

DECEMBER 2017



Welcome to the  
**RED MEAT  
ABATTOIR**  
Association

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The **RMAA & AST Diaries** have been posted in November 2017, kindly look out for them in your post-boxes.

In the **RMAA Price Information System** the pork capturing has been changed due to requests from SAM-IC and DAFF.

We would like to add abattoir pages to the **RMAA Website** kindly contact us for more information

Find the latest contact numbers of RMAA & AST personnel

The RMAA hosts a **Meat Examiner** 6 months course twice a year, find out more details on page 6 & 7

**AgriSETA Discretionary Funding Application** period has opened on the 1st November for Skills Programs find out more information on the process and application forms on page 8

The **Animal Welfare at the Abattoir** course took place on the 6 - 8 November see the feedback on page 9

Important information on the **Formal Training Courses** can be found on page 10

Feedback regarding the **Residue Monitoring Pilot Project** can be seen on page 11

The **2018 RMAA & AST Fee Structure** has been approved by the RMAA Board Members and can be found on page 11 - 12

### Outbreak of Listeriosis in SA

*Listeria monocytogenes* is the primary cause of the illness called listeriosis. This bacterium is widely distributed in nature and has been found in soil, water, sewage, mud, silage and decaying vegetation. It has been isolated from humans, a wide variety of healthy and diseased animals and birds, animal products, fresh produce such as vegetables and fruit, food packaging and processing environments. More information can be found on page 13

**Independent Meat Inspection Services** Waiting for department to announce agencies

**Animal Welfare Protection Amendment Bill** is out for comment. More information on page 14

**Competition Amendment Bill** is out for comment. More information on page 14

**Agricultural Product Standards** SAMIC fees for 2018 are on page 15

**RMRDSA Awards their Scientists**, results can be found on page 16

Find out who is the **NAMC New Chairperson** on page 17

The RMAA & AST Offices will be closed between Christmas and New Years. During the Holiday Season more than ever, our thoughts turn gratefully to those who made our progress possible. And in this spirit we sincerely say Thank You and Best Wishes of the Holiday Season and a Happy New Year

## RMAA & AST Diaries

The RMAA & AST Diaries have been posted to members of the association. We would once again like to thank our main sponsor for the A5 diary **Mitchell Group** and the A-Frame calendars **Matrix Software** for their generous contribution, and our advertisers Jarvis, GPS Food Group, DFS Process Solutions, Kentmaster, LTL Group of Companies, and SCIP Engineering.

Amidst a severe drought in the country, uncertainty in the red meat value chain has escalated with a depletion of the parental stock creating expectations of shortages over the next years.

Red meat abattoirs will remain under pressure throughput, but at the same time consumer awareness in meat safety, welfare and environmental issues will require continuous innovation and improvement.

The publication of the Meat Inspection Scheme and envisaged appointment of assignees for the Meat Inspection Services offer a mile stone for the Public Private Partnership in providing Meat Safety Assurances to our local and international clients. The introduction of the Scheme is not without pitfalls and every effort must be made to avoid different standards, ensure minimum standards and prevent abnormal costs to the industry and consumer.

The Association will continue to strive in representing the Red Meat Abattoirs to the benefit of our members and clients whilst providing training and technical support to ensure red meat of the highest safety and quality.

Te midde van 'n ernstige droogte en uitdunning van die moederkudde het die onsekerheid in die rooivleiswaardeketting toegeneem, met verwagte vleiestekorte oor die volgende paar jaar.

Roovleisabattoirs sal onder druk bly vir deurset, maar terselfdertyd vereis die bewustheid van verbruikers oor vleisveiligheid, dierewelsyn en omgewingskwessies toenemende innovasie en verbetering.

Die afkondiging van die Vleisinspeksieskema en die voorgenome aanstelling van Vleisinspeksie Agentskappe is 'n mylpaal vir die totstandkoming van 'n Publieke Private Ooreenkoms in vleisveiligheidswaarborges aan nasionale en internasionale kliënte. Die bekendstelling van die Skema is nie sonder slaggate nie en alle pogings moet aangewend word om verskillende standaarde te verhoed, maar ook om nasionale minimum standaarde te verseker en abnormale koste vir die bedryf te vermy.



