

MAY—JUNE 2017



Welcome to the  
**RED MEAT  
ABATTOIR**  
Association

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

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The RMAA Conference and Congress took place at the Spier Wine Farms on the 17—19 May 2017. Find out more information on the topics that were discussed, all the sponsors and exhibitors, the new board members that have been elected and a couple of the conference photos.

We are currently in the process of designing the 2018 RMAA Diaries.

The RMAA has a new Associated Member, Butcher and Meat Processing Equipment (BMPE) who is a leading supplier of superior quality New and Refurbished meat processing equipment to the African market. Their primary focus is to provide a professional service to the food industry with regards to Equipment, Spares and the latest Technological innovation

Training feedback issued in the newsletter.

The next HMS HACCP course will be held on the 25—28 July 2017 at CSIR, remember to book your spot in advance

The AgriSETA Roadshow took place on the 9th July in Gauteng, find the updated information on page 12

Find information of the reports submitted by RMAA and AST on page 15, along with the up and coming events the association will attend.

The South African National Consumer Union has expressed concern at the cost implications of inspection services currently being introduced by the Department of Agriculture, Forestry and Fisheries (DAFF). Read more on page 16.

SAMIC became associated members with the Southern African Association of Certification Bodies (SAACB), find out more on pg16

Minister of Agriculture, Forestry and Fisheries Senzeni Zokwana, invite all interested institutions, organisations and individuals to submit written comments on the “Discussion Paper on the review of Bovine Brucellosis Control”, before the 30th June 2017.



## RMAA Conference - Feedback

The RMAA Conference and Congress took place at the Spier Wine Farms on the 17—19 May 2017. During the RMAA Conference and congress, feedback was provided on the activities of the Association, DAFF and Red Meat Industry Forum. Current industry discussions included a national traceability system, revision of the Hygiene Assessment System, research priorities of the industry and a pilot project on residue monitoring with DAFF. This pilot project was concluded with results posted to the participating abattoirs and to DAFF as part of the National Residue Monitoring Programs.

During the feedback by Michelle de Lange, manager of the RMIF a decline in slaughter numbers was reflected between March 2016 and Feb 2017. The current statutory measure, which is proportional transaction statutory levy, lapses on 4 November 2017. Current functions include Consumer Assurances, Industry Liaison, Consumer Education, Production Development, Transformation, Research and Compliance.

In the feedback by DAFF, Dr Goremuheche indicated that the process of gazetting the Meat Inspection Scheme was initiated. He also provided background to the Compulsory Community Service which promote accessibility of veterinary services and provide an opportunity for these young veterinarians to acquire knowledge, critical thinking and problem solving skills that will help their professional development. The Association also requested that the standards of meat inspection and regulatory control be applied on an equitable standard in all provinces.

Industry also asked the department to consider National guidelines for the decontamination products and processes as applied in the abattoir industry. Following the feedback on livestock welfare, the Association will update the regulatory guideline on Livestock welfare to include the international legislation as applicable for export purposes but also to serve as reference for local facilities in improving welfare standards. The evaluation on effectiveness of stunning deserves specific attention. Jarvis will also present the abattoirs with a document to confirm the effectiveness of stunning equipment to be available on site.



## RMAA Conference - Speakers

The current topics were discussed:

- Opening speaker: Dr Dirk Troskie; Director: Business Planning and Strategy
- Politics as a risk factor in Agriculture—Theo Venter; North-West University
- Modernising Meat Safety in South African Meat Industry; New thinking on old practices—Dr Leon Bekker; Tshwane University of Technology
- A review of aspects relating to the consistent eating quality of beef; The interaction of abattoir procedures with pre-slaughter conditions—Dr Phillip Strydom (PhD) Research Team Manager; Meat Science, Animal Production Institute ARC
- Antibiotic stewardship – Global trends and international expectations; The responsibilities of food animal producers—Prof. Moritz van Vuuren; University of Pretoria
- Planning method for abattoirs and meat processing plants; Advantages of planning by Lissner – Dennis Lissner; Lißner Engineers+Architects in Germany
- Best welfare practices in the abattoir—Dr Antonio Velarde; Head of the Animal Welfare Subprogram in IRTA (Institute for Food and Agricultural Research and Technology-Spain
- New Zealand Abattoirs – A discussion on how to maximise your export standards and shelflife—Michael J Nidd, Mina Slaughterhouse design
- Obstacles and Opportunities in the Export market—Dr Marthiens Wolhuter, Deputy Director: Export Control, Western Cape Province

