

JULY - AUGUST 2017



Welcome to the  
**RED MEAT  
ABATTOIR**  
Association

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

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The **2018 RMAA Conference and Congress** will be hosted on the 13 - 15 June 2018 at Spier Wine Farms. Please contact Michelle by [marketing@rmaa.co.za](mailto:marketing@rmaa.co.za) for more information.

The RMAA strives to create and maintain a **Price Information System** containing relevant and historical data essential for planning and development purposes. The primary objective is to timeously release accurate and valid information to the benefit of the South African abattoirs industry.

Find the **AST Training Feedback** and future training dates on page 5 - 6. For further information or assistance please contact Ella at [ella@rmaa.co.za](mailto:ella@rmaa.co.za)

AST with the assistance of international animal welfare specialists will be hosting an **Animal Welfare at the Abattoir Course** on the 6 - 8 November 2017. Kindly find all the background information on page 7 - 9

The **Competition Commission** has prepared Guidelines to indicate its policy approach on any matter falling within its jurisdiction in terms of the Act. The Competition Commission has invited any interested person to submit written comments. Please view more information on page 11

**NAMC New Council**, On 20 June, the NAMC held an induction for its the newly appointed Council. The induction comes after the Minister of Agriculture, Forestry and Fisheries Senzeni Zokwana appointed 10 new members to the Council after the previous board term expired.

**RMAA** has applied for **Transformation Funding** from the Statutory Levy, find out more information regarding the RMAA Transformation Business Plans

**JSE Market Notice**, the JSE is proposing to settle the Beef carcass contract using "purchasing prices" instead of "selling prices". This essentially means that we are moving our focus away from wholesalers towards feedlots

and abattoirs. The purchase price in this case will be the price at which the feedlot sells and the abattoir purchases and, because of the fifth quarter, this price is typically higher than the selling prices.

**Independent Meat Inspection**, the Government Gazette no 40965 notice no 634 was released and a meeting was held on the 21st July 2017. Find out the updated details on pg 15 - 17

**Notes on Food Safety from Farm to Fork**, The Pew report, published in July 2017, examined food safety control measures currently used on farms and feedlots or that might be employed in future. Find a summary on pg 18

Find out the responsibilities of **Compulsory Community Service (CCS) Veterinarians** and the requirements of the abattoirs on pg 19 - 20

**Animal Identification, Recording and Traceability (AIRT)**, DAFF published the Draft Document on Registration, Approval, Traceability and Movements Recording of Animals in South African for Disease Control Animal Production, Health and Food Safety; April, 2017

Find out the latest documentation and communication related to **Exporting to China** on pg 22

The Executive Officer of Agricultural Product Standards intends to request the Minister of Agriculture, Forestry and Fisheries to publish new Regulations Relating to the **Classification, Packaging and Marking of Processed Meat** Products intended for sale in the Republic of South Africa.

Find the proposed **SAMIC price increases** for meat classification co-ordination at Abattoirs as well as Quality Indication Mark owners who participate voluntary in the system



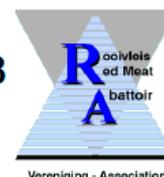
# Save the Dates

## 2018 RMAA Conference and Congress

13 – 15 June 2018  
At Spier Wine Farms

*For more information please contact  
[marketing@rmaa.co.za](mailto:marketing@rmaa.co.za)*

**RVAV KONFERENSIE 2018 / RMAA CONFERENCE 2018**  
**REGISTRASIE / REGISTRATION**  
**SPIER WINE FARM**  
**13 – 15 JUNIE / JUNE 2018**



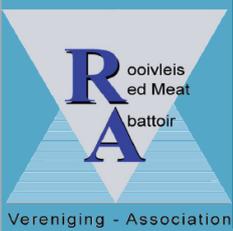
Naam en Van Name and Surname	ID Nommer ID Number	
Naam van instansie Name of company	Selno. Cell nr.	
Posadres Postal address	Tel	
Faksno Fax No	E-pos E-mail	
South Africa Veterinary Council (SAVC) No:		
Health Professions Council of South Africa (HPCSA) No:		
<b>Spesiale dieet versoek: / Special diet request:</b>		
<b>Let wel alle pryse sluit BTW in / Please note all prices include VAT</b>		
Registrasiefooi / Registration fee: <b>R2 634.54</b>		
RVAV Abattoir Lede word geborg deur <b>JARVIS</b> . Eerste persoon gratis / RMAA Abattoir Members are sponsored by <b>JARVIS</b>		
<b>R1 534.44</b> per addisionele persoon van dieselfde abattoir / per additional person from the same abattoir <b>R2 634.54</b> vir nie abattoir lede nie / for non abattoir members		
		
Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:		
<b>Datum/Date</b>	<b>Funksie / Function</b>	<b>JA / NEE YES / NO</b>
Woensdag/Wednesday - 13 June 11:00	Gholf / Golf	
Woensdag/Wednesday - 13 June 14:00	Werkwinkel / Workshop	
Woensdag/Wednesday - 13 June 19:00	Verwelkomingsfunksie / Welcoming function	
TBC: Neethlingshof	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
Donderdag/Thursday - 14 June 07:30	Konferensie / Conference	
Donderdag/Thursday - 14 June 08:30	Damesprogram / Ladies Programme (Not attending the Conference) Naam / Name:	
Donderdag/Thursday - 14 June 19:00	Galadinee / Gala dinner	
	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 15 June 08:30	Kongres / AGM	
<b>BETALING / PAYMENT:</b>		
<b>Betaling moet asb voor 1 Junie 2018 ontvang word / Payment to be received before 1 June 2018</b>		
Elektroniese oorbetalings / Electronic payment: : <b>ABSA Lynnwood Road, account number 540 157 065 Branch code</b> E-pos asb betalingsbewys aan / Please email proof of payment to <a href="mailto:marketing@maa.co.za">marketing@maa.co.za</a>		
<i>Kansellering van bespreking moet 15 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 fooi. / Cancellation of booking must be received in writing 15 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.</i>		
<b>HOTELAKKOMMODASIE / HOTEL ACCOMMODATION :</b>		
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.		
<b>DRAG / DRESS CODE:</b>		
Dag : Besigheid-informeel	Day : Business casual	Aand: Elegant-informeel
		Evening: Smart casual

E-pos asb die voltooiende vorm na / Please email the completed form to [marketing@maa.co.za](mailto:marketing@maa.co.za) – Voor/before 11 May 2018

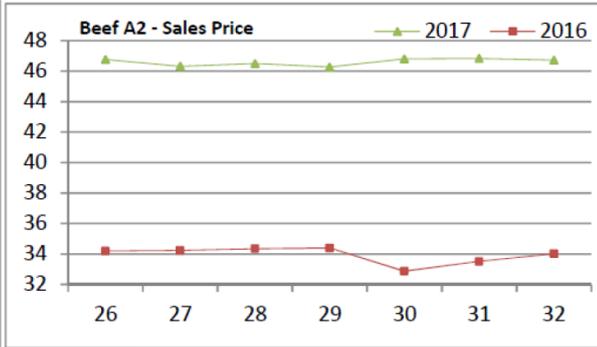
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DATUM/DATE



