



FEBRUARY 2015



Welcome to the
**RED MEAT
ABATTOIR**
Association

Tel: (012) 349-1237/8/9
Fax: (012) 349-1240

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Find us on:
facebook®

The RMAA (Red Meat Abattoir Association) is a representative forum for abattoir owners in South Africa. The abattoir industry is responsible for the conversion of livestock to meat. This process remains critical to ensure a safe and wholesome product to consumers. The Meat Safety Act, 2000 (Act no. 40 of 2000) addresses measures to promote the safety of meat and animal products and to establish and maintain Essential National Standards in respect of abattoirs.

The RMAA is an independent membership-based organisation, which was formed in February 1991. Prior to the deregulation process, the abattoir industry comprised mainly of larger abattoirs with high throughput. The deregulation process resulted in an increase in the number of high and low throughput abattoirs.

For the latest updated industry news, events and photos become our friend on Facebook <https://www.facebook.com/rmaa.rvav> or like our page <https://www.facebook.com/pages/Red-Meat-Abattoir-Association/232670116871395?ref=stream>

Die RVAV (Rooivleisabattoivereniging) is 'n verteenwoordigende forum vir abattoireienaars in Suid-Afrika. Die abattoirindustrie is verantwoordelik vir die omskakeling van lewendehawe na vleis. Hierdie proses is krities ten einde te verseker dat 'n veilige en gesonde produk aan die verbruiker verskaf word. Die Wet op Vleisveiligheid (Wet 40 van 2000) omskryf die algemene veiligheidsstandaarde vir vleis- en diereprodukte en bepaal en onderhou die Nasionale Standaarde ten opsigte van abattoirs.

Die RVAV het in Februarie 1991 tot stand gekom en is 'n lidmaatskap gebaseerde organisasie wat onafhanklik bedryf word. Voor de-regulasie het die abattoirindustrie hoofsaaklik uit groter abattoirs met 'n hoë deurset bestaan. Die de-regulasieproses het veral bygedra tot 'n toename in die getal abattoirs tot meer as 470. 'n Groot aantal lae deurset abattoirs is in hierdie getal ingesluit.

Vir die jongste opgedateer industrie nuus, gebeure en foto's word ons vriend op Facebook <https://www.facebook.com/rmaa.rvav> of "like" ons bladsy <https://www.facebook.com/pages/Red-Meat-Abattoir-Association/232670116871395?ref=stream>



Like

VITAL

Vital Credit—RMAA New Associated Member

Offers payroll deducted financial assistance to an employer's workforce – a service that empowers employees to meet their financial needs. By providing this service, the employer demonstrates a compassion that ensures a content workforce and benefits his relationship with his employees and the trade unions.

Vital Credit is a registered, independent credit provider for employees with a facility to deduct instalments, while working hand in hand with the employer and the trade unions.

Vital Credit's business approach includes certain principles, such as:

- an information technology platform to ensure accurate management information;
- a long-term relationship with both the employee and employer in providing credit within the ambit of the National Credit Act;
- a service-orientated and disciplined culture;

a sound administrative and financial infrastructure.

When unforeseen expenses arise for employees, they may need to borrow money. Vital Credit provides a service that enables an employer to assist his workforce with loans according to the NLR (National Loans Register).

The tailored personal loans from which the employer's formal workforce can benefit, is offered at discounted rates, depending on certain criteria. This service will ultimately enable the employer to enhance the financial well-being of his workforce.

Benefits

Several companies decided to terminate their in-house staff loan facility due to new regulatory requirements. Vital Credit now provides an employer access to available finance without exploiting the employees.

By making use of Vital Credit, the employer empowers his employees to meet their needs, thereby demonstrating a compassion that benefits his relationship with his workforce and the trade unions. At the same time he prevents his employees from being overextended with credit outside his company's guiding principles.

Because the employer and the trade unions are involved in the credit granting criteria during the application process, it can contribute to healthy labour relations.

Marketing of Vital Credit's facility is done in accordance with the employer's human resources (HR) guidelines and the valuable input of the relevant trade unions.

Head Office

Tel: 0861 863 863

Fax: 086 535 0703

E-mail: info@vitalcredit.co.za

Website: www.vitalcredit.co.za

(NCR Reg No: NCRCP 5257)

Vital Credit is part of Vital Credit Investment Holdings with exposure in:

- an information technology platform to ensure accurate management information;
- a long-term relationship with both the employee and employer in providing credit within the ambit of the National Credit Act;



ECO-SENSITIVE PEST PREVENTION

Organic Eco-Sensitive Pest Prevention —RMAA New Associated Member

ORGANIC PEST PREVENTION SERVICES is an eco-sensitive environmental service company providing essential sanitation services to a wide cross section of commerce and industry many of which are highly regulated and set stringent standards of quality. Our range of services includes pest elimination, safety audits and technical support. The company has taken in its efforts to reduce the use of pesticides. This is being achieved through an eco-sensitive pest prevention programme, which involves great emphasis in aspects such as hygiene, and proofing in conjunction with the use of non-insecticidal products, trapping devices and monitoring systems. ORGANIC P.P.S ensures consistent levels of quality service in all our markets.

Pest Prevention Services

ORGANIC P.P.S has developed a proactive programme to target a wide range of pests, which may have an impact on food processing facilities. These include:

- Cockroaches
- Ants
- Rats and Mice
- Stored Product Insects
- Flies
- Birds
- Occasional invaders (spiders, crickets, etc.)

Organic Service Protocols have been designed to provide solutions to any pest problem you may encounter. Our protocols meet or exceed even the toughest quality control standards including the Department of Agriculture, SABS and AIB (American Institute of Baking).

Current Good Manufacturing Practices (GMPs): Organics standard service procedures have been designed to comply fully with GMPs, and this forms an integral part of our employee training. After each visit a detailed service report is completed in which recommendations are made based on GMPs. Any infractions are brought to the client's attention, whether directly related to pest management or not. By eliminating conditions conducive to pest activity and by using mechanical, physical and biological controls, we are able to achieve our goals without the reliance on routine pesticide treatments, thus minimizing the exposure to devastating lawsuits.

ORGANIC P.P.S SERVICE LOG

To ensure consistent maintenance of the programme and to provide accurate information to management, an ORGANIC P.P.S service log is provided. This log is kept in a central location and contains the following information:

- Emergency response numbers*
- Programme specifications*
- Sighting logs to record pest activity.*
- Monitoring log listing critical control points and monitoring devices.*
- Map or schematic showing the placement of monitoring devices.*
- Material Safety Data Sheets and specimen labels.*
- Service Reports.*

AUDIT SERVICES

In order to further meet our client's needs, ORGANIC P.P.S offers an inspection service based on sanitation, pest elimination and safety protocols. The inspection criteria are devised from SABS, Department of Agriculture, AIB and HACCP regulations and requirements.

HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP) AND ISO

ORGANIC P.P.S has adopted HACCP principles as part of our integrated pest elimination programme. Critical control points associated with potential pest activity are identified and monitored routinely during regular service. These are points in the process where a loss of control would result in an acceptable breach of quality.

TECHNICAL SUPPORT

In addition to your Personal Service Specialist our Service Managers and Branch Managers are available for technical support and can provide in-house training seminars on relevant issues.

Emergency Service Protection

In case of an emergency, ORGANIC P.P.S service teams operate 24 hours a day, seven days a week.

Extra Service Requests

Extra service requests for designated pests are responded to within 2 hours and a site visit is made within 24 hours. All service personnel have cellular telephones and we provide service 24 hours per day, seven days a week.

Our success as a service organization is dependent on our people, and on the commitment of senior management to uncompromising quality.

We are confident that the service specialist that works on your premises is highly trained, motivated, neat and polite.

RMAA Annual Conference and Congress: 20 – 22 May 2015 – The Lord Charles Hotel

The following topics and speakers are already confirmed for the conference with the theme: **Managing a Changing Meat Safety Environment.**

You will be kept up to date with the completed program

Prof. Mohammad Karaan dean of Agrisciences at the University of Stellenbosch will discuss the prospects for economic environment in secondary agricultural challenges for the red meat industry.

In the environmental slot **Prof. Kobus van der Walt** of the North West University will discuss the future of the agriculture industry with prospects for energy and water in South Africa.

More than two decades after the emergence of HACCP as a fundamental understanding in food safety, we look at the lessons in food safety systems for the meat industry.

In the technical section, we look at the abattoir designs in Europe and also sterilizing plants as an ongoing option in the management of by-products in the abattoir industry.

The risk of residues in meat forms an important part of the perceptions about meat safety. This presentation gives an overview of the programs that should be in place to comply with the law and client requirements.

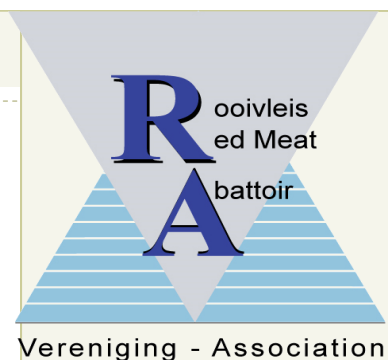
Feedback is also provided on the current animal health status in South Africa following a PVS report on the veterinary services in South Africa, a further assessment visit to the country, and the consideration of the Foot and Mouth status in South Africa.

The opportunities for exports by the South African meat industry will also be discussed; International rules and guidelines for beef export from Southern Africa.

Prof. Louw Hoffman of the University of Stellenbosch will give feedback on the latest international research regarding animal welfare and the influence of animal handling on the quality of meat.

The attendance of the RMAA members is once again partially sponsored by **Jarvis**. Thank you for your support. The other confirmed sponsors include **Vital Credit, LTL Consultants, DAS, Stellenbosch University** and the **University of North West**.

See below registration forms. Please register in advance.



RVAV Jaarlikse Konferensie en Kongres: 20 – 22 Mei 2015 – The Lord Charles Hotel

Die volgende onderwerpe en sprekers is alreeds bevestig vir die konferensie met die tema: **Bestuur van 'n veranderende omgewing in die veiligheid van vleis**

U word op hoogte gehou met die volledige program

Prof. Mohammad Karaan Dekaan van Agriwetenskappe by die Universiteit van Stellenbosch sal die vooruitsigte bespreek oor die Ekonomiese omstandishede in sekondere landbou en die uitdagings vir die rooi vleis bedryf.

In die omgewingafdeling sal **Prof. Kobus van der Walt** van die universiteit van Noord Wes gee agtergrond oor die toekoms van die Landboubedryf met vooruitsigte vir energie en water in Suid Afrika.

Meer as twee dekade na die ontstaan van HACCP as n fundamentele begrip in voedselveiligheid, kyk ons na die lesse in voedselveiligheid sisteme vir die rooi-vleisbedryf.

In die tegniese afdeling kyk ons na die abattoirontwerpe in Europa en ook na steriliseringaanlegte as n voortgesette opsie in die hantering van byprodukte in die abattoirbedryf.

Dir risiko van residue in vleis vorm steeds n belangrike deel van die persepsies oor vleisveiligheid Hierdie aanbieding gee n oorsig oor die programme wat in plek behoort te wees om aan die wetlike asook klientvereistes te voldoen.

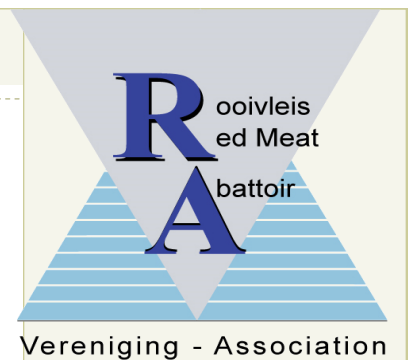
Terugvoer word ook gegee oor die huidige dieregesondheidstatus in Suid Afrika na aanleiding van n PVS verslag oor die veeartsenydienste in Suid Afrika, n verdere evalueringbesoek aan die land en die oorweging van die Bek en Klou status in Suid Afrika.

Die geleenthede vir uitvoere deur die Suid Afrikaanse vleis bedryf word ook ondersoek; Internasionale reëls en riglyne vir beesvleis uitvoer van Suider-Afrika.

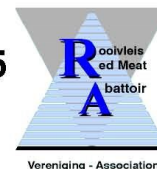
Prof. Louw Hoffman van die Universiteit Stellenbosch gee terugvoer oor die nuutste navorsing ten opsigte van dierewelsyn en die invloed van diere hantering op die kwaliteit van vleis.

Die bywoning van RVAV lede word weerens gedeeltelik geborg deur **Jarvis**. Baie dankie vir julle ondersteuning. Die ander bevestigde borge sluit in **Vital Credit, LTL Consultants, DAS, Universiteit van Stellenbosch** en die **Universiteit van Noord Wes**.

Sien hieronder registrasievorms. Registreer asseblief vroegtydig.



