

Red Meat Abattoir Association

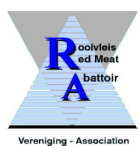
RMAA CONFERENCE &
CONGRESS

10-12 June 2020



Please take this date into consideration when

scheduling your organisations meetings and events
for 2020



2019

Manual for the
Red Meat Abattoir Industry



DO YOU KNOW ABOUT THE 3 DAY CONTRACT?

RMAA/AST offers a 3 day contract (continuous) where you pay a fixed amount (excluding Travel and Accommodation) and we offer Slaughter Training as well as Skills Training and Support services of your choice. Please contact the Training Manager, Jéan Neethling for more information: training@rmaa.co.za or 084 047 0001

Manual for the Red Meat abattoir industry

It is clear that Meat Safety has been considered as extremely important over the years and it must be noted that it is becoming even more important with more and more emphasis being placed on food safety globally in recent times.

The manual is available by emailing info@rmaa.co.za at R500 a manual.



RED MEAT RESEARCH AND DEVELOPMENT SA

421 Sussex Ave
LYNNWOOD
Pretoria
0081

PO Box 35207
MENLOPARK
0102
www.RMRDSA.co.za

Tel : (012) 348 6649
Fax : (012) 361 2333
E-mail : secretary@rmrdsa.co.za
e-mail : hettie@rmrdsa.co.za

Extension: Call for PROJECT PROPOSALS for RED MEAT RESEARCH AND DEVELOPMENT based on the 7 New Programmes Updated deadline: 9 February 2020

Red Meat Research and Development South Africa (RMRD SA) has a mission to enable and fund world-class research and to develop technology transfer programs to ensure that the South African Red Meat Industry have the technology and know-how to deliver, in a profitable and sustainable manner, the products which are most desired by consumers.

Within this framework, the RMRD SA invites **PROJECT PROPOSALS** from researchers and Industry partners based at South African universities or centers of excellence, to undertake studies in accordance with the RMRD SA Research & Development plan for Cattle and Small Stock. The latest Research & Development plan and details about the new programmes are available on our website. All projects must be to the benefit of the Red Meat Industry.

Interested researchers/applicants are requested to register online at www.rmrdonline.co.za. Once you are registered, complete the project proposal form. Your application can be completed over several sessions, merely use the 'Save and Return' function to continue at a follow-up session. Upon final submission the principle and secondary researcher/partner will each receive a copy of the proposal.

Visit www.rmrdsa.co.za for more information on the [new programmes and elements for research](#). Submit completed applications by **9 February 2020**, for consideration at the February 2020 meeting.

Please note that our current researchers with Active projects that have to submit their Progress and/or Final Reports if due, should do so via the ONLINE system by:

30 January 2020 | Progress Reports

31 January 2020 | Final & Comprehensive Reports and Popular Articles

Should you experience any difficulties with our online system, please send an email to web@rmrdsa.co.za. The matter will be attended to as soon as possible.

Yours sincerely,

Prof Hettie Schönfeldt
RMRD SA Research Manager



agriculture,
forestry & fisheries

Department:
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

Foot and Mouth Disease

Media Statement

29 January 2020

MINISTER DIDIZA WELCOMES THE ARREST OF A FARMER WHO KNOWINGLY SPREAD FOOT ND MOUTH DISEASE IN LIMPOPO

Agriculture, Land Reform and Rural Development Minister Thoko Didiza, MP has welcomed the arrest of an alleged auctioneer who deliberately spread the foot and mouth disease in the province of Limpopo.

“The outbreak of Foot and Mouth Disease (FMD) in the Limpopo Province has had a devastating effect on the economy of the country as a whole, and it is estimated that it has costed a lot of money, with the most severe effects felt by the red meat industry “said Minister Didiza.

The Minister wish to thank the police for their swift response in effecting the arrest. This arrest came after the department opened a case with the police following suspicious spread of Foot and Mouth Disease(FMD).