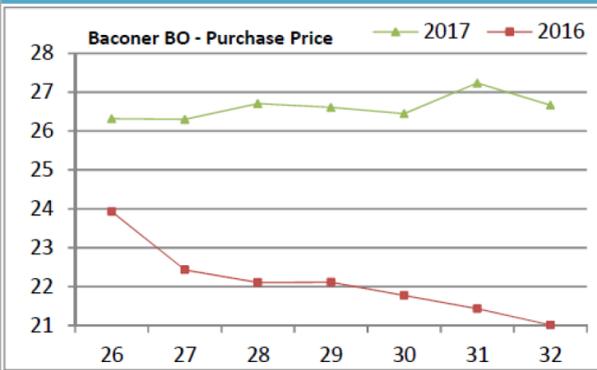
# Price Information System



The RMAA strives to create and maintain an information system containing relevant and historical data essential for planning and development purposes. The primary objective is to timeously release accurate and valid information to the benefit of the South African abattoirs industry.



The price information report is released once a week. All participating abattoirs will receive a report, free of charge. A predetermined fee is payable by non-participating abattoirs and all subscribers.



**Benefits Include:**

- \* Keeping record of the price fluctuations
- \* Aiding as a guideline when purchasing and selling carcasses, comparing your prices to the average
- \* Improve your predictions on the JSE Futures Contract

**Slaughter Totals:**

Total slaughtering of the day whether the carcass was sold or not.

**Purchase Price:**

Chilled carcass mass, including the fifth quarter as paid to feedlot or farmers.

**Carcass Purchase Price Excludes**

- ☞ Vat
- ☞ Transportation
- ☞ Commission

Abattoir: <b>Pork / Vark</b>					Week: <b>Cattle / Beeste</b>				
NO	Classification / Klassifisering	Weekly Amount / Week Omslag	Average Price/kg / Gemiddelde Prys/kg	Purchase Price/kg / Aankoop Prys/kg	Classification / Klassifisering	Weekly Amount / Week Omslag	Average Price/kg / Gemiddelde Prys/kg	Purchase Price/kg / Aankoop Prys/kg	
PP	PP				A1				
PD	PD				A2				
PE	PE				A3				
PF	PF				A4				
PG	PG				A5				
PH	PH				A6				
PI	PI				A7				
PJ	PJ				A8				
PK	PK				A9				
PL	PL				A10				
PM	PM				A11				
PN	PN				A12				
PO	PO				A13				
PP	PP				A14				
PR	PR				A15				
PS	PS				A16				
PT	PT				A17				
PV	PV				A18				
PW	PW				A19				
PX	PX				A20				
PY	PY				A21				
PZ	PZ				A22				
QA	QA				A23				
QB	QB				A24				
QC	QC				A25				
QD	QD				A26				
QE	QE				A27				
QF	QF				A28				
QG	QG				A29				
QH	QH				A30				
QI	QI				A31				
QJ	QJ				A32				
QK	QK				A33				
QL	QL				A34				
QM	QM				A35				
QN	QN				A36				
QO	QO				A37				
QP	QP				A38				
QQ	QQ				A39				
QR	QR				A40				
QS	QS				A41				
QT	QT				A42				
QU	QU				A43				
QV	QV				A44				
QW	QW				A45				
QX	QX				A46				
QY	QY				A47				
QZ	QZ				A48				
RA	RA				A49				
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RX	RX				A72				
RY	RY				A73				
RZ	RZ				A74				
SA	SA				A75				
SB	SB				A76				
SC	SC				A77				
SD	SD				A78				
SE	SE				A79				
SF	SF				A80				
SG	SG				A81				
SH	SH				A82				
SI	SI				A83				
SJ	SJ				A84				
SK	SK				A85				
SL	SL				A86				
SM	SM				A87				
SN	SN				A88				
SO	SO				A89				
SP	SP				A90				
SQ	SQ				A91				
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SS	SS				A93				
ST	ST				A94				
SU	SU				A95				
SV	SV				A96				
SW	SW				A97				
SX	SX				A98				
SY	SY				A99				
SZ	SZ				A100				

**Selling Price:**

Average price of carcass as directly supplied to Wholesaler

**Carcass Selling Price Excludes**

- ☞ Vat
- ☞ Slaughter costs
- ☞ Transportation
- ☞ Fifth quarter
- ☞ Rebates

**Hide Selling Price**

- ☞ Feedlot hides
- ☞ Veldt hide

**Skin Selling Price**

- ☞ Baster glover skin
- ☞ Dorper skin

Contact Michelle at the RMAA:  
 marketing@maa.co.za  
 012 349 1237/8/9

## Training Feedback

### HMS & HACCP / ISO 22000



Patrick D'Abbadie, Narain Padayachee, Philile Biya, Zinhle Mbele, Lourens Bester and Alwyn Laas successfully completed a 4 day HMS & HACCP / ISO 22000 course at CSIR.

This programme is aimed at Hygiene Managers, Quality Managers, Quality Administration Staff and Management. Due to the difficulty and complexity of the programme all learners should:

- Have 6 months experience in either Meat Inspection, Quality Assurance and or Hygiene Management
- Have completed grade 10 (std 8) successfully
- Be English literate (read and write)

Our next HMS & HACCP / ISO 22000 course is scheduled for 05 – 08 September 2017 at Just Pork Abattoir in the Orange Free State.

### ISO 22000 BRIDGING

This course is important for persons who would like to register as SAATCA Auditors. Pre-requisite to be registered is successful completion of the following 2 modules of an ISO 22000 course: Understanding and Implementation. This successful completion of this course is compulsory, should you want to attend the Lead Auditor course as part of your career path to become an Auditor in the Meat Industry.

The ISO 22000 Bridging course covers the following: Legislation, ISO 22000 overview, standard & specifics, FSSC 22000 overview & standard, SAATCA, Certification process of FSSC 22000 requirements, Retailers requirements, Strength & Benefits, Implementing and Auditing of ISO 22000/FSSC 22000, practical and an assessment.

The next course date will be in 2018.

### LEAD AUDITOR

The next Lead Auditor course is scheduled for 02 – 06 October 2017 at the CSIR, Gauteng. Information about this course can be obtained from Ella de Lange, Training Facilitator via e-mail: [ella@rmaa.co.za](mailto:ella@rmaa.co.za)

### MEAT EXAMINER COURSE (6 MONTHS)

12 Students enrolled for the ME 2017 02 Meat Examiner course for the period 01 July 2017 – 31 December 2017. They will attend 4-5 contact sessions with a Training Official and do their 20 days abattoir practical at the following abattoirs: ASA Meats, Country Meat, Hunters Vlei, Meat Traders, Roelcor George and Sparta.



