



DECEMBER 2015



Welcome to the  
**RED MEAT  
ABATTOIR**  
Association

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

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# 2016 RMAA Conference & Congress

The **RMAA Conference and Congress** will be hosted on the **8th—10th June 2016** at the **Spier Wine Farm in Stellenbosch;** Western Cape.

The Programme will include a golf day for our members, welcome dinner, an informative conference, gala diner and the annual general meeting.

More information on speakers and the program will be available shortly.

We invite all industry leaders, abattoir and feedlot owners, representatives from industry organizations and the trade, government officials, research and educational executives to join us at our Annual Conference and Congress.



## SPONSORSHIP PACKAGES

The RMAA is an independent membership-based organisation, which was established in February 1991 with its primary aim being the provision of services and 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 co-ordinated 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 render services to advance and promote the industry. The

association also provides slaughter and formal training to abattoirs.

The red meat abattoir industry currently comprises of approximately 470 abattoirs ranging from rural to high throughput. The Meat Safety Act, 2000 (Act 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 all abattoirs in SA. Consideration is always given to national and international guidelines and regulatory requirements in the rendering of training and other services to the industry.

The RMAA interacts on a regular basis with various stakeholders including com-

panies, suppliers, customers, tertiary institutions and government departments and is represented on various industry committees, organisations, associations, forums etc. Our annual conference and congress is our main event during which time relevant information pertaining to aspects of abattoir industry and the meat industry as a whole is provided to the various stakeholders.

The RMAA kindly requests that your company consider a sponsorship toward the RMAA Annual Conference and Congress for 2016.

### MAIN SPONSORSHIP PACKAGE

The value of the Main Sponsorship is R50 000.00. The Package includes:

- \* 1 Exhibition Stand or a year free subscription to the Price Information System Reports
- \* 2 Complimentary Entries to all the events of the RMAA Conference and Congress
- \* 2 Banners in Conference Hall

- \* Full page Newsletter advert of your company
- \* Logo on Website and Social Media under Main Sponsors. On website hyperlink on logo leading to full Page advert. The Advert can be as long as you wish with photos and hyperlinks, which will increase trafficking to your website
- \* 10% off 2017 RMAA Diary Advert



### EVENT SPONSORSHIP PACKAGE

The value of an Event Sponsorship is R30 000.00. The Package includes:

- \* Sponsorship for a specific event
- \* Banner on display during the course of the event
- \* Only R2 500.00 for an Exhibition Stand instead of R7 150.00
- \* 2 Complimentary Entries to all the

events of the RMAA Conference and Congress

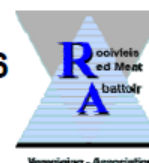
- \* Complimentary 1/2 page advert in the RMAA Newsletter
- \* Logo on Website and Social Media under Sponsors
- \* 5% off 2017 RMAA Diary Advert



# RVAV KONFERENSIE 2016 / RMAA CONFERENCE 2016 REGISTRASIE / REGISTRATION

SPIER WINE FARM

8 - 10 JUNIE / JUNE 2016



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

**Spesiale dieet versoek: / Special diet request:**

Let wel alle pryse sluit BTW in / Please note all prices include VAT  
 Registrasiefooi : **R2 257.20** / Registration fee: **R2 257.20**

RVAV lede word geborg. Eerste persoon gratis, **R1 316.70** per addisionele persoon van dieselfde abattoir.  
 Nie-lede **R2 257.20**

RMAA members are sponsored. First person free, **R1 316.70** per additional person from the same abattoir.  
 Non-members **R2 257.20**

**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 - 8 <sup>th</sup> June	Golf / Golf	
Woensdag/Wednesday - 8 <sup>th</sup> June 19:00	Verwelkomingsfunksie / Welcoming function	
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
Donderdag/Thursday - 9 <sup>th</sup> June 08:30	Konferensie / Conference	
Donderdag/Thursday - 9 <sup>th</sup> June 19:00	Galadinee / Gala dinner	
	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 10 <sup>th</sup> June 08:00	Kongres / AGM	
Damesprogram / Ladies Programme	Naam van dame wat die damesprofram bywoon / Name of lady attending the ladies program	

**BETALING:**  
**Betaling moet asb voor 20 Mei 2016 ontvang word**  
 Elektroniese oorbetalings: **ABSA Lynnwoodweg, Tjekrekno 540 157 065 Takkode 632 005**  
 Faks asb betalingsbewys aan 012 – 3491240

**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.**

**PAYMENT:**  
**Payment to be received before 20 May 2016**  
 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 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.**

**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 voltooiende vorm aan faksno (012) 349-1240/Please fax the completed form to fax no (012) 349-1240 – Voor/before 1 April 2016

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE



## SPIER WINE FARM

The Spier Hotel lies besides the calming waters of the Eerste River. The rooms are situated in village-style buildings grouped around six private courtyards, each with its own swimming pool in a design reminiscent of the Bo-Kaap or Mediterranean villages where pedestrians have right of way.

Standard rooms Single/Double rooms, B&B = R1505.00/R1665.00  
 Garden rooms Single/Double rooms, B&B = R1550.00/R1710.00  
 River facing rooms Single/Double rooms, B&B = R1625.00/R1785.00  
 River facing terrace rooms Single/

Double rooms, B&B = R1700.00/R1860.00  
 Suite rooms Single/Double rooms, B&B = R1850.00/R2010.00

Contact: The Spier Hotel  
 PO Box 1078, Stellenbosch, 7599  
 Tel: +27-21-809 1100 or  
 Fax: +27-21-809 1109  
 E-mail: [reservations@spier.co.za](mailto:reservations@spier.co.za)



## MOUNTAIN BREEZE HOLIDAY RESORT

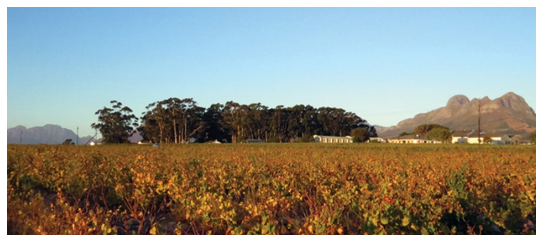
Experience the unique ambience of this tranquil forest setting in the heart of the Stellenbosch winelands. Far from the maddening crowd, yet close enough to explore the many natural beauties of the Cape, as well as the diverse cultural experiences of Cape Town, Stellenbosch, Paarl, Franschhoek and surrounds. Relax in a fully equipped self-catering holiday house, chalet, or en-suite room, all complete with bathroom, kitchenette and outdoor braai-area. The Stellenbosch wine route is arguably the country's most famous. Visit the beautiful art galleries and interesting shops in Stellenbosch. The Jonkershoek

Nature Reserve comprises the imposing Jonkershoek Mountains and portions of the upper Jonkershoek Valley where large raptors such as the Black Eagle, the occasional Fish Eagle and Spotted Eagle Owl live.

We are situated within close driving distance to some of the most beautiful beaches, sought after golf courses, top restaurants, outdoors adventure activities and sporting facilities South Africa has to offer.

