

MARCH 2015



Welcome to the
**RED MEAT
ABATTOIR
Association**

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

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Die abattoir eienaars het , as deel van die Anuga voedselskou ,Ulmer fleisch Maandag besoek. Hierdie aanleg, deel van die Muller groep, slag sowat 35 000 varke en 2000 beeste per week in n sesdag week. Die grootste persentasie hiervan word ook self verwerk.



Die volgende aspekte :

- 1) Lewende hawe Voertuie is toegerus met wye aflaaideure en dieselfde wye aflaaibanke om die aflaaiproses so rustig as moontlik te maak.

- 2) Varke word meganies aangestoot na die verdoewings area en ook meganies in die gasverdoewingsarea ingestoot. Co2 by 87 % word gebruik.
- 3) Die klassifikasiesetel maak voorsiening vir n A klas dier tot op die ouderdom van 24 maande
- 4) Die verkoelingsiklus sluit alreeds afkoeling by 5 grade in na die punt van klassifikasie asook "rapid chilling" by -5 grade vir 45 minute voor die normale verkoelingsiklus.
- 5) Baie aandag word gegee aan die verwerking van afval en pote.
- 6) Die verdoewingskas is toegerus met n "chin lift" om die posisie van die kop vir verdoewing meer toeganklik te maak.



Anuga

Options for foreign object inspection in the food industry remain limited with either inefficient simple metal detectors in one hand or high price X-ray systems on the other.

Metal detection for deboned and processed product is a requirement for many retailers but **the effectiveness of the systems and benefits for meat safety remains a challenge.**

MEKI is an automated product control system using the latest X ray imaging processing technology. It can also perform several different analysis such as shape, weight or content inspection. Even high moisture, salt content or packaging material containing metal are not a problem!

Food safety detectable products are also coming onto the market with foreign matter contamination a constant risk. This includes cleaning equipment, bag clips, gloves, hair nets and ear plugs.

X ray systems are also available from ITEC - Always check for the temperatures in the environment where this equipment is used. The Square X-ray inspection system is completely sealed in and has a built in sealing system. It can also scan safe images, can be clipped over the conveyor.

We visited **West Fleisch** on Friday in the Hamn (Westfalen) area. The abattoir and deboning facility, with cooperative ownership, slaughters 6000 pigs and 400 veal and young bulls per day. About 40% of the 200 ton deboning and packing per Day are exported.

The following points of interest:

- 1) Chemical sterilization of knives are used in the abattoirs
- 2) No final wash is applied to beef carcasses
- 3) Value adding of rough offal of beef and pork is extensive and includes feet and trotters

Most abattoirs are familiar with the HACCP concept and the three categories of hazards as part of the risk analysis at abattoirs namely biological, chemical and physical.

In their hygiene guide West Fleisch regarded it as important enough to identify a fourth category

Human hazards

They identify the components of this hazard as ;

- 1) lack of motivation
- 2) lack of responsibility
- 3) contamination of products
- 4) indifference to hazards
- 5) lack of supervision

and we have addeda lack of training.

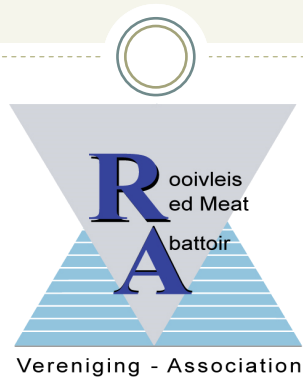
Your personnel remain the most important tool in ensuring safe red meat to our consumers!

Thank you again to **PHT** we made the arrangements for the abattoir visits during the Anuga week.

Please do not hesitate to contact me should you require further information.

For more photos please visit our Facebook Page <https://www.facebook.com/rmaa.rvav>





RVAV Jaarlikse Konferensie en Kongres 20 - 22 Mei 2015 - Die Lord Charles Hotel

Ons nooi alle abattoir-eienaars, industrie-organisasies, geassosieerde lede en die regering om hierdie datum vir 'n konferensie met die tema - Bestuur van 'n veranderende vleisveiligheid omgewing te dagboek.

Die uitdagings van abattoir bedryf is nie net beperk tot die abattoir nie, maar ook die verandering van verbruikers voorkeur, produksie stelsels, sertifisering stelsels en wetgewing in verwante terreine.

Die sprekers reeds bevestig vir hierdie konferensie sluit in 'n bespreking oor die Wetlike verantwoordelikhede vir abattoireienaars op residue monitering: Beste Landbou praktyke vir die vleisbedryf, Terugvoer oor die nuutste internasionale navorsing oor dierewelsyn en die invloed van diere hantering op die kwaliteit van die vleis, en Verbeterde praktyke in Abattoir ontwerp en toerusting in die Europese abattoirs.

Terugvoer tydens die kongres van 22 Mei 2015 sluit in die roivleis statutêre heffing, huidige en voorgestelde wysigings aan die klassifikasie stelsel, onafhanklike vleisinspeksie, terugvoer oor die Dieresiekte situasie insluitend ons FMD status, en navorsing in die roivleisbedryf.

Soos met die vorige konferensies doen die RVAV aansoek deur SAVR vir akkreditasie vir CPD punte vir veeartse en para-veterinêre beroepe.

Kontak ons asseblief vir meer inligting, of borgskap en uitstal geleentheid.