RVAV KONFERENSIE 2015 / RMAA CONFERENCE 2015
REGISTRASIE / REGISTRATION
THE LORD CHARLES HOTEL
20 - 22 MEI / MAY 2015



Naam en Van Name and Surname		ID Nommer ID Number
Naam van instansie Name of company		RC: Selno. Member: Yes/NO Cell nr.
Posadres Postal address		Tel
Faksno Fax No		E-pos E-mail
Spesiale dieet versoek: / Special diet request:		
Registrasiefout: R1 800 / Registration fee: R1 800		
RVAV lede word geborg. Eerste persoon gratis, R1050 per addisionele persoon van dieselfde abattoir. Nie-lede R1800 RMAA members are sponsored. First person free, R1050 per additional person from the same abattoir. Non-members R1800 .		
Neem asb kennis indien u nie 'n erkening van registrasie ontvang nie is u nie geregistreer vir die Konferensie en Kongres nie en u moet asb die RVAV kontak / Please note if you have not received an acknowledgement of registration you are not registered for the Conference and Congress and you need to contact the RMAA		
Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:		
Datum/Date	Funksie / Function	JA / NEE YES / NO
Woensdag/Wednesday - 20 Mei/May	Gholf / Golf	
Woensdag/Wednesday - 20 Mei/May 19:00	Verwelkomingsfunksie / Welcoming function - Neethlingshof	
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
Gaan u van die busvervoer na verwelkomingsfunksie gebruik maak (maksimum 44 persone) Will you make use of the bus transport to the welcoming function (maximum 44 persons)		
Donderdag/Thursday - 21 Mei/May 08:30	Konferensie / Conference	
Donderdag/Thursday - 21 Mei/May 19:00	Galadinee / Gala dinner	
	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 22 Mei/May 08:00	Kongres / AGM	
Damesprogram / Ladies Programme	Naam van dame wat bywoon / Name of lady attending	
BETALING: Betaling moet asb voor 10 April 2015 ontvang word, andersins verval registrasie: - Tjekbetaling in guns van RVAV of - Elektroniese oorbetalings: ABSA Lynnwoodweg, Tjekrekno 540 157 065 Takkode 632 005 Faks asb betalingsbewys aan 012 – 3491240 Kansellering van bespreking moet 7 werksdae voor die konferensie datum skriftelik aan die RVAV gestuur word indien die kansellering nie geskied of betyds ontvang is nie sal u verantwoordelik gehou word vir die fout. PAYMENT: Payment to be received before 10 April 2015, otherwise registration is cancelled: - Cheque in favour of the RMAA OR - Electronic payment : ABSA Lynnwood Road, account number 540 157 065 Branch code 632 005 Please fax proof of payment to 012 – 3491240 Cancellation of booking must be received in writing 7 working days before the conference dates. Should the cancellation not be received in time or at all you will be held liable for the fee.		
HOTELAKKOMMODASIE / HOTEL ACCOMMODATION : Reël asb self hotelakkommodasie deur aangehegte vorm aan hotel te faks. Besonderhede oor alternatiewe akkommodasie hierby aangeheg. Please book your own hotel accommodation by faxing the attached form to the hotel. Details of alternative accommodation attached hereto.		
DRAG / DRESS CODE: Day : Besigheid-informeel Day : Business casual Aand: Elegant-informeel Evening: Smart casual		

Faks asb die voltooië vorm aan faksno (012) 349-1240/Please fax the completed form to fax no (012) 349-1240 – **Voor/before 10 April 2015**

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE



RVAV KONFERENSIE 2015 / RMAA CONFERENCE 2015
REGISTRASIE / REGISTRATION
SPEAKER/SPONSOR
THE LORD CHARLES HOTEL
20 - 22 MEI / MAY 2015

Naam en Van Name and Surname	ID Nommer ID Number	
Naam van instansie Name of company	Selno. Cell nr.	
Posadres Postal address	Tel	
Faksno Fax No	E-pos E-mail	
Spesiale dieet versoek: / Special diet request:		
Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:		
Datum/Date	Funksie / Function	JA / NEE YES / NO
Woensdag/Wednesday - 20 Mei/May	Gholf / Golf	
Woensdag/Wednesday - 20 Mei/May 19:00	Verwelkomingsfunksie - The Lord Charles Hotel / Welcoming function – The Lord Charles Hotel	
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
Donderdag/Thursday- 21 Mei/May 08:30	Konferensie / Conference	
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	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 22 Mei/May 08:00	Kongres / AGM	
Damesprogram / Ladies Programme	Naam van dame wat bywoon / Name of lady attending	
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Dag : Besigheid-informeel Day : Business casual Aand: Elegant-informeel Evening: Smart casual		

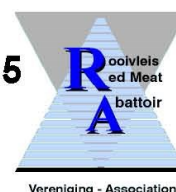
Faks asb die voltooide vorm aan hierdie kantoor by faksno (012) 349-1240 voor 10 April 2015.
Please fax the completed form to this office at fax no (012) 349-1240 before 10 April 2015.

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE

RVAV KONFERENSIE 2015 / RMAA CONFERENCE 2015
REGISTRASIE / REGISTRATION
UITSTALLER/EXHIBITOR
THE LORD CHARLES HOTEL
20 - 22 MEI / MAY 2015



Naam en Van Name and Surname	ID Nommer ID Number
Naam van instansie Name of company	Selno. Cell nr.
Posadres Postal address	Tel
Faksno Fax No	E-pos E-mail

Spesiale dieet versoek: / Special diet request:

Uitstallingsfooi (R 5 900.00 lede en 6 500.00 nie lede) sluit 2 persone in / Exhibition Fee (R 5 900.00 members and R6 500.00 non members) includes 2 people

Indien u meer persone wil registreer geld die registrasiefooi van **R1 800.00** per persoon/
 If you want to register more people the registration fee of **R1 800.00** per person is applicable

Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:

Datum/Date	Funksie / Function	JA / NEE YES / NO
Woensdag/Wednesday - 20 Mei/May	Gholf / Golf	
Woensdag/Wednesday - 20 Mei/May 19:00	Verwelkomingsfunksie / Welcoming function	
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Donderdag/Thursday - 21 Mei/May 19:00	Galadinee / Gala dinner	
Vrydag/Friday - 22 Mei/May 08:00	Kongres / AGM	

BETALING:

Betaling moet asb voor 10 April 2015 ontvang word, andersins verval registrasie:

- Tjekbetaling in guns van RVAV of
- Elektroniese oorbetalings: **ABSA Lynnwoodweg, Tjekrekno 540 157 065 Takkode 632 005**

Faks asb betalingsbewys aan 012 – 3491240

Kansellasië van uitstalling bespreking moet 30 werksdae voor die konferensie datum skriftelik aan die RVAV gestuur word indien die kansellasië nie geskied of betyds ontvang is nie sal u verantwoordelik gehou word vir die fooi.