## RMAA Price Information System

With another year drawing to a close, the RMAA will distribute week 50 of 2017 on the 20th December 2017 and week 51 of 2017 along with week 52 of 2017 will be circulated in the 1st week of 2018.

### Letter to Contributors and users of the RMAA price information system (Pork)

The Red Meat Abattoir Association received a letter from SAMIC, the assigned appointed by DAFF as to illegal actions pertaining to descriptions in the Pork Price Reporting and a threat of suspension of the system if these descriptions are not removed.

This follows a request by Representatives of the pork abattoirs on a differentiation in the pork prices due to the vast differences in the marketing of pork in the wide weight range of 20 - 100 kg as prescribed in the Classification regulation. This change was made to the price system approximately 18 months ago at the request of the pork abattoirs.

The instruction by SAMIC stems from the 4 weight categories requested and the reference to B (P-S) with baconer, C (P-S) for cutters, P (P-S) for cutters and H (P-S) for Heavy baconers.

Following a request for clarity by the department, it was indicated that the differentiation of weights within the PORCUS system should be regarded as a trade issue and should the terminology as referred form an integral part of the Pork trade environment, to revisit this aspect of the regulation.

We will in the meantime remove the reference in this price reporting i.e., Porkers, Baconers, Cutters and Heavy B (Please not this wording is not used in the report)

The weight categories will however remain for reporting purposes

This request however did highlight the need to have another discussion on the current regulations pertaining to the pork industry, as the current description is outdated with reference to the modern pork industry ex meat content. This matter is also currently being investigated and researched by SAPPO in order to make representation to the department. We will request a discussion at the standards committee of the Department at their earliest convenience after the submission, to clarify this aspect of the current meat classification regulation

For any further information or assistance please do not hesitate to contact us at [marketing@rmaa.co.za](mailto:marketing@rmaa.co.za) or [manager@rmaa.co.za](mailto:manager@rmaa.co.za)

## RMAA Website Latest News

During 2017 we unfortunately couldn't host a Workshop in each province but kindly view the documentation that were discussed on the RMAA website

<http://rvav.co.za/2017-rmaa-workshop-documentation/>

The World Health Organisation (WHO) published guidelines on use of medically important antimicrobials in Food Producing Animals. You can find the guidelines on the RMAA website

<http://rvav.co.za/wp-content/uploads/2012/04/WHO-Guideline-on-AMR-in-Producing-Animals.pdf>

The World Veterinary Association welcomed the Antibiotic Awareness Week, you can read the article under the Latest News on the RMAA Website (<http://rvav.co.za/rmaa-news/>)

<http://rvav.co.za/wp-content/uploads/2012/04/WVA-Press-Release-Antibiotic-Awareness-Week.pdf>

DAFF published a guide on what can livestock producers and pet owners do to prevent antibiotic resistance [http://rvav.co.za/wp-content/uploads/2012/04/DAFF-Flyer\\_World-antibiotic-awareness-week\\_Nov-2017.pdf](http://rvav.co.za/wp-content/uploads/2012/04/DAFF-Flyer_World-antibiotic-awareness-week_Nov-2017.pdf)

Find the latest Slaughter Statistics extracted from RMLA with comparative graphs on the RMAA Website <http://rvav.co.za/slaughter-statistics/>

We are in the process of updating and ensuring all relevant information regarding the industry legislations are found in a central, logical layout on the RMAA website under

<http://rvav.co.za/legislation/>

The RMAA Salary and Wage questionnaire has been submitted and supporting abattoirs will receive the final report as soon as possible <http://rvav.co.za/industry-salary-scales/>

Find the updated membership package on our website for your convenience

<http://rvav.co.za/membership-forms/>

## RMAA Abattoir Members Website Page

Abattoir owners and managers are you interested in advertising your abattoir on our webpage for increased publicity? We can link your page on the RMAA website with your webpage or we can become your webpage..