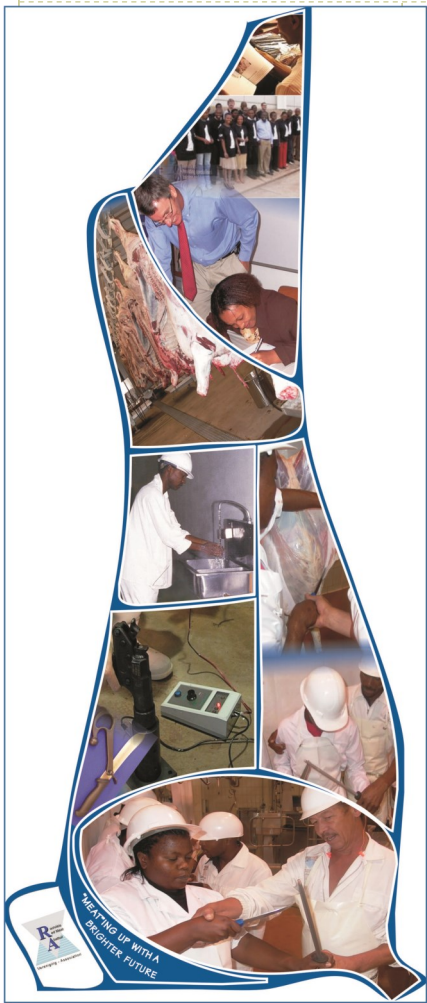


RED MEAT ABATTOIR ASSOCIATION

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 coordinated opinion on matters of general, as well as specific, importance. The Association provides members with specific and general information and technology regarding all as-

ENSURING MEAT SAFETY & QUALITY BY TRAINING & SUPPORT TO THE RED MEAT ABATTOIR INDUSTRY IN SOUTHERN AFRICA



CONFERENCE PROGRAM 20 MAY 2015

10:30 Golf Day at Erinvale: Sponsored by LTL Consultants

Golf is a precision club and ball sport in which competing players (or golfers) use various clubs to hit balls into a series of holes on a course using as few strokes as possible. Golf is defined, in the rules of golf, as "playing a ball with a club from the teeing ground into the hole by a stroke or successive strokes in accordance with the Rules."

Golf competition is generally played for the lowest number of strokes by an individual, known simply as stroke play, or the lowest score on the most individual holes during a complete round by an individual or team, known as match play. Stroke play is the most commonly seen format at virtually all levels of play, although variations of match play, such as "skins" games, are also seen in televised events. Other forms of scoring also exist.

19:00 Welcoming Function at The Lord Charles Hotel

CONFERENCE PROGRAM 21 MAY 2015**The follow topics will be discussed:**

- ◆ Prospects for economic environment in secondary agri-culture: Challenges for the red meat industry. – **Prof. Mohammad Karaan Dean of Agrisciences at the University of Stellenbosch**
- ◆ The future of the agriculture industry with prospects for energy and water in South Africa. – **Prof. Kobus van der Walt University of North West**
- ◆ Legal responsibilities for abattoir owners on residue monitoring: Good Agricultural Practises related to the meat industry —**Swift Silliker Merieux Nutrisciences**
- ◆ Twenty pitfalls in twenty years of Food Safety Management - Where did HACCP take us?
- ◆ Feedback on the latest international research regarding animal welfare and the influence of animal handling on the quality of meat. – **Prof. Louw Hoffman of the University of Stellenbosch**
- ◆ New development in cleaning slaughtering and deboning areas —**PHT Tommy Anderson, Foamico, Denmark**
- ◆ Improved practises in Abattoir design & equipment in European abattoirs: Why CO2 stunning in pigs remain the preferred method from a welfare point of view — **M.P.S.**
- ◆ By product sterilization methods approved approved by European law; A mindset change in the preparation and use of animal byproducts — **Haarslev**

Die volgende onderwerpe sal bespreek word:

- ◆ Vooruitsigte vir ekonomiese omgewing in sekondêre landbou: Uitdagings vir die rooivleisbedryf. - **Prof. Mohammad Karaan Dekaan van AgriWetenskappe aan die Universiteit van Stellenbosch**
- ◆ Die toekoms van die landbou-industrieë met die vooruitsigte vir energie en water in Suid-Afrika.- **Prof. Kobus van der Walt Universiteit van Noord Wes**
- ◆ Wetlike verantwoordelikhede vir abattoireienaars op residue monitering: Beste Landbou praktyke vir die vleisbedryf—**Swift Silliker Merieux Nutrisciences**
- ◆ Twintig slaggate in twintig jaar van voedselveiligheid bestuur - Waar het HACCP ons geneem?
- ◆ Terugvoer oor die nuutste internasionale navorsing oor dierewelsyn en die invloed van diere hantering van die kwaliteit van die vleis.- **Prof. Louw Hoffman van die Universiteit of Stellenbosch**
- ◆ Nuwe ontwikkeling in die skoonmaak slag en ontbening gebiede—**PHT Tommy Anderson, Foami-**

RMAA STRATEGIC OBJECTIONS

- PROMOTE MEAT SAFETY AND ESSENTIAL NATIONAL STANDARDS AS PROVIDED FOR IN THE MEAT SAFETY ACT, 2000 (ACT NO. 40 OF 2000).
- PROVIDE APPLICABLE TRAINING TO ENSURE THE HIGHEST STANDARDS OF ANIMAL HANDLING AND MEAT SAFETY AND QUALITY.
- CONTRIBUTE TO THE DEVELOPMENT AND IMPLEMENTATION OF HYGIENE MANAGEMENT PROGRAMS IN ABATTOIRS.
- PARTICIPATE ACTIVELY IN THE ESTABLISHMENT OF THE SKILLS DEVELOPMENT FRAMEWORK IN THE MEAT INDUSTRY.
- REPRESENT THE INTERESTS OF MEMBERS ON FORUMS RELATING TO THE ABATTOIR INDUSTRY.
- ASSIST IN THE ENHANCEMENT OF MEAT HYGIENE AWARENESS IN RURAL COMMUNITIES.
- CREATE AN ENVIRONMENT CONDUCTIVE TO THE CONTINUING EDUCATION OF ABATTOIR PERSONNEL.
- LIAISE WITH GOVERNMENTAL AND PRIVATE STAKEHOLDERS IN THE INTEREST OF COMMON GOALS.

