



ISSUE 28

BOODSKAP

MESSAGE

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Die rooivleisabattoirbedryf het die afgelope jare ingrypende veranderings ondergaan wat hoë eise aan abattoirbestuur stel, maar terselfdertyd het dit ook tot betekenisvolle ontwikkeling en vooruitgang in die bedryf gelei. Die RVAV, as geregistreerde opleidingsinstansie, speel 'n sleutelrol om hierdie ontwikkelings en kundigheid by abattoirs te verslig deur die volgehoue oordrag van kennis en vaardighede t.o.v. Higiënebestuur of Goeie Vervaardigingspraktyke & HACCP kortkursusse Afvalbestuur-riglyne en verdere navorsing Implementering-en ondersteuningsdienste ten opsigte van Higiënebestuursisteme soos voorgeskryf deur die Wet op Vleisveiligheid, 2000 (Wet no. 40 van 2000)



Verskeie ander leerlingskappe, kortkursusse en ondersteuningsdienste. Onafhanklike vleisinspeksie en die finale aanwysing van 'n gevorderde stadium, die uitreiking van die nuwe Verbruikerswet word binnekort verwag, die goedkeuring van die nuwe Statutêre Maatreël en die afronding van die Nasionale Abattoir Evalueeringskema is verdere verwickelinge wat eersdaags 'n nuwe era in die bedryf gaan inlei.

Die RVAV bly steeds toegewy om ons lede se belange te dien en beskerm en streef daarna om ons betrokkenheid tot die totale bedryf uit te brei.

Ons maak graag staat op u voortgesette ondersteuning en hoop dat 2011 'n baie voorspoedige en geseënde jaar sal wees.

The red meat abattoir industry experienced radical changes during the recent years which demand high challenges to abattoir management, however it also resulted in significant development and progress in the industry.

The RMAA, as registered training institution, plays a keyrole in order to establish these developments and knowledge at abattoirs by way of the continuing transfer of technology and skills with regard to Hygiene management or Good Manufacturing Practices and HACCP short courses

Waste management guidelines and further research Implementation and support services with regard to Hygiene Management Systems as prescribed by the Meat Safety Act, 2000 (Act no 40 of 2000)

Different other learnerships, short courses and support services Independent meat inspection and the final assignment of an agency is in an advanced stage, the release of the new Consumer Protection Act is expected soon, the approval of the new Statutory Measure and the announcement of the National Abattoir Rating Scheme are further developments which will introduce a new era in the industry shortly.

The RMAA stays committed to protect our members' interests and strives to expand our involvement through the entire industry.

We rely on your continuing support and trust 2011 will indeed be a very prosperous and blessed year.

NEEM KENNIS!!
KONFERENSIE EN KONGRES 2011
LORD CHARLES HOTEL, SOMERSET-WES
11 – 13 MEI 2011



INVESTIGATION INTO SALARY SCALES IN THE RED MEAT ABATTOIR INDUSTRY



The abattoir industry is an employer in the Agricultural Sector and the Training Authority (AgriSETA), Certificate Nr 20/AgriSETA/1/07/05 as gazetted in Government notice Nr 656 (1 July 2005) in terms of the Skills development Act (Act 97 of 1998). The following Standard Industry Classification codes (SIC) refers to the abattoir industry:

- 30111 Slaughter, dressing and packaging of livestock
- 30117 Slaughter, dressing, packaging and processing of Ostrich products

The RMAA regularly receives requests to assist abattoirs with the determination of salary scales or to provide guidelines for the Standard Industry Classification (SIC) codes in the abattoir industry or job grades and personnel components for abattoirs. The Association has developed a set of guidelines to categorize the various work positions in the abattoir.

The questionnaire attached aims to gather applicable information and abattoir owners are kindly requested to complete and return it to this office to luna@rmaa.co.za or fax no 012 – 3491240 before the 10th of January 2011. This information will be available to participating abattoirs at the end of January 2011.

