**

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# Learning Objective



- The **purpose** of this training is to provide veterinarians who are members of the Royal College of Veterinary Surgeons (MRCVS) with suitable knowledge to be appointed by the FSA/FSS as Official Veterinarians (OVs) for the purpose of performing ante-mortem inspection (AMI) of domestic ungulates in the case of emergency slaughter (EMSL) outside the slaughterhouse, that is **OV-EMSL** appointment.

# Training Content



The training contains six modules:

- **Module 1** – Introduction and Legislative Status/Framework
- **Module 2** – Definition of Emergency Slaughter and Fitness of Animal for Transport and Slaughter
- **Module 3** – Ante Mortem Inspection outside the slaughterhouse
- **Module 4** – Slaughter and Transport to the slaughterhouse
- **Module 5** – Documentation
- **Module 6** – What Happens at the Abattoir?



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# **Module 1**

## **Introduction and Legislative Status/Framework**

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# Introduction and Legislative Status/Framework



## TRAINING OBJECTIVES:

- Understand the purpose of the training.
- Learn the legislative requirements for emergency slaughter outside the slaughterhouse.
- Recognize the role of Official Veterinarians appointed for the purposes of Emergency Slaughter in this process.

## CONTENT:

- **Purpose of the Training**
  - Introduction to the training's objectives and importance.
  - The role of official veterinarians (OV-EMSL) in the emergency slaughter process.
- **Legislation Overview**
  - Overview of the assimilated\* Official Controls Regulation (EU) 2017/625 including the implemented and delegated acts (Assimilated\* Regulations (EU) 2019/624 & 2019/627)
  - The role of the Food Standards Agency (FSA) and Food Standards Scotland (FSS) as the competent authority.
  - The legal framework in England, Wales, Scotland, and Northern Ireland.

*\* NI: Existing EU rules continue to apply and assimilated law only applies to goods moved via the NI Retail Movement Scheme.*

# Introduction



- Historically, any veterinary surgeon MRCVS was authorised to perform ante-mortem inspection (AMI) of domestic ungulates in the case of emergency slaughter (ES) outside the slaughterhouse. However, the **Official Controls Regulation (EU) 2017/625 (OCR)**, which entered into force on 14 December 2019, requires that these veterinary surgeons must be appointed as OVs by the relevant competent authority (CA)
- Assimilated\* OCR (EU) 2017/625 lays down an overarching requirement that veterinarians performing official controls must be appointed by the CA as **Official Veterinarians (OVs)** and be **suitably trained and qualified** to enable official controls (OCs) for which the appointment has been made, to be performed effectively and efficiently
- The Food Standards Agency (**FSA**) is the **CA**, responsible for the effective implementation of official controls - as set out in the assimilated\* OCR - in slaughterhouses in **England, Wales and Northern Ireland**, where the body of these animals is received
- Food Standards Scotland (**FSS**) is the **CA**, responsible for the effective implementation of official controls - as set out in the assimilated OCR - in slaughterhouses in **Scotland**, where the body of these animals is received

\* NI: Existing EU rules continue to apply and assimilated law only applies to goods moved via the NI Retail Movement Scheme.

# Introduction (cont.)



- OVs play a significant role in the control of **animal health and welfare**, the **continuity of European and international trade** and the **maintenance of public health**. Veterinarians have a professional responsibility to ensure the integrity of veterinary certification. The simple act of signing their names on documents should be approached with care and accuracy
- OVs signing certificates must certify facts and opinions honestly and with due care, considering the [10 Principles of Certification](#) , veterinarians should not sign certificates which they know or ought to know are untrue, misleading or inaccurate. This applies equally to hand-written, printed and electronic certificates
- Misleading, incomplete, inaccurate, or untrue certification reflects adversely on the veterinarian signing and calls their professional integrity into question. This also impacts adversely on the general reputation of the veterinary profession. Certification of this nature may also expose the veterinarian to complaints and cases may come before the **RCVS Disciplinary Committee** arising from allegations of false or dishonest certification

# Legislative Status



- Following the UK's exit from EU, certain EU legislation became '**retained EU Law**' (REUL), a category of domestic law. A large proportion of the food and feed law which applies in England, Wales and Scotland falls under this category
- '**Assimilated law**' has now replaced the terminology of 'retained law'. However, this does not change the content of what were, prior to 1 January 2024, 'retained' EU regulations and decisions. When referencing assimilated (previously known as "retained") EU legislation, this should now be identified or described as 'assimilated law'
- REUL becoming 'assimilated law' does not have an impact on FSA/FSS operations
- In Northern Ireland, the majority of food and feed hygiene and safety law is listed under Annex 2 of the Windsor Framework, so existing EU rules continue to apply and assimilated law only applies to goods moved via the NI Retail Movement Scheme.



# Legislative Status (cont.)



For the purpose of performing AMI of domestic ungulates in the case of emergency slaughter outside the slaughterhouse, this training provides guidance on relevant legal requirements for compliance with:

- **Rules on official controls and 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 associated acts, as set out in assimilated\* [Official Controls Regulation \(EU\) 2017/625](#)**
- **Specific hygiene rules applying to businesses producing food of animal origin, set out in assimilated\* [Regulation \(EC\) 853/2004](#)**
- **Rules on the Protection of the Animals at the Time of Killing, set out in assimilated\* [Council Regulation \(EC\) No 1099/2009](#)**
- **Rules on the Protection of the Animals during Transport and related operations, set out in assimilated\* [Council Directive No 1/2005](#)**
- **Rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies (TSEs), as set out in assimilated\* [Regulation \(EC\) No 999/2001](#)**

*\* NI: Existing EU rules continue to apply and assimilated law only applies to goods moved via the NI Retail Movement Scheme*

# Legislative Status (cont.)



The assimilated\* OCR applies to the official controls performed for the verification of compliance with the rules in the areas of:

- (a) **food and food safety**, integrity and wholesomeness at any stage of production, processing and distribution of food, including rules aimed at ensuring fair practices in trade and protecting consumer interests and information, and the manufacture and use of materials and articles intended to come into contact with food;
- (b) deliberate release into the environment of **Genetically Modified Organisms (GMOs)** for the purpose of food and feed production;
- (c) **feed and feed safety** at any stage of production, processing and distribution of feed and the use of feed, including rules aimed at ensuring fair practices in trade and protecting consumer health, interests and information;
- (d) **animal health requirements**;
- (e) prevention and minimisation of risks to human and animal health arising from **animal by-products and derived products**;
- (f) **welfare requirements** for animals;
- (g) **protective measures against pests of plants**;
- (h) requirements for the placing on the market and use of **plant protection products and the sustainable use of pesticides**, except for pesticides application equipment;
- (i) **organic production and labelling of organic products**;
- (j) use and **labelling of protected designations of origin, protected geographical indications and traditional specialities guaranteed**

*\* NI: Existing EU rules continue to apply and assimilated law only applies to goods moved via the NI Retail Movement Scheme*

# Legislative Framework (OCR)



The assimilated [Official Controls Regulation \(EU\) 2017/625, Article 18](#) sets out specific rules on the official controls in relation to the production of products of animal origin intended for human consumption, and this means that Officials are required to verify compliance with Regulations (EC) No 852/2004, (EC) No 853/2004 (EC) No 1069/2009 and (EC) 1099/2009 as applicable

[Article 18 \(7\) \(c\)](#) sets out the requirement to adopt Delegated Acts that include criteria and conditions to determine, when the AMI may be performed outside the slaughterhouse in case of emergency slaughter