S33 59' 26" E18 49' 47"  
 T: +27 (0)21 880 0 200

F: +27 (0)21 880 0 200  
 C: +27 (0)82 682 2412  
[info@mountainbreezeresort.co.za](mailto:info@mountainbreezeresort.co.za)  
 R300.00 p.p.p.n in a standard Room



## AAN DORPSTRAAT GUEST HOUSE

Aan Dorpstraat Guest House is centrally located in Stellenbosch, a picturesque town in the heart of the Western Cape winelands, adjacent to Dorp Street the oldest street in Stellenbosch, and within 2 minutes' walking distance of several good restaurants, and within 5 to 10 minutes walking distance from the business and shopping centre, the Stellenbosch Tourist Information Centre and many tourist attractions. We are located a mere 300 metres from the well-known Oom Samie se Winkel. A short drive will take you to the beach, golf course, wine farms and many of the attractive places located in the Western Cape.

Address: 14 Papegaai Street  
 Stellenbosch  
 7600  
 Email: [AanDorpstraat@Papegaai.co.za](mailto:AanDorpstraat@Papegaai.co.za)  
 Telephone +27 (0)21 886 4331  
 Mobile +27 (0)82 690 0399  
 Fax +27 (0)86 578 2169  
 GPS co-ordinates 33°56'21.00"S 18°51'13.00"E  
 Price from 1 April 2016 to 31 October 2016:  
 Single occupancy rate: R990  
 Double rate: R1500 (R750 per person sharing)



## SKILPADVLEI

The farm derives its charming name from the legendary colony of turtles that was found on the land in the 1800's. Skilpadvlei has been in the hands of the Joubert family since 1917. Today, fourth generation Willie Joubert upholds the proud family tradition of harnessing the rich potential of the land with a dedicated commitment to quality.

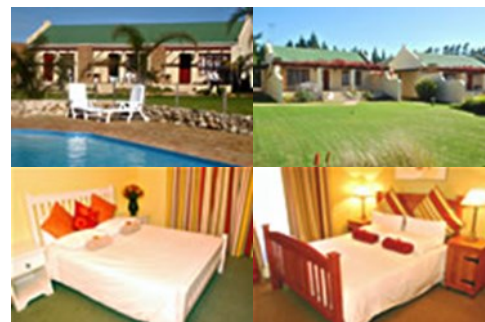
Skilpadvlei is the ideal getaway for nature lovers. The surrounding vineyards and landscape is the natural habitat of various bird species whilst the dam offers black bass and trout fishing. Take a

hike through the vineyards and enjoy the panoramic views the farm offers.

Phone 021 881 3237  
Fax 021 881 3538

GPS co-ordinate:  
S 33° 57.550'  
E 018° 46.064'  
Standard self catering units 1 – 2 people is R880  
Bed and breakfast for 1 person in a standard room is R600  
Bed and breakfast for 2 people in a standard room is R960  
Rates R600 in a standard room for 1

person  
R960 in a standard room for 2 people



## FYNBOS VILLA GUESTHOUSE

Fynbos Villa guesthouse offers Bed & Breakfast and Self-catering accommodation in the heart of historic Stellenbosch, Cape Winelands, South Africa.

Fynbos Villa is a beautiful Victorian-style guesthouse, where modern facilities meet old-style charm. It is situated in a quiet residential area, which is a 5-minute walk under oak trees into town, restaurants, Stellenbosch University, US Conservatoire, Coetzenburg Sport grounds and Eerste River.

The 12 en-suite rooms and two family units, shady pool area and beautiful

garden with mountain views offer comfort and space to relax – whether after a day of work, study at the university or exploring the surrounding area.

Tel: +27 (0)21 883 8670  
Fax: + 27 (0)21 883 8479



## SUMMERWOOD GUEST HOUSE

Situated in the beautiful university town of Stellenbosch, is nestled between mountains and rivers and is the perfect base from which to explore the wine-lands, Cape Town and its spectacular surroundings.

This unique winelands mansion, originally built in 1904, was designed by an Italian architect and has been lovingly restored to meet the Stellenbosch accommodation demands of the modern traveller. Summerwood Guest House is

set in a spectacular garden featuring a great variety of indigenous plants.

Summerwood Guest House was built in 1904 for Willem Petrus and Maria De Villiers and the called the house “La Paix” (which means “peace” in French). Willem is a direct descendant from Jacob (Jacques) de Villiers, one of the three De Villiers Brothers who came with the French Huguenotes in 1689 to settle in de Cape. Together Willem and Maria had ten children and in honour to them



### Kobus Dicks

Mr. Kobus Dicks an Abattoir Owner in KwaZulu-Natal and the Northern Cape was tragically killed in a plane crash on the 6th December 2015, when his business jet crashed between Caledon and Swallendam

The RMAA sends their condolences to the family, friends and employees of Kobus Dicks. It is so sad to see such a remarkable man suddenly taken from us, our thoughts and prayers are with you.



### Skills Programs Training Dates 2016

The following dates have been reserved for training in 2016. For registration forms and more information please contact Clara on [clara@rmaa.co.za](mailto:clara@rmaa.co.za).

26-29 January 2016	HMS & HACCP / ISO22000	Gauteng
23-26 February 2016	HMS & HACCP / ISO22000	Eastern Cape
14-17 March 2016	HMS & HACCP / ISO22000	Western Cape
5-7 April 2016	Internal Auditor Eastern Cape	
10-13 May 2016	HMS & HACCP / ISO22000	Freestate
30 May-6 June 2016	Lead Auditor RMAA	
21-24 June 2016	HMS & HACCP / ISO22000	KZN
19-22 July 2016	HMS & HACCP / ISO22000	Gauteng
2-3 August 2016	ISO Bridging Gauteng	
12-16 September 2016	Lead Auditor RMAA	
4-7 October 2016	HMS & HACCP / ISO22000	North West
1-4 December 2016	HMS & HACCP / ISO22000	Mpumalanga

# HMS & HACCP / ISO22000

## 4 DAYS

### COURSE OUTLINE

The regulatory requirements regarding the implementation of meat safety management at abattoirs promoted the development of a training programme for HMS & HACCP. This programme includes:

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

### TARGET AUDIENCE

- ☞ Hygiene Managers
- ☞ Quality Managers
- ☞ Quality Admin Staff
- ☞ Management

### ENTRY REQUIREMENTS

- ☞ 6 months experience in either Meat Inspection, Quality Assurance and or Hygiene Management
- ☞ Completed Grade 10 (Std 8) successfully
- ☞ English literate (read & write)

### COSTS

All costs exclude VAT

- ☞ RMAA Members: R5 500-00 per learner
- ☞ Non-Members: R6 800-00 per learner
- ☞ Cancellation within 5 days of commencement date will incur a 20% administration fee

# ISO22000 BRIDGING COURSE

## 2 DAYS

### COURSE OUTLINE

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.