For more information , kindly contact Michelle at [marketing@rmaa.co.za](mailto:marketing@rmaa.co.za)

## RMAA Contact Us

Herewith an updated RMAA & AST personnel contact list with cellphone numbers, kindly keep the numbers safe for 2018

<b>Bestuurder / Manager:</b> Dr Gerhard Neethling	082 551 7232 <a href="mailto:manager@rmaa.co.za">manager@rmaa.co.za</a>
<b>Finansies / Finances:</b> Grobler Rekenkundige Dienste	012 345 1898 <a href="mailto:elize@rmaa.co.za">elize@rmaa.co.za</a>
<b>Administrasie en Bemarking / Administration &amp; Marketing:</b> Michelle Coertzen	076 062 1596 <a href="mailto:info@rmaa.co.za">info@rmaa.co.za</a>
<b>Steundienste en Opleiding / Support Services and Training:</b> Mariana Du Toit <b>Opleidingsfasiliteerder / Training Facilitator:</b> Ella de Lange <b>Opleidingsadministrasie / Training Administration:</b> Clara Mmakola <b>Administrasie Assistent / Administrative Assistant:</b> Patricia Hlabati <b>Opleiding / Training:</b> Chester Nkoane Matthew Monare	071 279 0030 <a href="mailto:mariana@rmaa.co.za">mariana@rmaa.co.za</a>  072 607 8230 <a href="mailto:ella@rmaa.co.za">ella@rmaa.co.za</a>  <a href="mailto:clara@rmaa.co.za">clara@rmaa.co.za</a>  <a href="mailto:ast@rmaa.co.za">ast@rmaa.co.za</a>



# MEAT EXAMINER COURSE

## 6 MONTHS

The Red Meat Abattoir Association, is proudly offering a Meat examiner course in collaboration with IMQAS.

The course duration is 6 months during which time the learner will be exposed to knowledge and skills that will allow the learner to practice as a red meat examiner.

**Entry requirements: Grade 12**

### Learning areas covered

- Meat Inspection
- Anatomy and physiology
- Microbiology
- Pathology
- Meat Quality & Safety
- Abattoir Layout
- Personal Hygiene
- Pest Control
- Cleaning and sanitation
- Waste management
- Slaughter & Dressing
- Condemned material



### Cost:

**ALL REGISTRATIONS: R9 680 (Excl VAT)**

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues  
Cancellation within 5 days of commencement date will incur a 20% administration fee  
Full course fee to be paid before commencement with training

### Contact us

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: [ast@rvav.co.za](mailto:ast@rvav.co.za)

Website: [www.rmaa.co.za](http://www.rmaa.co.za)

### Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

**Closing date for  
registration  
01 February 2018**



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

## Registration Form Red Meat Examiners Course

Title    Mr     Mrs     Ms/Miss     Other (please specify) .....

Surname .....    Initials .....

First Names .....    Known as .....

Date of Birth .....    ID No. ....

Postal address  
 (Please supply a PO Box if possible)  
 .....  
 .....  
 .....

Code .....    Is this your Company address? .....

E-mail address .....

Contact telephone numbers  
 (Please include dialing code)  
 Work .....    Fax .....

Home .....    Cell .....

**Learners must comply with the entry level requirements**

When did you pass Grade 12? .....    Where: .....

Course you want to study :    Meat examination    Beef     Sheep     Pork     Other

Where do you prefer to study : .....

**An invoice with your student number and payment instructions will be issued on receipt of the completed application form.**

*I declare that all the particulars given herein are true and correct.*

Surname .....    Initials .....

Signature .....    Date .....

Language preference: Afrikaans / English .....

**Please attach a copy of your ID**

## AgriSETA Discretionary Funding Application & Skills Programmes

The window period for Skills Development Program applications for the 2018/2019 funding period is from **1 November 2017 to 31 January 2018**.

AgriSETA invites all AgriSETA Stakeholders to submit applications and priority should be given to die identified Sector scarce and critical skills. the comprehensive list is available on the AgriSETA website [www.agriseta.co.za](http://www.agriseta.co.za) under Skills Planning

New reviewed application forms is available on the AgriSETA website and no previous formats should be utilized for your application. Alternatively can applications be done on the online application system which can be accessed on the **AgriSETA WEBSITE, HOME Page, INDICIUM- SDF/ User logon (In Red), Online Discretionary Grant application**.

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.

In the case of On-line application, please upload all the required documents as well as the signature page provided.

