



From mountain to sea

Safe Practice in Animal Petting Establishments and Farm Experiences

Guidance Document

Protective Services

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Purpose of this Guidance Document

This document has been produced by Aberdeenshire Council's Protective Services department in collaboration with the Health Protection Team, Public Health, NHS Grampian to provide business operators as duty holders, either businesses or those who are self-employed with ultimate responsibility for health and safety, with helpful information to implement suitable control measures to protect their business and the health of their visitors.

The document is considered as 'supplementary guidance' to the Industry Code of Practice' which is supported by the Health and Safety Executive.

1 What is the current issue?

Over the past year, there has been an increase in the number of premises offering animal petting and feeding experiences to members of the public. It is encouraging to see that those working within the agriculture sector are providing these experiences to the public as they look to diversify. However, it is important that duty holders have suitable control measures implemented to protect the health and safety of those visiting farms and animal petting settings. In 2023/2024, NHS Grampian have reported an increase in enteric illnesses such as Cryptosporidium, where risk factors have been identified relating to these settings. There have also been cases of E.Coli O157 associated with visits to farms and animal petting/feeding experiences.

1.1 What are the Risks?

There is a risk of exposure to a range of pathogens found naturally in the environment in water, food, animals and soil. These include bacteria, viruses, fungi and parasites.

All animals naturally carry a range of pathogens, some of which can be passed to people and cause illness ranging from mild to life threatening. People can become infected by pathogens through consuming contaminated food or drink, through direct contact with contaminated animals and their faeces, or through indirect contact with their environment such as fences, fields and gates.

Routes of exposure of pathogens to be considered in a risk assessment include:

- Touching or kissing animals in petting areas or during bottle-feeding.
 - Feeding, stroking or touching animals through gates or pens
 - Touching face or putting fingers in animals' mouths
 - Touching gates, or animal pen divisions, or other structures contaminated with faeces
 - Picking up contaminated feed from the ground
 - Underfoot when walking in contaminated animal areas such as pens and fields
 - Removing contaminated footwear or clothing
 - Eating, drinking and smoking with contaminated hands
 - Using contaminated play equipment – including hay bales offered for climbing
 - Contact with raw or surface water
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1.2 Zoonotic Infections

Zoonotic disease is an infection passed from animal to humans. Zoonotic pathogens may be bacterial, viral, fungal or parasitic and can be spread to humans through direct contact through food, water, animals or the environment (WHO 2024).

Anyone can be exposed to zoonotic infections and become unwell, however, children, the elderly, immunosuppressed and pregnant individuals are more susceptible to develop severe illness.

Most pathogens are found naturally within the environment, however, the risk of contracting infections from animal petting farms and experiences such as lamb feeding is significantly higher where control measures are not in place.

The most common enteric illnesses associated with animal petting farms are set out below. Transmission to people is by swallowing the bacteria or parasites found in infected animal faeces (faecal-oral route).

1.2.1 *Cryptosporidiosis*

Cryptosporidiosis is an infection of the bowel caused by a parasite called *Cryptosporidium*. This can cause an acute diarrhoeal illness typically watery in nature and associated abdominal cramps, fever and vomiting. It can be found in the intestines of animals such as cattle and sheep and especially in young animals, such as lambs and calves. It can be acquired by swallowing contaminated water, food or having contact with infected animals and their environment. Most cases occur between 5 and 7 days after contact. Symptoms can sometimes persist up to 6 weeks. People who have a weakened immune system may have more severe illness. *Cryptosporidium* is resistant to chlorine.

1.2.2 *E. coli O157 (Shiga toxin-producing Escherichia coli) (STEC)*

STEC bacteria are commonly found in the gut and faeces of ruminant animals, particularly cattle and sheep. If exposed, symptoms can range from having no symptoms to developing non-bloody diarrhoea or bloody diarrhoea, abdominal pain and fever. In rare occasions people may go on to develop serious complications such as haemolytic uraemic syndrome (HUS) which is a major cause of acute renal failure in children. Most cases occur within 3 to 5 days of swallowing the bacteria but can be up to 10 days. It can be acquired by swallowing the bacteria found in contaminated food such as beef, raw salad and vegetables and water or contact with infected animals and their environment. Symptoms can last for up to two weeks.

