



PRP & HACCP (ISO22000) FOR MEAT PROCESSORS GAUTENG

27—29 MAY 2019 (3 Days)

COURSE OUTLINE

This course is presented in conjunction with AST, an accredited Training Provider and is approved for accreditation of SAATCA Auditors.

The outbreak of Listeriosis lead to legislative changes which include the implementation of a HACCP program in meat processing facilities.

This **3 day course** include the following aspects

- ☞ Overview of Food Safety Management Systems, including ISO22000
- ☞ Good Manufacturing practices incorporating:
 - ◇ Personnel
 - ◇ Cleaning
 - ◇ Pest Control
 - ◇ Maintenance
 - ◇ Process Control
- ☞ 12 Stages of HACCP Implementation
- ☞ Practical HACCP Implementation tasks
- ☞ Detailed delegate course manual to be used as reference manual
- ☞ **NB: Read the Course Information & Registration document for more detail**



TARGET AUDIENCE

- ☞ Hygiene Managers
- ☞ Quality Managers
- ☞ Management
- ☞ Maintenance Supervisors
- ☞ HACCP or Food Safety Team Members
- ☞ Operators

DELEGATE FEEDBACK

Very useful course with contents, applicable on meat processing industry. Best informative HACCP training conducted, which can be implemented in a food processing facility.



Cost:

SAMPA Members: R5,100 (Excl 15% VAT)

Non-Members: R5,900 (Excl 15% 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

**Due date for
registration
13.05.2019**

Contact us:

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Accreditation:

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

**DOCUMENT CONTROL:
PRP & HACCP (ISO22000) FOR MEAT PROCESSORS COURSE FLYER**

DATE CHANGED	WHAT CHANGED	WHY
2019-02-27	Course title changed from HMS (PRP) & HACCP (ISO22000) For Meat Processors to PRP & HACCP (ISO22000) For Meat Processors Course outline was changed to be more descriptive for Meat Processors Maintenance Supervisors and HACCP or Food Safety Team Members was included in the Target Audience list	Review of documents