### GAME MEAT EXAMINER (6 MONTHS)

The newly approved Meat Inspection Regulations has an impact on our game meat inspection services as well. Two students enrolled for our GME 2017 02 Game Meat Examiner course which is scheduled for the period 01 July 2017 – 31 December 2017. We expect our interest in this course to grow.

The GME attended their second contact session which can be challenging when you are not only a student, but a Professional Hunter in your daily life.

These students will have to prove their meat examiner skills in the veld which is a great challenge when you do not have the luxury of a abattoir.





# ANIMAL WELFARE AT THE ABATTOIR

## Gauteng

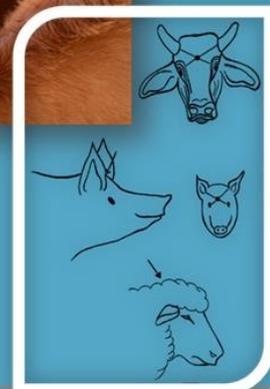
### 6—8 November 2017

#### COURSE OUTLINE

This 2.5 day course is developed in conjunction with IRTA. The aim of the course is to promote knowledge on just and equitable standards of practice, operation and legislation on animal welfare at abattoirs and by raising awareness and value of the processes to the South African and Global Community. The course covers the International Legislation and Guidelines.

The course will improve the following skills & knowledge:

- ◇ Interaction between Animal Welfare Officer and the Competent Authority
- ◇ Animal Welfare form unloading to slaughter
- ◇ South African & EU legislation on protection of animals at the time of killing
- ◇ Basic procedures for monitoring, controlling & supporting the implementation of Animal Welfare requirements and conditions in slaughterhouses, against legislative requirements
- ◇ Assessment of Animal Welfare risks at slaughterhouses
- ◇ Animal welfare and Ethics (Ethical logic of Council Reg 1099/2099)
- ◇ Scientific basis for proper handling, stunning and killing of animals
- ◇ Practical ways of assessing the impact of lairage facilities & handling of animal welfare;
- ◇ Main stunning and killing techniques (South African & European)



#### TARGET AUDIENCE

- ⇒ VPH Officials
- ⇒ Welfare Officials (Abattoir appointees)
- ⇒ Meat Inspectors and
- ⇒ Abattoir Managers

#### Cost:

**RMAA Members: R4 800.00 (Excl VAT)**

**Non-Members: R5 600(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  
20 October 2017**

#### Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ella@maa.co.za

#### Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710  
Registered Private FET College—2011/FE07/010

## Animal Welfare at the Abattoirs

### BACKGROUND

This course is developed in conjunction with IRTA. The aim of the course is to promote knowledge on just and equitable standards of practice, operation and legislation on animal welfare at abattoirs and by raising awareness and value of the processes to the South African and Global Community.

The course covers the following International Legislation and Guidelines:

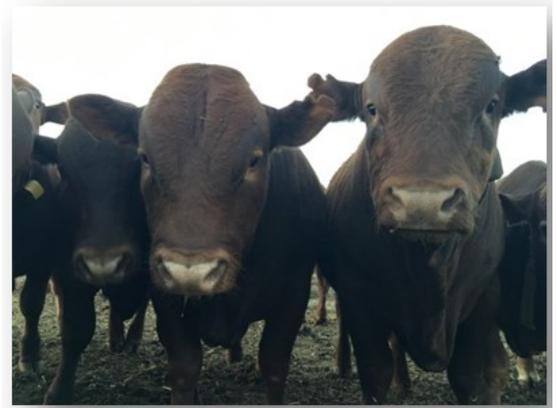
- Council Regulation No. 1099/2009 on The Protection of Animals at The Time of Killing at European Union Approved Abattoirs
- OIE Terrestrial Code Chapter 7.5 - Slaughter of Animals
- Scientific opinion on monitoring procedures at slaughterhouses for bovines - EFSA
- Scientific Opinion on monitoring procedures at slaughterhouses for pigs - EFSA

### LEARNING OBJECTIVES

This 2.5 day course provides participants to improve their knowledge and skills on:

- Roles and interaction between Animal Welfare Officer and the Competent Authority;
- How to ensure Animal Welfare from unloading to slaughter: Part 1 (Pre-Slaughter component)
- South African and EU legislation on protection of animals at the time of killing in slaughterhouses and OIE standards;
- Basic procedures for monitoring, controlling and supporting the implementation of Animal Welfare requirements and conditions in slaughterhouses, against legislative requirements;
- Assessment of Animal Welfare risks at slaughterhouses;
- Animal welfare and Ethics: The ethical logic of Council Regulation 1099/2099
- Scientific basis for proper handling, stunning and killing of animals (Animal behavior and anatomy);
- Practical ways of assessing the impact of lairage facilities and handling of animal welfare;
- Main stunning and killing techniques applied in slaughterhouses in South Africa and Europe (for each method; conditions of proper use, critical points to check, advantages and disadvantages, methodology to evaluate their effectiveness);
- Animal welfare outcomes: practical examples in slaughterhouses and how to monitor them.

Various case studies and practical examples form part of this interactive training course



### TARGET AUDIENCE

This program is aimed at:

VPH Officials

Welfare Officials as appointed by abattoirs

Meat Inspectors and

**COURSE CONTENT:**

The following activities will be covered during the course:

- Roles and interaction between Animal Welfare Officer and the Competent Authority
- How to ensure Animal Welfare from unloading to slaughter: Part 1 (Pre-Slaughter component)
- How to ensure Animal Welfare from unloading to slaughter: Part II (Stunning/Post Stunning)
- How the design of facilities and equipment influences the pre-stunning management
- Electrical stunning method
- Mechanical stunning method
- Animal welfare and Ethics: The ethical logic of Council Regulation 1009/2009
- The relevance of education and training of slaughterhouse personnel

Learners will be required to attend all 3 days of the program in order to be found competent

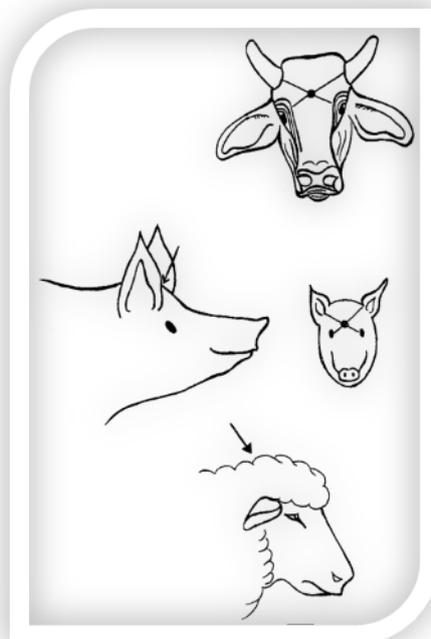
**BOOKING**

Complete the attached registration form and return to AST with a certified copy of the learner's ID. Note that the learner will not be registered, if a certified ID copy is not submitted with the registration form.