Further information can be found here - [Escherichia coli \(E. coli\) O157 | NHS inform](#)

1.2.3 *Salmonella*

Salmonella is a bacteria, which can cause a diarrhoeal illness lasting from 3 to 7 days sometimes with vomiting and abdominal cramps. It can be found in the intestines of animals including poultry, pigs, and cattle, as well as in pets, including cats, dogs, birds, and reptiles such as snakes and lizards. *Salmonella* is acquired by swallowing the bacteria found in contaminated food such as eggs, meat and poultry or contact with animals and their environment. Most cases occur within 12-48 hours of ingestion. Symptoms can persist for about 7 days but this varies from person to person.

Campylobacter

Campylobacter is a bacterial infection that can cause a diarrhoeal illness (watery, sometimes bloody in nature), abdominal pain and fever. It can be found in the intestines of poultry, cattle, pigs and domestic pets. Campylobacter infection can be acquired by swallowing the bacteria found in contaminated food such as poultry, contaminated water or contact with infected animals and their environment. Most cases occur within 1 to 7 days of ingestion. Symptoms usually settle within 7 days but a very small number of infected people may have complications such as developing a type of arthritis.

1.2.4 Other Zoonotic Infections

Other illnesses can be contracted through contact with farm animals. These include:

- Ringworm - [Ringworm - NHS \(www.nhs.uk\)](http://www.nhs.uk)
- Toxoplasma - [Toxoplasmosis - NHS \(www.nhs.uk\)](http://www.nhs.uk)
- Leptospirosis - [Leptospirosis \(Weil's disease\) - NHS \(www.nhs.uk\)](http://www.nhs.uk)
- Avian flu - [Bird flu - NHS \(www.nhs.uk\)](http://www.nhs.uk)
- Orf - [Orf - NHS \(www.nhs.uk\)](http://www.nhs.uk)
- Brucellosis - [Brucellosis - NHS \(www.nhs.uk\)](http://www.nhs.uk)
- Giardia - [Giardiasis - NHS \(www.nhs.uk\)](http://www.nhs.uk)

1.2.5 Risk of Infection During Pregnancy

Individuals who are pregnant are advised not to come into contact with farm animals during pregnancy to reduce the risk of infection to themselves and their unborn baby. There is a risk of infection through close contact with newborn animals such as lambs and animals that have just given birth. Infections can happen at any time of year, not just in the spring.

Although the number of human pregnancies affected by contact with an infected animal is usually extremely small there is the potential for severe outcomes if infection does occur. It is important that pregnant individuals are aware of the potential risks and take precautions, therefore, you, as the Duty Holder should discourage contact and include this information in your pre-visit guidance.

Further guidance can be found here - [Ready Steady Baby! \(nhsinform.scot\)](http://nhsinform.scot)

2 Control Measures

2.1 Provision of Information

2.1.1 Pre-Visit Information

It is recommended that pre-visit information is provided to customers to advise them of the risks of visiting farms and animal petting/feeding settings, as well as control measures and site guidance to be implemented to ensure that they are aware of their responsibilities when visiting your premise. This should include:

- Information regarding the risks of zoonotic infection
- Importance of highlighting how effective thorough hand washing is to reduce the risk of contracting enteric illness.
- Thoroughly wash hands with warm running water and liquid soap after
 - Touching/feeding animals and their environment,
 - Going to the toilet
 - Removing/handling outdoor clothes and footwear
 - Cleaning buggy/wheelchair wheels
 - Before eating or touching/preparing food
 - Playing on play equipment
 - Leaving a farm/animal petting setting
- Not to use Alcohol-based gels and sanitisers as these are ineffective against pathogens such as cryptosporidium and E.Coli O157
- Children should be supervised at all times by a responsible adult or carer
- Encouraging customers to bring an overlayer/ jumper to wear when handling the animals. This should be removed when leaving the site to reduce faecal contamination and the risk of transmission, particularly for younger children. The outerwear should be washed on a hot wash to kill any pathogens which may be present.
- Customers should be advised to bring a change of shoes when visiting and suitable storage to transport home. Consideration should also be given to the risk of contaminating hands whilst removing dirty footwear and proximity of hand wash facilities.
- Customers should be advised if there are no toilet facilities or if the water supply is not using mains water and if either a private water supply or bottled water is used.
- Information should be given to pregnant women regarding the risks to them. Further advice can be found at - [Ready Steady Baby! \(nhsinform.scot\)](https://www.nhs.uk/information-about-children-and-young-people/ready-steady-baby/)

2.1.2 Onsite Information

Visitors should be given clear information upon arrival at your site, preferably by way of signage and verbal instruction. Signage reminding people to wash their hands, and other site rules is recommended at the site entrance and around the site dependant on size and activities. Below is an example of entrance signage. Consider the level of supervision of visitors when deciding where to place signage. If visitors are not supervised for the duration of their visit, then you will need to give consideration to greater numbers of signs at relevant points.

