



# HMS / HACCP Course GAUTENG

## 26—29 January 2016

### 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: R5 500 (Excl VAT)**

**Non-Member: R6 800 (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

**Closing date for  
registration  
19 January 2016**

#### Contact us

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#### Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010