CONFERENCE PROGRAM 22 MAY 2015



ROOIVLEISABATTOIRVERENIGING RED MEAT ABATTOIR ASSOCIATION

AGENDA

VAN DIE 23^{STE} NASIONALE KONGRES
VAN DIE ROOIVLEISABATTOIRVERENIGING GEHOU OP VRYDAG
22 MEI 2015 TE LORD CHARLES HOTEL SOMERSET WEST

OF THE 23rd NATIONAL CONGRESS
OF THE RED MEAT ABATTOIR ASSOCIATION HELD ON FRIDAY
22 MAY 2015 AT THE LORD CHARLES HOTEL, SOMERSET WEST

-
1. OPENING EN VERWELKOMING / OPENING AND WELCOMING
 2. TEENWOORDIGHEID EN KONSTITUERING / PRESENCE AND CONSTITUTING
 3. GOEDKEURING VAN DIE NOTULE VAN DIE EEN EN TWINTIGSTE JAARVERGADERING GEHOU OP 23 MEI 2014 / APPROVAL OF THE MINUTES OF THE TWENTY FIRST ANNUAL GENERAL MEETING HELD ON 23 MAY 2014
 4. SAKE VOORTSPRUITEND UIT VORIGE NOTULE / MATTERS ARISING FROM PREVIOUS MINUTES:
 5. FINANSIËLE STATE / FINANCIAL STATEMENTS
 6. JAARVERSLAG 2014 / ANNUAL REPORT 2014
 7. VERKIESING VAN RAAD / ELECTION OF BOARD
 8. TERUGVOER DEUR BEDRYF / FEEDBACK FROM INDUSTRY
 9. BESPREKINGSPUNTE / DISCUSSION POINTS
 10. SLUITING / CONCLUSION

CONFERENCE PROGRAM 20 MAY 2015

SPONSORS OPPORTUNITIES STILL AVAILA-
BLE

RMAA Mission

- We serve abattoir owners by:
 - providing specialised training and technical support,
 - distributing relevant information and
 - representing owner's interest
- to secure standards of meat safety and quality to the benefit of the red meat industry and the consumer



Meat is rich in iron, zinc and selenium. Iron helps in forming hemoglobin that transports oxygen to different parts of your body, zinc helps in tissue formation and metabolism as well as selenium breaks down the fat and chemicals in the body.

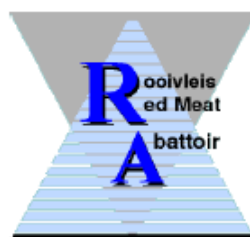
JARVIS



VITAL



AgriSETA



Vereniging - Association

RVAV KONFERENSIE 2015 / RMAA CONFERENCE 2015
REGISTRASIE / REGISTRATION
SPEAKER/SPONSOR
THE LORD CHARLES HOTEL
20 - 22 MEI / MAY 2015

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

Spesiale dieet versoek: / Special diet request:

Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:

Datum/Date	Funksie / Function	JA / NEE YES / NO
Woensdag/Wednesday - 20 Mei/May		
Woensdag/Wednesday - 20 Mei/May 19:00	Verwelkomingsfunksie - Neethlingshof / Welcoming function - Neethlingshof	
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
Gaan u van die busvervoer na verwelkomingsfunksie gebruik maak (maksimum 44 persone) Will you make use of the bus transport to the welcoming function (maximum 44 persons)		
Donderdag/Thursday- 21 Mei/May 08:30	Konferensie / Conference	
Donderdag/Thursday- 21 Mei/May 19:00	Galadinee / Gala dinner	
	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 22 Mei/May 08:00	Kongres / AGM	
Damesprogram / Ladies Programme	Naam van dame wat bywoon / Name of lady attending	

DRAG / DRESS CODE:

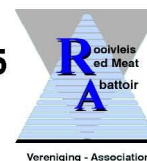
Dag : Besigheid-informeel Day : Business casual
Aand: Elegant-informeel Evening: Smart casual

Faks asb die voltooide vorm aan hierdie kantoor by faksno (012) 349-1240 voor 10 April 2015.

Please fax the completed form to this office at fax no (012) 349-1240 before 10 April 2015.

NAAM/NAME_____
HANDTEKENING/SIGNATURE_____
DATUM/DATE

RVAV KONFERENSIE 2015 / RMAA CONFERENCE 2015
REGISTRASIE / REGISTRATION
THE LORD CHARLES HOTEL
20 - 22 MEI / MAY 2015



Naam en Van Name and Surname	ID Nommer ID Number	
Naam van instansie Name of company	RC: Selno. Member: Yes/NO Cell nr.	
Posadres Postal address	Tel	
Faksno Fax No	E-pos E-mail	
Spesiale dieet versoek: / Special diet request:		
Registrasiefooi : R1 800 / Registration fee: R1 800		
RVAV lede word geborg. Eerste persoon gratis, R1050 per addisionele persoon van dieselfde abattoir. Nie-lede R1800		
RMAA members are sponsored. First person free, R1050 per additional person from the same abattoir. Non-members R1800 .		
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 - 20 Mei/May	Ghoif / Golf	
Woensdag/Wednesday - 20 Mei/May 19:00	Verwelkomingsfunksie / Welcoming function - Neethlingshof	
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
	Gaan u van die busvervoer na verwelkomingsfunksie gebruik maak (maksimum 44 persone) Will you make use of the bus transport to the welcoming function (maximum 44 persons)	
Donderdag/Thursday - 21 Mei/May 08:30	Konferensie / Conference	
Donderdag/Thursday - 21 Mei/May 19:00	Galadinee / Gala dinner	
	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 22 Mei/May 08:00	Kongres / AGM	
Damesprogram / Ladies Programme	Naam van dame wat bywoon / Name of lady attending	
BETALING:		
Betaling moet asb voor 10 April 2015 ontvang word, andersins verval registrasie:		
- Tjekbetaling in guns van RVAV of		
- Elektroniese oorbetalings: ABSA Lynnwoodweg, Tjekrekn 540 157 065 Takkode 632 005		
Faks asb betalingsbewys aan 012 – 3491240		
Kansellering van bespreking moet 7 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 10 April 2015, otherwise registration is cancelled:		
- Cheque in favour of the RMAA OR		
- 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 7 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: Elegante-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 10 April 2015**

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE



THE LORD CHARLES HOTEL

Nestled amidst the natural beauty of the Cape Winelands, NH The Lord Charles welcomes guests with warm hospitality and effortless luxury.

