



HOMEKILL FOR ANIMAL OWNERS

– THE BASICS

- Homekill is the slaughter and butchering of your farmed animals for your own consumption or use, including your direct family or household, and farm workers you employ.
- Homekill is not subject to the same rigorous regulatory controls that apply to meat you would buy. As such people consume homekill at their own risk.
- **It is illegal to trade or sell homekill meat.** This means it cannot be served to paying customers (e.g. at B&Bs or lodges), bartered, raffled or donated for use as a prize. It also cannot be used by schools, universities, hospitals or prisons.
- Homekill can only be undertaken by you as the animal's owner by killing it on your own property, or by hiring a listed homekill or recreational catch service provider to do it for you.
- To be eligible to hire a listed service provider, you must have been actively involved in looking after the animal (or animals of the same kind) on a day to day basis for at least 28 days prior to its slaughter.
- As an animal owner, you are legally required to ensure the animals are cared for appropriately, and that you have the facilities to maintain the health and welfare of the animal while it is in your care.
- It is illegal to “select and slaughter”, where you select an animal from a farmer and then immediately have it slaughtered before taking the meat away. It is also illegal for the farmer to let you slaughter the animal on his or her property.
- In the case of cattle (and deer from March 2013) the person in charge of the animal must be registered with NAIT and record animal movements and deaths on the NAIT database.

The penalties for breaking the rules around homekill are significant: The maximum fine is \$75 000 for individuals and \$300 000 for corporations.

- If you can't carry out homekill legally, you can buy an animal and send it to a registered abattoir for killing. This exempts you from the requirement to own the animal for 28 days prior to its slaughter.

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