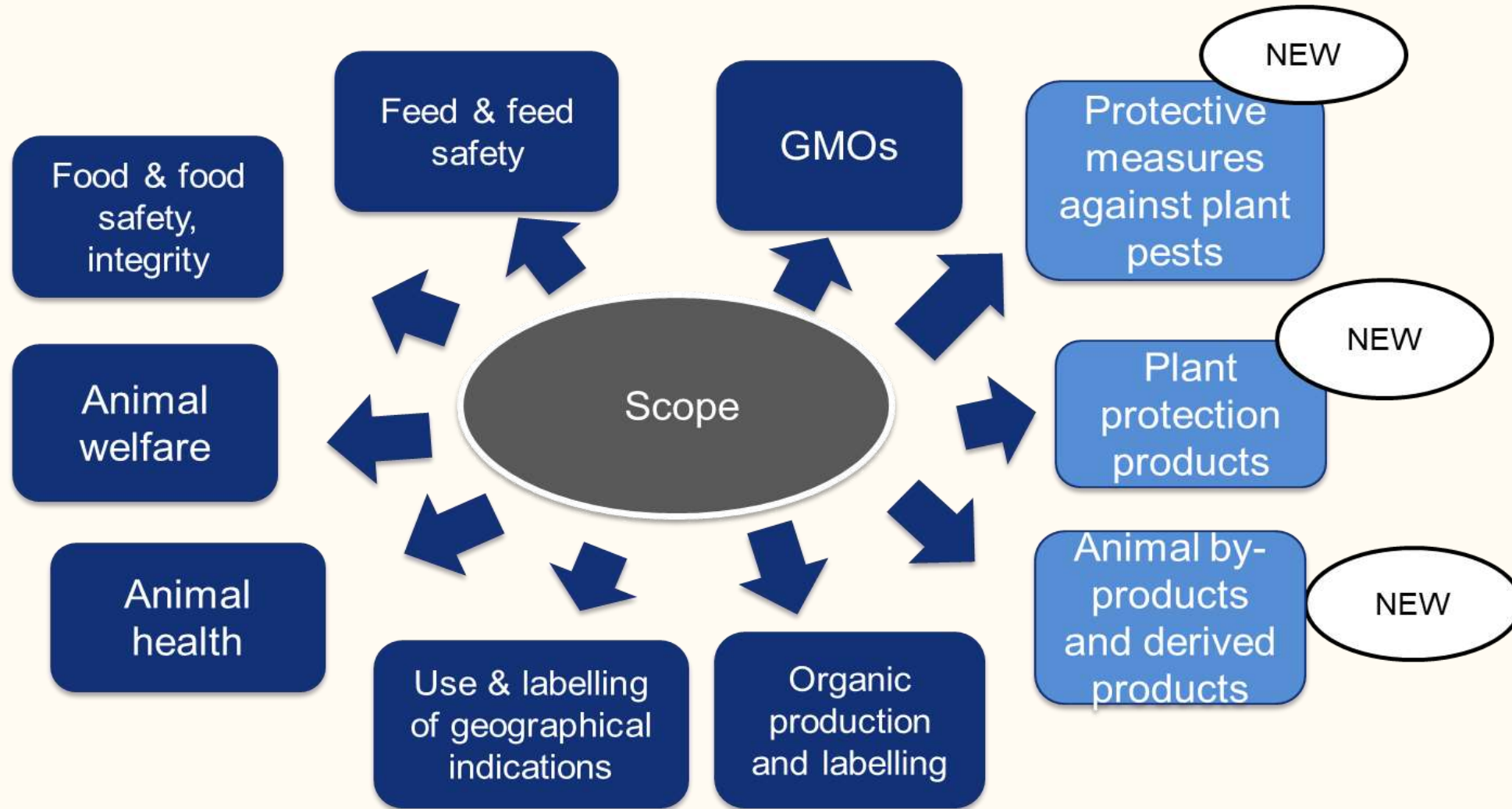
Assimilated [Delegated Regulation \(EU\) 2019/624](#) supplementing Article 18 of the OCR

**Assimilated  
OCR (EU)  
2017/625**

Assimilated [Implementing Regulation \(EU\) 2019/627](#) supplementing Article 18 of the OCR

[Model health certificate in the case of emergency slaughter outside the slaughterhouse in accordance with assimilated Regulation \(EU\) 2019/624](#)

# Legislative Framework (cont.)



Art. 1 (2)  
Reg. **2017/625**

**Module 2**

**Definition of Emergency Slaughter and  
Fitness of Animal for Transport and  
Slaughter**

# Module 2: Definition of Emergency Slaughter and Fitness of Animal for Transport and Slaughter



## Training Objectives:

- Define emergency slaughter and its eligibility criterion
- Understand the legal requirements for animals to be eligible for emergency slaughter

## Content:

- **Fitness for Transport**
  - Factors to consider when evaluating whether an injured animal is fit for transport
  - Importance of minimizing pain and suffering during transport
- **What Constitutes Emergency Slaughter**
  - Definition and purpose of emergency slaughter
  - Eligibility criteria for animals undergoing emergency slaughter

# Fitness for Transport



- The decision whether to transport an injured animal to the slaughterhouse alive is essentially a welfare one. Due consideration must be given to the likelihood of pain or suffering during the loading/unloading, the length and nature of the journey and the means of transport
- Animals **must not be transported** unless they are fit for the entire intended journey, and all animals shall be transported in conditions guaranteed not to cause them injury or unnecessary suffering
- Animals that are injured or that present physiological weaknesses or pathological processes **shall not** be considered fit for transport and in particular if:
  - a. They are unable to move independently without pain or to walk unassisted
  - b. They present a severe open wound
- **However**, animals with only **minor injuries** may be considered fit for transport if the transport will not cause suffering

# Fitness for Transport (cont.)



- **Transport legislation** comes under **Assimilated Regulation\* (EC) 1/2005** on the protection of animals during transport and related operations
- This legislation makes clear that:
  - No person shall transport animals or cause animals to be transported in a way likely to cause injury or undue suffering to them
  - No animal shall be transported unless it is fit for the intended journey, and all animals shall be transported in conditions guaranteed not to cause them injury or unnecessary suffering
- Domestic legislation also applies in all four countries.

[Welfare of Animals \(Transport\) \(England\) Order 2006 SI 3260](#)

[Welfare of Animals \(Transport\) \(Wales\) Order 2007 SI1047](#)

[The Welfare of Animals \(Transport\) \(Scotland\) Regulations 2006](#)

[The Welfare of Animals \(Transport\) Regulations \(Northern Ireland\) 2006](#)

*\* NI: Existing EU rules continue to apply and assimilated law only applies to goods moved via the NI Retail Movement Scheme*



# Fitness for Transport (cont.) (Considerations for Transport)



- Can the animal **bear weight on all four legs**? Those that can't or those that are weak or debilitated should not be transported
- Consideration must always be given to the **journey length** and **time** and the **likely condition of the animal** on arrival
- **Is the injury / condition recent?** If no, then the animal is not eligible for emergency slaughter
- Does the animal have a **birth defect or similar** that makes it unsuitable to be transported? If yes, then the animal is not eligible for emergency slaughter
- Is the animal **fit for human consumption**? Whilst the carcass will be subject to a Postmortem examination if there is any doubt you should not certify the animal for emergency slaughter
- A **lame animal** or one that has a **long-term abnormality** cannot be certified for Emergency Slaughter
- When the animal is not considered eligible for emergency slaughter the owner should be advised of the option for home slaughter and personal consumption
- Guidance: [Home slaughter of livestock | Food Standards Agency](#)

# What Constitutes Emergency Slaughter?



An animal meeting the animal health and public health requirements for slaughter for human consumption, but not fit for transport, may be eligible for emergency slaughter. The eligibility criterion is given by the following legal requirement:

***“An otherwise healthy animal must have suffered an accident that prevented its transport to the slaughterhouse for welfare reasons”***

***“Emergency”*** implies an event requiring immediate action. Therefore, an ***animal suffering from a chronic condition is not eligible for emergency slaughter for human consumption***. These animals might still require immediate action, perhaps in the form of slaughter and disposal as fallen stock where treatment is not a viable option