PAYMENT:

Payment to be received before 10 April 2015, otherwise registration is cancelled:

- Cheque in favour of the RMAA OR
- Electronic payment : **ABSA Lynnwood Road, account number 540 157 065 Branch code 632 005**

Please fax proof of payment to 012 – 3491240

Cancellation of exhibition booking must be received in writing 30 working days before the conference dates. Should the cancellation not be received in time or at all you will be held liable for the fee.

HOTELAKKOMMODASIE / HOTEL ACCOMMODATION :

Reël asb self hotelakkommodasie deur aangehegte vorm aan hotel te faks. Besonderhede oor alternatiewe akkommodasie hierby aangeheg.

Please book your own hotel accommodation by faxing the attached form to the hotel. Details of alternative accommodation attached hereto.

DRAG / DRESS CODE:

Dag : Besigheid-informeel Day : Business casual
 Aand: Elegant-informeel Evening: Smart casual

Faks asb die voltooide vorm aan faksno (012) 349-1240 / Please fax the completed form to fax no (012) 349-1240 – Voor/before 10 April 15

 NAAM/NAME

 HANDTEKENING/SIGNATURE

 DATUM/DATE

ISO22000 Bridging course

The first ISO22000 Bridging Course was presented from 26-27 January for Veterinary public health Gauteng Province. 16 of their officials attended the course and successfully completed! Congratulations...!!!



The Southern African Auditor and Training Certification Association (SAATCA) was established to implement, administer and control a scheme for the certification of quality system auditors, lead auditors, and training course providers. SAATCA's mission is to recognize and satisfy the needs of stakeholders in Southern Africa and provide confidence to industry by setting criteria in line with National and International Standards to ensure the competence of Management System Auditors and Product and Process Auditors and Management System auditing Training Course Providers. As a pre-requisite for the Lead auditors ISO22000 course, ISO22000 and Microbiology training is required. In order to prepare learners for the Lead auditors course the bridging course was designed. This 3 day programme provides learners with the following knowledge and skills:

- An overview of ISO 22000
- New FSSC22000, differences and detailing it's strengths and benefits
- FSSC22000 certification requirements
- The purpose, content and interrelationship of ISO S22002-1 / ISO22000 / FSSC22000 and the legislative framework relevant to a food safety management system
- Practical exercises

The programme consists of theoretical and practical training as well as group and individual activities.

Contact us today to reserve your chair at the next ISO22000 Bridging Course

SLAUGHTER OPERATORS - CERTIFICATES

As a manager, it is of utmost importance to be certain of the competencies of each operator at the various stations. Are you aware that each station requires a different competency level? Will you be able to slaughter effectively with replacement personnel should other operators be sick or be on strike etc? Do you really know for certain what each operator's competencies are? How can you successfully manage your staff if you are not certain at which slaughter stations they can work? What about new employees – can you really place them at the stations where they claim they can work?



The RMAA evaluates Slaughter Operators at slaughter stations and issues certificates to each operator evaluated which indicates the stations where they were found competent. The abattoir is also provided with a matrix indicating all personnel and their competencies.

Evaluation is conducted by a Training Official and an experienced Slaughter Instructor and criteria is based on:

- Hygiene
- Speed
- Accuracy
- Regulatory compliance
- Correct Procedures



The process includes:

1. Confirmation of all slaughter stations from stunning until final wash
2. Documenting all work functions at each station
3. Confirmation of operator competencies at each station as requested
4. Certification of each operator (individual certificates reflect at which stations each operator was found competent)

The process takes approximately 2 days per specie depending on the throughput and the amount of stations where each operator has to be evaluated at. A competency matrix is provided to the abattoir and a certificate for each worker that was evaluated is issued.

**Contact Us Today -
GET THEM CERTIFIED!!!**



HMS / HACCP Course CSIR Pretoria

10-13 March 2015

Hygiene Management Systems & Hazard Analysis Critical Control Point

The regulatory requirements regarding the implementation of meat safety management at abattoirs prompted the development of a training programme for HMS & HACCP

Learning areas covered

- HMS Policy, document control
- Laboratory sampling programmes
- Corrective actions
- Hygiene Assessment System (HAS)
- Traceability and recall
- 14 HMPs
- Examples of policies, procedures and checklists
- Identification of hazards
- Identification of critical processing steps
- Procedures to control and monitor
- Documentation for compliance
- Auditing



Cost:

RMAA Member: 5 000 (Excl VAT)

Non-Member: R5 500 (Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

Contact us

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ast@rvav.co.za

Website: www.rmaa.co.za

Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

**Closing date for
registration
6 March 2015**

Abattoir Skills Training



HMS HACCP / ISO22000

T: (012) 349-1238/9**F: (012) 349-1240****www.ast.co.za**

In order to ensure safe meat products with exceptional quality various food safety and quality systems have been developed and implemented worldwide. The South African government recognized the need for governance in the abattoir sector and thus established legislation, the Meat Safety Act, 2000 (Act 40 of 2000) and the Red Meat Regulations to govern the red meat abattoir industry and its processes. The Regulations require that an abattoir implement a Hygiene Management System (HMS) to manage and document abattoir activities and as a result it has become crucial to provide guidance to the industry regarding the implementation of the HMS. Consumer awareness has also resulted in the prevention of food borne illnesses becoming a priority in food processing facilities. The implementation of HACCP has been recognized an effective way of identifying and preventing hazards that could cause these illnesses. The implementation of both the HMS and HACCP provides consumers with assurances and guarantees regarding the safety and quality of the product they purchase.

Personnel responsible for managing the food safety and quality processes in an abattoir should undergo training in order to effectively manage HMS and HACCP at their facility. This 4 day programme aims to provide the learner with the necessary knowledge and skills to implement and maintain HACCP and the Hygiene Management System.

The programme consists of theoretical and practical training as well as group and individual activities.

Topics covered:

- HMS Policy and document control
- Laboratory sampling programmes
- Corrective actions
- Hygiene Assessment System (HAS)
- Traceability and recall
- HMPs
- Examples of policies, procedures and checklists
- Identification of hazards and CCPs
- Auditing





HMS/HACCP ISO22000 RESERVATION FORM

Please fax the following document through to 012-349 1240.

