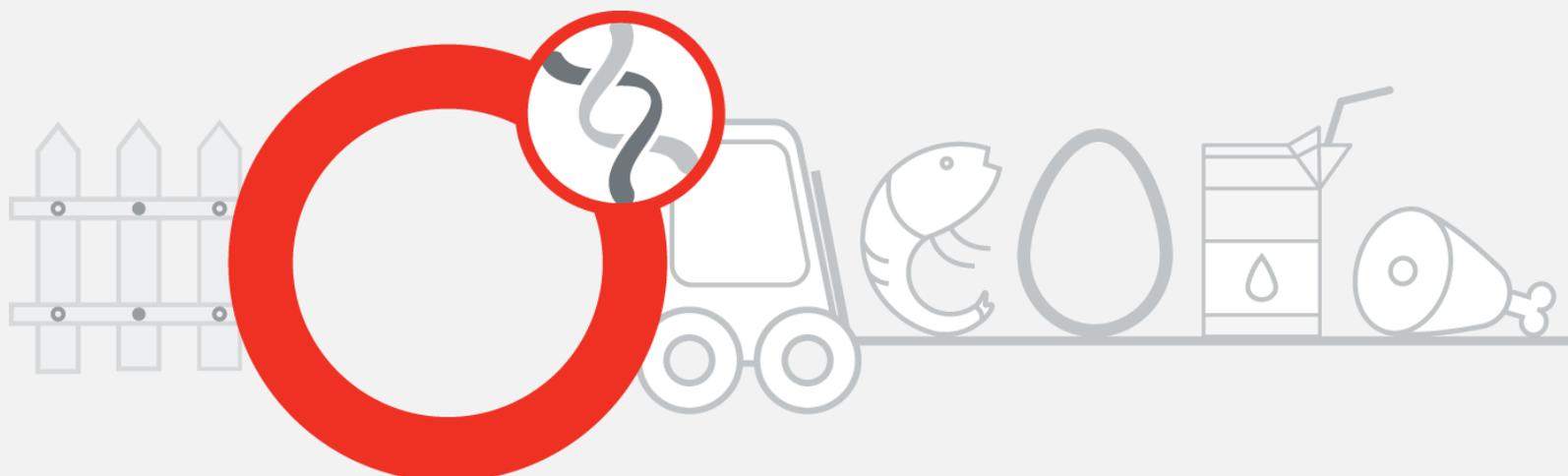

Meat – Home Kill Legislation in Queensland

Version 2.0





Document Version

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Contents

1. What is home kill?	3
2. What law does home kill meat come under?	3
3. Can home kill meat be traded?	3
4. Do on-property butchers have to be accredited or licensed?	4
5. Can you sell an animal on the understanding that the purchaser will kill it on your premises and take the carcass away for meat?	4
6. Can you feed your home kill meat to visitors?	4
7. Can you feed home kill meat to paying guests?	4
8. Can you give home kill meat to your family, friends and neighbours?	4
9. Can you barter home kill meat with friends and neighbours?	4
10. Can you raffle home kill meat or provide it for a raffle?	5
11. What about meat for ethnic and religious groups?	5
12. If you own a property and live in town, can you kill on the property and take meat into town?	5
13. Why is there legislation?	5
14. Further information?	5



1. What is home kill?

Home kill is the slaughtering and butchering of your own livestock (including poultry) either by yourself, one of your employees, or by an on-property butcher. It is allowed under limited conditions.

Those who use or consume home kill meat do so at their own risk, as home kill meat has not been subject to any hygiene or processing standards or control or any assessment (e.g. ante- or post-mortem inspection). Therefore, no assurances can be given as to the suitability of the meat for consumption.

2. What law does home kill meat come under?

Local Government by-laws address whether the killing of animals can or cannot occur in certain rural or residential areas within the community. Whilst Safe Food understands that producing meat and meat products requires animals to be killed, it is imperative that persons undertaking these activities do so in accordance with *The Animal Care & Protection Act 2001*. This legislation addresses issues relating to the handling and killing of animals by promoting the responsible care and use of animals and protecting them from cruelty.

The disposal of waste and its contamination of the environment are regulated under the *Environmental Protection Act 1994* and *Environmental Protection Regulation 2008*. Waste tracking is required which ensures that waste is transported and managed in a way that helps prevent illegal waste management activities, which may cause environmental harm.

The *Biosecurity Act 2014* imposes a general biosecurity obligation on persons to prevent or minimise the impact of biosecurity risks or adverse effects on human health, social amenity, the economy and the environment. The *Biosecurity Regulation 2016* prescribes ways in which a person can meet this obligation.

The *Food Production (Safety) Act 2000*, which provides for food safety matters relating to the production of primary produce, prohibits the removal of meat from the property on which it was killed unless it has been processed under an accreditation granted under the Act.

3. Can home kill meat be traded?

No. Home kill meat cannot be traded under any circumstances.



4. Do on-property butchers have to be accredited or licensed?

No. Under the *Food Production (Safety) Act* there are no food safety standards for people who provide services such as the slaughtering, butchering, dressing and packing of meat for farmers on the farmer's property for their own consumption.

5. Can you sell an animal on the understanding that the purchaser will kill it on your premises and take the carcass away for meat?

No, the killing of the animal and taking the carcass away is an offence and enabling and aiding a person to commit an offence can also make you guilty of an offence.

6. Can you feed your home kill meat to visitors?

Yes. However, normal civil responsibilities apply, and it cannot be in exchange for other goods or services. Also refer to question 7.

7. Can you feed home kill meat to paying guests?

No. Those who supply a meal as part of an accommodation, recreational or tourist package, including home stays, hunting lodges, or tourist barbecues, cannot use home kill meat as part of the food provided to their customers. Paying guests also include those who pay board, fees or other forms of payment as part of an accommodation package.

8. Can you give home kill meat to your family, friends and neighbours?

No. Not if they do not live on the property.

9. Can you barter home kill meat with friends and neighbours?

No. Barter constitutes supply.



10. Can you raffle home kill meat or provide it for a raffle?

No. You cannot raffle home kill meat or use it for promotional purposes. These activities constitute supply.

11. What about meat for ethnic and religious groups?

The above requirements apply. Only meat that is from accredited producers (e.g. from an abattoir or butcher's shop that is the subject of an accreditation) can be traded. No place, including churches, mosques and other religious or ethnic group gathering places, can be used as a distribution point for home kill meat.

12. If you own a property and live in town, can you kill on the property and take meat into town?

No. No meat can be removed from the premises on which the animal was slaughtered.

13. Why is there legislation?

The community has an expectation that all the food they buy is safe to eat. There is also an expectation that businesses supplying such food comply with certain food safety standards and these standards are monitored by a Government agency.

14. Further information?

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