Please visit our website for more information regarding the speakers  
<http://rmaa.co.za/rmaa-conference-2017-speakers/>

Should you wish a copy of the presentations please contact Michelle at [info@rmaa.co.za](mailto:info@rmaa.co.za)



## RMAA Conference - Speaker Sponsors

We would like to thank all the speaker sponsors for your contribution to the success of the RMAA Conference



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# IRTA

**RESEARCH & TECHNOLOGY  
FOOD & AGRICULTURE**

# RMIIF

**RED MEAT  
INDUSTRY  
FORUM**



**agriculture,  
forestry & fisheries**

Department:  
Agriculture, Forestry and Fisheries  
REPUBLIC OF SOUTH AFRICA



**Tshwane University  
of Technology**

*We empower people*

**Lißner**

*engineers + architects*



**SCIP ENGINEERING  
GROUP**



## RMAA Conference - Sponsors

We would like to extend our immense gratitude to all our sponsors without you all we would not be able to host our annual Conference and Congress

### Main Sponsors



### Sponsors



### Meat Sponsors



For more information on our sponsors please view the formal program on our website

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

## RMAA Conference - Exhibitors

Thank you to all our exhibitors, we were honoured to host you



**SCIP** ENGINEERING GROUP



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GROUP OF COMPANIES & ASSOCIATES



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Animal Health



## RMAA New Board Members

On the 19th May 2017 the new Board Members for the period 2017—2018 was chosen, we wish the previous board members well on the future journey and welcome the new board members with open arms.

### BOARD:

Chairman	Dr Kabols le Riche
Vice Chairman	Mr Laurie Terblanche

### PROVINCIAL:

Gauteng	Ms Sarah Wethmar
Free State	Mr Niel Venter
Mpumulanga	Mr Anton Appleton
Limpopo	Mr Callie Calitz
North West	-
Kwazulu-Natal	Mr Patrick Friend
Western Cape	Mr Laurie Terblanche
Northern Cape	Mr Gert Blignaut
Eastern Cape	Mr Gary Moorcroft
Co-Opted	Mr Dave Muller

### SEKUNDI:

Gauteng	-
Free State	Mr David Niemann
Mpumulanga	Mr Bryce Pretorius
Limpopo	-
North West	-
Kwazulu-Natal	Mr Marc Gevers
Western Cape	Mr Hennie de Bod
Northern Cape	-
Eastern Cape	-

Kindly view the RMAA & AST Organisational Structure on our website

<http://rvav.co.za/organisational-structure/>

## RMAA Conference - Photos

For more photos please view our website

<http://rvav.co.za/rmaa-conference-2017-photos/>





## RMAA Diaries

The Red Meat Abattoir Association annually provides all the abattoir members with A5 Diaries and A Frame Calendars, to avoid the disappointment of 2017 diaries we are currently in the process of designing them.

We invite all associated members and interested companies who wish to advertise in our annual diaries to please contact Michelle at [marketing@rmaa.co.za](mailto:marketing@rmaa.co.za)

Herewith some of the associated members and companies that will advertise in the 2018 RMAA Diaries

### **DAS Food System 021 552 9165 / 011 392 1925**

Das Food Systems supply, install and service specialist food processing equipment for the red meat industry. Our main product lines are MPS Meat Processing Systems, HAARSLEV Rendering Equipment, SCHRÖDER Injectors & Massagers, REDOX Waste Water Treatment Technology, SCANICO Freezers, LIMA Separators & Deboners and VAN HEES functional ingredients. We provide full service support, training and spare parts stock for all equipment and software systems sold.

### **GPS Food Group 021 250 0104**

GPS Food Group is a well-established global meat procurement and supply chain management business. GPS Food Group RSA provide efficient access to an extensive international customer base with focus on G.C.C Middle Eastern region as well as selective markets in the Far East. GPS Food Group RSA support South African Suppliers via our Internal audit procedure and assist in supply chain management functions, to build and develop South Africa Exports to Global Markets.