Place of employment: (Abattoir Name)		Registration number of abattoir: (where applicable)	
Name of contact person:		Tel No:	
Cell:		Fax No:	
Physical address of place of employment:		Email:	
Course dates:			
Date of Programme:			
RMAA member (yes/ no) please indicate (✓)	Yes	No	
Minimum enrolment requirements for this program			
Due to the difficulty level of this program (NQF level 4 with 27 credits), learners <u>must</u> :			
1. Have completed at least std. 8 (grade 10) successfully			
2. Be employed at supervisory level or higher			
3. Have at least 6 months experience in either Meat Inspection, Quality Assurance or Hygiene Management			
4. Learners must be literate in English			
NOMINEES			
Name and Surname	ID No	Job Position	Highest Grade or Qualification (e.g. Grade 12)
PROGRAMME FEE			
		Number of learners	Total
RMAA Members:	R 5000.00 (VAT excl) per learner		
Non-Members:	R 5500.00 (VAT excl) per learner		

Terms and Conditions

AST reserves the right to re-schedule dates and venues

Cancellation within 5 days of commencement date will incur a 20% administration fee

Special dietary requirements:

I hereby accept the conditions of training for the above-mentioned nominees and confirm the all learners qualify to attend the programme as per the minimum enrolment requirements stated in this document.

.....
Signature

.....
Designation



Lead Auditor course CSIR

23-27 March 2015



Lead auditor course
Food safety management system ISO22000

TARGET AUDIENCE

- ☞ Quality Manager
- ☞ Hygiene Manager
- ☞ Internal Auditor
- ☞ Supervisors



COURSE OUTLINE

Lead Auditors conduct audits for compliance to legislation and regulatory requirements. This SAATCA approved Lead Auditor Programme includes:

- ☞ Food safety management systems criteria
- ☞ Purpose of an audit
- ☞ Audit principles
- ☞ Audit approach
- ☞ Auditors responsibilities
- ☞ Leading an audit team
- ☞ Audit strategy
- ☞ Auditing techniques
- ☞ Nonconformance and corrective actions
- ☞ Accreditation and certification

ENTRY REQUIREMENTS

- ☞ PRP training/knowledge
- ☞ 6 months experience in their current position
- ☞ ISO22000 training
- ☞ English literate (read & write)

Cost:

RMAA Members: R7 500 (Excl VAT)

Non-Members: R8 000(Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ast@rvav.co.za

Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

SAATCA training course provider

**Closing date for
registration**

20 February 2015



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Gebou / Building 4
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LEAD AUDITORS COURSE FOOD SAFETY MANAGEMENT SYSTEM ISO22000

Complete the document and return it to 012-349 1240.

The following documents must be submitted. Upon receipt of these documents your registration will be confirmed:

- (1) Completed registration form
- (2) Copy of ID
- (3) Proof of attendance for 2-day ISO 22000 or 4 day RMAA HACCP/ISO22000 course

Place of employment:		Registration number of abattoir (where applicable):	
Name of contact person:		Tel No:	
Cell:		Fax No:	
Postal address :			
Email address :			
NOMINEES			
Name and Surname	ID No	Job Position	Highest Grade or Qualification (e.g. Grade 12)
PROGRAMME FEE			
<i>Prices in ZAR excluding 14% VAT</i>		Number of learners	Total
RMAA Member : R 7500.00 per learner			
Non RMAA Member: R 8000.00			
PAYMENT			
Upon receipt of the complete registration form and other documents an invoice will be issued.			
Please fax the proof of payment to : 012 349 1240			

Special dietary requirements:

.....
Signature

.....
Designation



Shareholder: Red Meat Abattoir Association

Directors: Mr D Muller (Chairman); Dr GC Neethling
Registration Number: 2009/011935/07

AgriSETA Accredited: AGR/c prov/027710



FOOD SAFETY RESOLUTIONS FOR THE NEW YEAR

Document extracted from Food HACCP document written by Diane Wright Hirsch (Jan 1, 2015)

<http://www.foodsafetynews.com/2015/01/10-food-safety-resolutions-for-the-new-year/#.VKn2nE1xns1>

(This article by Diane Wright Hirsch, MPH, RD, a food-safety educator with the University of Connecticut Extension, was published here on Dec. 30, 2014, and is reposted with permission.)

Food safety is not something we usually think of when we are making our New Year's resolutions. In fact, it is likely that you will promise to lose weight, exercise more, read more, spend less, stop smoking, start spending more time with family, plant more vegetables, etc., etc., etc. A resolution is simply a course of action that you have decided on that you are determined to complete. Why not try making a food-safety resolution? You don't even have to think much about it. I have done the work for you. The list is here, as well as why each action is a good idea. So, get started. Most of these options are MUCH easier than losing 10 pounds, and you can still eat the potato chips without feeling guilty (in moderation, of course).



1. Buy (and use) a food thermometer.

Because it is important to ensure that foodborne pathogens are destroyed during the cooking process, a food thermometer is an essential food-safety tool in the kitchen. There is no other way to determine if a hamburger, roast, or piece of salmon is sufficiently heated. Buy the thermometer and follow these temperature guidelines for cooking: Cook roasts and steaks to a minimum of 145 degrees F; all poultry should reach a safe minimum internal temperature of 165 degrees F; cook ground meat to at

least 160 degrees F (remember, color is not a reliable indicator of doneness); cook eggs until the yolk and white are firm, not runny, and egg dishes such as quiche should be cooked to 145 degrees F; cook fish to 145 degrees F; bring sauces, soups and gravy to a boil (212 degrees F) when reheating, and reheat other leftovers to 165 degrees F.

2. Wash your hands before preparing food.

OK, this may seem like a no-brainer. Sometimes when we do something by rote, rather than thinking about it, we can get complacent. We may think a quick little rinse under some tepid running water will do the trick. It will not. So, recommit yourself to an effective hand-washing regimen. Before you pick up that paring knife or prepare that brick of cheese for slicing, wash your hands. Scrub your hands for at least 10-20 seconds under running water WITH SOAP.

The soap helps to break up the soil that hides the microorganisms on your hands. Then the running water can do its job and flush the soil and bacteria away. Be sure to wash again after handling raw meat, poultry, fish, eggs, or produce; between handling different foods; after coughing, sneezing, or handling garbage, or after contaminating hands in any way.

3. Don't cook for others when you are sick.



According to the Connecticut Department of Public Health, ill food workers are often the source of foodborne illness outbreaks. In some cases, restaurants have closed due to lack of business resulting from a well-publicized outbreak. While you may not work in food service, if you are preparing food for family members, friends or housemates, it makes sense to heed this advice: Do not prepare food for others if you are sick — particularly with vomiting or diarrhea. Even if you are suffering from a really bad cold or flu with extensive coughing and sneezing, it may make sense to let someone else do the cooking.