Situated a mere 20 minutes from Cape Town International Airport, NH The Lord Charles is a unique hotel combining the relaxed elegance and sophistication of a modern hotel, with the ease and charm of the local countryside.

Within easy reach of the historic towns of Stellenbosch, Franschoek and Paarl, guests can indulge in lazy, sun-drenched days sampling local wines, or discovering South Africa from the air with hot air balloon rides. Nature and sports enthusiasts will find an abundance of outdoor attractions from whale watching and deep sea diving to sailing and windsurfing.

A hotel that is renowned for its friendly service and stylish attention to detail, guests soon realise that nothing is too much trouble. Regular shuttles also operate from the hotel to the popular shopping centres and entertainment areas in and around Cape Town.

NH The Lord Charles has simply combined an international, cosmopolitan style, with a local flair and warmth making it a comfortable home-away-from-home from which guests can discover and enjoy their business or leisure activities. NH The Lord Charles prides itself on its comfort, elegance and welcoming hospitality, ensuring an intimate hotel experience for all visitors.

You are more than welcome to fill in the form and email it to N.Petersen@nh-hotels.co.za or go to [https://www.thebookingbutton.co.uk/properties/lordcharlesdirect?utf8=%E2%9C%93&locale=en&commit=%EF%80%](https://www.thebookingbutton.co.uk/properties/lordcharlesdirect?utf8=%E2%9C%93&locale=en&commit=%EF%80%80)





NH THE LORD CHARLES HOTEL
 Cnr Main Road & R44, Somerset West
 Tel: 021 855 1040
 Fax: 021 855 1107

NH THE LORD CHARLES HOTEL

**RED MEAT ABATTOIR ASSOCIATION
 BOOKING FOR ACCOMMODATION
 20 – 22 May 2015**

PLEASE COMPLETE AND FORWARD FORM TO: Natasha Petersen - N.Petersen@nh-hotels.co.za

<p>RATES Single Standard Room @ R1130 per night Double Standard Room @ R1280 per night Single Superior Room @ R1320 per night Double Superior Room @ R1470 per night Single Suite @ R1970 per night Double Suite @ R2120 per night ** Rate Includes Breakfast and 14% VAT, ** Excludes 1% Tourism Levy **</p>	<p>PLEASE NOTE Limited Accommodation : Subject to availability Rooms Available from 15h00 Check-out at 10h00 on day of Departure Accommodation to be pre-paid, before arrival All Extra's to be settle before departure</p>
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PERSONAL DETAILS

Name & Surname : _____
 Address : _____
 Telephone Numbers : _____
 Email Address : _____
 Arrival Date : _____
 Departure Date : _____
 Rooms : Single or Double
 Room Type : Standard Superior Suite

PAYMENT	
<p>ELECTRONIC TRANSFER Banking Details: NH The Lord Charles Hotel Nedbank Somerset West Account nr: 1060 127 903 Branch nr: 106 012 REF : REDMEAT-ACM + SURNAME</p>	<p>CREDIT CARD Number : _____ Expiration Date : _____ CVV NO : _____ Also include a copy of your ID and Back and front of Card</p>

 SIGNATURE

 DATE

The Berrydel

GOURMET GUESTHOUSE

The Berrydel offers its guests a choice of sea view and garden view rooms, each of them stylishly decorated by an interior designer. All rooms have air con, twin beds of extra length, an en-suite bathroom, satellite television, a mini-bar and hairdryer.

Guests have access to wireless internet, TV and a digital safe for valuables. The establishment is in a secure environment with remote-controlled gate access.

The Berrydel is owner-managed and they pride themselves on their personal service and attention to ensure a truly memorable stay. Cleanliness comes standard as the house and rooms are cleaned thoroughly everyday. With many places to relax on the property, such as the veranda, garden, at the dining room table or in the comfortable lounge, guests will feel on holiday, yet at home.

In the morning a breakfast buffet with only the freshest products will be awaiting guests.

Special requirements are welcome as breakfast should be a celebrated meal of the day.

*Blue
Crane
B&B*

81 Parel Vallei Road,
Somerset West
Tel/fax: +27 21 852 4041
Mobile Numbers
Werner: +27 82 901 0262 or
Brigitte: +27 83 324 2246
E-mail: pagels@mweb.co.za

The Blue Crane Guest House nestles in the heart of Parel Vallei, the most beautiful and protected suburb of Somerset West. The historic blue-gum trees offer shelter against the summer winds and give the area a unique tranquility.

Our rates vary from between R325-00 and R375-00 per person sharing, depending on season and room type.

Single occupancy rates on request only. Breakfast is optional and charged R75.00 per person extra.

Please request booking terms, conditions and cancellation policies from the establishment when booking.