For the communique from AgriSETA with full information about the Discretionary Grant applications, please see <http://www.agriseta.co.za/downloads/DGNotice2017.html>

The RMAA/AST is the Service Provider for our Members for the following Skills Programs:

SAQA ID	UNIT STANDARD TITLE	CREDITS 1 Credit = 10 Notional hours
<b>HMS &amp; HACCP</b>		
256575	Demonstrate knowledge of abattoir hygiene and meat safety standards	12
123374	Implement and maintain a HACCP system in a food processing facility	15
<b>Hygiene Awareness</b>		
123370	Apply hygiene awareness in food production	4
<b>Food Safety Management System Awareness</b>		
120239	Monitor critical control points (CCP's) as an integral part of a hazard analysis critical control point (HACCP) system	6
<b>Introductory Abattoir Hygiene</b>		
114362	Demonstrate an understanding of the Abattoir industry	3
116899	Clean and sanitize a food processing system	5
123370	Demonstrate knowledge of hygiene awareness in food production facility	4



## Animal Welfare At The Abattoir Course Feedback: 06 – 08 November 2017

The course took place at Milkplum Conference Centre, National Botanical Gardens in Pretoria. Dr Gerhard Neethling facilitated the course and Dr Antonio Velarde (IRTA), Dr Franci Swart (Western Cape Department of Agriculture), Renier Burger (Jarvis) and Dr Phillip Strydom (Animal Production Institute – Agricultural Research Council of South Africa) were the Tutors who shared their knowledge and skills with the delegates.

17 Delegates from Gauteng, OFS, KZN, Mphumahlanga, Northern Cape and the Western Cape and a representative from DAFF completed the course.

The delegates will truly be ambassadors for Animal Welfare after submission of their final assessments



and a competency result.

## HMS & HACCP / ISO 22000 (Level 4)

The course is based on SAQA Unit Standards 256575 - Demonstrate knowledge of abattoir hygiene and meat safety standards 123374 – Implement and maintain a HACCP system in food processing facility. It is a Level 4 course and students who completed this course successfully will be equipped with the following skills and knowledge:

- HMS Policy and document control
- Laboratory sampling programmes
- Corrective actions
- Hygiene Assessment System (HAS)
- Traceability and recall
- HMPs
- Policies, procedures and checklists
- Identification of hazards and CCPs
- Procedures to control and monitor
- Documentation for compliance
- An overview of ISO 22000
- The purpose, content and interrelationship of ISO/TS22002-1 /ISO22000
- The legislative framework relevant to a food safety management system

### ISO Bridging

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

The covers an overview of ISO 22000, the purpose, content and interrelationship of ISO/TS22002-1 / ISO22000 and the legislative framework relevant to a food safety management system.

Quality Managers, Hygiene Managers, Internal Auditors and Supervisors should consider attending the course prior attending the Lead Auditor course.

### Lead Auditor

SAATCA require the following to register a candidate as a Food Safety Auditor:

- A post matric food related qualification
- At least 4 years work experience in the food industry in food safety management systems
- Training in food related microbiology if not part of your qualification 1 Day
- Training in food related legislation/regulations
- Training in Pre-requisite programs or GMP's
- ISO 22000 2 day course
- Training in HACCP in terms of SANS 10330
- Training in auditing techniques according to ISO 19011 which is where THIS course comes in.
- An audit log of at least 20 audits totaling 120 audit hours (for auditor level)

## Residue Monitoring

The pilot project was very successful. RMAA reported the results to DAFF, awaiting feedback on funding to proceed with residue monitoring.



10 Abattoirs participated in the pilot residue monitoring project.

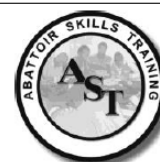
The following were tested:

* Antimicrobial (cfu/g)	* Zilpaterol (µg/kg)	* Salbutamol* (µg/kg)
* Clenbuterol* (µg/kg)	* Chloramphenicol (µg/kg)	* Linco (µg/kg)
* Suldz (µg/kg)	* Oxy (µg/kg)	* Tetra (µg/kg)
* Norf (µg/kg)	* Sulfm (µg/kg)	* Cipro (µg/kg)
* Sulfx (µg/kg)	* Enro (µg/kg)	* CTC (µg/kg)
* Doxy (µg/kg)	* Tylo (µg/kg)	* Tiam (µg/kg)
* Trim (µg/kg)	* MQCA (µg/kg)	* Iver* (µg/kg)
* Moxi* (µg/kg)	* Dora* (µg/kg)	* Aba* (µg/kg)
* Ema* (µg/kg)	* Phenylbutazone (µg/kg)	* Flunixin (µg/kg)