**TRAVEL ARRANGEMENTS**

All arrangements and costs for travel and accommodation is the responsibility of the attendee/abattoir.

Contact Ella de Lange at (012) 349-1238/9 or [ella@rmaa.co.za](mailto:ella@rmaa.co.za) for further information.





## ANIMAL WELFARE AT THE ABATTOIR CONFIRMATION OF INTEREST FORM

*(Final venue and course detail will be confirmed)*

**The following documents must be submitted. Upon receipt of these documents your confirmation of interest to attend will be confirmed:**

- (1) Completed registration form
- (2) Copy of ID

<b>Place of employment: (Abattoir Name)</b>		<b>Registration number of abattoir: (where applicable)</b>	
<b>Name of contact person:</b>		<b>Tel No:</b>	
<b>Cell:</b>		<b>Fax No:</b>	
<b>Postal Address:</b>		<b>Email:</b>	
<b>Course dates:</b>		<b>VAT no.</b>	
<b>RMAA member (yes/no) please indicate (✓)</b>	Yes		No
<b>NOMINEES</b>			
<b>Name and Surname</b>	<b>ID No</b>	<b>Job Position</b>	<b>Highest Grade or Qualification (e.g. Grade 12)</b>
<b>PROGRAM FEE</b>			
<i>Prices in ZAR excluding 14% VAT</i>		<b>Number of learners</b>	<b>Total</b>
<b>Members <u>R 4,800.00</u> per learner</b>			
<b>Non Members <u>R 5,600.00</u> per learner</b>			
<b>PAYMENT</b>			
Upon receipt of the complete registration form and other documents an invoice will be issued. Please fax the proof of payment to : <b>012 349 1240</b> or e-mail: <a href="mailto:ella@rmaa.co.za">ella@rmaa.co.za</a>			

**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: .....

## Competition Commission

The Competition Commission hereby, in terms of section 79(1) of the Competition Act No. 89 of 1998 (as amended), which allows the Competition Commission to prepare guidelines to indicate its policy approach on any matter falling within its jurisdiction, issues these Draft Guidelines on the Exchange of Information between Competitors under the Competition Act, for public comment.

Written comments are invited by the Competition Commission from any interested person.

The Draft Guidelines on the Exchange of Information between Competitors under the Competition Act can be downloaded from [www.compcom.co.za](http://www.compcom.co.za).

Email: [MayaS@compcom.co.za](mailto:MayaS@compcom.co.za) or [KorkoiA@compcom.co.za](mailto:KorkoiA@compcom.co.za)

Tel: 012 394 3054 or 012 394 3335

The Competition Commission South Africa Private Bag X23 Lynwood Ridge, 0040

CLOSING DATE FOR SUBMISSION OF COMMENTS: 14 SEPTEMBER 2017

These Guidelines have been prepared in terms of section 79(1) of the Competition Act No. 89 of 1998 (as amended) ("the Act") which allows the Competition Commission ("Commission") to prepare guidelines to indicate its policy approach on any matter falling within its jurisdiction in terms of the Act. These Guidelines are not binding on the Competition Commission, the Competition Tribunal or the Competition Appeal Court in the exercise of their respective discretion, of their interpretation of the Act.

The Commission identified a need to provide guidance to both public and private stakeholders, as well as industry associations, on the sharing of information between competitors. From time to time industry associations and other stakeholders request advisory opinions from the Commission on setting up information exchange systems and it is apparent that there is some uncertainty on what constitutes permissible and impermissible information exchange within the framework of the provisions of section 4 of the Act. In the circumstances there is clearly a need for the Commission to provide guidance to relevant stakeholders on the type of information exchange that may potentially be harmful to competition and the type that may enhance efficiencies.

The Guidelines present the general approach that the Commission will follow in determining whether information exchange between firms that are competitors amounts to a contravention of section 4 of the Act. The principles set out herein are not intended to be applied mechanically, as information exchange cases are evaluated on a case-by-case basis, depending on, amongst other things, the nature of the information sought to be exchanged, the purpose for which the information is being exchanged and the market characteristics and dynamics.

The primary objective of these Guidelines is to provide some measure of transparency and objectivity in the types of information exchanges between competitors which the Commission considers likely to result in a contravention of section 4 of the Act and those type of information exchanges which are beneficial to competition.

The principles outlined in these Guidelines are based on the Commission's experience through its investigations as well as guidance from other jurisdictions<sup>1</sup> in relation to information exchange between competitors.

## NAMC New Council

On 20 June, the NAMC held an induction for its the newly appointed Council. The induction comes after the Minister of Agriculture, Forestry and Fisheries Senzeni Zokwana appointed 10 new members to the Council after the previous board term expired.

In his maiden speech Professor P.K. Chauke as Chairman of the board, noted the confidence expressed by the Minister on his appointment to lead the NAMC. 'Mine is not to dictate but to act and decide collectively as Council in the best interest of the sector and the NAMC' he said. He applauded the work done by the previous board and looked to build on it.

Professor P.K Chauke is Head of Department - Agricultural Economics and Agribusiness at the University of Venda. He is deputized by Harry Prinsloo from the National Wool Growers Association who is also a Chairman of the Commodity Chamber and Commercial Agriculture Policy Committee at AgriSA.

The new NAMC board consists of agribusiness specialists and entrepreneurs namely; Sindile Faku, Fezeka Mkile, Happy Mohane, Boikanyo Mokgatle, Nonie Mokose, Diale Rangaka, Gerhard Schutte and Zandile Wapi (see below profiles).

Most of these members have served at various industry boards bringing along high-level experience and expertise to the NAMC said Acting CEO Zama Xalisa. He welcomed the new board on behalf of management and wished them the best in their new roles.

Issued By: NAMC. Contact: Majara Monamodi  
Tel: 012 341 1115, Cell: 076 865 4937, Email: [majara@namc.co.za](mailto:majara@namc.co.za)



## RMAA Transformation Funding

### Standard Setting and Compliance

The Meat Safety Act, 2000 (Act No. 40 of 2000) requires an abattoir to be managed in accordance with a prescribed hygiene management and evaluation system as part of the essential national standards. The abattoir owner is required, in terms of the Red Meat Regulations to assess the hygiene status of the abattoir by means of the Hygiene Assessment System (HAS) and to provide this information to the provincial executive officer. Provinces are required to do an honest evaluation of existing resources i.e. manpower, equipment, finances etc. to determine whether the goals of legislation can be achieved and to build capacity of abattoir personnel in standardised evaluation procedures.

Since standards at all abattoirs are not the same due to provincial variations of standards, all abattoirs should be audited to ensure the quality of their products.

The purpose of an abattoir audit in terms of the Hygiene Assessment System (HAS) is to evaluate and rate the statutory compliance of the abattoir to the Meat Safety Act, 2000 (Act No. 40 of 2000) and the applicable Red Meat Regulations, on a national basis.