COLOURFUL MANOR

LUXURY LODGE & CONFERENCE CENTRE

DESCRIPTION GENERAL

The suites have been designed with ultimate comfort in mind. The understated decor offers simple luxury, while allowing the breath taking surrounds to take centre-stage. Wireless internet connection Spacious uniquely designed rooms and suites all with private terraces Extra length king and twin Posturepedic beds, oversized duvets, high quality silk cotton sheets and blankets Luxurious spacious en suite bathrooms with rain shower. Digital safe, Comfortable chairs, hairdryer, fluffy towels and bath and body products, intimate patios, private guest room entrances and stunning panoramic views over Table Mountain, Atlantic Ocean and False Bay. Large swimming-pool area with wooden lounges underneath the trees to enjoy the unique views. The lounge offers magazines, area information map, honesty bar and lounges for the perfect chill-out. Total capacity is 30 persons and facility can be booked for exclusive use and for conference purposes An ideal retreat for golfers, wine lovers, food connoisseurs, and nature lovers looking for excellent service levels, high quality accommodation and a quiet, peaceful escape away from the hustle and bustle of everyday life.

DESCRIPTION ROOM

3 Mountain view rooms medium (1962,1990,1994)/+25m2.

Midsize rooms, north facing and overlooking the lush garden with the Hottentot Holland Mountains at the background. King size XL Twin beds, en suite bathroom with rain shower, chair, fan, side-table and private terrace.

2 Mountainview room large (1652/1659)/+30m2

Large sized East facing room overlooking Gordons Bay mountains and the lush garden. Kingsize XL twin beds, en suite bathroom with rain-shower, chair, fan, side-table, DSTV, private terrace.

2 Sea view rooms medium (1688,1948)/+25m2

Midsize room, North facing overlooking Cape of Good Hope, Table Mountain, Atlantic Ocean, Hottentot Holland mountains and the Wine lands. King size XL Twin beds, en suite bathroom with rain shower, couch, fan, safe, side-tables, DSTV and a private terrace overlooking the swimming pool.

4 Seaview room large (1820/1834/1918/1925)/+35m2

Large size room, North facing overlooking Cape of Good Hope, Table Mountain, Atlantic Ocean, Hottentot Holland mountains and the Wine lands. King size XL Twin beds, en suite bathroom with rain shower, couch, fan, safe, side-tables, DSTV and a private terrace overlooking the swimming pool.

1 Gardenview - kitchenette (2013)/ +25m2

Cottage style medium sized South facing room, overlooking Hottentot Holland mountains and the lush garden. Twin bedded XL king size twin beds, en suite bathroom, side-table, chair, small kitchenette and a private terrace. Inter connectable with garden view room standard.

1 Gardenview room standard (2010)/+20m2

Cottage style medium sized South facing room, overlooking Hottentot Holland mountains and the lush garden. Twin bedded XL king size twin beds, en suite bathroom, side-table, chair and a private terrace. Inter connectable with garden view room-kitchenette.

1 One bedroom apartment/+70m2

75M2 one bedroom self catering apartment. Large open plan kitchen, lounge and dining area. Large screen DSTV, large dining table and sitting area. Self-catering. Limited views. No private patio.

1 Two bedroom apartment/+65m2

60M2 apartment with two bedrooms, one double bed, one king size XL twin bed. One bathroom. Private terrace, open plan lounge, dining and kitchen area. Fully equipped kitchen. Ideal for couples, longstayers and families. Self-catering.

Penny Lane Lodge



B&B and Self Catering Accommodation

Tel: +27 21 852 9976 | Fax: +27 21 851 2520 | enquiries@pennylanelodge.co.za

Penny Lane Lodge is situated in beautiful Somerset West at the gateway to the Cape Winelands. Our guest house provides affordable accommodation in a central location with the spectacular backdrop of the Helderberg mountains.

Conveniently located just 20 minutes drive from Cape Town International Airport, Penny Lane Lodge is 40 minutes from central Cape Town and 15 minutes from the historical university town of Stellenbosch. There are 6 major golf courses nearby and we are close to the lovely clean and sandy beaches of Strand and Gordon's Bay.

Penny Lane Lodge offers 6 comfortable individual units all with en-suite bathrooms sleeping between 2 and 4 people. There is a swimming pool, braai / barbeque areas and secure parking within the grounds of the property. All units also have their own separate entrances.

It is here with us your hosts, Kevin and Diane White, that you will find a warm and friendly atmosphere. After a busy day, relax by the swimming pool surrounded by lush gardens or simply sit and enjoy the view from your balcony or patio. You are also very welcome to visit Diane's on-site art gallery, watch her at work and see her latest paintings on display. As a guest of Penny Lane Lodge you will have a special invitation to attend any of the many exhibition openings which feature Diane's work.



Lead Auditor Course 9-13 February 2015

Abattoir Skills Training (AST) successfully applied for accreditation as a training course provider with SAATCA for the presentation of the Lead auditor's course, Food safety management systems, ISO22000.

The course is for learners wishing to perform second or third party food safety management system audits and is ideal for those wanting to perform food safety audits or regulatory audits based on the Meat Safety Act, or HACCP audits such as SANS 10330 and ISO 22000 audits. Candidates for the course need to have completed ISO22000 training or the RMAA HACCP course, which now includes ISO22000, prior to entering for this course.

The Southern African Auditor and Training Certification Association (SAATCA) was established to implement, administer and control a scheme for the certification of quality system auditors, lead auditors, and training course providers. SAATCA's mission is to recognize and satisfy the needs of stakeholders in Southern Africa and provide confidence to industry by setting criteria in line with National and International Standards to ensure the competence of Management System Auditors and Product and Process Auditors and Management System auditing Training Course Providers.

A course was presented from 9-13 February 2015 at CSIR.



HMS HACCP Course 10 – 13 March 2015.