## AST 2018 FEE STRUCTURE

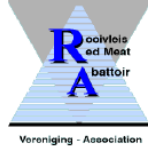
### ADDITIONAL COSTS

- Travel & Accommodation are EXCLUDED in ALL quotations and are added to the final invoice
- Travel: R4.90 per km and where necessary toll fees may be added
- Accommodation: R660 per person per night
- All prices quoted are in ZAR and Excluding 14% VAT
- Printing and postage fees may be added where necessary
- Request funding from your SETA or claim in terms of your submitted workplace skills plan



Learnerships (AgriSETA)	DURATION	COST PER LEARNER (R)	
		RMAA Members	Non-Members
NC: General Abattoir Processes	1 Year	25 410.00	
FETC: Meat Examination	1 Year	25 410.00	
<b>SKILLS PROGRAMMES</b>			
<b>Credit Bearing (AgriSETA)</b>		RMAA Members	Non-Members
HMS & HACCP / ISO 22000	4 Days	6 050.00	7 480.00
Food Safety Management System Awareness	1 Day	1 335.00	1 600.00
Introductory Abattoir Hygiene	1 ½ Days	2 670.00	3 250.00
Hygiene Awareness	1 Day	908.00	1 300.00
Meat Inspector (Refresher)	2 Days	4 840.00	5 400.00
<b>Non-Credit Bearing</b>		RMAA Members	Non-Members
Practical Abattoir Skills (Hygiene Awareness, Cleaning & Sanitation, Equipment Handling, Slaughter Techniques)	1 Day	3 630.00	6 050.00
Hygiene Awareness – RMAA	½ Day	730.00	960.00
Practical Animal Handling	1 Day	730.00	960.00
Basic Introduction to the Abattoir Industry	½ Day	545.00	650.00
ISO 22000 Bridging Course	2 Days	4 240.00	5 280.00
Food Safety Internal Auditors Course	3 Days	5 085.00	7 150.00
Food Safety Lead Auditors Course	5 Days	8 075.00	9 075.00
Meat Inspection (Refresher) – E Learning	NA	2 420.00	
WORKSHOPS (per person per day)		1 210.00	2 420.00
Meat Examiners Certificate	6 Months	9 680.00	

## RMAA 2018 FEE STRUCTURE

ADDITIONAL COSTS								
1. Travel & Accommodation are EXCLUDED in ALL quotations and are added to the final invoice								
2. Travel: R4.90 per km and where necessary toll fees may be added								
3. Accommodation: R660 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								
								