We have also used this opportunity to determine the extent of training coverage in the sector to:

- firstly be able to provide feedback on the expenditure of training funds
- secondly determine the needs within the sector

Please download the survey forms from <http://www.rmaa.co.za>

ONDERSOEK NA SALARISSKALE IN DIE ROOIVLEIS ABATTOIRBEDRYF



Die abattoirbedryf is 'n werkgewer in die Landbou Sektor en Sektorale Opleiding (AgriSETA) Sertifikaat nr 20/AgriSETA/1/07/05 soos afgekondig in Goewerment kennisgewing nr 656 (1 Julie 2005)

in terme van die Vakvaardigheidontwikkelingwet (wet 97 van 1998). Die volgende Standaard Industrie Klassifikasie (SIC) kodes het betrekking op die abattoirbedryf:

- 30111 Slag dressering en verpakking van lewende hawe
- 30117 Slag, dressering, verpakking en prosessering van volstruisprodukte

Die RVAV ontvang gereeld versoeke om behulpsaam te wees met die bepaling van salarisskale in die abattoirbedryf of om riglyne te verskaf oor die Standaard Industrie Klassifikasie (SIC) kodes waarin die abattoirbedryf werksaam is, of posgrade en personeelkomponente in hierdie bedryf. Die RVAV het 'n stel riglyne saamgestel ten einde die verskillende werkstasies in die abattoir te kategoriseer.

Die aangehegte vraelys het ten doel om toepaslike inligting te versamel en abattoireienaars word vriendelik versoek om dit te voltooi en voor 10 Januarie 2011 aan hierdie kantoor terug te stuur na luna@rvav.co.za of faks na 012 – 3491240. Hierdie inligting sal einde Januarie 2011 aan deelnemende abattoirs beskikbaar gestel word.

Hierdie vraelys poog ook om die omvang van opleiding in die bedryf te bepaal ten einde:

- terugvoer te verskaf t.o.v. die spandering van opleidingsfondse
- die behoeftes binne die sektor te bepaal

Laai asb.. die salarisskale vorm hier af: <http://www.rvav.co.za>

NOTICE!!

CONFERENCE & CONGRES 2011
LORD CHARLES HOTEL, SOMERSET-WEST
11 – 13 MAY 2011

Pneumatic Stunner
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 (Reg. No. 86/02323/07)

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- » Nasorgdiens en
- » Lae onderhoudskostes



- » Quality Equipment
- » After service and
- » Low maintenance cost

KIES DIE BESTE,
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JARVIS PROVIDES A COMPLETE RANGE OF EQUIPMENT REQUIRED FOR THE BEEF, SHEEP, PIG, POULTRY AND OSTRICH INDUSTRY.

JARVIS VOORSIEN 'N VOLLEDIGE REEKS TOERUSTING VIR DIE BEES, SKAAP, VARK, PLUIMVEE EN VOLSTRUIS BEDRYF.

SPC-I65



Ben Myburgh
 082 650 1190

Deon Myburgh
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Piet Engelbrecht
 082 565 4217

Kobus de Wet
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Heinrich Meiring
 082 328 4807

ATM
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SAVPHA (South African Veterinary Public Health Association)

Veterinary Public Health Practitioners at Provinces realized that their profession is not represented as a para-veterinary group within Veterinary Services, hence the decision to formulate a structure which will advance matters relating to their professional development. SAVPHA was formed and held their first AGM on the 8th of March 2007 at Pretoria where the executive committee was elected.



This year, on 27 & 28 October, SAVPHA held its 3rd annual congress as well as the 2010 Annual General Meeting at Bentleys Country Lodge in Pretoria. It was a huge success and topics discussed during the congress included:

- An overview of Veterinary Public Health – Dr Tertius Bergh
- Knowledge of stakeholders and meat hygiene in relation to game farming practices – Mr Leon Bekker
- The effect of Modified Atmospheric Packaging (MAP) and spoilage bacteria on the growth of E coli O157:H7 and Staphylococcus in minced beef – Theon Du Preez
- Rift Valley Fever – Dr Sarah Mutsinze
- Bridging the gap between abattoir and bio-secure composting fermentation operation – Piet Kruger
- Mobile abattoir or Emu slaughtering – Alex Broxham
- Coordinating Committee for Meat Industry Training (CCMIT) – Neels Nell
- Animal Welfare – Celeste Houseman
- Illegal slaughtering – can we turn a blind eye? – Neville Distin