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, the Meat Safety Act, 2000 (Act 40 of 2000) and the Red Meat Regulations to govern the red meat abattoir industry and its processes. The Regulations require that an abattoir implement a Hygiene Management System (HMS) to manage and document abattoir activities and as a result it has become crucial to provide guidance to the industry regarding the implementation of the HMS. Consumer awareness has also resulted in the prevention of food borne illnesses becoming a priority in food processing facilities. The implementation of HACCP has been recognized an effective way of identifying and preventing hazards that could cause these illnesses. The implementation of both the HMS and HACCP provides consumers with assurances and guarantees regarding the safety and quality of the product they purchase. Personnel responsible for managing the food safety and quality processes in an abattoir should undergo training in order to effectively manage HMS and HACCP at their facility. This 4 day programme provides learners with the necessary knowledge and skills to implement and maintain HACCP and the Hygiene Manage-

ment System.

An HMS HACCP course was presented at CSIR from 10 – 13 March 2015. The course was attended by abattoirs as well as officials of VPH Gauteng.

The programme consists of theoretical and practical training as well as group and individual activities. Topics covered are:

- HMS Policy and document control
- Laboratory sampling programmes
- Corrective actions
- Hygiene Assessment System (HAS)
- Traceability and recall
- HMPs
- Examples of policies, procedures and checklists
- Identification of hazards and CCPs
- Auditing



Lead Auditor course

11-15 May & 20-24 July



TARGET AUDIENCE

- ☞ Quality Manager
- ☞ Hygiene Manager



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

ENTRY REQUIREMENTS

- ☞ PRP training/knowledge
- ☞ 6 months experience in their current position
- ☞ ISO22000 training

COST:

RMAA MEMBERS: R7 500 (EXCL VAT)

NON-MEMBERS: R8 000 (EXCL VAT)

INCLUDES STUDY GUIDES, FACILITATION,

Closing date for registration

techniques

Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ast@rvav.co.za

Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710



HMS / HACCP Course

**HYGIENE MANAGEMENT SYSTEMS & HAZ-
THE REGULATORY REQUIREMENTS REGARD-
ING THE IMPLEMENTATION OF MEAT SAFE-
TY MANAGEMENT AT ABATTOIRS PROMPT-**

LEARNING

- HMS Policy, document control
- Laboratory sampling programmes
- Corrective actions
- Hygiene Assessment System (HAS)
- Traceability and recall
- 14 HMPs
- Examples of policies, procedures and checklists
- Identification of hazards
- Identification of critical processing



- **9-12 June 2015 –**
Beefmaster
- **14-17 July 2015 –**
Freestate
- **11-14 August –** North-
west
- **15-18 September**
2015 – Eastern Cape
- **13-16 October 2015 -**
Kwazulu Natal

COST:
RMAA MEMBER: 5 000
(EXCL VAT)
NON-MEMBER: R5 500
(EXCL VAT)
INCLUDES STUDY GUIDES, FACILITATION,

**Closing date for
registration**

Contact us

Phone: (012) 349-1237/8

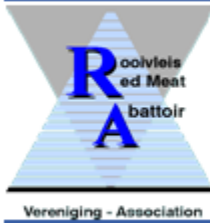
Fax: (012) 349-1240

E-mail: ast@rvav.co.za

Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710

Red Meat Abattoir Association



SLAUGHTER TECHNIQUE TRAINING

T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

Correct slaughter techniques is an extremely important part in the process of converting live-stock into safe and wholesome meat. Operators require knowledge and skills to be able to slaughter without causing any damage to the hide or skin and the carcass, with a low risk of soiling and possible contamination that can occur during slaughtering. Slaughter technique training is provided to abattoirs in a number of ways:

- Routinely according to a schedule, compiled annually;
- Based on requests from provincial veterinary officers;
- Start-up of new abattoirs;
- Specific requests from abattoirs;
- Follow up on reports from NSPCA abattoir visits.

The RMAA documented and maintains current best practice procedures for the slaughter of animals for human consumption. Training is provided to abattoirs based on these procedures and copies are provided to abattoirs for reference purposes. Before commencement of training, the abattoir's slaughter practices are evaluated and compared with the current best practice slaughter procedures. Deviations are recorded and corrective training is provided by experienced training teams. A report, which is required as record of the training, is provided to the abattoir. This is also pre-scribed in terms of regulation 55(b)(3) under the Meat Safety Act, 2000 (Act no. 40 of 2000) as part of the Hygiene Management System.

Once off training does not ensure implementation of acquired skills. Regular follow-up visits are provided to ensure that the skills acquired

by operators are applied according to the guidelines and that deviations are corrected.

The main aims are to:

- Increase hygienic practices
- Reduce contamination
- Reduce damage to the carcass, skin and organs
- Enhance ergonomics and speed
- Increase slaughter out percentage
- Make better use of available personnel

Training is always conducted by first demonstrating the correct and/or best procedure, then evaluating the operator conducting the procedure and conducting a re-demonstration if necessary. Finally competency is recorded for each worker at their respective work stations indicating competency acquired in the new/ adapted technique. A slaughter training report is forwarded to the management after completion of the training.

The following abattoirs were provided with training in March:

- Darnall
- Greenlands
- Eshowe
- Doornplaat
- R&R (Kontrak)
- Morgan
- Holfontein lammers
- Marico meats
- Just Pork
- Syferfontein
- Sparta
- New Castle
- Vryheid meat masters



RMAA Newest Associated Member



Munck | Food Equipment | Engineering | Combustion | Group

The MITCHELL GROUP of companies was established and registered in 1976, as a proudly South African owned company. They are recognized for their expertise and service in the Engineering sector. With over 30 years of experience the Mitchell group has gained a reputation as a market leader and innovative manufacturing supplier. A service-orientated company that prides itself in providing the best possible technical service, customer-specified design as well as an extensive product range and spare back-up store to cover the entire groups varied product range.