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	6 413.00	4 495.00	3 339.00	2 057.00	1 028.00	265.00	7 695.60	
Modular abattoir plans					5 777.00	1 155.00		
SERVICES						Members	Non Members	
Slaughter Techniques								
Annual 1 day Slaughter Technique Training ( <i>subsidised by AIAC Fund</i> )						LT 647.00 HT 1 930.00	LT 2 565.00 HT 5 130.00	
Additional Slaughter Technique Training Requests						LT 1 500.00 HT 3 848.00	LT 3 000.00 HT 6 413.00	
Slaughter Assistance ( <i>per slaughter operator per day</i> )						3 207.00	3 848.00	
Support Services								
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> )						6 413.00	8 342.00	
Support ( <i>per hour at office</i> )						265.00	323.00	
FSMS Establishment (3 days at abattoir): =< 20 units per day						20 522.00	25 652.00	
FSMS Establishment (4 days at abattoir): > 20 units per day						32 065.00	38 478.00	
HMS Electronic Templates						6 413.00	10 261.00	
Contracts								
3 Day Contract (Training and/or Support Services – excl FSMS Establishment)						LT 3 600.00 HT 10 000.00	LT 9 000.00 HT 16 000.00	
Audits								
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		
Laboratory Sampling & Analysis								
2 x carcass swabs, 1 x Water, 5 x Surface Swabs, 4 x Hand swabs = TOTAL = 12 samples						Individual quotations		
Skills Development Facilitation (SDF)								
Completion and submission of WSP and ATR						As per SDF agreement		
Industry Information <i>Excl Postage</i>								
Meat Inspectors Manual: Red Meat (English or Afrikaans)						150.00	200.00	
Posters (Set of 4)						414.00	750.00	
Posters (Individual poster)						138.00	200.00	
Technical information						Upon request		
RMAA Industry Guidelines						500.00	1 113.00	
RMAA Animal Welfare Guidelines						350.00	1 050.00	
Price Information (Application subject to management approval)						Weekly Fee	100.00	150.00
						Annual Fee	5 000.00	7 000.00
Abattoir Information (Application subject to management approval)						National list	Members	1 930.00
						Provincial list	Benefit	350.00
Re-Print of Certificates						140.00		
Advertisements								
In diary – Annual A5 colour advertisement per page						5 660.00	6 466.00	
In RMAA newsletter to Industry						1 929.00	2 184.00	
RMAA Web banners or dedicated landing page (3 months hosting)						1 929.00	2 184.00	
Annual Conference:								
Exhibitors: 2 x 3 metres stall with a name board – Includes conference package for two exhibitors (1½ days) and dinners						7 568.00	8 374.00	
Delegates: ( <i>Includes conference package (1½ days) and dinners</i> )						1 346.00	2 311.00	
<i>Abattoir Members: Conference registration fee: 1<sup>st</sup> attendee – Sponsored by Associated Member</i>								

## Outbreak of Listeriosis in South Africa

The Red Meat Industry Forum has taken note with concern of the outbreak of listeriosis as reported by the Department of Health on 5 December 2017 which could be misleading with the large number of photos of livestock portrayed in media coverage thereof.

*Listeria monocytogenes* is the primary cause of the illness called listeriosis. This bacterium is widely distributed in nature and has been found in soil, water, sewage, mud, silage and decaying vegetation. It has been isolated from humans, a wide variety of healthy and diseased animals and birds, animal products, fresh produce such as vegetables and fruit, food packaging and processing environments.

### Listeriosis in Red Meat

Although red meat is seldom a source of infection and although this bacterium is destroyed through proper cooking, the outbreak highlights the responsibility of the red meat industry to provide for proper and improved hygiene during the production, processing, packing and preparation of red meat and red meat products. It is also the responsibility of the consumer to ensure that cross contamination does not occur between cooked and raw products or from human hands and equipment. *Listeria* presents a particular concern in respect to food handling, because it can grow at refrigerator temperatures.

### Listeriosis awareness at the Abattoir

During the processing of livestock to meat at the abattoir, particular attention is given to slaughter procedures, personnel hygiene and sterilization of equipment to minimize bacterial contamination during this process. Furthermore, meat inspection of each animal and carcass ensure the health of the animal and removal of any possible contamination that might have occurred. Microbiological testing of water, product, contact surfaces and hands is a prerequisite at a registered abattoir in terms of the Meat Safety Act, 2000 and supporting regulations.

It is therefore imperative that the consumer ensures that the meat they purchase is sourced only from registered abattoirs that have an Independent Meat Inspection Service and that once purchased the cold chain is maintained at all times; as well as to avoid eating raw or under cooked meat products.

The World Health Organization's five keys to food safety:

- Keep clean. Wash your hands before handling food and often during food preparation.
- Separate raw and cooked food. If you are handling or storing raw food, do not touch already cooked food unless you have already washed your hands and food preparation utensils.
- Cook food thoroughly. Food that does not usually need cooking before eating should be washed thoroughly with clean running water.
- Keep food at safe temperatures.
- Use safe water for domestic use at all times or boil before use.

The Red Meat Industry Forum remains committed to building and maintaining the positive image of South African red meat and red meat products as a healthy, nutritious and safe food choice which is sustainable in the long term while pledging its full support to the ongoing investigation into the source of the problem. All industry stakeholders are encouraged to review and strengthen their hygiene management systems thereby providing the consumer the peace of mind to offer her family the product of choice which is red meat.