### **Jarvis 011 454 0100**

Jarvis products have been known to the abattoir industry for more than 15 years for quality equipment. Jarvis provides a complete range of equipment required for the beef, sheep, pig, poultry and ostrich industry.

### **Kentmaster 011 455 3748**

Kentmaster in association with Accles & Shelvoke provides carcass cutting tools and equipment for the meat industry. Kentmaster does repairs and service all abattoir equipment.

### **Meat Matrix 016 423 5537**

Matrix Software is one of the best software development companies in South Africa and offers two custom manufacturing Software solutions for any Food, Beverage or Meat Industry. Meat Matrix is a must have solution for any industry where Stock Control, Yield Management, Traceability, Productivity and Cost Margins is a necessity to control. The Software is developed in South Africa specifically for the African market, thus giving the benefit of support and cost effectiveness opposed to expensive foreign systems.

### **SCIP 011 888 1425**

SCIP was founded in 1997 by Mr E P Mogale and Mr J D Booyens (snr). In October 2001, the company merged with Booyens & Koorn Consulting Engineers, a group of consulting engineers who had been in business since 1985 and who has wholeheartedly committed themselves to the BEE process. This, in fact, was the driving force behind the merger, and has resulted in SCIP having become one of the only few fully black empowered companies that is also a specialist in the upgrading of national roads. The success of SCIP over the last 9 years was mainly due to the combination of 20 years of civil engineering experience with a liberated socio-economic view.

# B·M·P·E

## Butcher & Meat Processing Equipment

We are a Nowicki Agent and the suppliers of meat and abattoir processing equipment such as:



Crate Washer



MHM - 68 Injector



Pallet Washer



1000l Vacuum Tumbler

PO BOX 194 Rant-en-Dal 1751

Tel: 011 664 8212 / 011 664 2630 / 082 353 0252

Unit 14 Factoria Industrial Estate, 25 Louis Friedman, Cnr Voortrekker Rd, Krugersdorp

bmpe@telkomsa.net      www.bmpe.co.za

VAT No: 4680214535, CK 2004/083617/23

## AST – Training

### AgriSETA Approved Learnership:

General Abattoir Processes Learnership – 6 Projects have been approved for 2017/2018 and training commenced in May 2017

Meat Examination Learnership – 1 Project have been approved for 2017/2018 and training commenced in May 2017



### AgriSETA Approved Skills Programs:

AST has approved funding for HMS HACCP, Hygiene Awareness, Introductory Abattoir Hygiene and Food Safety Management System Awareness, for more information kindly contact Ella de Lange [ella@rmaa.co.za](mailto:ella@rmaa.co.za)

### Meat Examiner (6 Months)

The ME 2017/01 course is currently in process for the period March 2017 – September 2017. A total of 19 students are actively attending theory contact sessions and doing the abattoir 20 days per specie (Beef, Sheep and Pork) practical studies.

To enrol for the 2<sup>nd</sup> course, July - December 2017 kindly contact Ella de Lange [ella@rmaa.co.za](mailto:ella@rmaa.co.za)



### Training Requirements for Formal SETA Training

It is important to submit with all registration forms the following:

**SA Citizens:** Certified SA ID document (Green barcoded ID) with certification not older than 3 months or

**Non-SA citizens:** Certified copy with certification not older than 3 months of a valid work permit or valid passport

### Unit Standard Training

Unit Standard training has a credit value and the value of 1 credit is 10 Notional hours. For the course a course with a credit value of 15, a total of 150 notional hours practical work is required for competency. Various changes to skills programs will be implanted in 2018, to provide sufficient proof of notional hours to proof competency.

Abattoir Skills Training is currently in process to align all existing formal courses to the requirements of the Quality Council for Trade in Occupation (QCTO). New courses with training material will also be developed and aligned with the QCTO.

### Formal Training Dates

2017.07.25 - 28	-	HMS HACCP	-	Gauteng
2017.09.05 - 08	-	HMS HACCP	-	Western Cape
2017.10.02 - 06	-	Lead Auditor	-	Gauteng
2017.11.07 - 10	-	HMS HACCP	-	To be confirmed



# HMS/HACCP ISO22000 GAUTENG

## 25—28 July 2017

### COURSE OUTLINE

In order to ensure safe meat products with exceptional quality various food safety and quality systems have been developed and implemented world-wide. 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.