See Page 34 and 35 of the document *Preventing or Controlling Ill Health from Animal Contact at Visitor Attractions* for further examples of hand washing facilities. [Industry Code of Practice - 2021.pdf](#)



Figure 1 – Example of signage on display in a prominent position to advise of site rules.

2.2 Training

As the Operator, you must ensure staff are trained and instructed about the human health risks associated with animal contact and the environment, as well as the control measures required to reduce the risk of illness to themselves and visitors. Training should also be provided for temporary or seasonal staff and must be documented.

Staff should receive adequate training to allow them to understand the hazards and control measures in place for your site to reduce the risk of transmission of zoonotic infections. Further information on training can be found within the Industry Code of Practice – page 36.

2.3 Physical Controls

2.3.1 *Handwashing*

Duty Holders must ensure that control measures are in place to reduce the risk of transmission of infection onsite from zoonotic diseases. Handwashing using running hot/warm water, liquid soap and drying hands with paper towels is the most effective way to remove pathogens from hands and reduce the risk of transmission of infection.

2.3.1.1 **Full Time Attractions**

Where the activity is offered to the public all year round, permanent hand washing stations must be installed.

The hand wash facility must be supplied with hot and cold running water and ideally should have knee or elbow operated taps, liquid or foam soap, and a method of drying, ideally paper towels/air dryer with a pedal operated bin for disposing of used paper towels. Use of washable towels, whilst it might reduce damage to the environment, is not acceptable in this scenario, unless the towels are single use. The facility must also have suitable drainage to dispose of the foul water and ensure that it is not stagnating within the vicinity of the hand wash basin.

The water used for hand washing purposes must be 'potable' and meet the requirements for drinking water. If a private water supply is used, the water used for hand washing should also be treated – i.e. subjected to at least UV filtration, to remove bacteria. See Section 6 for more information on Private Water Supplies.

2.3.1.2 Short Duration Activities

Where the site will only open for a short duration once per year, for example for 4 weeks in spring for lamb feeding, where there is no fixed access to electricity or water, a portable hand washing station can be used, which will involve transporting hot water at a temperature of 35°C – 40°C to supply the handwashing station. **This will only be considered as an alternative to a plumbed in system if it is not a full-time attraction (i.e. for a short duration during lambing season).**

This will only be suitable where the number of visitors are limited and restricted and additional controls in place to ensure that handwash facilities are available at all times. Portable basins are not designed to be used on a full-time basis for handwashing for high numbers of visitors.

Depending on how long the sessions are due to last, you may need to take hotter water to account for the fact that it will cool during the day. If there is an electrical point then a plug-in, portable handwashing station that can heat the water can be used.

Handwashing facilities may be indoors or outdoors. Below are examples of good practice, with sinks which are accessible to both children and adults. Consideration should also be given in relation to accessibility to wheelchair users.



Figure 2 & 3 – examples of hand wash facilities – running warm water, soap and paper towels/ hand dryers.

In order for the Environmental Health Service to give you the most appropriate advice for your business, details of your business model and your risk assessments should be submitted for comment by email to environmental@aberdeenshire.gov.uk.

Officers will assess the suitability of your documentation and facilities, carry out a site visit, and provide advice. Your business model and risk assessments should include:

- Duration of activities – is the experience short term, for example 4 weeks of lamb feeding, or are you operating it all year round?
- Volume of visitors – are numbers restricted by way of pre-booking, and what size of group would be allowed to visit at the same time
- The types of animals on the site and the type of contact with each
- Supervision levels – do staff stay with the visitors at all times, or do they tour the site unsupervised

These factors will be considered to determine if you meet the requirements for having suitable and sufficient hand washing facilities for the activity/experience that you are providing. Each setting will be evaluated on a case by case basis.