During the AGM the new EXCO was elected with Mr Muzi Nkosi from North West Province Veterinary Public Health as the chairperson and Mr Neville Distin from Northern Cape VPH as the Deputy Chairperson. The Secretary (Ms Dudu Mabanga) and Treasurer (Ms Susan Wannenburg) both from VPH Mpumalanga were re-elected in their positions. Ms Vanessa Clark from VPH Gauteng was elected as Deputy Secretary. The three additional members elected are: Mr Wally Derbyshire from VPH Free State, Mr Dirk Uys from VPH Mpumalanga and Ms Mariana Du Toit from the RMAA.

The SAVPHA website offers a wide range of regularly updated interesting topics as well as a discussion forum. Various legislation as well as the latest HAS forms and newsletters from the meat industry can be downloaded from the website.

Various links are available to important websites relating to the meat industry. Photos from the last two congresses can also be viewed on the website.

Any person from the meat industry wishing to advertise a special event on the SAVPHA website at www.savpha.com is welcome to contact mariana@rvav.co.za for arrangements in this regard.



FOOD SAFETY AUDITORS COURSE

Availability of information has resulted in consumers becoming more aware of where the products they buy come from and as a result are demanding a safe and quality product. This awareness is putting pressure on food production plants to improve their processes and to implement systems that will ensure the safety and quality of their products.

Any food safety or quality management system, be it the Hygiene Management System required by the Meat Safety Act of 2000 (Act 40 of 2000) or any of the ISO systems, requires regular and detailed audits to ensure adherence to the system's requirements and procedures.

The Food Safety Auditors Course will provide the learner with the necessary tools and guidelines to conduct effective audits.



The programme has been designed to maximise the practical component of the auditing function. Learners will be required to perform a variety of practical exercises, including team work preparation, planning and checklist development etc. Learners will also be given the opportunity to conduct an actual audit including the writing of findings, determining of finding severity, preparing / presenting audit analysis and report.



Upon completion of this course the learner will be able to conduct audits effectively against relevant legislation and standards.

Month (2011)	Province
22 – 25 February 2011	Gauteng
24 – 27 May 2011	Kwazulu Natal
5 – 8 July 2011	Western Cape
20 – 23 – September 2011	Free State
25 – 28 October 2011	Eastern Cape

Contact AST for more information

ast@rvav.co.za; Tel: (012) 349-1237/8; Fax (012) 349-1240

PRYSINLIGTINGSTELSEL

Die Rooivleisabattoirvereniging streef daarna om 'n databasis van historiese en huidige pryse te implementeer en te onderhou, wat noodsaaklik is vir beplanning- en ontwikkelingsdoeleindes. Die primêre doelstelling is om intyds akkurate en relevante inligting beskikbaar te stel wat tot voordeel van die abattoirindustrie kan dien.

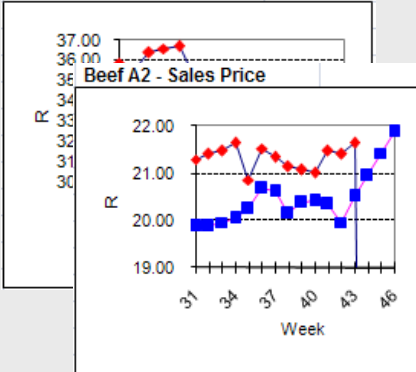
Die prysinligtingverslag word een keer per week vrygestel. Alle deelnemende abattoirs sal 'n gratis verslag ontvang. Nie-deelnemende abattoirs en intekenaars kan die verslag aankoop teen 'n bedrag wat van tyd tot tyd bepaal word.

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 abattoir industry.