- ☞ 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
- ☞ 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

**NB: For all information please read the Course Information and Registration document**



### TARGET AUDIENCE

- ☞ Hygiene Managers
- ☞ Quality Managers
- ☞ Quality Administration Staff
- ☞ Management



### Cost:

**RMAA Members: R6 050 (Excl VAT)**

**Non-Members: R7 480(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

**Closing date for  
registration  
20 July 2017**

### Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: clara@rmaa.co.za

### Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710  
Registered Private FET College—2011/FE07/010



## HMS/HACCP ISO22000 RESERVATION FORM

Please fax the following document through to 012-349 1240.

<b>Place of employment: (Abattoir Name)</b>		<b>Registration number of abattoir: (where applicable)</b>	
<b>Name of contact person:</b>		<b>Tel No:</b>	
<b>Cell:</b>		<b>Fax No:</b>	
<b>Physical address of place of employment:</b>		<b>VAT no.</b>	
<b>Course dates:</b>		<b>Email:</b>	
<b>Date of Programme:</b>			
<b>RMAA member (yes/ no) please indicate (✓)</b>	Yes		No
<b>Minimum enrolment requirements for this program</b>			
Due to the difficulty level of this program (NQF level 4 with 27 credits), learners <u>must</u> : 1. Have completed at least std. 8 (grade 10) successfully 2. Be employed at supervisory level or higher 3. Have at least 6 months experience in either Meat Inspection, Quality Assurance or Hygiene Management 4. Learners must be literate in English			
<b>NOMINEES</b>			
<b>Name and Surname</b>	<b>ID No</b>	<b>Job Position</b>	<b>Hygiene Management Experience</b>
			<b>Highest Grade or Qualification (e.g. Grade 12)</b>
<b>PROGRAMME FEE</b>			
		<b>Number of learners</b>	<b>Total</b>
<b>RMAA Members:</b>	<b>R 6050.00</b> (VAT excl) per learner		
<b>Non-Members:</b>	<b>R 7480.00</b> (VAT excl) per learner		

**Terms and Conditions**

AST reserves the right to re-schedule dates and venues  
 Cancellation within 5 days of commencement date will incur a 20% administration fee

Special dietary requirements: .....

I hereby accept the conditions of training for the above-mentioned nominees and confirm the all learners qualify to attend the programme as per the minimum enrolment requirements stated in this document.

.....  
**Signature**

.....  
**Designation**

## AgriSETA Roadshow

The AgriSETA Roadshow was held on the 9th July 2017 at the OR Tambo, Premier Hotel. Herewith feedback from the Roadshow, should you have any queries please contact Ella [ella@rmaa.co.za](mailto:ella@rmaa.co.za)

### Office of the CEO, AgriSETA

The Audit and Risk Committee is a new committee within the Office of the CEO that will monitor all processes and procedures.

Mandatory Grant 2017/18 applications closed 30 April 2017. The submission process was very efficient and well supported. Mandatory Grant final payment for 2016/17 will be in June 2017. Submissions that was not compliant, has a one calendar month notice period to re-submit documentation to AgriSETA.

### Funding Applications

**AgriSETA 1<sup>st</sup> grant window period is 1 September – 31 October:** Bursaries, Internships, Learnerships / New Venture Creation (NVC) and Artisan Development

**AgriSETA 2<sup>nd</sup> grant window period is 1 November – 31 January:** Skills Programmes, Commodity Organizations, Rural Development, Graduate Placement & AET

RMAA can be contacted to assist abattoirs from September 2017 (1<sup>st</sup> Window Period) with their grant applications. The application process changed and will from September be directly on the AgriSETA website, to speed submission time up and to minimise paperwork.

### QCTO: RMAA/AST

The QCTO will manage and coordinate qualifications in the occupational qualifications framework in terms of their development, provision, assessment and impact. This will ensure quality assurance of fit-for-purpose occupational qualifications and unit standards as required by the labour market for work and employment purposes.