2.3.2 Site Layout

Infection control can be assisted greatly by considering the layout of your site:

- Provide signage and clear verbal advice and instructions to visitors before they enter your site, reminding them of the requirement to wash their hands and where the wash stations are located.
- Ensure that there are sufficient handwashing facilities for the activities being undertaken and the size of your site. It may be that one handwashing station at the exit is sufficient for visitors undertaking one activity, but you must consider the distance from the furthest away animal petting location to the handwashing station. If visitors will have the opportunity to eat and drink, or use play equipment, another handwashing station must be provided next to these facilities.
- Consider the flow of visitors around your site. A one-way system would be ideal, directing visitors from one part to another, with signage, and with strategically placed handwashing stations.
- Setting up clean pens to which animals are taken to interact with visitors, rather than visitors entering the pens in which the animals spend the majority of their time. This reduces faecal contamination to surfaces and bedding.
- Consider clearly defined zones for animal area, eating area and play area
- If you allow food to be consumed onsite, hand washing facilities should be provided and animals excluded from an area where food is to be eaten. Facilities for the sole purpose of hand washing should be provided in this area.

See Page 30 of the document *Preventing or Controlling Ill Health from Animal Contact at Visitor Attractions* for further examples of hand washing facilities.
[Industry Code of Practice - 2021.pdf](#)

Please note, hand wipes and hand sanitiser are not alternatives to hand washing as they are not effective against the most common zoonotic infections such as E coli O157 and Cryptosporidium.

2.3.3 Cleaning and Disinfection

Ensure regular cleaning and disinfection with cleaning products which are appropriate for the environment. Clean high touch areas such as hand washing stations, gates, handles, toilet facilities and tables provided for the consumption of food regularly.

Remove faeces from the ground where access is provided. This reduces the risk of contamination on footwear, clothing and hands.

2.4 Risk Assessment

In addition, a suitable and sufficient risk assessment should be undertaken, which identifies hazards, risks and suitable control measures to be implemented. Your risk assessment should be documented and reviewed at regular intervals in order that it accurately reflects activities undertaken onsite.

See Page 14 of the document *Preventing or Controlling Ill Health from Animal Contact at Visitor Attractions* for guidance on risk assessment. [Industry Code of Practice - 2021.pdf](#)

A risk assessment template for sites where the main activity is a visitor attraction can be found on the HSE website: [Risk assessment: Template and examples - HSE](#)

A risk assessment tool for activities on working farms can be found here - [Risk Management | Access To Farms \(visitmyfarm.org\)](#)

Where customers are invited on to farms for animal petting experiences, the Health and Safety Executive (HSE), will be the enforcing authority for health and safety. For sites where animal petting is the main activity, your local authority's Environmental Health Service will be responsible for enforcing health and safety onsite.

Guidance on risk assessment and the management of health and safety in agricultural settings can be found online on the HSE website here - [Agriculture: Risk assessment \(hse.gov.uk\)](#)

3 Animal Welfare

3.1 Legislation

The Welfare of Farmed Animals (Scotland) Regulations 2010 outline the standards by which farmed animals are required to be kept in Scotland. It is an offence for a person responsible for farmed animals to fail to comply with any provisions that these Regulations make.

The Animal Plant and Health Agency (APHA) produce codes of practice for each species, and these should be followed to ensure welfare standards are met. Further information can be found below:

Sheep: <https://www.gov.scot/publications/code-practice-welfare-sheep/>

Cattle: <https://www.gov.scot/publications/code-practice-welfare-cattle/>

Pigs: <https://www.gov.scot/publications/guidance-welfare-pigs/pages/1/>

The Animal Health and Welfare Act 1984 outlines the 'Five Freedoms' of animal welfare which must be considered when caring for animals in any setting, which includes establishments offering animal experiences to the public. The 'Five Freedoms' are as follows

- Freedom from Hunger and Thirst.
- Freedom from Discomfort.
- Freedom from Pain, Injury or Disease.
- Freedom to Express Normal Behaviour.
- Freedom from Fear and Distress

All livestock must be transported in a suitable vehicle per Welfare of Animals (Transport) (Scotland) Regulations 2006.