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

Lamb A2 - Sales Price



Visit the RMAA website at
www.rmaa.co.za



Besoek die RVAV webtuiste by
www.rvav.co.za



HMS/HACCP SKILLS PROGRAMME

Food safety and quality is a worldwide concern. The South African government has promulgated legislation that provides standards and guidelines with regard to the Hygiene Management System that will, if implemented and

maintained correctly, ensure that the quality of your product is exceptional. Additionally the implementation of HACCP in your facility will reduce the risks and hazards related to your product.

It is important for your workers, especially hygiene managers, to understand the various food safety systems and their impact on your product and facility as well as their role in adhering to and maintaining the systems. The following areas of learning are addressed:

- Legislation requirements for a Hygiene Management System
- The integration of HMS with other food safety and quality management systems;
- The fourteen Hygiene Management Programmes as required by the regulations
- The documentation required for the implementation of HMS;
- The auditing requirements for the HMS
- Implementation of the twelve HACCP stages



Month (2011)	Province
15 – 18 February 2011	Gauteng
15 – 18 March 2011	Western Cape
12 – 15 April 2011	North West
17 – 20 May 2011	Eastern Cape (Port Elizabeth)
21 – 24 June 2011	Mpumalanga
19 – 22 July 2011	Kwa Zulu Natal
16 – 19 August 2011	Limpopo
13 – 16 September 2011	Free State
18 – 21 October 2011	Northern Cape
15 – 18 November 2011	Eastern Cape (East London)

Contact AST for more information

ast@rvav.co.za; Tel: (012) 349-1237/8; Fax (012) 349-1240

OCCUPATIONAL HEALTH AND SAFETY COURSE

The Occupational Health and Safety Act, 1993 requires the employer to provide and maintain, as far as possible, a work environment that is safe and risk free for the employees and their health. In order to create this environment employers have to implement and maintain an Occupational Health and Safety Management System that identifies risks and hazards and provides guidelines on correcting non-conformances as well as adherence to legislation. The following areas of learning are addressed:

- Occupational Health and Safety Legislation
- Risk and Hazard Identification and Analysis
- Introduction to the Occupational Health and Safety Management System

Month (2011)	Province
8 - 11 March 2011	Gauteng
10 - 13 May 2011	Western Cape
23 - 26 August 2011	Free State
4 - 7 October 2011	Eastern Cape



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ENVIRONMENTAL STANDARDS COURSE

Environmental awareness has placed pressure on the abattoirs to adjust their processes and procedures. In order for abattoirs to do this, they need understand the environmental standards and relevant legislation that need to be considered. The following areas of learning are addressed:

- Environmental Legislation and Standards (including ISO 14001)
- Environmental Systems and their operation processes
- Identification and management of risks and hazards
- Roles and responsibilities with in the Environmental Management System

Month (2011)	Province
8 - 11 February 2011	Gauteng
29 March - 1 April 2011	Eastern Cape
7 - 10 June 2011	Western Cape
2 - 5 August 2011	Free State
8 - 11 November 2011	Northern Cape



Contact AST for more information

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ROOIVLEIS ABATTOIR VERENIGING KONFERENSIE EN KONGRES 2011

11 - 13 MEI 2011

LORD CHARLES HOTEL SOMERSET-WES

Die 2011 RVAV Konferensie en Kongres program sluit die volgende, onder ander, in:

SPREKERS

Mnr Bill Marler – Marler Clark Attorneys

Impak van die Wet op Verbruikersbeskerming

Dr Gideon Brückner – OIE

Suid-Afrikaanse Uitdagings in die Internasionale Vleisbedryf

Prof Kobus van der Walt – University of North West

Verantwoordelikheid van Neweprodukbestuur in die bedryf

Mnr Ernst Janovsky – ABSA

Ekonomiese Vooruitskouing vir die Vleisbedryf

BORGE

Jarvis

LTL Products and Consultants

Pick n Pay

PSG Konsult – Pretoria Oos



VLEISBORGE

Roelcor

Mosstrich

Chalmar Beef

Winlands Pork