Technology transfer in HAS & HACCP focus on knowledge transfer and skill development to implement a Hygiene Management System in an abattoir, whilst Lead Auditors Training focus on providing accreditation and certification to conduct audits for compliance to legislation and regulatory requirements.

### Black Owned Abattoirs

The aim of this initiative is to provide hygiene and slaughter related training as well as technical skills support to black owned abattoirs in South Africa and at the same time contributing to the maintenance of standards in abattoirs. This will enable the RMAA to train approximately 100 workers and abattoir owners.

Hygiene and the maintenance of standards are critical issues in abattoir slaughtering processes which ultimately determine the safety and quality of the end product, in this case meat intended for further processing or human consumption. There are a number of processes in an abattoir, of which the slaughter process is but one. Concurrent to the slaughter process is receiving of livestock, cleaning and sanitation and a number of technical aspects that impact on the quality of the product.

Smaller abattoirs find it difficult to release staff for training during working hours. Therefore a Technical Abattoir Skills Course has been developed and combined with slaughter technique training and will be ideal to address the training needs of these abattoirs. Technical skills need to be transferred and these include but are not limited to Carcass yield, hide and skin damage, equipment evaluation and management tools.

The training will be conducted formally and the process is undertaken in accordance with the RMAA Quality Management System. The procedure to be followed:

- Learners are provided with the theoretical information;
- Facilitators will demonstrate the practical aspects of the training;
- Learners will be given an opportunity to practice the new skills;
- A practical checklist will be completed to verify the correct implementation of skills and to indicate competency;
- Attendance registers will be completed

For more information or request training under funding please contact [mariana@rmaa.co.za](mailto:mariana@rmaa.co.za) or [ella@rmaa.co.za](mailto:ella@rmaa.co.za)

## **JSE Market Notice 32817 CDM**

### **Changes to the Settlement Process of the Beef Carcass Contract**

When we introduced the Beef carcass contract on 14 December 2015, we resolved to use “selling prices” received from contributing abattoirs to settle the Beef carcass contract at expiration. These selling prices, by definition, are the prices at which abattoirs sell their meat to the wholesalers and meat processors, and exclude the fifth quarter.

The intention from our side was to bring wholesale and retail stores on board and introduce to them price risk management instruments to manage their beef procurement across their chain stores. As we assess our strategy a year and a half later, we realize that very few, if any, retail stores are making use of our hedging instruments to manage their price risk as we had anticipated.

Further consultations with the industry have highlighted a number of issues that may explain why the uptake of the Beef carcass contract is still low amongst meat wholesalers and retailers alike:

- a. Firstly, meat processors no longer buy whole carcasses of beef but instead prefer to order quarters or beef cuts.
- b. Because customers, as per a. above, do not order whole sides anymore, abattoirs are more and more marketing quarters and cuts. Their software systems are configured in such a way as to optimize the profitability of the enterprise by pricing cuts rather than the whole.
- c. Finally, many a time the meat processors would pass on any price fluctuation to the consumer and so they have no incentive to use financial instruments to manage price risk.

To address the drawbacks highlighted above, the JSE is proposing to settle the Beef carcass contract using “purchasing prices” instead of “selling prices”. This essentially means that we are moving our focus away from wholesalers towards feedlots and abattoirs. The purchase price in this case will be the price at which the feedlot sells and the abattoir purchases and, because of the fifth quarter, this price is typically higher than the selling prices.

We are confident that this proposed change, together with the possible introduction of the Feeder Calf contract, will create new hedging opportunities for the market participants, including a “feedlot complex” where yellow maize and feeder calves are the inputs and the beef carcass the output.

We are also looking at possible initial margin net-offs between structured deals in underlying instruments, provided that these instruments are bought and sold by the same legal entity. This arrangement we trust will reduce initial margins and hopefully encourage more trading activity.

We look forward to your support for the proposed changes but if there are any queries or objections around this please feel free to contact the commodities team +27 11 520 7039 or email [commodities@jse.co.za](mailto:commodities@jse.co.za). Since there is limited open interest and the JSE has already consulted with existing Dec17 position holders, the proposed change will take effect from the Sep17 expiries onwards. The relevant contract specifications will be updated.

Should you have any queries regarding this notice, please contact [commodities@jse.co.za](mailto:commodities@jse.co.za)

This Market Notice will be available on the website at <https://www.jse.co.za/redirects/market-notices-and-circulars>

## Independent Meat Inspection (IMI)

Following the publication of the Meat Inspection Scheme (Gazette no 40965 notice no 634), a meeting was held to discuss implementation of the scheme. Kindly see Dr Neethling's comments on the meeting

Background was provided by Dr. Molefe, a presentation by Patrick Ntsibande and further clarification on the requirements of the AgriBEE scorecard by Dr. Makwena.

### The questions and feedback on matters as posted as follows.

1. Meat classification services is regarded as a part of the independent services to industry and does not affect independence.
2. The time frame for approval of assignees after application is 4 -6 weeks.
3. Assignees apply at one provinces and indicate species, provinces with other supporting documents.
4. A letter will be circulated to industry on nominations to the Meat Inspection Forum in order i.e. For the Forum to make recommendations as to appointments of Minister / finalize implementation date with input from industries.
5. A minimum level 4 AgriBEE scorecard will be accepted unless this provision will negatively affect industries and when timeframes will be set for compliance. Many prospective assignees are not rated in terms of AgriBEE Scorecard and an implementation phase to be proposed for compliance.
6. Each agency must have a veterinarian employed to oversee services provided.
7. The funding model is still to be developed and it remain the intention of Department to establish.
8. The exemption of the game industry for a trained person during harvesting / shooting (is small scale) does not exclude the requirements for an abattoir to process this carcass or the meat inspection as applied for the category of abattoir.
9. All applications must be completed with accuracy and honesty to avoid later consequences on the withdrawal or remedial action at the expense of industry.
10. Concerns were raised on possible quotas to assignees as industry requires a free choice of assignee was a pre requisite in appointing more than one assignee.

### The following recommendations were made to assist with implementation;

- a. An agency to only apply at one province, with the recommendation the national department and further discussion with the other provinces on the MIF
- b. The provinces were already requested to define the status of all registered abattoirs in the low throughput category, to determine the status of a frequently or infrequently slaughtering abattoir. This is to be established with the motivation of the abattoir owner.
- c. The implementation time is to be determined in the MIF
- d. For the MIF to discuss the option of a funding model or alternatives for this.
- e. For an annual reregistration of assignees to be provided after a full audit, despite the indefinite appointment in terms of the scheme.
- f. The nature of oversight or monitoring of abattoirs where exemptions to independence is allowed, to be firmly established and communicated. Note that restricted movement in such cases may be provided.