# What Constitutes Emergency Slaughter (cont.)



“***Accident***” is an unforeseen or unexpected event, especially one causing injury or damage. When assessing an animal, the OV-EMSL must consider the circumstances and establish that it was an accident. The signs present in the animal must be consistent with the details of the accident described by its keeper

**The OV-EMSL must apply professional judgement** to ensure the animal was “*healthy*” before the accident and remain in a healthy condition up until the time of emergency slaughter

A lame animal or one that has a long-term abnormality cannot be certified for emergency slaughter



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## **Module 3**

# **Ante-mortem Inspection outside the slaughterhouse**

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# Module 3: Ante Mortem Inspection outside the slaughterhouse



## Training Objectives:

- Understand the purpose and process of ante-mortem inspection
- Recognize signs of conditions that might affect human and animal health and animal welfare
- Recognize the importance of identifying zoonotic and notifiable diseases

## Content:

- **Purpose of Ante-Mortem Inspection**
  - Why ante-mortem inspection is essential
  - The role of OV-EMSL in assessing animal health and welfare
- **Conducting Ante-Mortem Inspection**
  - The process of ante-mortem inspection
  - Key factors to consider during the inspection
  - Identifying signs of conditions that may affect human or animal health
- **Reporting Notifiable Diseases**
  - Identifying and reporting notifiable diseases
  - Contact information for APHA Duty Vet
- **Animal welfare concerns**
  - Identifying animal welfare concerns
  - Contact information for APHA to report suspicion of on farm welfare breaches

# Why is Ante-Mortem (AM) Inspection essential?



- AM Inspection is essential because, together with Post-Mortem Inspection it will allow a judgement when deciding whether the fresh meat produced after killing an animal, can be released for human consumption
- AM will:
  - determine whether there is any sign of any condition which might adversely affect public or animal health as it will detect potential zoonotic or notifiable diseases
  - inform possible adjustments during post-mortem inspection
  - determine whether animal welfare has been compromised

## Role of the OV-EMSL in assessing Animal Welfare and Animal Health

- AM Inspection must be performed by the Official Veterinarian (OV-EMLS) as soon as practicable before killing the animal
- AM inspection is essential. AM inspection followed by the PM inspection allow to make an informed decision whether the fresh meat obtained from the slaughtered animal is fit for human consumption and can be released to the market.

# The process of AM inspection



- Special attention must be paid to detecting breaches of animal welfare (fitness for transport- if the animal was to travel) and Notifiable Diseases (ND)
- Check for the presence of chemicals and any veterinary medicine residues - statutory withdrawal periods for any veterinary medicine administered must be observed for all animals slaughtered for human consumption (The keeper of the animal is required to provide Food Chain Information, including a declaration that all withdrawal periods have been respected)
- Where possible and conditions allow, animals to be killed for human consumption must be clean
- Bodies of animals killed on farm and sent to the slaughterhouse, must be accompanied by a health certificate signed by the OV-EMSL after AM has been completed. A model can be found on the government website - [Model health certificate in the case of emergency slaughter outside the slaughterhouse](#)
- Details of the signing OV-EMSL must be recorded under official health certificate (see Module 5 for documentation) together with the date and time of slaughter

# Key factors to consider



- The OV-EMSL must apply professional judgement to assess the condition of the animal before the accident. Equally the animal must remain in a healthy condition up until the time of emergency slaughter and must suffer no deterioration in its health due to the accident
- Animals with a disease or condition that may be transmitted to animals or humans handling or eating the meat and, in general, animals showing clinical signs of **systemic disease or emaciation**, or any other condition rendering meat unfit for human consumption, are not slaughtered for human consumption.
- Animals must be properly identified – More information can be found in [Chapter 2.5 Animal Identification of MOC](#) and [Register livestock to get a flock or herd mark - GOV.UK \(www.gov.uk\)](#)
- Only Certificate of Competence holders (see module 4 for more information) or Veterinary surgeons (in exceptional circumstances and when there is no conflict of interest) can kill an animal on farm
- Bodies of animals killed on farm must be transported hygienically and without undue delay. If more than two hours elapse between slaughter and arrival at the slaughterhouse, the animal must be refrigerated. Where climatic conditions so permit, active chilling is not necessary.
- In case of emergency, details of such emergency must be recorded



# Identifying and Reporting Notifiable Diseases



- Particular attention should be given when zoonotic or notifiable diseases are a possible diagnosis.

‘Notifiable’ diseases are animal diseases that you’re legally obliged to report to the Animal and Plant Health Agency (APHA) in E, W and S; or DAERA in NI, if suspect that an animal may be affected

Further information can be found in the following links:

[List of zoonotic diseases - GOV.UK \(www.gov.uk\)](http://www.gov.uk)

[Zoonotic diseases: investigation guidelines - GOV.UK \(www.gov.uk\)](http://www.gov.uk)

[APHA Vet Gateway - Zoonosis \(defra.gov.uk\)](http://defra.gov.uk)

<https://www.daera-ni.gov.uk/articles/notifiable-diseases-northern-ireland>

# Contact Information for APHA Duty Vet



The OV-EMSL has a duty to notify the APHA Duty Vet of any suspect case of a notifiable disease that they may encounter during the course of their work. APHA Duty Vet can be contacted at:

- Defra Rural Services Helpline on **03000 200 301**, in England
- Wales Field Services on **03000 303 8268**, in Wales
- In Scotland, contact your local Field Services Office - <https://www.gov.uk/guidance/contact-apha#scotland-apha-field-services>
- In Northern Ireland DAERA Helpline on **0300 200 7840** or your local DAERA Regional Office

You can find all contact details there: [Contact APHA](#)

**Failure to do so is an offence**

# Identifying/Reporting Animal Welfare (AW) concerns



All animals should be guaranteed the Five Freedoms. The Five Freedoms outline five aspects of animal welfare.

- (1) freedom from hunger and thirst** – by ready access to fresh water and a diet to maintain full health and vigour
- (2) freedom from discomfort** – by providing an appropriate environment including shelter and a comfortable resting area
- (3) freedom from pain, injury or disease** – by prevention or rapid diagnosis and treatment
- (4) freedom to express normal behaviour** – by providing sufficient space, proper facilities and company of the animals' own kind
- (5) freedom from fear and distress** – by ensuring conditions and treatment which avoid mental suffering

# Identifying/Reporting Animal Welfare (AW) concerns



More information can be found in the links below.

- **Welfare legislation**

[Animal Welfare Act 2006 \(legislation.gov.uk\)](http://legislation.gov.uk)

[The Welfare of Farmed Animals \(England\) Regulations 2007 \(legislation.gov.uk\)](http://legislation.gov.uk)

[The Welfare of Farmed Animals \(Wales\) Regulations 2007 \(legislation.gov.uk\)](http://legislation.gov.uk)

[The Welfare of Farmed Animals \(Scotland\) Regulations 2010 \(legislation.gov.uk\)](http://legislation.gov.uk)

[Welfare of Farmed Animals Regulations \(Northern Ireland\) 2012](http://legislation.gov.uk)

- **Welfare codes**

[Farm animals: looking after their welfare - GOV.UK \(www.gov.uk\)](http://www.gov.uk)

# Contact Information for APHA to report suspicion of on farm AW breaches



- Where there are concerns that welfare of animals on farm could be at immediate risk, an urgent visit by APHA and or the LA must be triggered within the next 24-48 hours. Therefore, the OV must contact the APHA customer advice team providing full details including which LA they have contacted:
- in England (03000 200 301 options 3-2-1)
- or alternatively information about the incident and OV-EMLS contact details can be emailed to [customeradvice@apha.gov.uk](mailto:customeradvice@apha.gov.uk). The mailbox is monitored between the hours of 08:30 am and 17:00 pm (Monday to Friday) where this will be communicated to the APHA duty vet promptly. The report will be triaged and OV- EMLS may be contacted directly to discuss details of the case allowing appropriate follow up by either APHA and/or Local Authority if required
- in Wales (0300 303 8268 working hours or 07000 780 144 out of hours) as soon as possible to inform them of the incident and provide the welfare reference number