- ☛ An overview of ISO 22000
- ☛ New FSSC22000, differences and detailing It's strengths and benefits
- ☛ The purpose, content and interrelationship of ISO/TS22002-1 / ISO22000 / FSSC22000 and the legislative framework relevant to a food safety management system
- ☛ Practical Exercises

### TARGET AUDIENCE

- ☛ Supervisors
- ☛ Production staff
- ☛ Administrative staff

### ENTRY REQUIREMENTS

- ☛ English literate (read & write)

Conducted as an in-house programme only

### COSTS

All costs exclude VAT

- ☛ RMAA Members: R3 850-00 per learner
- ☛ Non-Members: R4 800-00 per learner
- ☛ Cancellation within 5 days of commencement date will incur a 20% administration fee



# INTERNAL AUDITOR PROGRAMME

## 3 DAYS

### COURSE OUTLINE

Ensuring compliance to the various legislation and regulatory requirements is essential prior to an external audit. This Internal Auditor Programme includes:

- ☞ Legislation and standards
- ☞ Audit Criteria
- ☞ Types and purpose of audits
- ☞ Audit Administration
- ☞ Checklists and forms
- ☞ Corrective actions
- ☞ Record-keeping

Conducted as an  
programme only



in-house pro-

### TARGET AUDIENCE

- ☞ Supervisors
- ☞ General Quality Control Staff
- ☞ Staff members responsible for checklists and forms

### ENTRY REQUIREMENTS

- ☞ 6 months experience in their current position
- ☞ Completed Grade 10 (Std 8) successfully
- ☞ English literate (read & write)

### COSTS

All costs exclude VAT

- ☞ RMAA Members: R4 620-00 per learner
- ☞ Non-Members: R6 500-00 per learner
- ☞ Cancellation within 5 days of commencement date will incur a 20% administration fee

# LEAD AUDITOR PROGRAMME

## 5 DAYS

### 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

### TARGET AUDIENCE

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

### ENTRY REQUIREMENTS

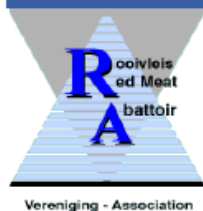
- ☞ PRP training/knowledge
- ☞ 6 months experience in their current position
- ☞ Completed Grade 10 (Std 8) successfully
- ☞ English literate (read &

### COSTS

All costs exclude VAT

- ☞ RMAA Members: R8 250-00 per learner
- ☞ Non-Members: R9 500-00 per learner
- ☞ Cancellation within 5 days of commencement date will incur a 20% administration fee

## Red Meat Abattoir Association



## SERVICES

T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

The RMAA assists abattoirs with increasing profits, safety and quality while reducing losses. This is achieved by evaluation and identification of non-compliances, corrective training and recommendations regarding various aspects. RMAA Services include the following aspects but abattoirs may request support in terms of their own requirements. The custom-made contracts can be prolonged if needed to suit individual requirements.

## ASPECTS WHERE SUPPORT MAY BE REQUIRED

**Slaughter Technique Training:** Slaughter personnel are trained practically at each slaughter station. The training report forms part of the HMP for slaughter and dressing as well as for evidence of training conducted.

**Certification of Slaughter Operators:** Fifteen slaughter operators per day are evaluated at slaughter stations as indicated by the abattoir. Each learner receives a certificate indicating at which stations they were found competent. (Usually more than 1 day)

**Hygiene Awareness Training (Non-Seta):** Personal Hygiene Training is a regulatory requirement. Personnel already trained also needs refresher courses in order to consistently comply with requirements.

**Practical Abattoir Skills:** Includes slaughter technique training, hygiene awareness, cleaning & sanitation and equipment handling

**Animal Handling Evaluation & Training:** Animal Handling Training is a regulatory requirement. Inhumane animal handling leads to bruises, injuries, carcass weight loss, spread of contamination, short shelf life and a poor quality product. Training is conducted theoretically but mostly practically from lairages to bleeding.

**Food Safety Management System (HACCP) Awareness:** Workers are equipped with a basic understanding of Food Safety Management Systems and the necessity of correct recordings. Food safety principles, HMS, Monitoring, Control of CCP's and Corrective Action Procedures are covered.

**HMS GAP Evaluation:** HMS GAP evaluation is conducted to identify shortcomings to Meat Safety Regulations and a detailed report is provided.

**HMS (Food Safety Management System) Support:** Assistance is provided with compilation of procedures and records and updating of existing systems.

**Line layout:** It is important to ensure that the workload is spread evenly on the slaughter line and that it runs at an even speed without bottle-neck situations which lead to loss of production time, exhaustion of some workers and ineffective use of others. Re-distribution of functions on the line is suggested to ensure optimal use of each worker.

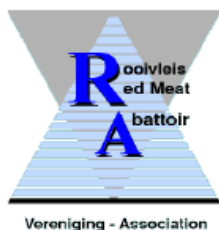
**Carcass Yield:** Reasons for loss of carcass weight is investigated. Training or other corrective actions are then implemented.

**Hide & Skin Damage:** Hide and skin damage is investigated and corrective training or other corrective actions implemented to prevent these.

**Offal Handling:** Often the operators in these areas are neglected in terms of training. The training is aimed at improving the offal handling environment.

**Equipment Evaluation:** Improperly maintained equipment may lead to contamination, damage, wastage, unsafe situations, inhumane animal handling, losses, additional expenditure, regulatory non-compliance, poor audit results, pest infestations, difficulty in cleaning and sanitation etc. Training is conducted in the correct handling of the equipment and defects pointed out in a detailed report.

**Management Tools for Better Control:** (Stock control, Deepbone temperature control, Dispatch control, Incidences, Personnel attendance, Down time). Documentation which may enhance better management is discussed and provided to the supervisor/ manager.



WNNR / CSIR  
 Building 4  
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 Brummeria  
 Pretoria  
 35889, Menlopark, 0102  
 + 27 12 349 1237 / 8/ 9  
 + 27 12 349 1240  
[info@maa.co.za](mailto:info@maa.co.za)  
[www.maa.co.za](http://www.maa.co.za)

## YEAR CONTRACT – INDICATION OF INTEREST

I, \_\_\_\_\_, would hereby like to enter into a Year Contract with the Red Meat Abattoir Association on behalf of \_\_\_\_\_ and agree to pay the invoices after each visit.

### Costs:

RMAA Members – R3 300\* (VAT excl) per day

Non-Members – R5 300\* (VAT excl) per day


Each days services will be arranged before hand as per discussion and mutual agreement between the abattoir and RMAA. My contact number is \_\_\_\_\_; \_\_\_\_\_ and my e mail: \_\_\_\_\_.

Proposed Dates: (ie: this contract requires a minimum of 18 days in a year)

- |          |           |
|----------|-----------|
| 1. _____ | 7. _____  |
| 2. _____ | 8. _____  |
| 3. _____ | 9. _____  |
| 4. _____ | 10. _____ |
| 5. _____ | 11. _____ |
| 6. _____ | 12. _____ |

For abattoir: \_\_\_\_\_

Date: \_\_\_\_\_

For RMAA: \_\_\_\_\_

Date: \_\_\_\_\_

\* The abattoir will be responsible for travel (R4.20 per km) and accommodation (R590 per person per night) costs

Thank you for your on going support



## Abattoir Skills Training



## AgriSETA Skills Program Funding

T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

Good Day

Trust you are well

Please see below AgriSETA invitation for Skills Program Funding for the period of 2016 – 2017. The funding window closes on the 29<sup>th</sup> January 2016. Please see attached application forms with AST details completed for your convenience. AST would like to find out if we can assist you in applying for these funds? Please indicate if you would like to make use of the opportunity

Skills Programs are short courses, please see below Skills Programs AST offers:

SAQA ID	Unit Standard Title	18.1or 18.2	Number of Learners	Credits
<b>HMS/HACCP</b>				
256575	Demonstrate knowledge of abattoir hygiene and meat safety standards	18.1	26	12
123374	Implement and maintain a HACCP system in a food processing facility	18.1	26	15
<b>Hygiene Awareness</b>				
123370	Apply hygiene awareness in food production facility	18.1& 18.2	49	4
<b>HACCP Awareness</b>				
120239	Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	18.1	6	6
<b>Introductory Abattoir Hygiene</b>				
114362	Demonstrate an understanding of the abattoir industry	18.1& 18.2	144	3
116899	Clean and sanitise a food processing system	18.1& 18.2	144	5
123370	Demonstrate knowledge of hygiene awareness in food production facility	18.1& 18.2	144	4

AgriSETA Grant Information:

- The value of the Grant for both employed and unemployed learners is **R182.00 per credit per learner**.
- Applications should preferably **not exceed 25 learners and 24 credits** per application.

email to the following address: [2016-2017SPapplications@agriseta.co.za](mailto:2016-2017SPapplications@agriseta.co.za)

Thank you  
Michelle



AgriSETA was established as the Sector Education and Training Authority for the economic sub-sectors that include primary and secondary agriculture through the Skills Development Act of 1998.