## IMI - Questions & Answers

- ***How does the Association view in the light of the fact that it has been so long?***

The announcement is welcomed by the industry in order to establish uniform national standards for one of the important safeguards for meat safety to the consumer. The services as defined in the scheme now also ensure that the regulatory requirements at an abattoir, under the supervision of a veterinarian, are continuously monitored. These requirements also ensure that our abattoirs comply with the required export standards, to obtain meat inspection services which can meet the standards of importing countries.

The scheme refers to the provision of services by the state to rural abattoirs and infrequently slaughtering low throughput abattoirs. This aspect of national inspection services must be urgently implemented to ensure that all services are serviced to a minimum standard.

- ***How important is an independent service, the pros and cons, and the impact on meat exports, for example, is it important for export?***

Meat inspection services according to minimum requirements are a basic right of every consumer. The PVS Report on Veterinary Services in South Africa (2014) has already indicated that SA is at risk of forfeiting export opportunities if attention is not given to the standards and legal responsibility of meat inspection services. Remember that the definition of meat inspection services refers not only to physical inspection of the carcass but also to regulatory application that includes aspects such as animal welfare, hygiene, slaughter techniques, cooling and documentation systems at the abattoir. The emphasis is not only on independence but must also set minimum standards with the assurance that there is no unlawful competition in the industry due to different standards and application in provinces and industries.

- ***Were the inputs of the industry taken into account in the scheme will look like are there outstanding issues?***

The Department of Agriculture, Forestry and Fisheries has consulted with the various meat industries through a Meat Inspection working group, and the scheme was also published for broader comments. Certain recommendations were considered and at the same time the red meat industry made certain concessions regarding uniform standards for all red meat products.

The direct payment will continue according to the document until the funding model is finalized in article 19. The industry is very concerned that such a state model will contribute unnecessary costs without adding value to the principle of independence. We will discuss it as a matter of urgency with the department.

It is a pity that the applications are not addressed to the National Department. Unfortunately, this will lead to tremendous duplication with some agencies that are likely to provide services in all nine provinces. The National Department will still be able to consult with provinces regarding the appointment of an agency in the province.

- ***Is there enough time for the assignees to apply and are there enough staff?***

Although meat inspection agencies have never been formally appointed since the promulgation of the draft scheme, the staff of a number of companies have for some time been supplying meat inspection services to high-throughput abattoirs. Not all agencies, however, deliver exclusively meat inspection and classification services to abattoirs, but it should not be difficult for such companies to restructure and only limit functions to meat inspection.

- ***Are there enough veterinarians for what is required in the scheme?***

The availability and appointment of a veterinarian is already part of the legal requirement of meat inspection services at an abattoir. The important difference is that this vet will now be part of the agency's agreement with the abattoir and thus be a contractual service to the agency with more extensive functions and monitoring than currently the case. Further orientation will also be required for private veterinarians who will provide these services to agencies.

## IMI - Questions & Answers continued...

- **Will the new dispensation abattoirs cost more than the current dispensation? If not, why not? If so, how will your members recoup these costs?**

Meat inspection is supposed to be a public service for the benefit of the industry, consumer and is rendered or subsidized by the state throughout the world.

Due to various circumstances, this option was not considered or recommended by the Department in the Final Recommendation for Meat Inspection Services in South Africa (March 2013).

This scheme now paves the way for meat inspection services as a combination of public and private services, allowing the establishment of a meat inspection forum (section 19) the opportunity for the various meat industries to be part of decision making on the delivery of these services but forfeiting all the principles of independence

- **What will happen to the inspectors who are now in abattoir service, should they start their own enterprises and leave the abattoirs?**

There is a general shortage of meat inspectors with sufficient experience in the industry. We do not ensure that inspectors who do not currently perform independent services will be without employment opportunities with agencies. The delivery of agency services will probably provide better job security. The announcement about the appointment of agencies also relieves many uncertainties by dedicated meat inspection staff for the past decade.

- **Is HMS also taken over by the agencies? What happens to those already working permanently for the company**

No, at a high throughput facility, it remains the responsibility of the abattoir. However, in terms of the regulatory application, the agency also has an obligation to ensure that this aspect of the regulation is also applied.

The industry has requested that a permission be granted to keep the meat inspector responsible for the system at smaller abattoirs (low throughput and more cost effective)

For all the documentation please visit our website <http://rvav.co.za/independent-meat-inspection-imi/>  
For more information please contact us on [info@rmaa.co.za](mailto:info@rmaa.co.za)

Independent Meat Insp: x

rvav.co.za/independent-meat-inspection-imi/

Abattoir Skills Training Support Services Training / Support Request Accreditation Contact Us

Vereniging - Association

**MENU**

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- Fees Structure

**Upcoming Events**

- Red Meat Sector Skills Committee Meeting**  
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## Notes on Food Safety from Farm to Fork

Feedback on the Pew report as it relates to the abattoir industry

July 2017

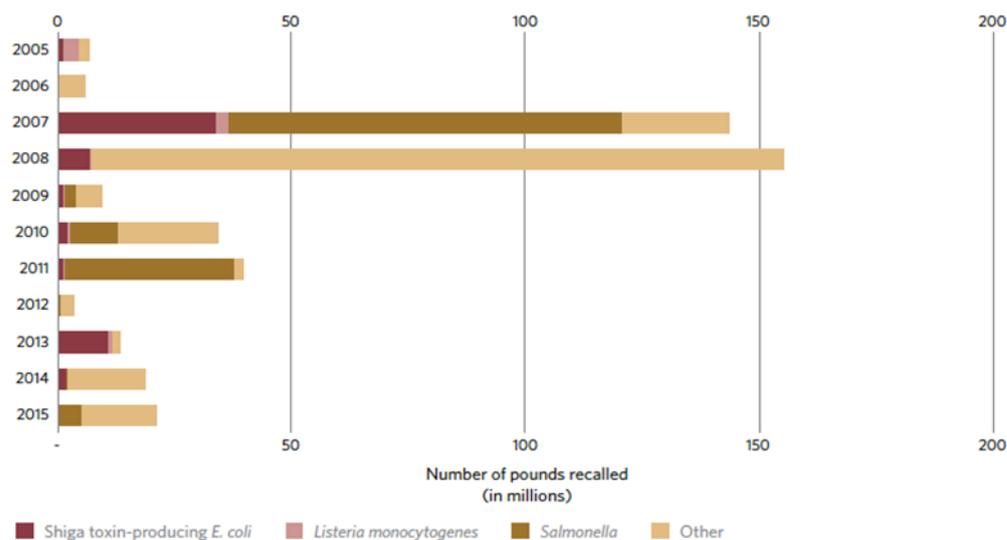
The Pew report, published in July 2017 (<http://www.pewtrusts.org/en/projects/safe-food-project>), examined food safety control measures currently used on farms and feedlots or that might be employed in future.

The report also emphasized that although pre harvest interventions can reduce pathogens to some extent, **a comprehensive approach is needed to significantly reduce contamination.**

In the recommendations Federal Agencies were asked to **improve the regulatory control process** in such a way that product safety, consistency, efficacy and quality can be guaranteed. Government were also urged to **improve collaboration among all stakeholder to increase the availability and use of promising (and proven) interventions.**

The report confirmed staggering figures of the cost of meat related product contamination.