# Contact Information for APHA to report suspicion of on farm AW breaches



- In Scotland All on-farm generated cases must be reported to APHA [CSCOneHealthWelfare@apha.gov.uk](mailto:CSCOneHealthWelfare@apha.gov.uk) with the relevant LA copied in e-mails, for their information.
- Urgent cases where a serious welfare breach is identified - contact the LA and/or APHA welfare team **in Scotland** - [Scotland-Welfare@apha.gov.uk](mailto:Scotland-Welfare@apha.gov.uk) (**Ayr** - 03000 600703, **Galashiels** - 03000 600711, **Inverness** - 03000 600709, **Inverurie** - 03000 600708 and **Perth** - 03000 600704) as soon as possible to inform them of the incident and provide the welfare reference numbers and ask for instructions on detaining potential evidence.
- In **Northern Ireland** these should be reported to DAERA's Animal health & welfare and veterinary public health Team on 0300 200 7840



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## **Module 4: Slaughter and Transport to Abattoir**

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# Module 4: Slaughter and Transport to Abattoir



## Training Objectives:

- Learn about the methods of emergency slaughter and stunning

## Content:

- **Establishing Eligibility for Emergency Slaughter**
  - Criteria for determining if an animal is eligible for emergency slaughter
  - Definitions of "emergency" and "accident" in this context
- **Safeguarding Animal Welfare During Slaughter**
  - The importance of the competence and skill of the slaughterer
  - Requirements for those carrying out emergency slaughter
- **Slaughter Methods**
  - Methods of stunning and their purpose
  - Restrictions on certain methods (e.g., pithing)
- **Transport to the slaughterhouse**
- Requirements for the transport of bodies to the slaughterhouse



# Establishing eligibility for emergency slaughter



In previous modules you have learned that an animal meeting the animal health and public health requirements for slaughter for human consumption, but not fit for transport, may be eligible for emergency slaughter. The eligibility criterion is given by the following legal requirement:

***“An otherwise healthy animal must have suffered an accident that prevented its transport to the slaughterhouse for welfare reasons”***

- “*Emergency*” implies an event requiring immediate action. Therefore, an ***animal suffering from a chronic condition is not eligible for emergency slaughter for human consumption***. These animals might still require immediate action, perhaps in the form of slaughter and disposal as fallen stock where treatment is not a viable option
- “*Accident*” is an unforeseen or unexpected event, especially one causing injury or damage. When assessing an animal, the OV-EMSL must consider the circumstances and establish that it was an accident. The signs present in the animal must be consistent with the details of the accident described by its keeper
- The OV-EMSL must apply professional judgement to ensure the animal was “*healthy*” before the accident and remain in a healthy condition up until the time of emergency slaughter

# Safeguarding animal welfare during slaughter



Animals should always be handled with care. In many cases where animals have to be slaughtered to protect their welfare, they will be recumbent or their movement limited by their injuries

Once the decision has been made to undertake emergency slaughter of an animal, it is important that the animal is slaughtered as soon as possible to avoid any further suffering

In order to safeguard the welfare of the animal undergoing emergency slaughter, the competence and skill of the slaughterer are paramount. In addition, should the animal be intended for human consumption then the person that carries out the emergency slaughter must hold an official Certificate of Competence (CoC) for these operations issued by the FSA, DAERA or FSS.

Alternatively, a Veterinary Surgeon can slaughter an animal for human consumption as part of their professional duties in exceptional circumstances (as long as there is not conflict of interest).

# Safeguarding animal welfare during slaughter (Cont.)



It is the responsibility of the OV-EMSL to verify that the person carrying out the emergency slaughter has the competence and skills and whether the meat is intended for human consumption, that the person carrying out the emergency slaughter has an official Certificate of Competence (CoC) for these operations issued by the FSA or FSS.

More information regarding licencing can be found at the following link:  
<https://www.food.gov.uk/business-guidance/slaughter-licensing> - for England and Wales, or

<https://www.foodstandards.gov.scot/publications-and-research/publications/certificate-of-competence-guidance-forms-scotland> - for Scotland

In **Northern Ireland** contact DAERA's Animal health & welfare and veterinary public health Team on 0300 200 7840

# Safeguarding animal welfare during slaughter (Cont.)



The FSA holds a database for CoCs. More details can be obtained from the FSA WATOK team at [WATOK@food.gov.uk](mailto:WATOK@food.gov.uk) (for England and Wales) or contact FSS Animal Welfare Licenses Mailbox at – [Watok@fss.scot](mailto:Watok@fss.scot) (for Scotland). The date of birth, CoC ID number or CoC holder full name and surname is necessary to check the details.

EU CoCs other than those issued in the UK are no longer valid. Citizens from the Republic of Ireland (ROI) can apply for a UK CoC when they have a current ROI CoC

Alternatively, a Veterinary Surgeon can slaughter an animal for human consumption as part of their professional duties in exceptional circumstances (as long as there is not a conflict of interest)

# Certificate of competence



## Example of Certificate of Competence:

Front (England):

**Certificate of Competence (Full)**

 is the holder of this Certificate of Competence under The Welfare of Animals at the Time of Killing (England) Regulations 2015.



ID Number:

Date Of Issue:

Front (Wales):

**Certificate of Competence (Full)**

 is the holder of this Certificate of Competence under The Welfare of Animals at the Time of Killing (Wales) Regulations 2014.



ID Number:

Date Of Issue:

Front (Scotland):

**Certificate of Competence**

 **Joe Bloggs**  
is the holder of this Certificate of Competence under The Welfare of Animals at the Time of Killing (Scotland) Regulations 2012

ID Number:

Date of Issue:

  
**Inbhe Bìdh Alba**

Reverse (England and Wales):

**Activities**

This Certificate of Competence authorises the holder to carry out the following activities\*:

\*For a list of codes for species and activities please see [www.food.gov.uk](http://www.food.gov.uk)

If found, please post to Freepost RTLH-XGSL-JSSE, Food Standards Agency Business Support, Foss House, Kings Pool, Peasholme Green, York YO1 7PR

Reverse (Scotland):

**Activities**

This Certificate of Competence authorises the holder to carry out the following activities\*:

\*For a list of codes for species and activities please see [www.foodstandards.gov.scot](http://www.foodstandards.gov.scot)

If found, please return to: P.O. Box 10523, Aberdeen, AB12 9DT

# Summary of activities and species



Summary of activities and species which can be found on the Certificate of Competence for which the slaughterman is authorized for. For example, **A11** – stunning of cattle using a penetrative captive bolt device, **A53** bleeding of cattle

Red Meat	Cattle	Calves	Horses	Sheep & Goats	Pigs	Large Game
Reference	A	V	B	C	D	E
11.Penetrative captive bolt device						
12.Non-penetrative captive bolt device	N/A	up to 10 Kg	N/A	up to 10 Kg	N/A	up to 10 Kg
13.Firearm with free projectile						
14.Pithing	Not for human consumption	Not for human consumption		Not for human consumption		
16. Percussive blow to the head	N/A	N/A	N/A	Lambs and kids up to 5Kg	Piglets up to 5Kg	N/A
21.Head-only electrical stunning						
22.Head-to-Body electrical stunning						
31.Carbon dioxide at high concentration	N/A	N/A	N/A	N/A		N/A
32.Carbon dioxide in two phases	N/A	N/A	N/A	N/A	N/A	N/A
33.Carbon dioxide associated with inert gases	N/A	N/A	N/A	N/A		N/A

