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Dear Abattoir Owners

**INFORM ON: REQUEST FOR INFORMATION TO INFORM FOR ABATTOIR
WASTE MANAGEMENT PROCESS - NORMS & STANDARDS PROCESS**

RMAA members are hereby notified that a Key Stakeholder & Authority meeting took place on **4 August 2015** with the **National Department of Environmental Affairs (DEA)**, the **Provincial Department of Environmental Affairs (GDARD Gauteng)** and the **National Department of Fisheries, Forestry & Agriculture (DAFF)**, where the process of developing Standards for the Red Meat Abattoir Industry was discussed in more detail.

The DEA advised that it is in the process of investigating the most suitable 'regulatory tool' with which the meat industry in South Africa as a whole (not only red meat) can be accommodated. The draft Norms & Standards Guideline for the Red Meat Abattoir Industry document that was drafted and submitted to the DEA in February 2014, forms part of their investigation. During the meeting the significant impact of the classification of waste was also highlighted.

The timeframe for completing their research in this regard (to help identify the most suitable 'regulatory tool') is expected to be finished by March 2016 after which such a 'regulatory tool' will be developed during the course of 2016 to be complete by March 2017.

Until such time as official Standards are adopted however the relevant licenses and authorisations for waste management at abattoirs remain in force. This continues to present a challenge to existing abattoir owners who are being prosecuted by the Law Enforcement division of the Department of Environmental Affairs for non-compliance with the National Environmental Management Waste Act (NEMWA). In most such instances prosecutions are based on the current **waste management practice** of each abattoir i.e. denaturing, incineration, composting etc.

In response to this challenge the DEA, in light of its own ongoing research on the topic, offered to engage with their Law Enforcement colleagues in order to find intermediate resolutions for all parties concerned. They requested that a **list of affected abattoir owners** be submitted to them so that they can get a sense of how many abattoir owners are currently being prosecuted and **for what reason each abattoir owner is being prosecuted**. This in turn will give them the necessary background information with which to further engage with each Province's Law Enforcement division.

We therefore kindly request that all abattoirs who have recently received, or who do receive in the near future, any of the following documents, please submit copies of such documents to the RMAA (info@rmaa.co.za) before end of September 2015:

- Pre-Compliance Notice issued by the Department of Environmental Affairs;
- Compliance Notice issued by the Department of Environmental Affairs;
- Pre-Directive issued by the Department of Environmental Affairs;
- Directive issued by the Department of Environmental Affairs.

The RMAA in conjunction with Cape EAPrac intends to review the documents received and submit a Summary Document to the DEA who will then be in a position to engage with their Law Enforcement counterparts on possible solutions.

IMPORTANT NOTE: Until such time as possible solutions can be achieved, these steps will not prevent Law Enforcement division(s) from prosecuting individual abattoir owners on waste related matters. Therefor abattoir owners are reminded to continue to adhere and/or comply with any such notices received.

Abattoirs are also reminded to ensure that the Hygiene Management Program for Waste Management in terms of the red meat regulations of the Meat Safety Act remain updated at all times with updated procedures and records of all waste streams generated by the abattoir.

Kind regards,



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Kind regards,



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