



# HMS/HACCP ISO22000 GAUTENG

21.05.2019 — 24.05.2019

## 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



## DELEGATE FEEDBACK

Valuable skills and knowledge was gained to implement and manage a HMS system at an abattoir to ensure meat safety and product quality

### 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  
2019.05.01**

### Contact us:

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### Accreditation:

**Accredited Training provider—AgriSETA AGRI/c prov/027710**

**Registered Private FET College—2011/FE07/010**