## **APPLICATION TO OFFER SKILLS DEVELOPMENT TRAINING 2016/2017 FUNDING PERIOD**

AgriSETA invites all **AgriSETA STAKEHOLDERS** to submit applications for skills development training in the Agricultural Sector.

Priority should be given to the identified **SECTOR SCARCE AND CRITICAL SKILLS** when submitting applications.

A comprehensive list of **SCARCE AND CRITICAL SKILLS** is available on the following link [Welcome to AgriSETA](#)

### **APPLICATION PERIOD:**

**1 NOVEMBER 2015 TO 29 JANUARY 2016**

**PLEASE READ THE APPLICATION GUIDELINES BEFORE SUBMITTING APPLICATIONS**

### **PLEASE NOTE**

- BURSARY APPLICATIONS ARE EXCLUDED
- ARTISAN DEVELOPMENT APPLICATIONS ARE EXCLUDED
- INTERNSHIP APPLICATIONS ARE EXCLUDED
- LEARNERSHIP APPLICATIONS ARE EXCLUDED
- FOUNDATIONAL LEARNING PROGRAMMES (FLP) APPLICATIONS ARE INCLUDED AS PART OF SKILLS PROGRAMMES

Application forms are available on our website. Please note that the application forms have been reviewed and that only those on the website will be accepted.

For further enquiries, please contact Mr Gerard Mamabolo on 012 - 301 5607

Applications can be sent to:

POSTAL - AgriSETA, PO Box 26024, Arcadia, PRETORIA, 0007

PHYSICAL DELIVERY - AgriSETA HOUSE, 529 Belvedere Street, Arcadia, PRETORIA, 0083

OR Email:

**APPLICATIONS MUST BE SENT TO THE BELOW EMAIL ADDRESS ONLY**

Skills Programmes (18.1 and 18.2)  
AET (Employed and Unemployed)  
Commodity Organization

[2016-2017SPapplications@agriseta.co.za](mailto:2016-2017SPapplications@agriseta.co.za)  
[2016-2017AETapplications@agriseta.co.za](mailto:2016-2017AETapplications@agriseta.co.za)  
[2016-2017COMapplications@agriseta.co.za](mailto:2016-2017COMapplications@agriseta.co.za)

Support to Rural Structures  
Graduate Placement

[2016-2017SRSEApplications@agriseta.co.za](mailto:2016-2017SRSEApplications@agriseta.co.za)  
[2016-2017GPApplications@agriseta.co.za](mailto:2016-2017GPApplications@agriseta.co.za)

## APPLICATION GUIDELINES

- Discretionary Grants are made available to employees in support of workplace skills development as well as to unemployed learners to assist them to gain access to skills development and improve their employment opportunities and/ or to support entrepreneurship.
- Preference will be given to applications that support the **Agricultural Sector Scarce and Critical Skills** reflected in the AgriSETA Sector Skills Plan (SSP). A comprehensive list of Scarce and Critical Skills is available on our website under **Skills Planning**.
- Applications should be properly completed and all required supporting documents must be attached. Incomplete applications and the use of wrong application forms will not be considered.
- **Applications should reach AgriSETA not later than 29 January 2016, 16h30. No late applications will be considered.**
- Application forms are available on the AgriSETA website under the Skills Delivery Learning Programmes menu ([www.agriseta.co.za](http://www.agriseta.co.za)).
- There is **no separate** application form for **Support to Rural Structures** (*Mentorship and non-credit bearing programmes*). Stakeholders should submit **proposals** to AgriSETA outlining the details of the project e.g. what will be achieved and how it will be done, how many learners will benefit as well as a cost breakdown. Due to high volume of applications received in the past, special project applications are limited to **R400 000.00** per proposal.
- Past experience has shown that the total value of applications each year, exceeds the available discretionary funds by far. Stakeholders are therefore encouraged to focus on actual needs when preparing applications. AgriSETA reserves the right to lower the limit depending on the availability of funds.
- **All discretionary grants are VAT zero rated.**
- **PLEASE NOTE – DUE TO THE HIGH VOLUME OF APPLICATIONS RECEIVED BY AGRISETA IN THE PAST, STAKEHOLDERS ARE ADVISED TO LIMIT APPLICATIONS TO ABSOLUTE SCARCE AND CRITICAL SKILLS AS PER NSDS III**

## PRIORITY AREAS

The allocation of funds will be aligned to the AgriSETA strategic objectives with **emphasis on the Sector Scarce and Critical Skills**. Some of the training interventions that preference will be given to are amongst others, but not limited to, the following occupations/interventions:

- *Occupational Based Foundational Learning Programs (Farm Maintenance & Repair Worker)*
- *Farm Manager NQF 4-5*
- *Food Technician NQF 5*
- *Food, Health, Safety and Quality occupations (Livestock Inspector, HACCP/Export Readiness)*
- *Veterinary and related occupations*
- *Support to Rural Structures (e.g. Mentorships, FarmTogether, Corporate Governance, Business Management)*
- *Farm Equipment/Machinery Operator*
- *Landscape Gardener NQF 3*
- *Forklift Driver NQF 2*

## FUNDING CATEGORIES

Click on the relevant programme name to download the application form.

## SKILLS PROGRAMMES

- The value of the Grant for both employed and unemployed learners is **R182.00 per credit per learner**.

- Applications should preferably **not exceed 25 learners and 24 credits** per application.

email to the following address: [2016-2017SPapplications@agriseta.co.za](mailto:2016-2017SPapplications@agriseta.co.za)

#### AET ADULT EDUCATION AND TRAINING (AET)

- The value of the Grant is **R4 246.00** per learner per level for numeracy and literacy.
- **UMALUSI** accredited Service Providers shall conduct placement assessment THROUGH IEB.

email to the following address: [2016-2017AETapplications@agriseta.co.za](mailto:2016-2017AETapplications@agriseta.co.za)

#### GRADUATE PLACEMENT

- The value of the Grant is **R45 000.00 (maximum of 12 months)** for unemployed learners who have completed their studies in a defined scarce skill in the Agri Sector and who needs workplace exposure to improve their employment opportunities.

email to the following address: [2016-2017GPapplications@agriseta.co.za](mailto:2016-2017GPapplications@agriseta.co.za)

#### **SUPPORT TO RURAL STRUCTURES**

- Training interventions in this category refer to training not covered in the above-mentioned categories. It can include but is not limited to support to Mentorships, non-credit bearing training to rural communities like Non Governmental Organisations (NGOs), Community Based Organisations / Agricultural Co-operatives (CBOs / CBCs) and support to SMMEs.
- There is no specific Grant value in this category. You are therefore advised to submit a detailed proposal with a clear indication of unit costs for every expense item in the proposal. Each proposal shall be evaluated on the value it will add to the Sector and a Grant amount will be determined accordingly, taking into account the amount applied for and AgriSETA's limited financial resources. Due to high volume of applications received in the past, special project applications are limited to **R400 000.00** per proposal.
- **Proposals should not exceed 10 pages.**