# Summary of activities and species



Red Meat	Cattle	Calves	Horses	Sheep & Goats	Pigs	Large Game
Reference	A	V	B	C	D	E
34.Inert gases	N/A	N/A	N/A	N/A		N/A
41.the handling and care of animals before they are restrained;						
42.the restraint of animals for the purpose of stunning or killing;						
43.the shackling or hoisting of animals;						
51.the stunning of animals;						
52.the assessment of effective stunning;						
53.the bleeding of live animals; monitoring the absence of signs of life						
61.Slaughtering in accordance with Article 4 (4) of Regulation EC 1099/2009			N/A		N/A	N/A

**Please Note:**

**Cattle** includes water buffalo and bison

**Pigs** includes farmed wild boar

**Large Game** includes feral wild boar, alpacas, deer, llamas, guanaco,

**Horses** includes mules and donkeys

# Slaughter Methods



Stunning of the animal has two purposes: to induce an immediate state of insensibility, to produce sufficient immobility to facilitate the sticking process to initiate bleeding

It is vital then that insensibility lasts until anoxia resulting from exsanguination makes the loss of consciousness irreversible

After stunning there are two distinct phases:

1. The first phase is known as the tonic or rigid phase in which the animal falls to the floor and lies still and rigid with its front legs extended and the rear legs retracted towards the body
2. In the second phase, known as the clonic phase, the animal exhibits uncontrolled convulsions or kicking movements

During both phases, no rhythmic breathing should be evident

## **Methods of stunning used during emergency slaughter:**

- Free-bullet firearms
- Captive-bolt stunning followed by bleeding



# Free-bullet firearms



The use of free projectiles for the slaughter or killing of animals is not limited to the single shot, free-bullet humane killer, as widely used by veterinary surgeons and knackermen. Other types of handguns (adapted or otherwise), rifles and shotguns can also be used with equal effect. Often, the use of a shotgun may be preferable to other methods for both animal welfare and operator safety reasons. Indeed, where emergencies arise on farms, shotguns are often more readily available than any other weapon.

Various firearms can be used to kill livestock:

- (\*) ***A humane killer** is a single-shot, free-bullet pistol with a vented barrel. They are extremely dangerous and must only be used by experienced operators. Humane killers are frequently used by veterinary surgeons and knackermen. It is very important that the correct ammunition is used. The muzzle of the gun is placed against the forehead of the animal and a bullet fired into the brain, causing instantaneous death. When using any free-bullet weapon it is possible the bullet may exit the animal's body and ricochet off solid walls and floors. Animals should therefore be positioned on soft ground near a suitable backdrop.*

(\*)*These paragraphs in italic font have been reproduced with kind permission of the Humane Slaughter Association.*

## Free-bullet firearms



*(\*)- **Shotguns** are the best firearm for on-farm destruction of all livestock, when used by a competent operator. Shotguns are a safer firearm to use because the shot disperses within the head of large animals and, in other cases, does not have the potential to travel as far as rifle bullets, reducing the possible risk of operator injury. A forehead shot at close range (5- 20cm) will kill outright animals of all species and sizes. The muzzle of the shotgun must not be held against the animal's head as this will result in severe injury to the operator.*

*(\*)- **22 Rifles** can be used to kill sheep, pigs and small cattle, but correct shot placement is difficult to guarantee and so shotguns are usually the preferred option. The gun should be fired 5-20cm away from the forehead of the animal. The muzzle of the rifle must not be held against the animal's head as this will result in severe injury to the operator.*

*(\*)Once shot, the animal should collapse and may bleed from the bullet entry point, its nose and its mouth. After shooting (typically starting about a minute later) the animal may demonstrate some involuntary movement of the limbs, but this is normal and does not necessarily indicate consciousness.*

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# Captive-bolt stunning

The most common method to stun cattle undergoing emergency slaughter outside the slaughterhouse is penetrative captive bolt. This method causes simple stunning, that is loss of consciousness and sensibility, due to the severe and irreversible damage to the brain provoked by the shock and the penetration of the captive bolt

*(\*) The initial effect on the animal is immediate unconsciousness accompanied by what is known as 'tonic' activity. The animal collapses, stops breathing and becomes rigid, with its head extended and its hind legs flexed towards the abdomen. This period of rigidity normally lasts for 10 to 20 seconds following stunning. The forelegs may be flexed initially and then gradually straighten out. However, this depends on the species and the severity of the blow. This tonic activity is followed by a period of involuntary kicking movements which gradually subside. If an animal immediately shows paddling or kicking movements on collapse, it is almost certain that it has not been effectively stunned and it should be re-stunned immediately*

*(\*) An effective stun can be defined as one which renders the animal immediately unconscious and insensible to pain. The animal collapses, exhibiting exaggerated tonic activity followed by gradual relaxation and involuntary kicking movements. Once the animal is stunned it must be bled or pithed without delay.*

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# Captive-bolt stunning

*(\*) The Physical Signs of an Effective Stun are:*

- *Animal collapses*
- *No rhythmic breathing*
- *Fixed, glazed expression in the eyes*
- *No corneal reflex*
- *Relaxed jaw*
- *Tongue hanging out*

Because the penetrative captive bolt does not result in instantaneous death, it must be followed as quickly as possible by a procedure ensuring death such as bleeding. **Pithing, the laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity of bovine, ovine or caprine animals whose meat is intended for human, or animal consumption is not permitted in the UK .**

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# Non-penetrative Captive-bolt



*(\*)The use of non-penetrative concussion stunners is not permitted for ruminants more than 10kg liveweight*

Death should be ensured by bleeding the animal by cutting the throat from ear to ear to sever both carotid arteries and both jugular veins

An alternative method is to insert the knife into the base of the neck towards the entrance of the chest to sever all the major blood vessels where they emerge from the heart.

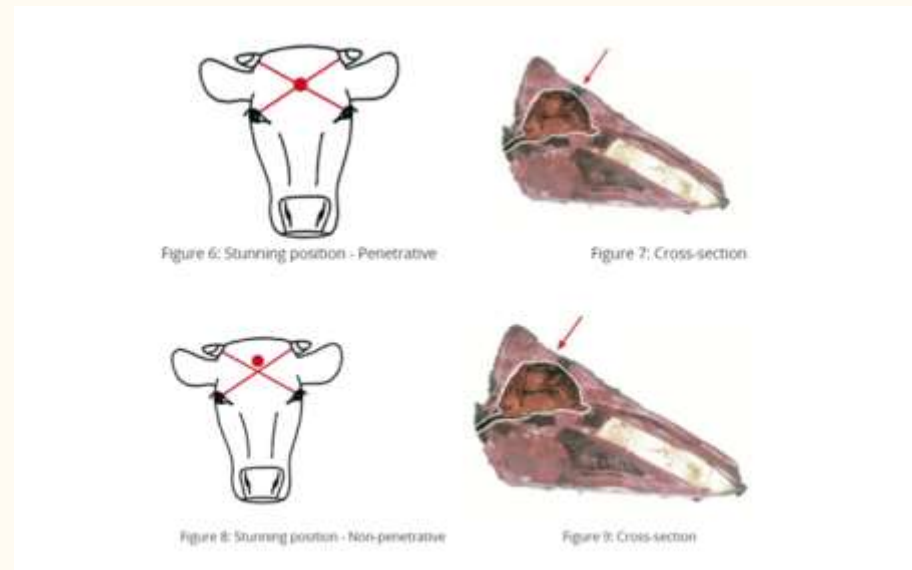
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# Cattle stunning



To ensure that the animal is stunned correctly the correct site for shooting must be used

- In **cattle**, this is a point on the forehead at the intersection of two imaginary lines drawn from the base of the horns to the eyes on the opposite side

