



HMS/HACCP ISO22000 TBA

08.10.2019 — 11.10.2019

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

Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ast@rmaa.co.za

Website: www.rmaa.co.za

**Closing date for
registration
2019.09.27**

Accreditation:

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



HMS HACCP / ISO22000 2019

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BACKGROUND

In order to ensure safe meat products with exceptional quality various food safety and quality systems have been developed and implemented worldwide. 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. The Regulations require that an abattoir implement a Hygiene Management System (HMS) to manage and document abattoir activities and as a result it has become crucial to provide guidance to the industry regarding the implementation of the HMS. Consumer awareness has also resulted in the prevention of food borne illnesses becoming a priority in food processing facilities. The implementation of HACCP has been recognized an effective way of identifying and preventing hazards that could cause these illnesses. The implementation of both the HMS and HACCP provides consumers with assurances and guarantees regarding the safety and quality of the product they purchase. ISO 22000 is a Food Safety Management System that can be applied to any organization in the food chain, farm to fork. Becoming certified to ISO 22000 allows a company to show their customers that they have a food safety management system in place. This provides customer confidence in the product. This is becoming more and more important as customers demand safe food and food processors require that ingredients obtained from their suppliers to be safe.

TOPICS COVERED

- HMS Policy and document control
- Laboratory sampling programs
- 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
- New FSSC22000, differences and detailing it's strengths and benefits
- FSSC22000 certification requirements
- The purpose, content and interrelationship of ISO/TS22002-1 / ISO22000 / FSSC22000
- Legislative framework relevant to a food safety management system

TARGET AUDIENCE:

This program is aimed at Hygiene Managers, Quality Managers, Quality Administration Staff and Management. Due to the difficulty and complexity of the program all learners should:

- Have 6 months experience in either Meat Inspection, Quality Assurance and or Hygiene Management
- Have completed grade 12 (Matric) successfully

- Be English literate (read and write)

Learners will be required to attend all 4 days of the program in order to be found competent

BOOKING

Complete the attached registration form and return to AST with a **copy of the learner's ID**. *Note that the learner will not be registered if a CERTIFIED ID copy is not submitted with the registration form.*

TRAVEL ARRANGEMENTS

All arrangements and costs for travel and accommodation is the responsibility of the attendee/abattoir.

Contact **Ella de Lange** at (012) 349-1237 or ella@rmaa.co.za for further information.



HMS/HACCP ISO22000 RESERVATION FORM

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

Place of employment: (Abattoir Name)		Registration number of abattoir: (where applicable)
Name of contact person:		Tel No:
Cell:		Fax No:
Physical address of place of employment:		VAT no.
Course dates:		Email:
Date of Programme:		
RMAA member (yes/ no) please indicate (✓)	Yes	No

Minimum enrolment requirements for this program

Due to the difficulty level of this program (NQF level 4 with 27 credits), learners must:

1. Have completed at least std. 10 (grade 12) 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

NOMINEES

Name and Surname	ID No	Job Position	Hygiene Management Experience	Highest Grade or Qualification (e.g. Grade 12)

PROGRAMME FEE

	Number of learners	Total
RMAA Members: R 6050.00 (VAT excl) per learner		
Non-Members: R 7480.00 (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 program as per the minimum enrolment requirements stated in this document.

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Signature

.....
Designation