



99110035058000, 99110035058000 Home slaughter

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Modul	Sachverhalt
Leistungsschlüssel	99110035058000, 99110035058000
Leistungsbezeichnung I	Home slaughter
Leistungsbezeichnung II	
Typisierung	2/3 - Bund: Regelung (2 oder 3), Land/Kommune: Vollzug
Quellredaktion	Thüringen
Freigabestatus Katalog	unbestimmter Freigabestatus
Freigabestatus Bibliothek	unbestimmter Freigabestatus
Begriffe im Kontext	
Leistungstyp	Leistungsobjekt mit Verrichtung
Leistungsgruppierung	Tierhaltung und Tierschutz (110)
Verrichtungskennung	Durchführung (058)
SDG-Informationsbereich	
Lagen Portalverbund	Klima, Natur und Arten (1170100), Erlaubnisse und Genehmigungen (2010400), Tier-, Pflanzen- und Naturschutz (2130200)
Finheitlicher	

Einheitlicher





Modul	Sachverhalt
Ansprechpartner	Nein
Fachlich freigegeben am	
Fachlich freigegen durch	
Handlungsgrundlage	 Food and Feed Code [LFGB] as amended Animal Welfare Act [TierSchG] as amended - Animal Welfare Slaughter Ordinance [TierSchIV] as amended - Regulation (EC) No. 1099/2009 of September 24, 2009 on the protection of animals at the time of killing [O] L 303/1] as amended Animal Food Hygiene Ordinance [Tier-LMHV] as amended Animal Food Monitoring Ordinance [Tier-LMÜV] in the current version - Thuringian Food Monitoring Act [ThürLMÜbG] in the current version - Regulation (EC) No. 1069/2009 of the European Parliament and of the Council laying down health rules concerning animal by-products not intended for human consumption and repealing Regulation (EC) No. 1774/2002) of 21.10.2009 [O] L 300/1] as amended Regulation (EU) No 142/2011 implementing Regulation (EC) No 1169/2009 of 25.02.2011 [O] L 54/1] as amended Animal by-products disposal law [TierNebG] as amended Animal by-products disposal ordinance [TierNebV] as amended Thuringian Animal By-products Disposal Act [ThürTierNebAG] as amended. https://www.gesetze-im-internet.de/tierschlv_2013/
Teaser	If you wish to slaughter pets or ungulates yourself at home, you must register this with the competent authority. Home slaughter is the slaughter of animals outside of a commercial slaughterhouse.
Volltext	Home slaughtering is slaughtering outside approved slaughterhouses, whereby the meat - fresh or processed - may only be used in the household of the person owning the slaughtered animal. It is not permitted to sell the meat to persons outside the household. Home slaughtering also includes slaughtering outside approved establishments that is carried out in specially prepared rooms used by the person owning the slaughtered animal, for example those of the person carrying out the slaughter. Meat





Modul

Sachverhalt

production for other persons is a commercial activity in terms of food law and may only be carried out in approved slaughterhouses in compliance with other provisions of European and national food and meat hygiene law. Animals must be spared any avoidable pain, stress and suffering during slaughter - including domestic slaughter. Animals are therefore only killed or slaughtered after being stunned to ensure that they remain unconscious and insensible until death. Persons who stun and kill their own animals for domestic slaughter must have the necessary knowledge and skills [expertise]. This includes, in particular, the expertise to carry out the legally prescribed stunning method, depending on the animal species, to assess the success of the stunning, the immediate subsequent killing and the determination of death.

If the domestic slaughter is carried out by a person providing the service [not the person owning the animal for slaughter], the slaughtering person must be able to present a certificate of competence. Further information on this can be obtained from the local veterinary and food inspection office of the district or city.

Certain official inspections are required for home slaughtering. Therefore, every planned home slaughter must be registered by the animal owner with the local veterinary and food inspection office of the district or city. The official inspections serve to ensure food safety and consumer protection. The inspection obligations for domestic slaughter apply to cattle, pigs, sheep, goats and other cloven-hoofed animals [including farmed game] as well as horses and other solipeds whose meat is intended for human consumption.

The official ante-mortem inspection [examination of the live animal] is only mandatory for animals that show an impaired general condition before slaughter.

Every slaughtered animal is subject to an official post-mortem inspection [examination of the carcass, organs and blood].





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	The official examination for trichinella is mandatory for domestic pigs, solipeds and wild boars kept as farmed game.
	After the official meat inspection, the animal by-products (ABP) must be disposed of properly. The ABP include, among other things Slaughterhouse waste and - in particular - specified risk material [SRM] from cattle, sheep and goats. The specified risk material must be dyed by the official veterinarians or official specialist assistants. Disposal via household waste or burial is not permitted. The disposal routes for ABP are specified by law. Specified risk material [category 1 material] and category 2 material [e.g. carcasses that were found to be harmful to health during the official post-mortem inspection] can only be disposed of via the rendering plant. Other slaughterhouse waste, unfit carcasses or parts of carcasses [category 3 material] must also be registered with an approved disposal company in accordance with Regulation (EC) No. 1069/2009 and collected. The locally responsible veterinary and food monitoring office of the district or city can provide information on this.
Erforderliche Unterlagen	
Voraussetzungen	
Kosten	
Verfahrensablauf	
Bearbeitungsdauer	
Frist	
weiterführende Informationen	
Hinweise	
Rechtsbehelf	
Kurztext	Home slaughterHome slaughtering: Slaughtering outside of

• Home slaughtering: Slaughtering outside of authorized establishments in one's own household

Meat use: Exclusively for own consumption, not for





Modul	Sachverhalt
	 sale to others Commercial activity: meat production for others only permitted in approved slaughterhouses Animal welfare: animals must be protected from pain and suffering, stunning required before slaughter Expertise: Persons who slaughter themselves must have the necessary knowledge and skills Persons providing services: A certificate of competence is required for home slaughtering by third parties Official inspections: Registration and inspections at the local veterinary and food inspection office required Compulsory inspection: For cattle, pigs, sheep, goats, horses and other animals intended for human consumption Trichinella examination: Mandatory for domestic pigs, solipeds and farmed game Meat inspection: Official inspection of the carcass, organs and blood Animal by-products: Disposal of slaughterhouse waste and specified risk material in accordance with legal requirements Disposal: Specified risk material and category 2 material via rendering plant, category 3 material by authorized disposal companies Responsibility: Veterinary and food monitoring office of your district or city.
Ansprechpunkt	To the veterinary and food monitoring office of your district or city.
Zuständige Stelle	
Formulare	
Ursprungsportal	Home slaughter, Hausschlachtung