AST is in process to revise and re-align all existing accredited courses to the QCTO and new courses have been identified for development and will be registered at the QCTO.

### CONCLUSION

All presentations, applicable legislative documents and AgriSETA contact information is available on the website: <http://www.agriseta.co.za/>

## Reporting

Red Meat Abattoir Association (RMAA) received funding from **Abattoir Industry Advisory Committee (AIAC)**, to assist in providing Slaughter Techniques Training at a reduced fee. Correct slaughter techniques is an extremely important part in the process of converting livestock 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. The RMAA provides AIAC with quarterly reports, we have submitted our first report in April for the duration January - March and currently busy with our report for the duration of April - June 2017. Kindly remember to book your Slaughter Techniques Training in advance with Mariana du Toit [mariana@rmaa.co.za](mailto:mariana@rmaa.co.za)

Abattoir Skills Training (AST) is accredited by the **Department of Higher Education and Training** as a Private Further Education and Training College, in terms of Section 31(3) of the Further Education and Training Colleges Act, 2006 (Act No. 16 of 2006) and Regulation 12(4)(b) of the Regulations for the Registration of Further Education and Training Colleges, 2007, to offer the following further education and training qualifications:

- National Certificate: General Abattoir Process (GAP)
- National Certificate: Abattoir Slaughtering Processes
- National Certificate: Abattoir Supervision
- Further Education and Training Certificate: Meat Examination
- Further Education and Training Certificate: Meat Classification

AST submitted the Department of Higher Education and Training annual report in April to keep accreditation.

RMAA submitted the **Workplace Skills Plan (WSP)** to AgriSETA in April 2017. WSP is a strategic document that articulates how the employer is going to address the training and development needs in the workplace

**RMAA & AST Annual Report** was presented to the members at the AGM on the 19th May 2017 at Spier Wine Farms. The annual report contains a summary of the training and feedback on industry matters. Should you wish to obtain a copy please contact Michelle [info@rmaa.co.za](mailto:info@rmaa.co.za)

## Calendar Events

2017.07.05	RMIF Special Council Meeting
2017.07.25 - 27	9th Veterinary and Paraveterinary Congress
2017.07.25 - 28	HMS HACCP Training—Gauteng
2017.07.30 - 08.01	AFASA Agri-Business Transformation Conference
2017.08.01	AST Board Meeting
2017.08.01	RMAA Board Meeting
2017.08.02	RMIF Board Meeting
2017.08.17	NAHF Main Meeting
2017.08.18	LWCC Meeting
2017.09.05	RMRDT SA Planning Committee Meeting
2017.09.05 - 08	HMS HACCP Training

Should you have any comments, requests or inquiries please contact Michelle [info@rmaa.co.za](mailto:info@rmaa.co.za)

## Food Safety Inspection - Necessary, but not to the Cost of Consumers

The South African National Consumer Union has expressed concern at the cost implications of inspection services currently being introduced by the Department of Agriculture, Forestry and Fisheries (DAFF). SANCU realises that there is a need to exercise proper control over food safety and that DAFF must contract the work out to inspection agencies as it lacks internal resources. However, some alarming reports have been surfacing about the cost of such inspections. SANCU's Chairman Ms Ina Wilkin warned suppliers not to think they can simply pass this cost on to consumers. It must be absorbed as part of their existing cost structure.

The main problem is that the cost structure of these inspections, as presently defined, is open-ended. Inspection agencies are appointed and then given the right to collect levies and inspection fees from the distributors without any defined limits on the number or duration of inspections. A single commodity can even be inspected multiple times as it passes through the distribution chain, and charges raised for each inspection. SANCU has heard estimates from suppliers that prices to consumers could rise substantially as a result.

SANCU is aware of assurances from DAFF that control measures will be put in place to ensure that inspections are targeted and controlled appropriately. However details of such measures and estimates of the overall cost impact to consumers have not been provided by DAFF. This is leading to market speculation.

SANCU appeals to DAFF not to introduce a half-baked inspection system on to the market. Commercial interests can easily run away with costs if not properly controlled. SANCU would like to support DAFF in this endeavour, but cannot do so on behalf of consumers until the results of a proper econometric study and cost-benefit analysis are made known together with details of formal control procedures.