Issued by  
Dave Ford  
Chairman  
Red Meat Industry Forum  
On behalf of the Red Meat Industry

For more information kindly visit RMAA website <http://rvav.co.za/listeriosis/>

## Animal Welfare Protection Amendment Bill

Please find the Animal Welfare Protection Amendment Bill on the RMAA website

<http://rvav.co.za/animals-protection-act-act-71-of-1962/>

Ms C Dudley MP published the Animal Protection Amendment Bill, 2017 and the Memorandum on the Objects of the Bill for public comment. Interested parties and institutions are invited to submit written representations on the proposed contents of the Bill to the Speaker of the National Assembly within 30 days of the publication of the notice.

Representation can be delivered or mailed to the Speaker,  
P O Box 15, Cape Town 8000

[speaker@parliament.gov.za](mailto:speaker@parliament.gov.za) and copied to [cdudley@parliament.gov.za](mailto:cdudley@parliament.gov.za)

## Independent Meat Inspection Services

We foresee that the Minister of Agriculture will appoint Meat Inspection Assignees in December 2017. A separate Newsflash will be issued with the details once published.

## Feeds & Pet Food Bill

To provide for the regulation of feed and pet food, for the regulation of feed ingredients used in the manufacturing of feed and pet food, for the licensing or registration of facilities used for the manufacturing of feed or pet food, for the appointment of a Registrar to administer the Act, for the appointment of advisory committees, and for advisers, assignees, auditors, and inspectors to assist the Registrar in the exercise of his or her powers in the regulation, compliance monitoring and enforcement of this Act, and for matters connected therewith.

### RECOGNISING—

- the need to ensure the manufacturing of safe feed for animals intended for human consumption;
- the need to ensure the manufacturing of safe pet food intended for companion animals;
- the critical role that feed play in food safety, nutrition and food security;
- the need for a traceability system within the feed and pet food industries;

### AND IN ORDER TO—

- protect the consumers and users of feed and pet food;
- disseminate an efficient and effective traceability system;
- ensure compliance with food safety requirements,

For the complete Feeds & Pet Food Bill kindly view the RMAA website

<http://rvav.co.za/feeds-pet-food-bill>

## Competition Amendment Bill

The Minister of Economic Development hereby publishes the Competition Amendment Bill, 2017 for public comment. Accompanying the Bill is the Background Note on the Competition Amendment Bill, 2017 and an Explanatory Memorandum.

Members of the public are invited to submit written comments within 60 calendar days of publication of this notice, on the Competition Amendment bill.

Find the bill and delivery addresses on the RMAA website <http://rvav.co.za/competition-act>

## Agricultural Product Standards

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 119 of 1990), by Government Notice No 121 of 1998 for the classification and marking of meat, hereby impose the following service fee as approved by the members of the Red Meat Industry Forum at the AGM of SAMIC, in respect of abattoirs that participate in the classification and marking of meat (No. R55 of 30 January 2015). These service fees will be valid from 1 January 2018

Abattoir Grade	Service Fee / Month (VAT Excluded)
High Throughput	R4 507.00
Low Throughput	R2 868.00

Regarding the Audits of Quality Indication Marks for the owners thereof, the following increases will be

valid from  
January  
2018  
ap-

Type of Quality Indication Audit	Service Fee per Audit (VAT Excluded)
Farm Audits - Woolworths	R3 622.00
Farm Audits - All other QI Marks	R1 102.00
Feedlot Audits	R2 702.00
Abattoir Audits	R2 140.00
Deboning Plant Audits	R2 140.00
Trade Outlet Audits	R524.00
Official Kilometers Drive for Audits	R5.14/km

1st  
as

proved by the Red Meat Industry Forum at the AGM of SAMIC

## RMRD SA Awards their Scientists

On the 24th October 2017 the Red Meat Research Development of South African hosted their awards ceremony, scientists were nominated in four categories and the awardees for 2017 were:

### Category Veteran Researcher: Prof Gareth Bath

Prof Bath is a senior veterinarian and emeritus professor at the University of Pretoria who has done a lot for the red meat industry nationally and internationally - especially with regards to small stock production animals and health. He is co-developer of the internationally acclaimed FAMACHA© system and the initiator of the FIVE POINT CHECK for the targeted selective treatment of small ruminants, as well as designing and promoting sustainable, holistic, integrated parasite management systems for sheep and goats farmers world-wide.