In addition to welfare standards, businesses that keep livestock are legally required to adhere to certain Regulations that ensure traceability, identification and disease control measures and welfare standards are met. All keepers should be familiar with the standstill periods, movement notifications and tagging requirements outlined in the following Regulations:

The Disease Control (Interim Measures) (Scotland) Order 2002

The Sheep and Goats Identification (Scotland) Regulations 2000

The Cattle Identification (Scotland) Regulations 2007

The Pigs (Records, Identification and Movement) (Scotland) Order 2011

3.2 Animal Feeding

Where animal feeding takes place, keepers must ensure the feed is safe for the intended species or category of animal. Do not allow members of the public to bring their own food around the animals. The Animal By-Products (Scotland) Regulations 2003 outlines responsibilities for disposal and handling of animal by-products.

There is a complete ban on using any household kitchen or catering waste containing products of animal origin for the feeding of animals. It is illegal to use catering waste from kitchens which handle meat, or vegetarian kitchens which may handle dairy products or eggs etc. This ban also includes catering waste from restaurants and commercial kitchens including those that produce vegan food.

3.3 Poultry and Birds

Due to serious avian influenza ("bird flu") outbreaks in recent times, from **1 September 2024**, all bird keepers - even those who keep a single bird - must register their bird location(s) on the new Scottish Kept Bird Register (SKBR).

Premises where birds are kept must be re-registered on the new SKBR on 1 September if they were previously registered on the GBPR. Keepers must register, or re-register, their bird location(s) online or by telephone between 1 September and 1 December 2024. This is a legal requirement. You can call the Animal and Plant Health

Agency (APHA) on 03000 200 301 and apply over the phone. For the voluntary registration of less than 50 birds, you can also use the online service. Further information can be found here - [Register your birds - Avian influenza \(bird flu\): how to spot and report the disease - gov.scot \(www.gov.scot\)](#)

3.4 Performing Animals Registration

Certain petting establishments and farm experiences may require Performing Animals registration dependent on activity. Contact dog.warden@aberdeenshire.gov.uk or 01346 415888 to discuss your business model with an Officer.

3.5 Biosecurity

To protect your animals from illnesses which may be brought on to your property, you may wish to consider providing foot dips. Foot dips are not to be used as a control measure for zoonotic infection transmission to visitors and are only appropriate to reduce the risk of illness in animal stock.

Consider offering or encouraging visitors to wear protective clothing and footwear. Wellington boots are recommended because they are easy to clean and disinfect. Where possible, footwear should be removed before giving visitors a final opportunity to wash their hands to allow any contamination to be removed from their hands. Visitors should be recommended to bring a disposable bag to transport dirty footwear home.

Visitors should wash hands with soap and water before and after handling livestock.

In the event of a disease outbreak, keepers are legally required to use a Defra-approved disinfectant. Guidance on suitable disinfectants can be found here: <https://www.gov.uk/guidance/defra-approved-disinfectant-when-and-how-to-use-it>

4 Food Safety

4.1 Food Business Registration

Where businesses are providing food for customers, they will be required to register with Aberdeenshire Councils Environmental Health Service as a 'Food Business', therefore, they must meet the requirements of the relevant legislation to ensure that they produce food fit for human consumption.

4.2 Food Business Requirements

The requirements will vary depending on the food served. As a basic requirement, where food is handled or prepared, a dedicated hand wash facility will be required to be provided for the sole use of handwashing before food is handled. This must be a separate facility from wash hand basins provided in toilet cubicles, as well as for hand washing after petting animals.

Where food is handled/served onsite, separate staff should be provided. Those who are interacting and handling animals should not serve customers food. Clean protective clothing should be worn by food handlers. Where separate staff is not possible to facilitate, only prepacked food items should be provided to customers.

Where food is being prepared, the general requirements for food businesses will apply. Further guidance on the requirements can be obtained by emailing environmental@aberdeenshire.gov.uk

4.3 Cleaning and disinfection

Suitable facilities to allow effective cleaning and disinfection must be available. Heat or chemical disinfection is permitted. Cleaning chemicals which comply with British Standard BSEN 1276 (or equivalent) should be used. These materials are effective against Ecoli O157. A cleaning schedule will need to be developed including name of cleaning chemical, dilution, contact time and method known as 2-stage cleaning.

4.4 Eating and Drinking Onsite

Where dedicated areas are provided for eating and drinking, hand wash facilities should be provided for customers to allow them to wash their hands prior to consuming food. Animals should not have access to this area and signage should be on display advising of customers to wash their hands before consuming food.