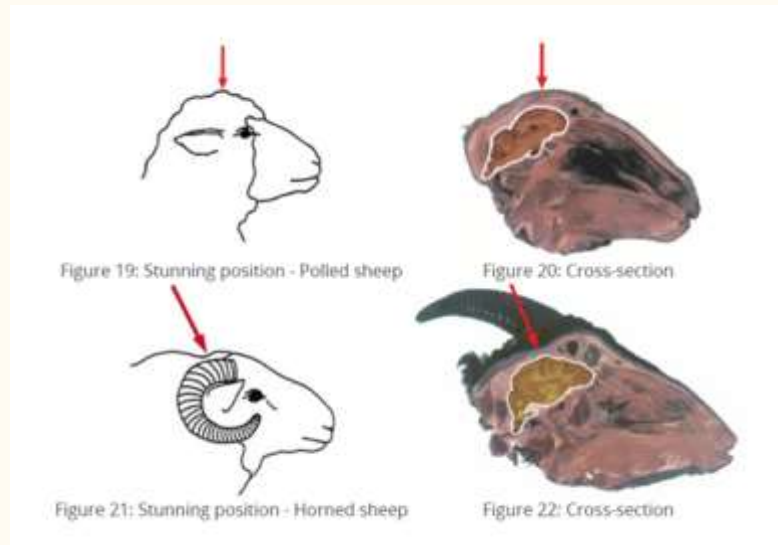


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# Sheep stunning



*(\*)The correct position for stunning sheep depends on whether the animal is polled (hornless) or horned. For polled sheep, the muzzle of the stunner should be placed on the highest point of the head, and on the mid-line, aiming straight down. For horned sheep, the muzzle of the stunner should be placed on the mid-line, behind the ridge between the horns, and aimed towards the base of the tongue*

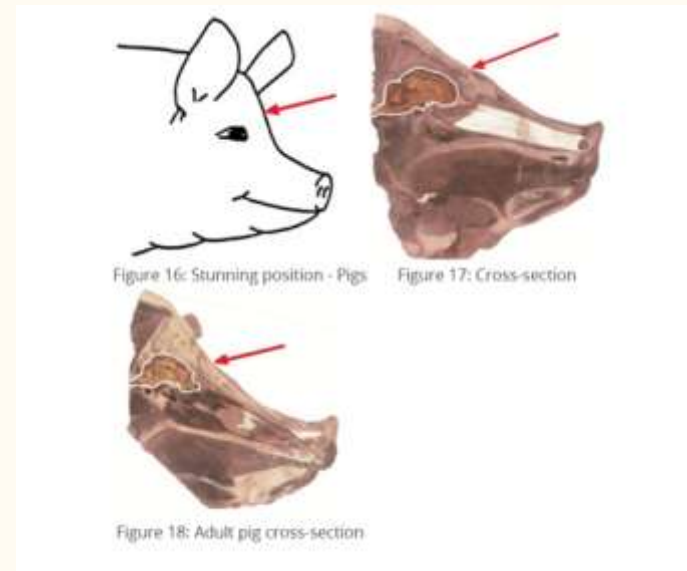


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# Pig stunning

*(\*)The site for stunning pigs with a captive-bolt is 20mm above eye-level, on the mid-line of the forehead, aiming towards the tail. The muzzle of the stunner must be placed firmly against the head.*

*Older sows and boars may also have a ridge of bone running down the centre of the forehead. This may prevent the bolt penetrating the brain cavity and the pig will not be stunned effectively.*



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# Bleeding



*(\*)To prevent the risk of recovery, animals must be bled as soon as possible after stunning, ideally whilst still in the tonic (rigid) phase*

*Bleeding involves severing the carotid arteries and jugular veins, or the blood vessels from which they arise. The animal then dies from loss of blood. It is important that all major blood vessels are severed*

## **Cattle, deer, and sheep:**

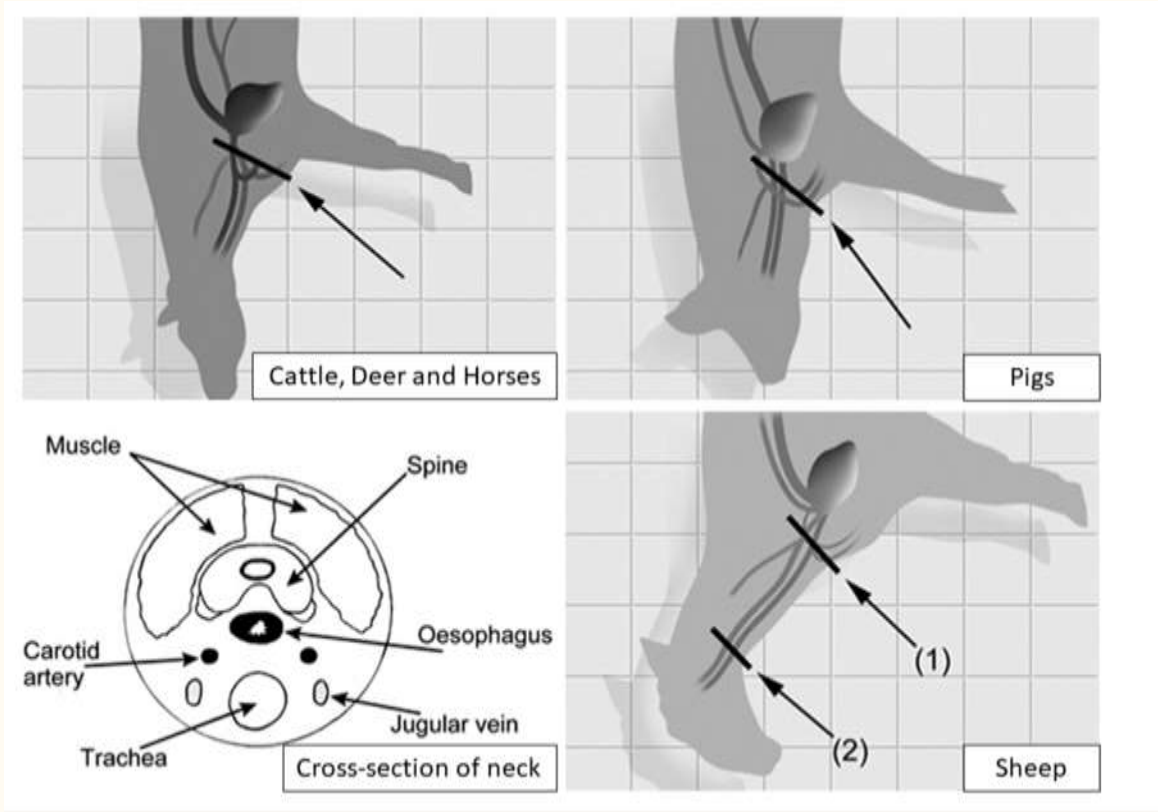
- (\*)Bleeding should be carried out by an incision made with a sharp knife in the jugular furrow at the base of the neck, the knife being directed towards the entrance of the chest to sever all the major blood vessels arising from the heart, or by an incision made close to the head using a blade at least 120 mm long to sever both carotid arteries and both jugular veins*

## **Pigs :**

- (\*)A knife at least 120mm long should be inserted in the midline of the neck at the depression before the breast bone, and the skin raised with the knife point using light pressure and a lifting movement. When penetration has been made, the knife handle should be lowered so that the blade is in a near vertical position, and pushed upward to sever all the major blood vessels which arise from the heart*

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# Bleeding



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# Transport to the slaughterhouse



- The slaughtered and bled animal must be transported to the slaughterhouse hygienically and without undue delay
- If more than **2 hours** elapse between slaughter and arrival at the slaughterhouse, the animal carcass must be refrigerated during transport. Where climatic conditions so permit, active chilling is not necessary
- The legislation does not provide a specific environmental temperature threshold or the temperature settings for the refrigerated transport. However, the expectation is that the time it takes for the carcass to arrive to the slaughterhouse and the environmental temperatures do not cause carcass spoilage
- Removal of the stomach and intestines, but no other dressing, may take place on the spot, under the supervision of the OV-EMSL. Any viscera removed must accompany the slaughtered animal to the slaughterhouse and be identified as belonging to that animal. In practice, animals rarely arrive to the slaughterhouse other than slaughtered and bled and the dressing takes place entirely in the slaughterhouse
- Declaration by the animal's owner, stating the identity of the animal and indicating any veterinary products or other treatments administered to the animal, dates of administration and withdrawal periods, must accompany the slaughtered animal to the slaughterhouse together with health certificate signed by the OV-EMSL after AM has been completed.