The MITCHELL GROUP has the ability to design and supply any product to specification in light to medium manufacturing engineering. With a specialized workshop located on the premises, as well as large comprehensive spare and stock holding, we pride ourselves in the ability to supply quality manufactured products and spares at market-leading prices.

Over the years the MITCHELL GROUP has diversified their product range and services. This established group, based in the Mitchell building, comprises of the following specialized companies:

MITCHELL-MUNCK: Specializing in the manufacturing, servicing and suppliers of hoists and parts. The manufacturing and design of Incinerators to specification. Expert and cost-effective refurbishment and repairs, meeting the design standards approved by air pollution authorities. The MITCHELL GROUP is one of the leading suppliers of burners and have an extensive back-up

service department. We are agents for Bentoni burners and have a wide range of spares in stock.

MITCHELL-FOOD EQUIPMENT: Providing specialized manufacturing, design and supplies for the meat-slaughtering industry. With our extensive experience and expertise in providing quality products and service to the meat slaughtering industry, we are the first choice for many abattoirs and butchers. We provide a wide range of products and spares and tend to any customer-design requests and demands. MITCHELL-FOOD EQUIPMENT has been at the forefront of some of the most innovative and exciting products to enter this specialized market. MITCHELL-FOOD EQUIPMENT supply and manufacture cattle, sheep, pig, poultry and game slaughtering equipment at a very competitive price. Our consultants are on hand and can provide you with expert advice and cost-effective solutions in the development of any meat-slaughtering project. We are local importers and exporters of the meat-slaughtering industry-related equipment.

The MITCHELL GROUP are agents for: Best and Donovan meat-cutting equipment, Cash stunning equipment, Bentoni burners, Mitchell cranes, Martin cranes and AWD cranes.

There is spare stock on hand for all above mentioned machinery and equipment.

The MITCHELL GROUP has an extensive range of Mitchell branded products and equipment, made from the highest quality material, at very competitive prices.

MEAT RAILS

The Mitchell group has the capabilities to manufacture, design and install complete meat rail systems in butcheries, abattoirs and meat processing plants.

We supply:

- Continuous meat rail systems with switches
- Internal meat rails in cold/freezer rooms
- Truck body meat rails



We have the capabilities to design any rail system to suit our client specification; from a large production abattoir to a small butchery. No project is too big or too small.

All manufacturing is done at our premises, and gives us the capability of providing these products at great value, and ensuring the highest quality. We manufacture & supply; the hanger bolts, rails and switches. (this can be done in mild steel galvanized, painted mild steel or stainless steel).

Understanding that each client has a unique requirement, our sales consultants are on hand to provide each client with a detailed design and layout of their specific requirements.

Not only do we have the capability to design and manufacture your rail system, we also have the capabilities to install your rail system. We have a professional team on hand to provide you with market leading expertise at every Installation.

The Mitchell Group also manufacture the following products at market leading prices to accompany your rail system.

- track runners
- gambrels
- skid hooks
- carrier logs
- bleeding hooks

So take advantage of our capabilities to provide all the equipment you may require for your rail system from one supplier at the best possible price!

CAT 142 DEHAIRING MACHINE HEAD AND FOOT

- 3CR12 Stainless steel frame.
- 2.2 KW motor
- 220V or 360 VOLTS.
- All spares locally available
- Made by MITCHELLS in South Africa
- Cleans sheep and cattle heads and feet.
- Double de-hairing shaft i.e.. Two operators can work at the same time.
- Designed for easy maintenance and cleaning.
- Mass 120kg
- 1250 x 848 x520



- HEIGHT: 1 m
- WEIGH : 986 KG
- POWER: 4 KW
- ELECTRICAL 380 V
- PRODUCTION 60PIGS/HOUR



INK-MEAT MARKING – MITCHELL

- Used to mark meat
- Quick Drying
- Indelible
- Certificate certifying that Ink is fit for human consumption supplied with every purchase
- Every batch is registered for quality control

Colors available:

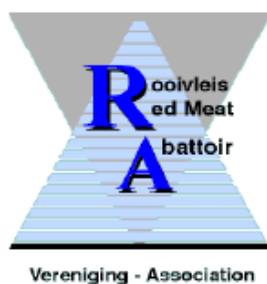
- 2003 Violet,
- 2001 Red,
- 2002 Orange,
- 2005 Brown,
- 2004 Black,
- 2007 Green.

CAT 157 DEHAIRING MACHINE PIG MODEL 60D

- The MITCHELL dehairing machine model 60d is designed to provide mechanized dehairing facilities for the small to medium sized abattoir.
- This robust model is however capable of cleaning 60 pigs / hour.
- The reinforced frame is manufactured from 3CR12 stainless steel.
- The shaft is fitted with flexible rubbers onto which is mounted stainless steel scrapers.
- The complete shaft is mounted onto sealed bearings and driven through a worm drive coupled directly onto the motor to ensure soft starts and smooth and vibration free.
- Motor is 4 KW 380 volt.
- The complete machine is fitted with a cradle to facilitate the effective discharge of the cleaned pig.

- LENGTH : 2.4 m
- WIDTH : 1.2 m





WNNR / CSIR
 Building 4
 Meiring Naude Rd
 Brummeria
 Pretoria
 35889, Menlopark, 0102
 + 27 12 349 1237 / 8/ 9
 + 27 12 349 1240
info@rmaa.co.za
www.rmaa.co.za

AgriSETA roadshow was attended on 9 March 2015.

2015 is the last year of NSDS III. The Minister (DHET) will issue a proposal for a new landscape before June. NSDS IV will be proclaimed by September 2015 and begin on 1st April 2016. There are 2 documents that will impact on the next NSDS namely the White paper on post school education and training, and the OECD report. The report is available on the internet. The OECD review looks at a simplified madatory grant system, centralisation of the skills levy and centralised skills planning amongst others. The white paper also informs of significant restructuring and clustering of SETA's after 2016. Certain functions of SETA's will be colapsed together, e.g. Skills planning and SCM.