Given that many zoonotic infections are as a result of the faecal-oral route of transmission, customers must be advised that they must not eat or drink in the petting area. This can be advised in pre-visit information, as well as through signage on display. There is also a risk to animals health from the consumption of human food during the visit.

4.5 Documentation

The food business must ensure that suitable documentation is in place, which identifies risks to food safety, suitable control measures to be implemented and a method of ensuring that food safety is not compromised. If your business is inspected by Environmental Health, your documented procedures will be assessed. Compliance can be achieved by completing a food safety management system (FSMS).

Where open food is prepared and served, the Food Business Operator must ensure that they have completed 'CookSafe' - further guidance can be found here - [CookSafe Manual | Food Standards Scotland](#)

Where pre-packed food items are served, the Food Business Operator must ensure that they have completed 'RetailSafe' - further guidance can be found here - [RetailSafe | Food Standards Scotland](#)

5 Private Water Supplies

5.1 Registration and Risk Assessment

If you have a private water supply (a supply which is not a public mains water supply provided by Scottish Water) and the public are coming into your property and using the water for drinking, culinary or hand washing purposes the water supply becomes a Regulated Supply and must comply with The Water Intended for Human Consumption (Private Supplies) (Scotland) Regulations 2017.

This means that you need to contact the Private Water Supply team within Aberdeenshire Council - water.admin@aberdeenshire.gov.uk or telephone 01467 539539 to arrange to get a risk assessment carried out on your water supply and for it to be tested by the local authority on a yearly basis. There is a cost associated with this which the water team will be able to advise you on.

The risk assessment looks at your water supply from the source to the tap and determines any risks or measures needed to improve your supply. From this report you can produce a water safety plan which details the actions you take to ensure your water supply remains safe. For information about grants available to improve your water supply see [Private water supply grants - Aberdeenshire Council](#).

5.2 Site Activities

If the activity is only temporary such as petting spring lambs and there is no other use of the water except for washing hands which makes the private water supply a regulated supply (not for hand washing after using the toilet unless it is a Portaloo with a built-in water wholesome water supply) then a portable handwash station with running hot water which comes from an alternative wholesome supply other than the private water supply such as bottled water may be used. This would mean that the property would not be a regulated supply as per The Water Intended for Human Consumption (Private Supplies) (Scotland) Regulations 2017. However, a risk assessment would be required for the use of this type of system. This should include the cleaning, storage of water and system, information given i.e. signage and supervision of people using this system.

Where the activity is offered all year round, or lasts for more than around 4 weeks, a fully plumbed in system must be used and comply with the regulations. If property uses the water for culinary, drinking or handwashing purposes other than specifically for the activity of cleaning their hands after the visit or after encountering animals with a portable hand washing station using an alternative wholesome supply the private water supply will need to comply with the regulations.

6 Further Guidance and Information

6.1 Where to Seek Advice

The responsibility for the enforcement of health and safety legislation is split between the HSE and Local Authorities, depending on the main activity of the business. If your main activity is a working farm but you also offer lamb feeding, for example, then health and safety in your business will be enforced by the HSE. However, there is a duty for the local authorities under the Public Health etc. Scotland Act (2008) to 'continue to make provision, or secure that provision is made, for the purpose of protecting public health in its area' and undertake public health investigations.

EHOs or HSE Inspectors carrying out visits to animal visitor attractions will refer to the guidance and the standards set out in the Industry Code of Practice as the basis for assessing compliance. If you know your business is regulated by the HSE, please contact them for advice - <https://www.hse.gov.uk/contact/index.htm>

If your business is regulated by the local authority, please contact environmental@aberdeenshire.gov.uk. If you are considering setting up this type of business, please get in touch and Officers will be able to assist you.

6.2 Online Information

The following guidance documents are available online:

- Updated Code of Practice *Preventing or Controlling Ill Health from Animal Contact at Visitor Attractions Version 3* - https://s3-eu-west-1.amazonaws.com/leaf-website/Industry_Code_of_Practice_-_2021.pdf
 - Summary of control measures guidance - https://s3-eu-west-1.amazonaws.com/leaf-website/Summary_of_Control_Measures.pdf
 - HSE - Preventing or controlling ill health from animal contact at animal visitor attractions – Guidance [OG 121 Prevent ill-health - animal visitor attractions](#)
 - [Access To Farms Home Page | Access To Farms \(visitmyfarm.org\)](#)
-