The police then reported that a suspect was arrested and charged with alleged contravention of the Animals Diseases Act of 1984(Act No 35 of 1984). The suspect appeared in court on Monday the 27th 2020 and the case was postponed for further investigation until 23 March 2020. The suspect was released on bail, with conditions. It is alleged that he knowingly received cloven hoofed animals that were moved out of the FMD controlled area and subsequently sold and moved those animals at various auctions and to various individuals.

The Minister urges any persons/farmer who may be concerned that they may have bought cattle from this individual, or through any suspect transactions, or with any other information in connection with the illegal movement of cloven hoofed animals out of the FMD controlled area, to contact the Department’s Law Enforcement Unit, as well as their local State Veterinary Services, as soon as possible.

The Minister and the Department wants assure all South African that everything possible is being done to make sure that the Foot and Mouth Disease is dealt with once and for all and the task team established by the Minister is working around the clock to deal with the outbreak of Foot and Mouth.

**For Media inquiries please contact the Media Liaison Officer
Mr Reggie Ngcobo on 0828832458 and for Technical inquiries
contact Mr Jan Nel from our Law Enforcement Unit on 084 677 3157**

**Issued by the Department of Agriculture, Land Reform and Rural
Development**

13 January 2020

REVISED INVITATION TO PARTICIPATE IN RESOURCE EFFICIENCY BENCHMARKING STUDY

Dear Abattoir Owner,

You have been invited to participate in a resource efficiency benchmarking study which will assist your company in identifying opportunities to improve your energy, water and resource usage which leads to improved productivity and reduced operational costs. Please see the revised Key Performance Indicators for the study below as well as a Confidentiality Agreement. **Kindly complete the Confidentiality Agreement and send it to RMAA as soon as possible.** Following this, **kindly complete the Company Data Collection form attached to the best of your ability** and RMAA / IFC will be in contact with you to arrange a site visit to your facility to assess your resource efficiency practices and discuss metering options (if required).

BACKGROUND

In 2019, the International Finance Corporation (IFC), a member of the World Bank Group, and the State Secretariat for Economic Affairs of the Swiss Confederation (SECO), launched the Agri-Processing Resource Efficiency (APRE) program. The program aims to help the agri-processing sector in South Africa to improve sustainability and competitiveness, emphasising reductions in water use, along with related reductions in energy and fuel. IFC and the Red Meat Abattoir Association (RMAA) have agreed to cooperate in the development and implementation of a resource efficiency benchmarking exercise for the red meat abattoir sub-sector.

A workshop has held in December 2019 with key stakeholders in the red meat abattoir industry, including some abattoir owners, to discuss the methodology and deliverables of the study. Following the workshop, the Key Performance Indicators (KPIs) have been revised as shown below.

RESOURCE EFFICIENCY BENCHMARKING STUDY

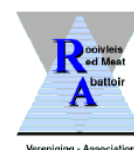
The resource efficiency benchmarking study will measure the performance of beef, pork, sheep and goat abattoirs over 3-6 months in terms water, energy and resource usage against facilities considered to be the best in the industry internationally. In so doing, opportunities for improvement will be identified.

The following Key Performance Indicators have been identified:

Water:	Financial:
Total abstracted water – municipal (kl)	Cost / kWh electrical including demand charges (R/kWh)
Total abstracted water – ground / surface / rain water (kl)	Cost / kWh thermal (R / kWh)
Total re-used water (%)	Cost of water purchase (R/kl)
Pre-slaughter water usage (kl)	Cost of water discharge including penalties (R/kl)
Rough offal handling water usage (kl)	Required IRR for projects (%)
Post-operative cleaning water usage (kl)	
Effluent:	Energy:
Total volume discharge (kl)	Total electricity used (kWh)
Average COD (mg / l)	Total electricity used in refrigeration units (kWh)
Average TDS (mg / l)	Total energy for steam and hot water systems (kWh)