4. Never buy another kitchen sponge. I will be honest. I added this to the list because I have a problem with kitchen sponges. It is probably not fair since dishcloths and paper towels are just as likely to distribute bacteria and other pathogens around the kitchen if not handled safely. A study by the Good Housekeeping Research Institute indicated that the most effective way to clean/sanitize a kitchen sponge is to soak it for five minutes in a solution of bleach and water (3/4-cup bleach in 1 gallon of water). Less effective, but still fairly good choices, are to microwave the wet sponge for 1 minute on high or to put sponges in the dishwasher. But who really does this every time a sponge gets dirty? A tall stack of dishcloths that can be thrown in the (hot water) wash is my choice. I may only use one per day, or, if I am cleaning up after cutting up raw meat or chicken, I may go through two or three in a day. I have a basket full of them.





5. Wash your fruits and veggies before eating — all of them. Simple as that. Wash all fruits and vegetables just before preparing and/or eating them. Wash under running water and use a scrub brush on hard rinds. Wash the rinds even if you do not eat them. Washing will not guarantee that all raw produce is germ-free, but it will reduce your risk.

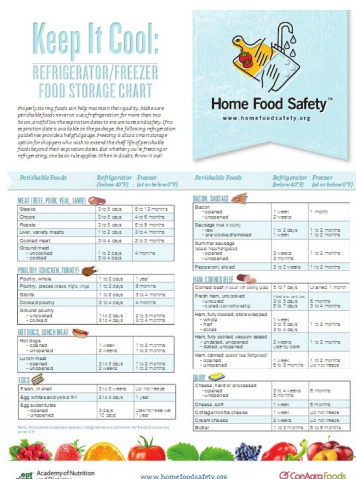


6. Think twice about eating raw animal foods.

Most foodborne pathogens (microorganisms that cause disease) come from the intestinal system of animals. When animals poop out the pathogens, they can contaminate soil, water, plants, and other sources of the food we eat. So, it makes sense that eating animal foods that have not been cooked sufficiently to destroy the pathogens is risky. Raw eggs (think of the “Rocky” film), raw fish (sushi or ceviche), and raw milk or raw chicken (no one eats raw chicken, do they?) all have the potential to be contaminated with foodborne pathogens. Therefore, it is best to eat them cooked (or pasteurized) and cooked enough to destroy the pathogens. If you are a healthy adult, you may choose to take the risk and eat raw clams, raw milk or raw beef (carpaccio), but children and immune-compromised individuals should avoid raw animal products at all costs.

7. Buy (and use) a refrigerator thermometer.

buy a refrigerator thermometer when there is an impending storm or other event that may lead to a power outage. With a thermometer in your fridge, you are better able to determine if food is safe as the outage wears on and the temperature inside the box starts to increase. But refrigerator thermometers are important even if the weather outside is not so frightful! It is obvious to most of us that refrigeration is essential to keep food from spoiling. But the cold also keeps the bacteria that cause foodborne illness from multiplying. Temperatures above 40 degrees F can support faster growth of bacteria such as Salmonella, E. coli, Campylobacter and other microorganisms that can cause foodborne illness. Putting a refrigerator thermometer in the warmest part of your fridge — and looking at it regularly — will help you monitor the temperature to ensure that the refrigerator is doing its job.



8. Learn how to cool foods safely. Cooking to the proper temperature is one way to make foods safe. But if there are leftovers involved, it is only part of the story. To keep food safe after cooking, it is important to chill the food quickly. Break the food down to small amounts no more than 2-3 inches thick and refrigerate it promptly. Do not keep cooked foods

at room temperature for more than a few hours before refrigeration. In fact, it is best to refrigerate as soon as you are through serving and eating your meal.

9. Throw out leftovers if they are more than 4 days old. During food preparation, perishable food travels in and out of the danger

zone several times: from the processor to the store, to your car, to the kitchen, to the refrigerator or freezer, to the counter for preparation, to the oven, to the table, to the refrigerator again. Each trip through the danger zone (or through several pairs of hands) can increase the number of microorganisms on the food. In addition, some pathogens such as *Listeria monocytogenes* can grow and multiply even at 40 degrees F in the refrigerator. Use your leftovers as soon as possible. Take them for lunch, re-purpose them for tomorrow's dinner, or freeze for eating later. Date them if you cannot remember when they were first served. Throw them away after four days.

10. Teach others how to handle food safely.

Finally, if you are reading this article, you are getting the food-safety message. Many folks simply do not know how food makes people sick. They do not understand that food can look and smell perfectly fine and still be perfectly contaminated. At your church supper, the soup kitchen, a neighborhood picnic, or wherever you see or share food-preparation duties, be sure to share your knowledge of how to prepare food safely so that you do not have to share a foodborne illness.





agriculture, forestry & fisheries

Department:
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

**MEDIA STATEMENT BY THE HONOURABLE MINISTER FOR AGRICULTURE,
FORESTRY AND FISHERIES, MR SENZENI ZOKWANA AT THE MEDIA
BRIEFING OF THE STATUS OF FOOT AND MOUTH DISEASE IN SOUTH
AFRICA, HELD ON TUESDAY 13 JANUARY 2015 IN PRETORIA GAUTENG
PROVINCE. IMBIZO BOARDROOM, HARVEST HOUSE AT 09H00.**

Programme Director;

Deputy Minister for DAFF, General Bheki Cele;

Honourable MEC for Agriculture, Mpumalanga Province, Mr Andries Gamede

The DG of DAFF, Prof Edith Vries;

Acting DDG for Agricultural Production, Health and Food Safety, Mr. Ramasodi

Senior Managers present;

Representatives from the Red Meat Industry and Animal Health Forum;

Members of the Media;

A very good morning and compliments of the new year to all of you gathered here today. Ladies and gentlemen of the media I address this media conference this morning on a very crucial and imperative subject that talks directly to the fundamental mandate of this department, of responding effectively and efficiently to food security, job creation and significant contribution to economic growth.

In my address this morning, I will give sufficient background on the current status of Foot and Mouth Disease (FMD) control measures in the country and furthermore provide details on how we are jealously guarding any challenge that could threaten the FMD free zone status in South Africa as determined by the World Organisation for Animal Health (OIE). The OIE is an internationally recognised body that sets and prescribes norms and standards on matters of animal health, protection and international trade. The department is vigorously implementing what we have termed

'Operation Compliance' in ensuring that the marching orders as determined by the OIE are met and adhered to. We need to ensure that the gains and noteworthy progress made so far in this space is not unnecessarily compromised; we owe this to the livestock industry, business community and all South Africans.