## SAMIC - Associated Members of SAACB

The Southern African Association of Certification Bodies (SAACB) was founded in May 1998 with nine founder members. Although based in South Africa, members operate in Southern-Africa and the Indian Oceans Islands. The SAACB is a registered Non-Profitable Company (NPC) and is recognised by the South African National Accreditation System (SANAS).

With the mission of promoting accredited certification and adhering to the Code of Conduct, SAACB members are contributing to the overall success of the certification industry in South Africa. All members have systems based on IAF and Accreditation Body endorsed practices.

We are pleased to announce that SAMIC as appointed by the National Department of Agriculture, Forestry and Fisheries under Section 2(3) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) for the purpose of the application of section 3(1)(a) and (b), 7 and 8 of the said Act with regards to the classification and marking of meat intended for sale in the Republic of South Africa, has been accepted by SAACB as an associated member as from 11th April 2017.



## Bovine Brucellosis

*“Discussion Paper on the review of Bovine Brucellosis Control” under the Animal Diseases Act, 1984 (Act No 35 of 84), the Animal Diseases Regulations (R.2026 of 1986) and the Bovine Brucellosis Scheme (R. 2483 of 9 Dec 1988)*

Minister of Agriculture, Forestry and Fisheries Senzeni Zokwana, invite all interested institutions, organisations and individuals to submit written comments on the “Discussion Paper on the review of Bovine Brucellosis Control”, before the 30th June 2017.

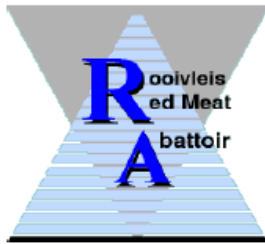
Brucellosis is a controlled animal disease under the Animal Disease Act, 1984 (Act No. 35 of 1984) and the Animal Diseases Regulations (R.2026 of 1986). Bovine brucellosis, caused by *Brucella abortus*, is a chronic herd disease that negatively impacts on cattle production and reproduction by causing abortions, still-born and weak calves, retained placentas, decreased milk yield and reduced fertility in bulls. Brucellosis is zoonotic and can infect humans through consumption of raw milk, through slaughtering infected animals without protection and through handling of aborted fetuses and afterbirths of infected cows. Debilitating disease ensues if humans are infected which may become recurrent or chronic if not treated efficiently in a timely manner. The most effective way of reducing the impacts of the disease on livestock and prevent human infection is to control this disease in the animal population.

Development of a reformulated Bovine Brucellosis Policy has been identified as a key intervention and output of the Veterinary Strategy (2016-2026). Several aspects of the established brucellosis control measures require discussion and revision to optimize collaboration between government, industry and the farming community. A discussion document that highlights disease control challenges regarding brucellosis has been put together by the Directorate of Animal Health to request inputs from all stakeholders and role-players. This discussion document focusses on bovine brucellosis control, i.e. *Brucella abortus* infection in cattle. This discussion document aims to highlight current challenges that are experienced pertaining to brucellosis control in terms of legislative shortcomings and implementation challenges and calls for comment to provide sustainable solutions. Inputs from all stakeholders and role-players are called for in order to promote the development of a comprehensive and implementable Bovine Brucellosis Policy to address and control the disease in cattle in South Africa. Comments received will be reviewed to aid with the development of a draft Bovine Brucellosis Policy that will be further refined and published for comment prior to finalization for implementation.

Comments on the “Discussion Paper on the review of Bovine Brucellosis Control” must be addressed in writing, before the end of the consultation period, to the Director: Animal Health.

Tel: +2712 319 7520  
Fax: +2712 329 7218  
E-mail: [PetuniaM@daff.gov.za](mailto:PetuniaM@daff.gov.za)  
G29 Delpen Building  
Riviera  
PRETORIA  
0001

For all the information please visit our website <http://rvav.co.za/bovine-brucellosis/>



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)

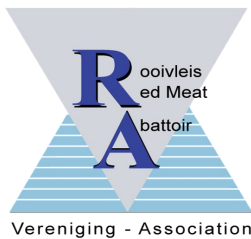
## RMAA Database - Update

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](http://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%