There is currently two funding application periods namely 1 September-31 October for Bursary, Internships & Artisan development and 1 November-31 January for Learnerships, Skills programmes and commodity organisations. During the past funding window the RMAA assisted the following abattoirs with the submission of their applications:

- a. Baberton abattoir
- b. Beefmaster
- c. Bloemfontein abattoir
- d. Chalmar beef
- e. Chamdor meat packers
- f. Country meats
- g. Kanhym Benoni
- h. R&R abattoir
- i. Sparta foods
- j. Triple A beef
- k. Witbank abattoir

Applications are evaluated during Febraury / March and will be submitted for board approval on the 19th of March. Implementation of projects will start in April 2015. A notice shall be placed on the website regarding disapproved applications as more applications are disapproved than approved. Focus for approvals is on higher NQF levels and Scarce and critical skills. There will be no increase in grant allocagtions for 2015. Skills programme funding remains at R182 / learner. It will be re-evaluated in 2016.

The quality assurance license is extended to March 2016. Accreditation continues but is capped at 2016. Qualifications which do not perform will be removed. The new registration process of practitioners is expected to be initiated by the AQP of the QCTO

Price Information

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 RMAA therefore requests that you, the abattoir owner, commit to submitting your price information as per the procedure described below.**

Die Roovleisabattoirvereniging 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 abattoir industrie kan dien. Die

regverdigte verteenwoordiging van die inligting is uiters belangrik. Die RVAV versoek dus dat u die abattoireienaar, instem om u prysinligting beskikbaar te stel soos uiteengesit in die prosedure hieronder.

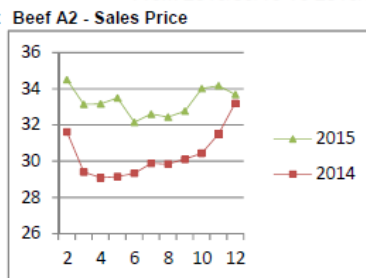
The price information report is released once a week. All participating abattoirs will receive a report, free of charge. A fee determined from time to time, is payable by non-participating abattoirs and all subscribers.

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.

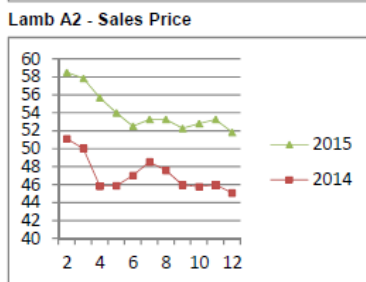
NATIONAL SOUTH AFRICAN PRICE INFORMATION FOR WEEK 12

From 2015/03/16 To 2015/03/22

Class	Units	Avg Mass	Avg Purch Price	Avg Selling Price	Selling min	Selling max
CATTLE						
A2	3570	254.49	33.67	33.68	25.50	37.40
A3	601	260.92	33.91	33.88	29.50	37.40
AB2	292	220.41	30.23	31.33	22.00	37.40
AB3	38	286.04	31.39	34.02	28.50	37.40
B2	260	236.74	27.27	27.51	19.00	37.40
B3	91	304.29	26.19	26.68	22.00	37.40
C2	818	244.83	24.46	25.14	22.00	28.60
C3	391	271.39	24.45	25.13	22.00	28.60
	6 061					

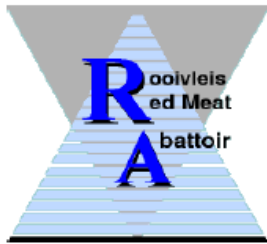


Class	Units	Avg Mass	Avg Purch Price	Avg Selling Price	Selling min	Selling max
LAMB/SHEEP						
A0	60	13.78	43.68	42.17	30.00	42.49
A1	417	15.89	51.06	49.85	46.73	63.25
A2	4016	19.03	51.64	51.83	48.54	63.25
A3	397	20.95	52.45	52.64	49.14	63.25
A4	26	18.83	46.52	48.47	48.17	50.00
A5	6	21.33	38.84	40.56	40.00	44.00
A6	14	18.67	43.09	39.40	30.00	42.49
AB2	14	24.19	48.20	53.68	47.17	61.25
AB3	6	21.95	35.79	35.79	35.79	35.79
B2	38	26.09	35.34	35.92	35.50	36.03
B3	10	32.26	35.36	35.70	35.50	36.00
C2	320	22.62	35.76	36.42	32.30	37.24
C3	43	29.48	35.02	35.82	32.30	37.50
	5 367					



Class	Units	Avg Purch Price	Purch Min	Purch Max
PIGS				
BC	22	71.239	23.01	17.00
BO	2063	79.98	23.63	23.20
BP	4367	74.735	23.92	23.20
BR	392	83.494	22.42	22.30
BS	5	89	20.00	20.00
BU	2	51.8	20.60	20.60
PC	47	45.255	18.35	18.00
PO	35	52.24	24.47	23.00
PP	799	49.67	25.18	24.28
PR	11	47.4	23.21	22.27
SAS	184	155.96	17.29	15.45
	7 927			
Hide	Feedlot	18.40		
	Veldt	18.40		
Dorper	ea	87.50		
Merino	ea	73.75		





Vereniging - Association

WNNR / CSIR
 Building 4
 Meiring Naude Rd
 Brummeria
 Pretoria
 35889, Menlopark, 0102
 + 27 12 349 1237 / 8/ 9
 + 27 12 349 1240
info@maa.co.za
www.maa.co.za

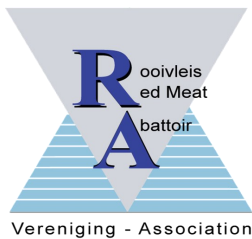
RMAA Database - Update

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%