*'Contaminated meat and poultry products are responsible for an estimated 2 million illnesses in the United States each year, and amount to more than 40 percent of all bacterial foodborne diseases.<sup>1</sup> The annual cost of illnesses—for instance, direct medical costs, lost income, and productivity—attributable to consumption of these foods has been estimated at about \$2.5 billion for poultry, \$1.9 billion for pork, and \$1.4 billion for beef.'*



Source: Food Safety and Inspection Service, "Summary of Recall Cases," for years 2005–15, accessed Feb. 8, 2017, <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-summaries/recall-summaries-2015>

© 2017 The Pew Charitable Trusts

The report indicate that 207 million pounds of meat and poultry products were recalled in the US because of potential contamination. The sources are highlighted in the table underneath;

In a summary on the importance of harvest and post-harvest interventions, the report refer to a number of harvest and post-harvest interventions that have been designed to minimize the risk. This include **optimizing feed withdrawals prior to slaughter, bagging and tying of the bung and removing particularly highly contaminated carcass parts such as the neck skin.**

*'A variety of technological interventions can be applied during or after slaughter to reduce microbial contamination on carcasses, including water washes, **chemical treatments such as chlorine washes, or steam.**'*

The report indicate that significant reduction in human infections from E coli O157:H7 occurred, but that reducing infections linked to pathogens such as *Salmonella* and *Campylobacter* remain a challenge.

In addition to the opinion on prebiotics, probiotics, bacteriocins / colicins, antimicrobial drugs, sodium chlorate, bacteriophages and vaccines, the report further highlight **Biosecurity and the hygiene of feed and water as prerequisites for food safety as well as animal health.**

Gerhard Neethling  
RMAA

## Compulsory Community Service (CCS) Veterinarians

### 1. WHAT IS A CCS VETERINARIAN?

- CCS is a programme implemented by the National Department of Agriculture, Forestry and Fisheries (DAFF).
- Veterinarians who register with the South African Veterinary Council (SAVC) for the first time are employed by DAFF for 12 months to perform Veterinary community service.
- **CCS is NOT an internship, nor is it in-service training.** CCS veterinarians are fully qualified and their Day One competencies are the same as graduates who qualified prior to the introduction of CCS in 2016.
- CCS veterinarians function in the spheres of Primary Animal Health Care (PAHC) and Government Regulatory Services with the same job descriptions as state veterinarians, and CCS is a tool used to increase the capacity in state veterinary services, especially in under-resourced areas.
- CCS vets are placed via a random electronic programme based on individual choices.

### 2. RESPONSIBILITIES OF CCS VET AT THE ABATTOIR.

At present CCS vets are being placed at ZA or export registered abattoir facilities, and as a result their responsibilities are loosely based on the Western Cape Provincial Policy document 15/3/B – 006 of 2005/06/01 and updated on 2007/01/05 (Responsibilities of State Veterinarians involved at Export Abattoirs). These responsibilities include the following:

- Assistance with the daily pre-operational inspection of the abattoir,
- Ante-Mortem inspection of all livestock received at the abattoir
- Post-Mortem examinations of all Dead-on-Arrival (DoA) and Dead-in-Pen (DiP) animals at the abattoir, with sampling for laboratory analysis as deemed necessary
- A daily veterinary overview of the establishment including facilities, process and product
- Verification of Primary meat inspection
- Verification of Hygiene Management System
- Assistance with sampling for microbiological monitoring and residue monitoring programmes (both the abattoir's own programmes and the state managed programmes)
- Reporting to and liaison with abattoir management on matters pertaining to the abattoir's hygiene management programmes and responsibilities under the Meat Safety Act
- Reporting to the Provincial (WCDoA) Veterinary Public Health office on a regular (minimum monthly) basis regarding their activities, recommendations to abattoir management, identification of non-conformances and corrective action reports.
- Export Certification (where necessary) – inspection of export consignments, certification, maintenance of registers/records
- Reconciliation of livestock imports, where applicable, under the BLNS SOP (Standard Operating Procedure for the import of cattle, sheep and goats for direct slaughter/feedlot purposes from Botswana, Lesotho, Namibia and Swaziland)
- Secondary Veterinary Meat inspection (subject to conditions discussed below.)
- All activities, discussions and reports at or regarding the abattoir at which the CCS vet is employed are to be treated in confidence so as not to jeopardise the reputation or image of the abattoir in any way. This includes the taking and distribution of any photographic material by the CCS vet.

### 3. REQUIREMENTS FROM THE ABATTOIR

Unless the abattoir is registered as an export establishment, the abattoir is under no obligation to avail themselves for the placement of a CCS vet. The CCS veterinarians are currently placed at high throughput abattoirs as part of the overall provincial meat safety controls and not only in terms of Section 11(1)(b) of the Meat Safety Act, 2000 (Act No 40 of 2000). The CCS vet is deployed to assist the state veterinary services in their role of verifying the abattoir's compliance with the regulations under the Meat Safety Act, with the primary intention of ensuring the production of meat and meat products that are safe for public consumption.

The abattoir is requested to provide the following:

- an “office” space in which the CCS vet can perform his/her administrative tasks
- the necessary PPE for daily use by the CCS vet
- a facility where the CCS vet can perform any ante-mortem examinations on individual animals
- a facility where post-mortem examinations can be performed (if necessary)
- minimal laboratory equipment in order to make and examine blood smears of DoA or DiP animals for Anthrax, and collection of samples if deemed necessary at secondary meat inspection [These above points are prerequisites for the approval of the posts as Compulsory Veterinary Community Service or Regulatory Service Facilities and which will be subjected to inspection by the SAVC to ensure compliance].
- controlled access to the Hygiene Management System documentation in order to verify the application of the hygiene management programmes, as well as any records pertaining to the HMP as generated by the abattoir staff. Confidentiality will be observed at all times.
- the appointment of a **private veterinarian** registered by the Provincial Executive Officer (PEO) to perform secondary meat inspection at the abattoir. This private veterinarian will be responsible for all secondary meat inspections that are required at the abattoir and can serve as mentor for the CCS vet as far as the secondary meat inspections are concerned. These secondary meat inspections are for the abattoir’s account.
- if (and when) the abattoir is comfortable with the competency of the CCS vet to perform the secondary meat inspection on their own, the abattoir can apply for registration of the CCS vet by the PEO to perform this function at the abattoir. Secondary meat inspections then performed by the CCS vet will be at no cost to the abattoir. The CCS vet should at all times have the freedom to call on the registered private veterinarian to give a second opinion on secondary meat inspection, but this inspection will be for the abattoir’s account. The registered private vet will be responsible for any secondary meat inspections when the CCS vet is unavailable, for whatever reason.