Members of the media, FMD is a highly contagious disease of cloven hoofed animals. These include domestic livestock such as cattle, pigs, goats and sheep and cloven hoofed game species such as buffalo.

Although FMD is not a deadly disease, it can cause severe production losses and once introduced into susceptible animal herd, it becomes very difficult and costly to control or eliminate. Due to the ability of the disease to spread quickly over large distances and the severity of the impact of the disease, it is considered to be a significant trade restrictive disease.

An outbreak of FMD in the free zone of the country has serious economic implications due an immediate embargo on all exports of livestock and livestock products to our trading partners (countries). In certain circumstances the ban may even be imposed on all agricultural produce including plants and plant products. Such bans will negatively affect the mandate of the department, which is ensuring food security, increasing the sector's contribution to the GDP and raising employment within the sector.

As most of you would recall, the last FMD outbreak detected was in the free zone of KwaZulu-Natal in February 2011, resulted in the country losing its OIE FMD free zone status with adverse economic impacts estimated at 4 billion rand due to embargo on exports of agricultural produce. Although South Africa regained its FMD free zone status in February 2014, there are still some agricultural sectors that have not yet recovered from the impact of losing the FMD free zone status. To date South Africa is still negotiating market access of game meat to the European Union and beef to the Middle East countries. These were lucrative markets prior to South Africa losing its FMD free zone status in 2011.

South Africa is currently recognised by the OIE as a country with a zone free of FMD without vaccination. The OIE FMD free zone status of this country should not be taken lightly and must be safeguarded by all. Most of our trading partners who are members of the OIE regard this as a crucial yardstick when assessing the efficiency of Veterinary Services of the country and this status also enhances international trade of our agricultural produce.

Ladies and gentlemen of the media, it is on that score that, in order to safeguard the FMD free zone status of RSA, there is an urgent need of cooperation and collaboration between government departments, both nationally and provincially and the relevant stakeholders such as the livestock industry, farming communities, traders of livestock and game and their products, and the public at large in ensuring that the FMD controls to prevent the introduction and the spread of this disease are implemented and adhered to.

It is imperative to mention that this country is endowed with diverse and most sought after game animal species particularly the **"BIG FIVE"** which include the African Buffalo. The commercial game animals sector is a significant contributor to the South African GDP through eco-tourism and other related enterprises such as game trophy hunting and taxidermy operations. However certain buffalo are also infected with and act as carrier of diseases that domestic livestock and other game are susceptible to.

Buffalo population of Kruger National Park (KNP) and the adjacent game reserves are infected with FMD and are therefore regarded as the FMD infected zone of South Africa. Recently, subsequent to the 2011 FMD outbreak in northern KZN, the Ndumo and Tembe Game Reserves are also recognised as FMD infected zones.

Infected zones are clearly defined areas within South Africa in which FMD is endemic due to the presence of FMD carrier buffalo. Since the aforementioned game reserves are known to inhabit FMD infected buffalo populations, these game reserves are recognized as infected zones.

The maintenance of the FMD free zone status of our country requires the implementation of critical control measures to prevent the introduction of the FMD virus from the infected zones as stipulated above into the free zone which is the rest of South Africa.

As the means to protect the FMD free zone status of the country from the known infected zones, the protection zones were established. **Protection zones are clearly defined geographical areas between infected zones and the free zone.** The infected and protection zones are only found in the demarcated areas of Limpopo, Mpumalanga and KwaZulu-Natal provinces.

The key FMD control measures that need to be implemented effectively to safeguard the South African FMD free zone status include but are not limited to the following:

- **Intensified disease surveillance at the farm or dip tank level.**
- **Strict and controlled movements of livestock and game and livestock products within and in-between different FMD zones linked to animal identification.**
- **Adequate vaccination of cattle against FMD in the designated areas.**
- **Implementation of effective livestock identification and traceability system.**
- **Efficient International border fence maintenance and patrols particularly the borders of countries with a different FMD status.**

All OIE member countries with an OIE recognised disease status have to submit annual reconfirmations on the specific disease to the OIE for assessment. The assessment of the reconfirmations by the OIE Scientific Committee on Animal Diseases is for compliance with the OIE Terrestrial Code. As part of the 2014 assessment of reconfirmations, the OIE Scientific Committee on Animal Diseases conducted a verification assessment on FMD controls implemented by South Africa. Although the Scientific Committee was encouraged by the progress made on specific areas of FMD controls since their last visit to South Africa in 2013 , such as cattle identification by the application of ear-tags and the erection of red-line fence separating the protection zone from the free zone in KwaZulu-Natal, there are areas identified that need further attention.

The following eight areas are for immediate attention:

- **Improvement of the structure and inspection of the border fence with Zimbabwe.**
- **Improvement of the visibility of the demarcation of the protection zone by erecting clear signs to identify the point of entrance into the control zones and the point of entrance into the free zone.**
- **Addressing the vacancies within the provincial veterinary services in critical areas and ensure adequate transport (vehicles and kilometers) of officials to allow proper FMD control.**
- **Ensuring that a clear separation exists between the border of the free zone and the protection zone.**
- **Resolving the Ndumo Game Reserve eastern boundary issue and ensure that fences separate the buffalo in Ndumo from the cattle on the outside.**
- **Improving general FMD surveillance in the protection and free zones; with prioritization of surveillance of the buffalo in Ndumo and Tembe Game Reserves in KZN.**
- **Addressing FMD vaccine availability and ensuring sustainable vaccine coverage.**
- **Separating animals and their products that originate from the FMD protection zones from those originating from the free zone at abattoirs.**

The implementation of the aforementioned FMD control measures necessitate that all stakeholders, including relevant government departments and the farming community at large participate and collaborate in ensuring these are effectively implemented. The livestock industry, which is valued at over 50 billion rand, is recognised as significant contributor to employment creation and livelihood of the people of South Africa particularly in rural areas. The impact of losing the FMD free zone status in this country will be felt by many, with the most impact felt by the vulnerable.

To this effect all spheres of government communities and the private sector are collaborating to address the issues raised by the OIE. The areas identified for immediate attention will further be are being addressed in three Izimbizo to mobilise local municipality leadership, traditional leadership, communities and other strategic stakeholders in raising awareness around FMD. These Izimbizo will be held as follows:

- Bambanani in KwaZulu-Natal on 15 January 2015;
- Masisi in Limpopo on 16 January 2015; and
- Mariti in Mpumalanga on 17 January 2015.