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# Module 5 Documentation

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# Module 5: Completion of Documentatio



## Training Objectives:

- Understand the importance of accurate documentation
- Learn how to issue an official certificate in the case of emergency slaughter

## Content:

- **Documentation and FCI**
  - Requirements for documentation, including the Food Chain Information (FCI) provided by the farmer
  - Importance of accurate and complete records
- **Issuing an Official Certificate**
  - The elements to include in the official certificate
  - The importance of professional conduct and compliance with standards
  - Consequences of issuing incorrect official certificates and/or inaccurate information
- **Model Official Certificate**
  - Walkthrough of the model official certificate
  - How to accurately complete each section

# Documentation



Meat from domestic ungulates that have undergone emergency slaughter outside the slaughterhouse may be used for human consumption **only** if relevant documentation accompanies the slaughtered animal to the slaughterhouse. In particular:

- A **declaration by the keeper - "Food Chain Information"** - who reared the animal, stating the identity of the animal and indicating any veterinary products or other treatments administered to the animal, dates of administration and withdrawal periods.
- A **declaration issued by the OV-EMSL – "Model Official Health Certificate for emergency slaughter outside the slaughterhouse"** - recording the favourable outcome of the ante-mortem inspection, the date and time of, and reason for, emergency slaughter, and the nature of any treatment administered by the veterinarian to the animal.

# Food Chain Information



- [Annex II, Section III of Assimilated\\* Regulation \(EC\) 853/2004](#) requires that Food business operators operating slaughterhouses must, as appropriate, request, receive, check and act upon food chain information as set out in this Section III in respect of all animals, other than wild game, sent or intended to be sent to the slaughterhouse
- The [\(Food Chain Information- FCI\)](#) is a declaration **by the keeper** who reared the animal that accompanies the slaughtered animal to the slaughterhouse. This declaration, amongst other information, must state:

1)the identity of the animal

2)any veterinary products or other treatments administered to the animal

3)dates of administration and withdrawal periods

More information to be found in the [Chapter 2.1 Food Chain Information of MOC.](#)

*\* NI: Existing EU rules continue to apply and assimilated law only applies to goods moved via the NI Retail Movement Scheme.*

# Official Model Certificate for Emergency Slaughter outside the slaughterhouse



- The [official model certificate for emergency slaughter outside the slaughterhouse](#) must be issued **by the OV-EMSL** following the inspection of the animal and at the time the animal is slaughtered
- The above-mentioned certificate is to accompany the body of the animal to the slaughterhouse, which must take place immediately after slaughter
- There are three main elements an OV-EMSL must bear in mind when issuing an official certificate in the case of ES outside the slaughterhouse:

**Professional conduct**

**Principles of certification**

**Conflict of interests**



# Official Model Certificate for Emergency Slaughter outside the slaughterhouse (cont.)



## 1) Professional conduct

A veterinarian signature carries authority. When a veterinary certifying officer signs a certificate as an MRCVS, it is done with the authority of and according to the standards of the Royal College Veterinary Surgeons (RCVS), which are self-regulated under Royal Charter from the Privy Council. When an OV-EMSL signs a certificate, it additionally carries the authority of the UK Government and is certifying on its behalf as well

There may be repercussions if the truthfulness of an OV-EMSL certificate is successfully challenged, potentially including:

- Criminal prosecution for fraud
- Loss or suspension of membership of the RCVS
- Suspension or Revocation of OV-EMSL appointment

Because the RCVS Code of Professional Conduct for Veterinary Surgeons is regularly updated online, it should be reviewed from time to time. The most up to date version can be found following this link:

[Code of Professional Conduct for Veterinary Surgeons](#)

# Official Model Certificate for Emergency Slaughter outside the slaughterhouse (cont.)



## 2) Principles of certification

The OV-EMSL must ensure that they remain clear on issues regarding impartiality, conflicts of interest and their avoidance, and their professional responsibilities in terms of animal welfare. The 10 Principles of Certification can be found following this link:

[The 10 Principles of Certification](#)

## 3) Conflict of interests

- At all times, the OV-EMSL is expected to uphold the RCVS standards, ensuring they remain impartial, maintain integrity and avoid any conflict of interest
- The RCVS refers to avoiding raising questions of possible conflict of interest in the wording of the second Principle of Certification:

***‘Veterinarians should not issue a certificate that might raise questions of a possible conflict of interest.’***

# Official Model Certificate for Emergency Slaughter outside the slaughterhouse (cont.)



The certificate contains the following sections and some comments have been added below **in blue** to facilitate the accurate completion of the certificate:

## Part I:

*In the case of emergency slaughter outside the slaughterhouse*

Name of the official veterinarian (OV-EMSL): \_\_\_\_\_

No: \_\_\_\_\_

### 1. Identification of the animals

Species: \_\_\_\_\_

Number of animals: \_\_\_\_\_

Identification marking: \_\_\_\_\_ *(please, include the animal ear tag number(s))* \_\_\_\_\_

### 2. Place of emergency slaughter

Address: \_\_\_\_\_

Post code: \_\_\_\_\_

# Official Model Certificate for Emergency Slaughter outside the slaughterhouse (cont.)



### 3) Destination of the animals

The slaughtered animals will be transported to the following slaughterhouse:

\_\_\_\_\_ *(please, include name of the slaughterhouse and address)* \_\_\_\_\_

By the following means of transport: \_\_\_ *(please, include vehicle registration number)* \_\_\_\_\_

4) Other relevant information: \_\_\_\_\_ *(please, include any observations relevant for subsequent post-mortem meat inspection at the slaughterhouse)* \_\_\_\_\_

### 5) Declaration

I, the undersigned, declare that:

- the animals described above were examined before slaughter at the above-mentioned holding at \_\_\_\_\_ (time) on \_\_\_\_\_ (date) and were found to be fit for slaughter,
- they were slaughtered at \_\_\_\_\_ (time) on \_\_\_\_\_ (date) and the slaughter and bleeding were carried out correctly, *(please, note that the OV-EMSL cannot certify this element unless they are present and witnessing the slaughter)*
- the following was the reason for the emergency slaughter:

\_\_\_\_\_ *(only an otherwise healthy animal which has suffered an accident that prevented its transport to the slaughterhouse for welfare reasons is eligible for emergency slaughter. If this criteria is not met, this official certificate should not be issued)* \_\_\_\_\_

# Official Model Certificate for Emergency Slaughter outside the slaughterhouse (cont.)



• the following observation on the health and welfare of the animals were made:

\_\_\_\_\_

- the following treatments were administered to the animal(s): \_\_\_\_\_ *(please, consider whether other veterinarians or animal carers might have administered treatments to the animal(s) as well and not just you)* \_\_\_\_\_
- the records and documentation concerning these animals satisfied the legal requirements and did not prohibit the slaughter of the animals.