#### **COMMODITY ORGANISATIONS**

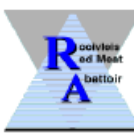
- Commodity Organisations serving the Agricultural Sector are invited to submit applications. There is no specific form for Commodity Organizations.
- The training interventions applied for, may include the funding categories already mentioned in which instance the applicable Grant values will apply.
- The total value of applications per organization, should preferably not exceed **R500 000.00**



## FEE STRUCTURE 2016

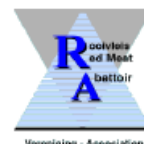
**ADDITIONAL COSTS**

1. Travel & Accommodation are **EXCLUDED** in ALL quotations and are added to the final invoice
2. Travel: R4.20 per km and where necessary toll fees may be added
3. Accommodation: R590 per person per night
4. All prices quoted are in ZAR and Excluding 14% VAT
5. Printing and postage fees may be added where necessary
6. Request funding from your SETA or claim in terms of your submitted workplace skills plan



Vereniging - Association

MEMBERSHIP FEES							
Abattoir grading:	High Throughput 100+ Units (A)	High Throughput 50-99 Units (B)	High Throughput 21-49 Units (C)	Low Throughput 11-20 Units (D)	Low Throughput <10 Units (E)	Rural Abattoirs 2 Units max	Associated Members
Annual Membership	5 500.00	3 850.00	2 860.00	1 760.00	880.00	220.00	6 600.00
Modular abattoir plans			8 800.00	6 875.00	4 950.00	990.00	
SERVICES						Members	Non Members
<b>Slaughter Techniques</b>							
Annual 1 day Slaughter Technique Training ( <i>subsidised by AIAC Fund</i> )						LT 550.00 HT 1 650.00	LT 2 200.00 HT 4 400.00
Additional Slaughter Technique Training Requests						3 300.00	5 500.00
Slaughter Assistance ( <i>per slaughter operator per day</i> )						2 750.00	3 300.00
<b>Support Services</b>							
Food Safety Management Systems, Research, Guidelines, Operational/ Technical Support (Plans, Layout & Design Effectiveness, Start-Up, Operation, Control, Operator Certification, Stunning & Bleeding for Non-Abattoirs, Management Tools, Equipment Evaluation, Carcass and Hide/Skin Evaluation, New Technology, Export requirements)							
Support ( <i>per day at abattoir</i> )						5 500.00	7 150.00
Support ( <i>per hour at office</i> )						220.00	275.00
FSMS Establishment (3 days at abattoir): =< 20 units per day						17 600.00	22 000.00
FSMS Establishment (4 days at abattoir): > 20 units per day						27 500.00	33 000.00
HMS Electronic Templates						5 500.00	8 800.00
<b>Contracts</b>							
3 Day Contract (Training and/or Support Services – excl FSMS Establishment)						13 200.00	19 800.00
<b>Audits</b>							
HAS, ISO 22 000 or SANS 10330 or SABS 10049 or ISO 14 000 (Environmental Standards) or ISO 18001 (Occupational Health and Safety), Certification						Individual quotations	
<b>Laboratory Sampling &amp; Analysis</b>							
2 x carcass swabs, 1 x Water, 5 x Surface Swabs, 4 x Hand swabs = <b>TOTAL</b> = 12 samples						Individual quotations	
<b>Skills Development Facilitation (SDF)</b>							
Completion and submission of WSP and ATR						As per SDF agreement	
<b>Industry Information Excl Postage</b>							
Meat Inspectors Manual: Red Meat (English or Afrikaans)						148.50	
Posters (Set of 4)						350.00	
Posters (Individual poster)						110.00	
Technical information						Upon request	
RMAA Industry Guidelines						950	
Price Information (Application subject to management approval)						4 400.00 – Annual Fee 88.00 – Weekly Fee	
Abattoir Information (Application subject to management approval)						1 650.00 – National list 300.00 – Provincial list	
<b>Advertisements</b>							
In diary – Annual A5 colour advertisement per page						4 850.00	5 600.00
In RMAA newsletter to Industry						1 650.00	1 870.00
RMAA Web banners or dedicated landing page (3 months hosting)						1 650.00	1 870.00
<b>Annual Conference:</b>							
<b>Exhibitors:</b>							
2 x 3 metres stall with a name board – Includes conference package for two exhibitors (1½ days) and dinners						6 490.00	7 150.00
<b>Delegates:</b> ( <i>Includes conference package (1½ days) and dinners</i> )						Sponsored	
Members: Conference registration fee: 1 <sup>st</sup> attendee							
Members: Conference registration fee: 2 <sup>nd</sup> attendee						1 155.00	
Non-members: All attendees							1 980.00





## ABATTOIR SKILLS TRAINING

### ADDITIONAL COSTS

1. Travel & Accommodation are **EXCLUDED** in ALL quotations and are added to the final invoice
2. Travel: R4.20 per km and where necessary toll fees may be added
3. Accommodation: R590 per person per night
4. **All prices quoted are in ZAR and Excluding 14% VAT**
5. Printing and postage fees may be added where necessary
6. Request funding from your SETA or claim in terms of your submitted workplace skills plan

Learnerships (AgriSETA)	DURATION	COST PER LEARNER (R)	
NC: General Abattoir Processes	1 Year	23 100.00	
FETC: Meat Examination	1 Year	23 100.00	
SKILLS PROGRAMMES			
Credit Bearing (AgriSETA)		RMAA Members	Non-Members
HMS & HACCP	4 Days	5 500.00	6 800.00
Food Safety Management System Awareness	1 Day	1 210.00	1 400.00
Introductory Abattoir Hygiene	1 ½ Days	2 420.00	2 950.00
Hygiene Awareness	1 Day	825.00	1 100.00
Meat Inspector (Refresher)	2 Days	4 400.00	4 900.00
Non-Credit Bearing		RMAA Members	Non-Members
Practical Abattoir Skills ( <i>Hygiene Awareness, Cleaning &amp; Sanitation, Equipment Handling, Slaughter Techniques</i> )	1 Day	3 300.00	5 500.00
Hygiene Awareness – RMAA	½ Day	660.00	870.00
Practical Animal Handling	1 Day	660.00	870.00
Basic Introduction to the Abattoir Industry	½ Day	495.00	590.00
ISO 22000	2 Days	3850.00	4800.00
Food Safety Internal Auditors Course	3 Days	4 620.00	6 500.00
Food Safety Lead Auditors Course	5 Days	8 250.00	9 500.00
Meat Inspection (Refresher) – E Learning	NA	2 200.00	
WORKSHOPS (per person per day)		1 100.00	2 200.00
Meat Examiners Certificate	6 Months	8 800.00	

## 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. It is important to ensure a fair representation of the information

The Red Meat Abattoir Association (RMAA) signed a contract with the JSE to obtain price information. The JSE has launched a Beef Futures Contract on the 14<sup>th</sup> December 2015

All price information will be handled in a confidential way and will not be used for any purposes other than the price information system. The prices of participants who sign annexure A for the JSE contract will be provided to the JSE for audit purposes. Prices will be analysed and a report compiled, which will be distributed to all participants via fax or e-mail.