#### 4. ROLE OF STATE VETERINARY SERVICES

The state veterinarian (Veterinary Public Health) is responsible for mentorship of the CCS vet regarding the application and interpretation of the Meat Safety Act, as well as the official reporting. Provincial Veterinary Services provides induction training and orientation to all CCS vets within the first fortnight of their employment, and this includes introductory training for those CCS vets specifically destined for employment at abattoirs. The DAFF is responsible for the administrative functions of the CCS programme e.g. signing of job descriptions, leave, performance agreements, mileage claims etc. The DAFF and Provincial Veterinary Services are responsible for the format of the reporting to be done by the CCS vet, and the controlling of the content of these reports.

For more information please contact,  
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## Animal Identification, Recording and Traceability (AIRT)



agriculture,  
forestry & fisheries

Department:  
Agriculture, Forestry and Fisheries  
REPUBLIC OF SOUTH AFRICA

The Department of Agriculture Forestry and Fisheries published the Draft Document on Registration, Approval, Traceability and Movements Recording of Animals in South African for Disease Control Animal Production, Health and Food Safety; April, 2017

Ultimate Objectives of the AIRT:

- To be able to trace meat, animal food products and livestock back to farm of origin;
- To be able to trace disease outbreaks back to source and determine the possible spread of the outbreak;
- To manage disease outbreaks;
- To expand market access;
- To assist in the control of stock theft.
- To be able to support local farmers with disaster relieve in case of disease outbreak

For the entire draft please view our website <http://rvav.co.za/animal-identification-recording-and-traceability-airt/>



agriculture,  
forestry & fisheries

Department:  
Agriculture, Forestry and Fisheries  
REPUBLIC OF SOUTH AFRICA

**DRAFT DOCUMENT ON REGISTRATION, APPROVAL, TRACEABILITY AND  
MOVEMENTS RECORDING OF ANIMALS IN SOUTH AFRICA FOR DISEASE  
CONTROL**

## Export to China

Kindly view all the documentation about exporting to China on our website <http://rvav.co.za/china-prospects-of-exporting-beef/>, you will find:

2017.08.07 – RMIF Letter – Exports to China

2017.06.29 – RMIF Comment on VPN for the export of beef and\_or lamb June 2017

2017.06.23 – RMAA Comment on China VPN & addendum

2017.05.18 – RMIF 002-VPN cattle and sheep

2017.05.18 – Addendum A – Requirements for export of beef to China

2017.05.18 – 002-VPN cattle and sheep

2017.02.24 – Minister signs Memorandum of Understanding with The People’s Republic of China

2017.02.24 – Beef Protocol – Signed

2017.01.18 – Media Statement – DAFF meets China with prospects of exporting beef

2017.01.13 – 03版: Veterinary health certificate for export of beef to China

For further information or guidance please contact us at [info@rmaa.co.za](mailto:info@rmaa.co.za)

The screenshot shows the RVAV website interface. The browser address bar displays [rvav.co.za/exporting-to-china/](http://rvav.co.za/exporting-to-china/). The website header features navigation links: Abattoir Skills Training, Support Services, Training / Support Request, Accreditation, and Contact Us. The main banner image shows a herd of sheep and cattle, with the RVAV logo (Red Meat Abattoir Association) overlaid. Below the banner, the page title is 'Exporting to China'. The content area is divided into three columns:

- Left Column (MENU):**
  - Home
  - RMAA News**
  - RMAA Membership
  - Associated Membership
  - RMAA Conference 2017
  - Price Information System
  - Slaughter Statistics
  - Industry Salary Scales
  - Legislation
  - Books & Manuals
  - Fees Structure
- Center Column:**

Department of Agriculture, Forestry and Fisheries  
National Directorate Animal Health

Notice No. VPN/02/2017-08

To: STATE VETERINARY OFFICERS

Subject: Cattle and Sheep registered unit for exports of animal products (split system).

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- Right Column (Upcoming Events):**
  - Red Meat Sector Skills Committee Meeting**  
August 30 - August 31
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  - HMS HACCP Course**  
September 5 - September 8
  - PH: Heritage Day**  
September 24
  - PH: Heritage Day Observed**  
September 25

## Agricultural Product Standards Act, 1990 (Act No 119 of 1990)

The Executive Officer of Agricultural Product Standards intends to request the Minister of Agriculture, Forestry and Fisheries to publish new Regulations Relating to the Classification, Packaging and Marking of Processed Meat Products intended for sale in the Republic of South Africa.

For the publication kindly view our website <http://rvav.co.za/agricultural-product-standard-act-act-119-of-1990/>

The Minister of Agriculture, Forestry and Fisheries has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) --

- (a) made the regulations in this Schedule; and
- (b) determined that the said regulations shall come into operation 12 months after date of publication thereof.

These regulations shall apply only to the classes of processed meat products referred to in regulation 4 and intended for sale in the Republic of South Africa to which and under circumstances in which a prohibition in terms of section 3 of the Act regarding the sale of processed meat products apply.

## SAMIC price increases for abattoirs and quality indicators

For your attention please find the price increases for meat classification co-ordination at Abattoirs as well as Quality Indication Mark owners who participate voluntary in the system.

### MEAT CLASSIFICATION ABATTOIRS

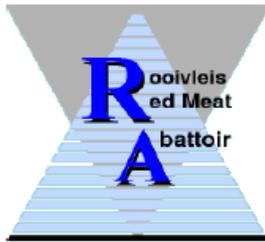
	<u>2017</u>	<u>2018</u>	<u>% Price increase</u>
High throughput	R4 376.00 excl. vat	R4 507.00 excl. vat	3%
Low throughput	R2 785.00 excl. vat	R2 868.00 excl. vat	3%

### QUALITY INDICATION MARKS

Farm auditing - Woolworths	R3 385.00 excl. vat	R3 622 .00excl. vat	7%
Farm auditing - all other marks	R1 030.00 excl. vat	R1 102.00 excl. vat	7%
Feedlot auditing	R2 525.00 excl. vat	R2 702.00 excl. vat	7%
Abattoir auditing	R2 000.00 excl. vat	R2 140.00 excl. vat	7%
Deboning plant auditing	R2 000.00 excl. vat	R2 140.00 excl. vat	7%
Trade outlet auditing	R 490.00 excl. vat	R 524.00 excl. vat	7%
Official kilometers drive for auditing	R 4 80 excl. vat	R 5.14 excl. vat	7%

SAMIC wants to bring it to your attention that the co-ordination fees for Abattoirs were only increased by 3% for the previous three years.

SAMIC also wants to bring it to you attention that the quality indication marks were not increased for the previous two years. Therefore we find it necessary to recommend a 7% increase for 2018.



Vereniging - Association

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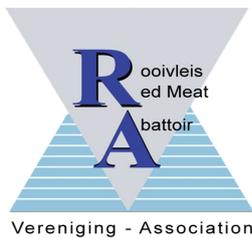
## RMAA Database - Update

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](http://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%

