# **Red Meat Abattoir Association**



## **AUDITING & EVALUATIONS**

Vereniging - Association

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### **Hygiene Assessment System (HAS)**

A Hygiene Assessment of the entire process, procedures, structure and documentation is conducted by using the Hygiene Assessment System (HAS) to determine the level of compliance with Meat Safety Act & Regulations. The audits are performed by independent, qualified auditors. An audit report is sent within 7 working days after completion of the audit. HAS results are used as part of the NARS system as well.



ISO 22 000 (Food Safety Management Systems) or SANS 10330 (HACCP) or SABS 10049 (Pre-Requisite Programs for Food Safety Management Systems)

Although not regulatory required systems, some customers may request that their suppliers make use of these systems and these need to be audited. Documentation and process are audited by qualified, independent registered auditors in terms of any of the above standards.

#### Certification

Should an abattoir aim to be certified in terms of food safety standards, independent, qualified, registered auditors are available to conduct the audit whereby abattoirs are assisted with the certification process. Costs are quoted on an individual basis.

### GAP evaluations i.t.o. ISO 14 000 (Environmental Standards)

This is not a complete audit but the evaluation will indicate where shortages are in terms of current environmental legislation as well as environmental standards. This forms part of the Operational Support Contracts. RMAA completes a standard checklist at the abattoir and the information is sent to a consultant for evaluation and recommendations.

## GAP evaluations i.t.o. ISO 18001 (Occupational Health and Safety Standards)

This is not a complete audit but the evaluation will indicate where shortages are in terms of current Occupational Health and Safety legislation as well as OHS standards. This forms part of the Operational Support Contracts. RMAA completes a standard checklist at the abattoir and the information is sent to a consultant for evaluation and recommendations.

AUDITE