It is imperative for all RMAA members to maintain proper records, including the date of receipt, quantity, weight, quality, purchase price, and selling price of the beef carcasses to enable the JSE to verify and audit the beef carcass units stored and processed by the RMAA Member.

### Changes made to the reporting of the price information system

A new definition of selling price (excluding rebates) is defined. In order to improve the determination of the selling price it was decided to provide for a calculation of the value of carcasses which is deboned, defatted and provided as pistolas.

Abattoirs currently debone a large percentage of carcasses at their own facility. To reflect the price of deboned carcasses more accurately, the transfer price for these hindquarters must be reported in addition to the selling price of sides and forequarters.

A hindquarter refers to one side of a carcass

The following information regarding beef slaughtered must now be supplied:

- Number of cattle slaughtered for the week
- Average weight of carcass per classification
- Average sides selling price per classification
- Average selling price of forequarter per classification
- Transfer price of hindquarters for deboning
- Number of hindquarters for deboning
- Number of hindquarters provided as pistolas
- Number of defatted hindquarters

### There have also been changes with regards to the reporting of Pork.

The pork categories will be as follows:

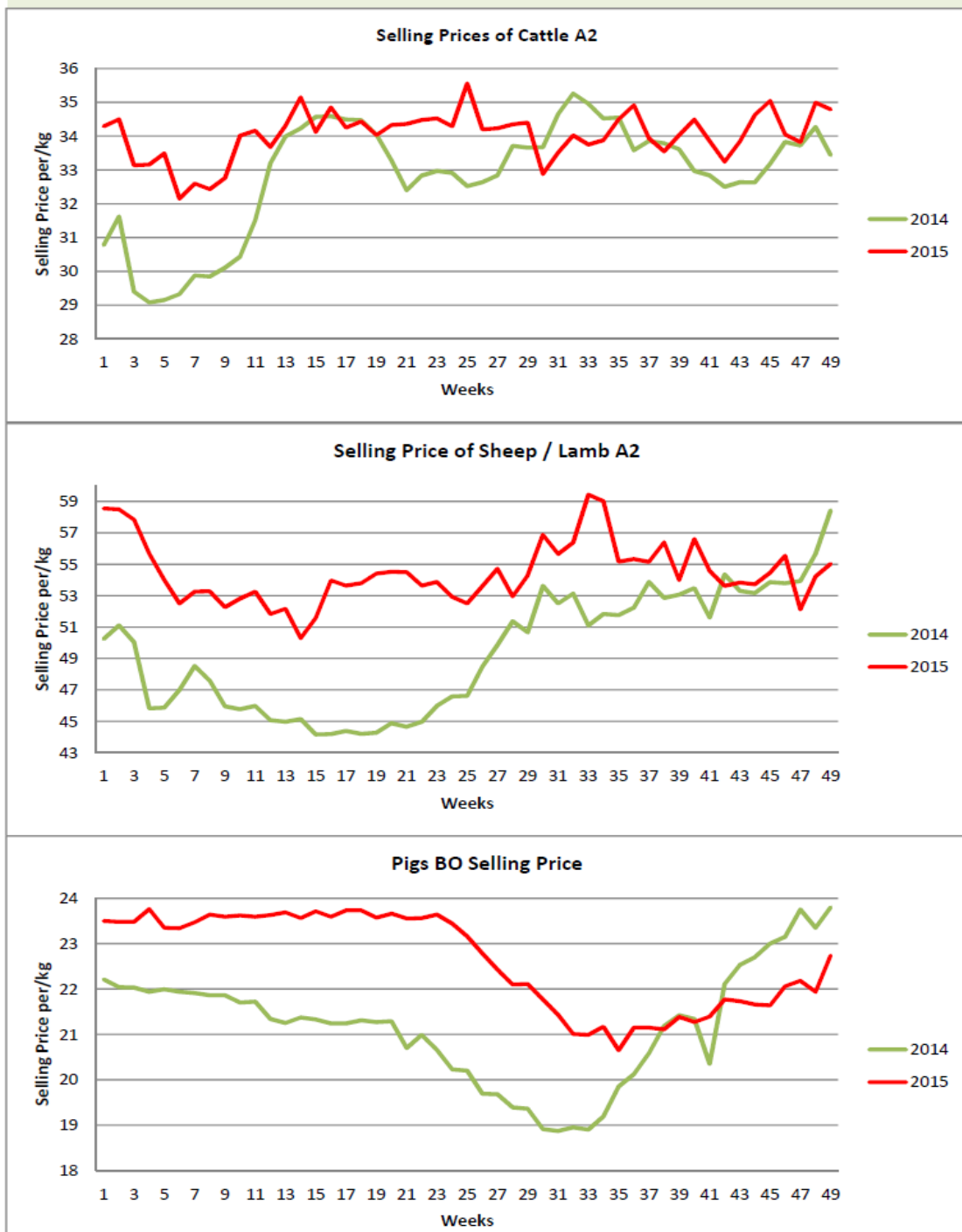
- Porkers 20kg – 55.99kg
- Cutters 56kg – 65.99kg
- Light Baconers 68kg – 80.99kg
- Heavy Baconers 81kg – 99.99kg
- Sau > 100kg
- Sab > 100kg

Since signing the contract with the JSE, a total of 30 abattoirs came on board and contribute their prices weekly.

The price information system has grown tremendously in the past 3 months. With regards to cattle the total units of carcasses reported slaughtered went from 12675 to 13512 in 11 weeks. Lamb and Sheep was 12774 in week 38 and at week 48 it was 33745. The number of pigs reflected on the system was 7115 in week 38 and then 9701 in week 48.

Please find the attached template used for capturing of weekly prices. For more information regarding the JSE Futures Beef Contract please see our website [www.rmaa.co.za](http://www.rmaa.co.za) or call Raphael N. Karuaihe 011 520 7258 / 078 734 8139

### Selling Price Comparrison





## Independent Meat Inspection

In addition to the Court Order granted on 13 April 2015 in which the Department were directed to take such steps to provide independent meat inspection services to all throughput abattoirs, to be implemented uniformly across all provinces in respect of all slaughter animals (including game and poultry), **the court order with time frames will be finalized during the week with terms as agreed to between DAFF and the Red Meat Industry Forum.**

In terms of this agreement the Independent Meat Inspection Scheme will be published in December 2015. The time period for comments will be extended to end of January 2016 as a result of the delay in publication of this Government Gazette. The Minister will approve Meat Inspection Assignees by 15 July 2016.

## Meat Export prioritization Workshop

A workshop was held by Veterinary Services of the Department of Agriculture, Forestry and Fisheries on 01 December 2015 to discuss the current export market access opportunities for meat and meat products.

During this workshop **priorities were recommended for export opportunities given the resources at hand by the department.**

During the workshop key deficiencies of current structures, services and disease control were also highlighted. This includes;

- Break of chain in command;
- control structure fragmented - National provide legislation and enforcement with provincial implementation and enforcement;
- Lack of independent meat inspection;
- not enough state veterinarians;
- main disease concerns - BSE with concerns with feeding of ruminants with risk material;
- General compliance of all role players to legislation and policies.

Concerns were also raised that FMD, ASF and NCD - has become trade restriction in current trade negotiations. Welfare standards has become internationally recognised

The department indicated that **lack of information is available on BSE from the high risk category, microbiological sampling and residue monitoring at abattoirs to be provided as part of the questionnaires from importing countries.** Industry requested a technical meeting to possibly assist the department in obtaining this information in order to speed up the completion of the questionnaires as a means to make use of export opportunities.