• Done at (place): \_\_\_\_\_

• On (date): \_\_\_\_\_

- OV-EMSL /practice stamp
- OV-EMSL contact details
- (OV-EMSL)

Signature of the official veterinarian

\_\_\_\_\_



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## **Module 6**

# **What Happens at the Abattoir?**

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# Module 6: What Happens at the Abattoir



## Training Objectives:

- Understand the post-slaughter procedures at the abattoir
- Learn what actions are taken by the OV at the slaughterhouse
- Recognize the consequences of discrepancies in documentation

## Content:

### **Post-Slaughter Procedures**

- The role of the OV at the slaughterhouse
- Key elements of interest for the OV at the slaughterhouse
- Actions taken in the case of discrepancies

### **Consequences of Non-Compliance**

- The potential consequences of non-compliance with standards of certification
- The importance of upholding professional conduct and integrity

# Post-Slaughter Procedures



The Official Veterinarian is a qualified veterinarian appointed or authorized by the relevant government authority, typically a public health agency or food safety regulatory body. The role of the OV is to oversee and regulate various aspects of animal health, welfare, and food safety within slaughterhouses and meat processing facilities

## Responsibilities of the Official Veterinarian in Slaughterhouse Operations:

- **Inspection and Certification:**
  - Conducting thorough inspections of animals before, during, and after slaughter to ensure they are fit for human consumption
  - Verifying compliance with animal welfare standards and relevant regulations
  - Certifying that meat products meet the required hygiene and safety standards
- **Monitoring Slaughter Processes:**
  - Overseeing the entire slaughter process to ensure humane treatment of animals and compliance with legal and ethical standards
  - Checking the effectiveness of stunning methods and assessing the overall welfare of animals



# Post slaughter procedures (cont.)



- **Disease Surveillance:**

- Conducting surveillance for signs of contagious diseases in animals and ensuring prompt reporting and action in case of disease outbreaks
- Implementing measures to prevent the spread of diseases, both within the animal population and to humans

- **Documentation and Record-Keeping:**

- Verifying and maintaining accurate records related to the health status of animals, slaughter procedures, and meat inspection results.
- Ensuring traceability of meat products from the farm to the consumer, allowing for quick and effective recalls if necessary

- **Collaboration with Authorities:**

- Collaborating with relevant government authorities, public health agencies, and veterinary professionals to address emerging issues and maintain the highest standards of food safety

# Post slaughter procedures (cont.)



- **Training and Guidance:**
  - Providing guidance to abattoir personnel on best practices related to animal welfare, hygiene, and safety
  - Keeping abreast of developments in veterinary science and ensuring the implementation of updated practices in the slaughterhouse
- **Enforcement of Regulations:**
  - Enforcing and ensuring compliance with national and international regulations governing slaughterhouse operations, animal welfare, and food safety
- **Emergency Response:**
  - Playing a key role in emergency situations, such as disease outbreaks or natural disasters, by coordinating responses and making informed decisions to protect public health and animal welfare

# The OV role in the slaughterhouse in regards to Emergency slaughter



## What happens when these bodies arrive at the slaughterhouse

The OV at the slaughterhouse will thoroughly assess the official health certificate signed by OV-EMSL and FCI accompanying the body of these animals and will take action on any discrepancies identified. The first action is likely to be to contact the OV who attended the animal and issued the official certificate

## Elements of particular interest for the OV at the slaughterhouse include:

- The reason for the emergency slaughter as stated in the certificate and the correlation with the findings at post mortem inspection. The OV-EMSL must apply professional judgement to assess the condition of the animal before the accident. Equally the animal must remain in a healthy condition up until the time of emergency slaughter and must suffer no deterioration in its health due to the accident. Animals with a disease or condition that may be transmitted to animals or humans through handling or eating meat and, in general, animals showing clinical signs of systemic disease or emaciation should not be slaughtered for human consumption

# The OV role in the slaughterhouse in regards to Emergency slaughter (cont.)



- The time of slaughter and the presence of the certifying OV-EMSL to certify this section of the certificate. (in order to determine the transport time). The OV-EMSL signing the declaration must be present at the time of slaughter. The OV-EMSL signing the declaration must ensure that the principles of veterinary certification are fulfilled
- Potential presence of veterinary medicines, restrictions on the far
- The age of the animal at the time of slaughter. All UK born cattle aged over 48 months and subjected to emergency slaughter outside the slaughterhouse will be BSE tested at the slaughterhouse. OV at the slaughterhouse is responsible for supervising the collection of sample and secure storage
- Animals ear tag number, sex and breed matches with the passport presented, is the animal double tagged. Please follow the link for the requirements regarding animal identification: [Chapter 2.5 Animal Identification of MOC](#).

# The OV role in the slaughterhouse in regards to Emergency slaughter (cont.)



- Cleanliness of the slaughter animals that could compromise the dressing process and contaminate the carcass. Slaughterhouse operators must ensure that animals accepted for slaughter are clean. Animals whose dirty condition may adversely affect hygienic dressing should not be sent to the slaughterhouse
- The OV at the slaughterhouse will verify that the OV-EMLS has completed appropriate training and has been authorized by the competent authority

# The OV role in the slaughterhouse in regards to Emergency slaughter (Cont.)



Where discrepancies in the declaration are identified and the OV-EMSL who issued the official certificate is unable to supply a correct declaration, the carcass will not be health marked and will be rejected as unfit for human consumption

- The OV at the slaughterhouse will be present during the post-mortem inspection of any animal that has undergone emergency slaughter
- OV at the slaughterhouse will check if the reason of emergency slaughter match with the findings at post mortem inspection
- OV will report to APHA any injuries that would indicate an on-farm welfare problem
- In some circumstances, where the OV has grounds for concern about public health, additional tests (e.g. tests for antimicrobial residues) may be carried out

Where no discrepancies have been identified and the carcass is deemed fit for human consumption following post-mortem inspection, the carcass will be health marked and released into the human food chain

# The OV role in the slaughterhouse in regard to Emergency slaughter (Cont.)

## Examples of possible discrepancies that OV may detect in the slaughterhouse.

The following list is provided for illustrative purposes and is not considered to be exhaustive:

- The OV has verifiable evidence to support the opinion that the animal has not suffered a genuine accident
- The declaration has been altered after completion without initials to confirm authenticity
- The OV-EMSL was not present at the time of slaughter of the animal and / or the declaration does not conform to the requirements of the specimen declaration , including failure to record the date and time of emergency slaughter
- Transport / time / chilling requirements have not been adhered to
- The number of animals received from a single source is excessive
- The OV has obtained verifiable evidence to demonstrate animal welfare breaches

# Professional conduct



- Failure to follow the Code of Professional Conduct for Veterinary Surgeons and the 10 Principles of Certification may result in the certifying OV-EMSL being investigated by FSA and/or referred to the RCVS for their consideration
- Link to **Code of Professional Conduct for Veterinary Surgeons**
- [Code of Professional Conduct for Veterinary Surgeons - Professionals \(rcvs.org.uk\)](http://rcvs.org.uk)





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# Summary

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# Summary



## **You should now be able to:**

- Understand your role as OV-EMLS and legal underpinning
- Identify if the animal is eligible for on farm slaughter
- Identify and report suspicion of the welfare breaches on farm for further investigation
- Carry out ante-mortem inspection
- Understand who can carry out emergency slaughter
- Assess effective stunning and killing methods
- Correctly complete the certificate accompanying the body of the animal to slaughter

# Glossary

- **AMI and PMI** – Ante Mortem Inspection and Post Mortem Inspection
- **FSA** - Food Standards Agency
- **FSS** - Food Standards Scotland
- **APHA** - Animal and Plant Health Agency (formerly AHVLA)
- **DAERA** – Department of Agriculture, Environment and Rural Affairs
- **LA** - Local Authority
- **MRCVS** – Member of the Royal College of Veterinary Surgeons
- **OV-EMLS** - Official Veterinarian – Emergency Slaughter
- **GMO** – Genetically modified organism
- **CoC** - Certificate of Competence
- **OCR** - Official Controls Regulation
- **CA** - Competent Authority
- **ES** – Emergency Slaughter