RMAA 2020 FEE STRUCTURE

ADDITIONAL COSTS							
1. Travel & Accommodation are EXCLUDED in ALL quotations and are added to the final invoice							
2. Travel: R4.90 per km and where necessary toll fees may be added							
3. Accommodation: R690 per person per night							
4. All prices quoted are in ZAR and Excluding 15% VAT							
5. Printing and postage fees may be added where necessary							
6. Request funding from your SETA or claim in terms of your submitted workplace skills plan							
MEMBERSHIP FEES							
Abattoir grading:	High Throughput 100+ Units (A)	High Throughput 50-99 Units (B)	High Throughput 21-49 Units (C)	Low Throughput 11-20 Units (D)	Low Throughput <10 Units (E)	Rural Abattoirs 2 Units max	Associated Members
Annual Membership	7 100.00	5 000.00	3 700.00	2 280.00	1 140.00	295.00	8 480.00
Modular abattoir plans						1 300.00	
Associated Membership with Price Information Package							10 000.00
SERVICES						Members	Non Members
Slaughter Techniques							
Annual 1-day Slaughter Technique Training (subsidised by AIAC Fund)						LT 647.00 HT 1 930.00	LT 2 565.00 HT 5 130.00
Additional Slaughter Technique Training Requests						LT 1 500.00 HT 3 848.00	LT 3 000.00 HT 6 413.00
Slaughter Assistance (per slaughter operator per day)						3 207.00	3 848.00
Support Services							
Food Safety Management Systems, Research, Guidelines, Operational/ Technical Support (Plans, Layout & Design Effectiveness, Start-Up, Operation, Control, Operator Certification, Stunning & Bleeding for Non-Abattoirs, Management Tools, Equipment Evaluation, Carcass and Hide/Skin Evaluation, New Technology, Export requirements)							
Support (per day at abattoir)						6 413.00	8 342.00
Support (per hour at office)						265.00	323.00
FSMS Establishment (3 days at abattoir): =< 20 units per day						20 522.00	25 652.00
FSMS Establishment (4 days at abattoir): > 20 units per day						32 065.00	38 478.00
HMS Electronic Templates						6 413.00	10 261.00
Contracts							
3 Day Contract (Training and/or Support Services – excl FSMS Establishment)						LT 3 800.00 HT 10 600.00	LT 9 500.00 HT 16 900.00
Audits							
HAS, ISO 22 000 or SANS 10330 or SABS 10049 or ISO 14 000 (Environmental Standards) or ISO 18001 (Occupational Health and Safety), Certification						Individual quotations	
Laboratory Sampling & Analysis							
2 x carcass swabs, 1 x Water, 5 x Surface Swabs, 4 x Hand swabs = TOTAL = 12 samples						Individual quotations	
Skills Development Facilitation (SDF)							
Completion and submission of WSP and ATR						As per SDF agreement	
Industry Information Excl Postage							
Meat Inspectors Manual: Red Meat (English or Afrikaans)						160.00	220.00
Posters (Set of 4)						455.00	820.00
Posters (Individual poster)						150.00	220.00
Technical information						Upon request	
RMAA Industry Guidelines						500.00	1 113.00
RMAA Animal Welfare Guidelines						350.00	1 050.00
Price Information (Application subject to management approval)						Weekly Fee	110.00
						Annual Fee	5 300.00
Abattoir Information (Application subject to management approval)						National list	Members
						Provincial list	Benefit
Re-Print of Certificates						155.00	
Advertisements							
In diary – Annual A5 colour advertisement per page						5 660.00	6 466.00
In RMAA newsletter to Industry						1 929.00	2 184.00
RMAA Web banners or dedicated landing page (3 months hosting)						1 929.00	2 184.00
Annual Conference:							
Exhibitors:						8 000.00	8 800.00
2 x 3 metres stall with a name board – Includes conference package for two exhibitors (1½ days) and dinners							
Delegates: (Includes conference package (1½ days) and dinners)						1 450.00	2 500.00
<i>Abattoir Members: Conference registration fee: 1st attendee – Sponsored by Associated Member</i>							