## Salary investigation into the abattoir sector

The Department of Labour has conducted public hearings throughout the country with the view of possibly making a **Sectoral Determination for the abattoir sector.** The Employment Conditions Commission (body that advises the Minister of Labour) mandated the Department of Labour to investigate abattoir sector with the intention to set minimum wages and employment conditions.

The Department also met with the the Association to discuss the structural set up of minimum wages for red meat abattoirs; estimated number of numbers of slaughtered livestock, Total number of employees (job loses, profits and sustainability).

The board of the Association took a decision to participate with the Department of Labour in order to get to the most beneficial decision for the industry. We guarded against a wage determination that might impact negatively on the large percentage of abattoirs directly linked to rural and agricultural (farm) areas and businesses.

### Increase of Service Fees - SAMIC: Meat Classification

The South African Meat Industry Company (SAMIC) being appointed as assignee, in terms of section 2(3) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), by Government Notice No. 121 of 1998 for the classification and marking of meat, hereby impose the following service fee in respect of abattoirs that participate in the classification and marking of meat (No. R. 342 of 19 March 1999). These service fees will be valid from 1 January 2016.

Abattoir Grade	Service fee / Month (VAT excluded)
High Throughput	R 4,249.12
Low Throughput	R 2,704.39

Please view the Agricultural Products Standards on our website <http://rvav.co.za/legislation/>

### Extension of public consultation period on the Draft Veterinary Procedural Notice for Buffalo Disease Risk Management in South Africa or "Buffalo VPN" under Section 20 and Section 20A of the regulations to the Animal Diseases Act, 1984 (Act No 35 of 84)

African buffalo (*Syncerus caffer*) are part of Africa's big five and important not only ecologically but also for eco tourism, photography and hunting. Unfortunately, buffalo play a major role in the maintenance and transmission of Foot and mouth disease and Corridor disease in South Africa, with buffalo populations in certain areas of the country being permanently infected with (carriers of) one or both diseases. Buffalo are also susceptible to tuberculosis and brucellosis; both of which are zoonotic, that is pose a human health risk, and may be potentially infectious to cattle.

Risk factors for disease spread include the presence or movement of diseased buffalo, close contact between diseased buffalo and other animals, and the presence of certain tick species in the case of Corridor Disease.

For this reason the Animal Diseases Act 1984 (Act 35 of 84) and Regulations prescribes specific control measures for the keeping and movement of all buffalo, particularly with regard to Corridor Disease and Foot and Mouth Disease.

The current Disease Risk Management Directive for Buffalo in South Africa serves as a guide on how to apply the legal prescripts for moving and keeping buffalo in South Africa however, this document is outdated and has been comprehensively redrafted. The new version of the draft Veterinary Procedural Notice for Buffalo Disease Risk Management in South Africa is hereby presented for consultation before implementation.

This notice serves to extend and the public comment period on the Veterinary Procedural Notice for Buffalo Disease Risk Management in South Africa to 31 January 2016. A copy of the Veterinary Procedural Notice for Buffalo Disease Risk Management in South Africa may be obtained on request from the Director: Animal Health or alternately can be accessed on the DAFF website.

Comments on the Veterinary Procedural Notice for Buffalo Disease Risk Management in South Africa must be addressed in writing, before the end of the consultation period to the Director: Animal Health

Please view the Agricultural Products Standards on our website <http://rvav.co.za/legislation/>



## OIE's Achievements in Animal Welfare

Animal welfare was first identified as a priority in the OIE Strategic Plan 2001-2005. OIE Member Countries mandated the organisation to take the lead internationally on animal welfare and, as the international reference organisation for animal health, to elaborate recommendations and guidelines covering animal welfare practices, reaffirming that animal health is a key component of animal welfare.

### The development of standards

The OIE develops standards through the work of expert *ad hoc* Groups that are convened to develop draft texts for the OIE *Terrestrial Animal Health Code (Terrestrial Code)*. The draft texts are normally reviewed by the OIE Animal Welfare Working Group, which provides recommendations to the OIE Terrestrial Animal Health Standards Commission (Code Commission). Following review by the Code Commission, draft texts are sent to OIE Members for comment. After two rounds of comment, a draft text may be proposed for adoption in the *Terrestrial Code*, in accordance with the democratic and transparent standard setting procedures of the OIE. Reports of *ad hoc* Groups on animal welfare are normally released to the public as annexes to reports of the Code Commission. The Code Commission meets in February and September and its reports (in English, French and Spanish) are placed on the OIE Internet site after the meetings (normally in October and March).

### History of the OIE's global animal welfare initiative

The OIE Animal Welfare Working Group was inaugurated at the 70th General Session of the OIE in May 2002 and the first recommendations of the Working Group were adopted one year later. The OIE Guiding Principles on Animal Welfare were included in the *Terrestrial Code* in 2004.

The OIE convened a First Global Conference on Animal Welfare in February 2004. As well as the Veterinary Services in OIE Member Countries, the Conference targeted livestock producers and actors in the meat sector, veterinary practitioners and international non governmental organisations (NGOs) working in animal welfare. The main objective of the Conference was to raise awareness of, and to explain, the OIE's animal welfare initiative.

Since May 2005, the World Assembly of OIE Delegates (representing the 180 Member Countries and Territories) has adopted ten animal welfare standards in the *Terrestrial Code* and four animal welfare standards in the *en/ international-standard-setting/terrestrial-code/access-online/OIE Aquatic Animal Health Code (Aquatic Code)*. These standards cover:

- Introduction to the recommendations for animal welfare
- Transport of animals by land
- Transport of animals by sea
- Transport of animals by air
- Slaughter of animals
- Killing of animals for disease control purposes
- Stray dog population control
- Use of animals in research and education
- Animal welfare and beef cattle production systems
- Animal welfare and broiler chicken production systems
- Introduction to recommendations for the welfare of farmed fish

- Welfare of farmed fish during transport
- Welfare aspects of stunning and killing of farmed fish for human consumption
- Killing of farmed fish for disease control purposes.