### Category Outstanding contribution to research: Prof Michiel Scholtz

Prof Scholtz is a specialist researcher in Applied Animal Breeding with the ARC-Animal Production Institute at Irene and also an extraordinary professor in Animal Breeding in the Department of Animal, Wildlife and Grassland Sciences at the University of the Free State. Prof Scholtz's research is aimed at linking the different disciplines of animal production. The success of these initiatives is demonstrated by his current research initiatives and its value for livestock farmers and contribution to food security. He also involved students in his research with the aim to build capacity and to ensure proper succession planning.

### Category Young Researcher: Ms Motshabi Mokolobate

Ms Mokolobate was a team member of a RMRD SA funded project and used some of the results in her MSc dissertation at the University of the Free State entitled "Novelty traits to improve cow-calf efficiency in climate smart beef production systems". The research findings make a contribution to the knowledge base in the field of animal breeding and selection for competitive and sustainable climate smart beef production systems. The emphasis will move from increased production to increased efficiency of production and reduced environmental impact.

### Category Research Project: Ms Hester Vermeulen and team

Ms Vermeulen is the Divisional Manager of Consumer Analysis at The Bureau for Food and Agricultural Policy (BFAP) and a PhD student at the University of Pretoria. The South African consumer market is characterised by socio-economic and cultural diversity. Food expenditure patterns, behaviour and preferences differ significantly between the various socio-economic subgroups. Together with her research team the project aimed to improve the effectiveness of the red meat industry in meeting the needs of the modern consumer within South Africa as a developing country with socio-economic diversity.

Red Meat Research and Development SA (RMRD SA) is an umbrella organisation with the mandate of research and development under the auspices of the Red Meat Industry Forum (RMIF). RMRD SA's research mission is to ensure that the South African Large and Small Stock Meat Industries have the technology and knowledge to deliver products, in a profitable and sustainable manner using cutting-edge scientific advancements to maintain their global competitiveness.

For more information, Schönfeldt at RMRD



kindly contact Prof HC SA



## NAMC Appoints New Chairperson

### NATIONAL AGRICULTURAL MARKETING COUNCIL APPOINTS ZAMA XALISA AS NEW CHIEF EXECUTIVE OFFICER

The National Agricultural Marketing Council (NAMC) has appointed Zama Xalisa as the new Chief Executive Officer on a 5-year contract. Prof PK Chauke, Council Chairperson, said the board took into cognizance the importance of business continuity and stability in its decision to appoint Mr. Xalisa.

Zama previously served as Senior Manager; Agricultural Trusts at the NAMC, charged with the responsibility to oversee the performance and management of Agricultural Industry Trusts. He also played a formidable role in the establishment of Grain Farmers Development Association (GFADA) and the National Red Meat Development Programme (NRMDP). He chaired a number of Committees such as Strategic Integrated Project (SIP 11), AIMS, and AgriBEE Threshold Study to name but a few.

He holds two Masters qualifications (Masters Business Administration – Milpark Business School and Masters in Sustainable Agriculture – University of Free State), and executive programmes in Management Advanced Programme (Wits Business School), Designing and Executing BEE Strategy (Gordon Institute of Business Science).

Council Chairperson Prof PK Chauke congratulated Mr. Xalisa and expressed his fullest confidence and support. ‘The board endorses the decision to appoint Mr. Xalisa unanimously and we wish him well in his new role’ he said.

For more information, please contact:

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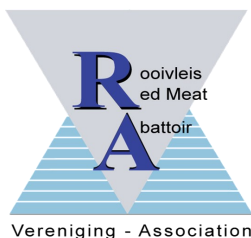
*The RMAA & AST Offices will be closed  
between Christmas and New Years*

*During the Holiday Season more than ever,  
our thoughts turn gratefully to those who  
made our progress possible. And in this spirit  
we sincerely say Thank You and Best Wishes  
of the Holiday Season and a  
Happy New Year*

*From the Entire RMAA & AST Team*

[www.rmaa.co.za](http://www.rmaa.co.za)

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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%