In conclusion ladies and gentlemen of the media, we have crafted a Communication Plan which we intend rolling out. This plan seeks to engage different media platforms in order to garner and pursue awareness in order to:

- Proactively raise public awareness on FMD;
- Raise awareness on the negative impact of stock theft on FMD controls;
- Educate the public and the affected communities on FMD control measures; and
- Enhance social mobilisation and public participation of FMD controls.

We remain vigilant in our efforts to retain our current FMD status and appeal to all stakeholders to heed our clarion call in addressing issues relating to FMD in order to safeguard our animal health status and 'Together move South Africa forward'.

I thank you.

Agricultural Product Standards Act 119-1990 - Regulations regarding the classification (20150130-GGR-38431-00055)

New regulations regarding the classification and marking of meat intended for sale in the republic of South Africa , was published on 30 January 2015 (no R 55)

A summary of these changes are as follows :

Please note that the regulation come into effect 6 months after the above date. The full regulation are available on the web site for your perusal <http://rvav.co.za/news-and-articles/> or on our facebook page https://www.facebook.com/rmaa.rvav/media_set?set=a.320363704829858.1073741856.100005686929123&type=3

Definitions

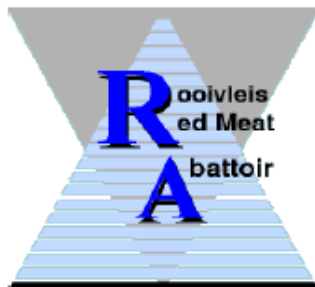
New definitions included: **assignee, bovine, classification equipment, classification stamps, executive officer, instruments, meat classification, permitted, quality indication, registration/registered, roller-mark equipment, service provider and treated meat**

“**independent qualified person**” was redefined to indicate that this person has to be in the service of a service provider

“**trademark**” has been replaced with “**quality indication**” which include the principle of a trademark (refer to regulation 23 (2) (3) (4) (5))

1. The period for an abattoir to return all classification equipment after the withdrawal of an abattoir identification code has been reduced to 24 hours after such withdrawal and guidelines have been amended and expanded in regulation 3 (1) – (12)
2. The new regulations provide for a light intensity at the point of classification of at least 540 lux (this is similar to the requirements for meat inspection personnel)
3. The deviations allowed in classification was included as Table 5 of the regulations
4. The placement of the M/D sign has been detailed to be applied on each side of the carcass in the immediate vicinity of the loin
5. The implications in the regulations that roller marks in stamps must be legible has been extended to read “must be tidy and clearly legible”
6. Addition of regulation 21 (7) provide for the product description when meat was subjected to treatment with a chemical solution, for example brine and also refers to the Labelling Regulations for Raw Processed Meats under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972)
7. The regulations prohibit meat or carcasses from other species or subspecies to be presented as being presented as beef, sheep, goat or pork (refer to clause 23 (2) (3) (4) (5))
8. The regulations now provide a guideline (Table 6) that describe the requirements for designated independent service providers





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Dear Abattoir Owner/Manager,

In order for the RMAA to deliver effective services it is of utmost importance for us to constantly update our data base.

Please complete the attached **Data Update Form** **AND** fax or email a scanned copy of your most current **Registration Certificate** from Provincial Veterinary Public Health to:

Fax: 012-349 1240 or info@rmaa.co.za

Thank you for your valuable contribution towards ensuring better service delivery

Dr Gerhard Neethling
General Manager
Red Meat Abattoir Association

Beste Abattoir Eienaar/ Bestuurder,

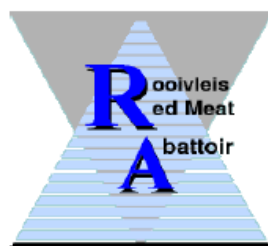
Ten einde die RVAV in staat te stel om effektiewe dienste te lewer is dit van uiterste belang dat ons databasis gedurig opdateer word.

Voltooi asb die aangehegde **Data Update Form** **EN** faks of e pos n kopie van die nuutste **Registrasie Sertifikaat** van die Provinsiale Veterinere Dienste na:

Faks: 012-349 1240 of info@rvav.co.za

Dankie vir u waardevolle bydrae ten einde beter dienslewering te verseker

Dr Gerhard Neethling
Algemene Bestuurder
Rooivleis Abattoir Vereniging



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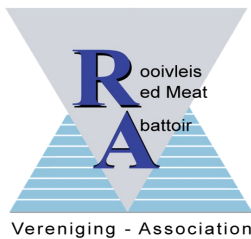
RMAA Database - Update

Abattoir			
RC Nr			
Seta			
Telephone	Tel Code		Tel no
Fax	Fax Code		Fax no
Municipality			
Owner			
Owner email			
Owner Cell			
Manager			
Manager email			
Manager Cell			
Training			
Training email			
Training Cell			
Accounts			
Account email			
Accounts Cell			
Kosher			
Halaal			
Tax Number			
Physical Address			

**PLEASE ATTACH A COPY OF YOUR LATEST ABATTOIR
 REGISTRATION CERTIFICATE**

www.rmaa.co.za

Building no. 4, CSIR
Meiring Naudé Rd,
Brummeria, 0184
P.O. Box 35889 Menlopark, 0102
Phone: 555-555-5555
Fax: 555-555-5555
E-mail: someone@example.com



The RMAA is an independent membership-based organisation, which was established in February 1991 with its primary aim being training at all abattoirs in South Africa. The Association is a representative forum for red meat abattoir owners in South Africa and aims to establish communication and co-operation between the members of the Association in order to determine a coordinated opinion on matters of general, as well as specific, importance. The Association provides members with specific and general information and technology regarding all aspects of the industry and related activities and renders services to advance and promote the industry.

STRIVING TOWARDS MEAT SAFETY AND QUALITY

ABATTOIR SKILLS TRAINING (AST)

AST was established by the Association to adhere to the legislation and regulations of the Department of Higher Education and Training as a registered Further Education and Training College. AST conducts generic and specific food safety and quality training in the meat industry and other related industries.

Abattoir Skills Training is responsible for the formal training with the industry on behalf of the RMAA and is an accredited training provider registered with:

AgriSETA as a training provider (ETQA) – AGRI/c prov/027710
Department of Education as a Further Education and Training College – 2011/FE07/010
SAATCA accreditation for Lead auditors training
AST has a Level 4 BBBEE rating with a B-BBEE Procurement Recognition level of 100%