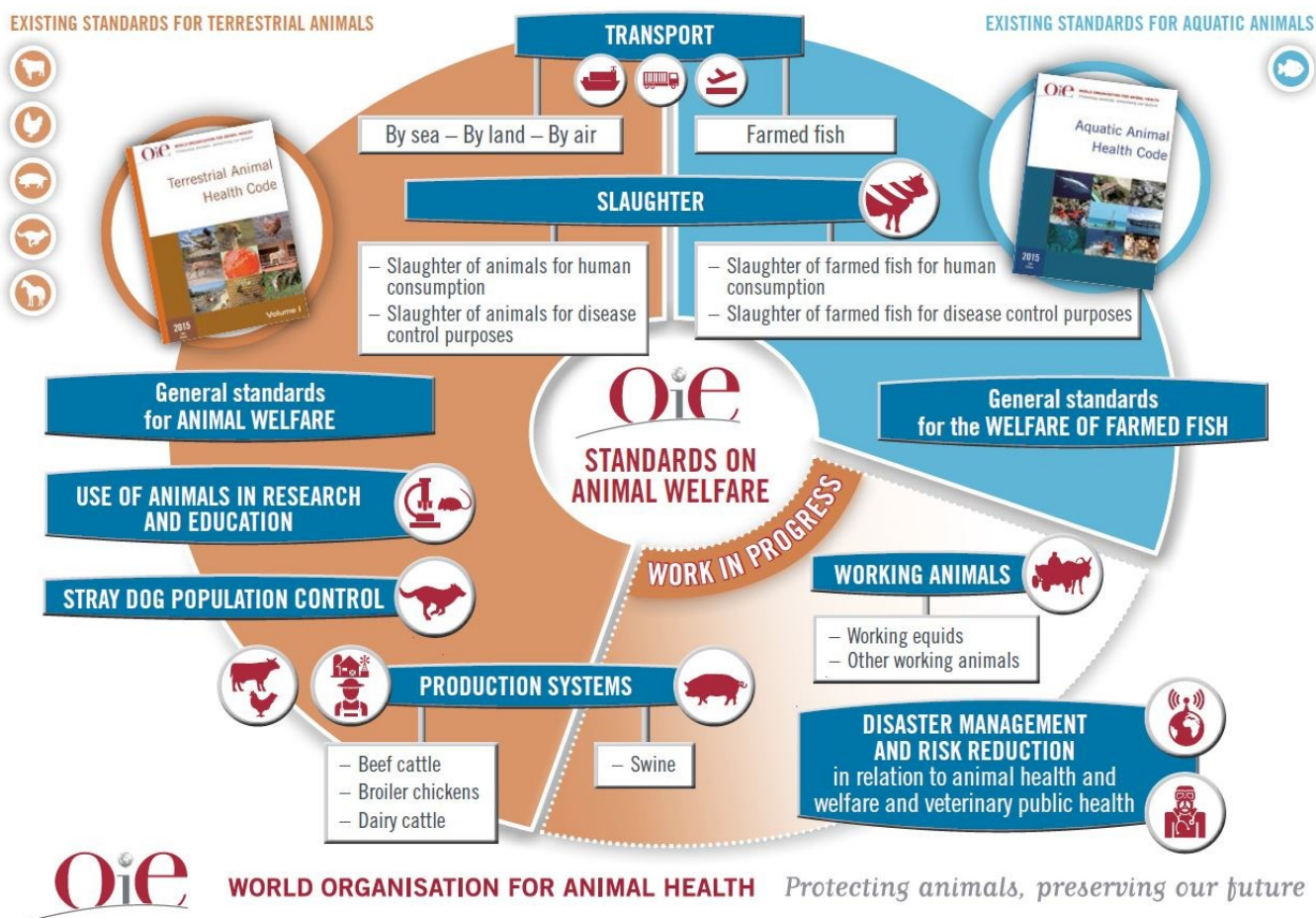
These standards are regularly updated to take account of latest scientific findings.

The *Terrestrial Code* Chapter on stray dog population control falls within the OIE mandates for animal health, public health and animal welfare, as it addresses humane methods for the control of dog populations and the prevention of important zoonotic diseases, such as rabies and hydatidosis, in communities.

The Second OIE Global Conference on Animal Welfare entitled “Putting the OIE Standards to Work” was held in October 2008 in Cairo (Egypt). More than 400 participants, who came from all OIE regions and from all relevant sectors, including government, industry, academia, research and NGOs, strongly endorsed the fundamental importance of the active involvement of Veterinary Services and veterinarians for improving animal welfare. The most important outcome of the conference was the identification of key needs and tools to help OIE Members to strengthen their capacities, including good governance and relevant infrastructure, to implement the OIE standards.

The Third OIE Global Conference on Animal Welfare was held in Kuala Lumpur (Malaysia) on 6-8 November 2012. The main objective of the Conference was to support the implementation by Members of OIE Animal Welfare standards, with a focus on addressing regional specificities and expectations. The Presentations made during this conference, as well as the Recommendations can be found on the website.

For more information please visit <http://www.oie.int/animal-welfare/animal-welfare-key-themes/>





## Foot and Mouth Disease, South Africa

Information received on 11/12/2015 from Dr Bothle Michael Modisane, Chief Director, Department of Agriculture, Forestry and Fisheries, Animal Production and Health, PRETORIA, South Africa

### Summary

Report type	Immediate notification
Date of start of the event	08/12/2015
Date of confirmation of the event	10/12/2015
Report date	11/12/2015
Date submitted to OIE	11/12/2015
Reason for notification	Reoccurrence of a listed disease
Date of previous occurrence	10/02/2015
Manifestation of disease	Clinical disease
Causal agent	Foot and mouth disease virus
Serotype	SAT 3
Nature of diagnosis	Laboratory (advanced)
This event pertains to	a defined zone within the country

### New outbreaks

NEW OUTBREAKS

Summary of outbreaks	Total outbreaks: 1					
Outbreak Location	• LIMPOPO ( FMD_2015_SAT3_001, Thulamela )					
Total animals affected	Species	Susceptible	Cases	Deaths	Destroyed	Slaughtered
	Cattle	1200	14	0	0	0
Outbreak statistics	Species	Apparent morbidity rate	Apparent mortality rate	Apparent case fatality rate	Proportion susceptible animals lost*	
	Cattle	1.17%	0.00%	0.00%	0.00%	
* Removed from the susceptible population through death, destruction and/or slaughter;						

### Epidemiology

Source of the outbreak(s) or origin of infection	<ul style="list-style-type: none"> <li>Contact with wild species</li> </ul>
Epidemiological comments	The outbreak occurred in cattle at one diptank within South Africa's FMD protection zone and therefore has no effect on South Africa's FMD free status.

### Control measures

Measures applied	<ul style="list-style-type: none"> <li>Movement control inside the country</li> <li>Quarantine</li> <li>No vaccination</li> <li>No treatment of affected animals</li> </ul>
Measures to be applied	<ul style="list-style-type: none"> <li>Vaccination in response to the outbreak (s)</li> <li>Surveillance within containment and/or protection zone</li> </ul>

**Diagnostic test results**

Laboratory name and type	Agricultural Research Council - Onderstepoort Veterinary Institute (ARC – OVI) ( OIE Reference Laboratory )			
Tests and results	Species	Test	Test date	Result
	Cattle	liquid-phase blocking ELISA	10/12/2015	Positive
	Cattle	polymerase chain reaction (PCR)	10/12/2015	Positive
	Cattle	virus isolation		Pending

**Future Reporting**

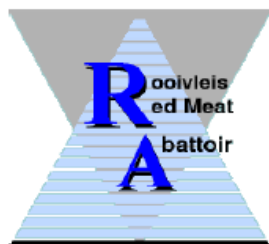
The event is continuing. Weekly follow-up reports will be submitted.

*The Red Meat Abattoir Association &  
Abattoir Skills Training,*

*would like to wish you peace, prosperity, health & great happiness this joyous holiday season and during the year ahead.*

*Merry Christmas to you and your families  
And  
Happy New Year for 2016*





Vereniging - Association

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 Building 4  
 Meiring Naude Rd  
 Brummeria  
 Pretoria  
 35889, Menlopark, 0102  
 + 27 12 349 1237 / 8/ 9  
 + 27 12 349 1240  
[info@maa.co.za](mailto:info@maa.co.za)  
[www.maa.co.za](http://www.maa.co.za)

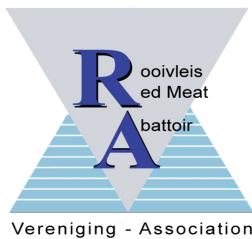
## RMAA Database - Update

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%