AST 2020 FEE STRUCTURE

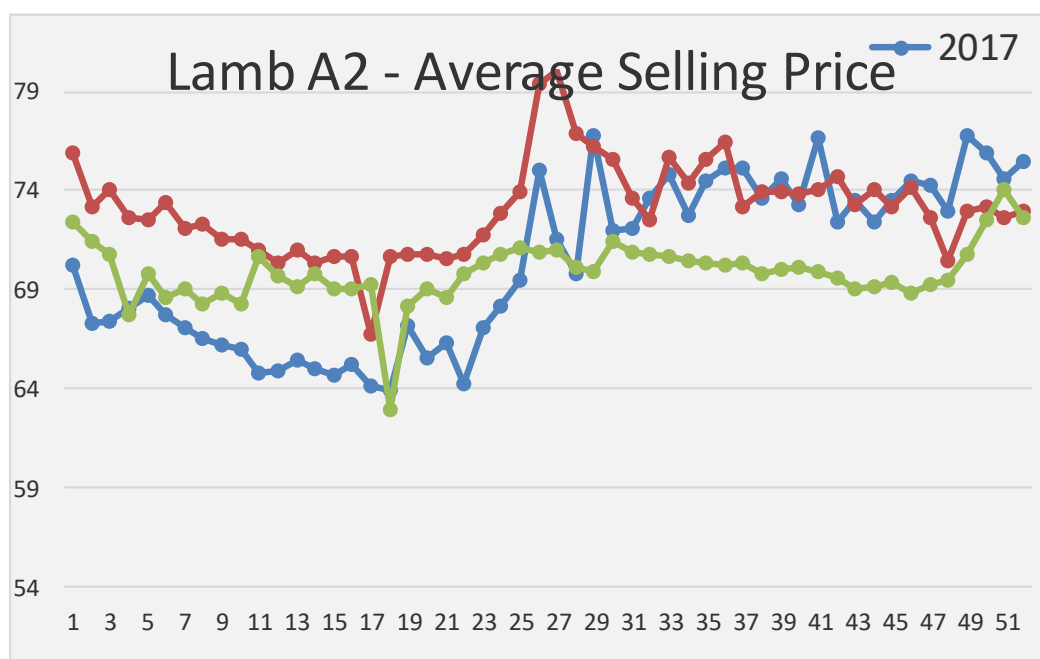
ADDITIONAL COSTS

1. Travel & Accommodation are EXCLUDED in ALL quotations and are added to the final invoice
2. Travel: R4.90 per km and where necessary toll fees may be added
3. Accommodation: R690 per person per night
4. **All prices quoted are in ZAR and Excluding 15% VAT**
5. Printing and postage fees may be added where necessary
6. Request funding from your SETA or claim in terms of your submitted workplace skills plan



Learnerships (AgriSETA)	DURATION	COST PER LEARNER (R)	
NC: General Abattoir Processes	1 Year	25 410.00	
FETC: Meat Examination	1 Year	25 410.00	
SKILLS PROGRAMMES			
Credit Bearing (AgriSETA)		RMAA Members	Non-Members
HMS & HACCP / ISO 22000	4 Days	6 050.00	7 480.00
HMS & HACCP / ISO 22000 for meat processors	3 Day	5 100.00	5 900.00
Food Safety Management System Awareness	1 Day	1 335.00	1 600.00
Introductory Abattoir Hygiene	1 ½ Days	2 670.00	3 250.00
Hygiene Awareness	1 Day	908.00	1 300.00
Meat Inspector (Refresher)	2 Days	4 840.00	5 400.00
Non-Credit Bearing		RMAA Members	Non-Members
Practical Abattoir Skills (Hygiene Awareness, Cleaning & Sanitation, Equipment Handling, Slaughter Techniques)	1 Day	3 630.00	6 050.00
Hygiene Awareness – RMAA	½ Day	730.00	960.00
Practical Animal Handling	1 Day	730.00	960.00
Basic Introduction to the Abattoir Industry	½ Day	545.00	650.00
ISO 22000 Bridging Course	2 Days	4 240.00	5 280.00
Food Safety Internal Auditors Course	3 Days	5 085.00	7 150.00
Food Safety Lead Auditors Course	5 Days	8 075.00	9 075.00
Meat Inspection (Refresher) – E Learning	NA	2 420.00	
WORKSHOPS (per person per day)		1 210.00	2 420.00
Meat Examiners Certificate	6 Months	9 680.00	

PRICE INFORMATION SYSTEM 2019



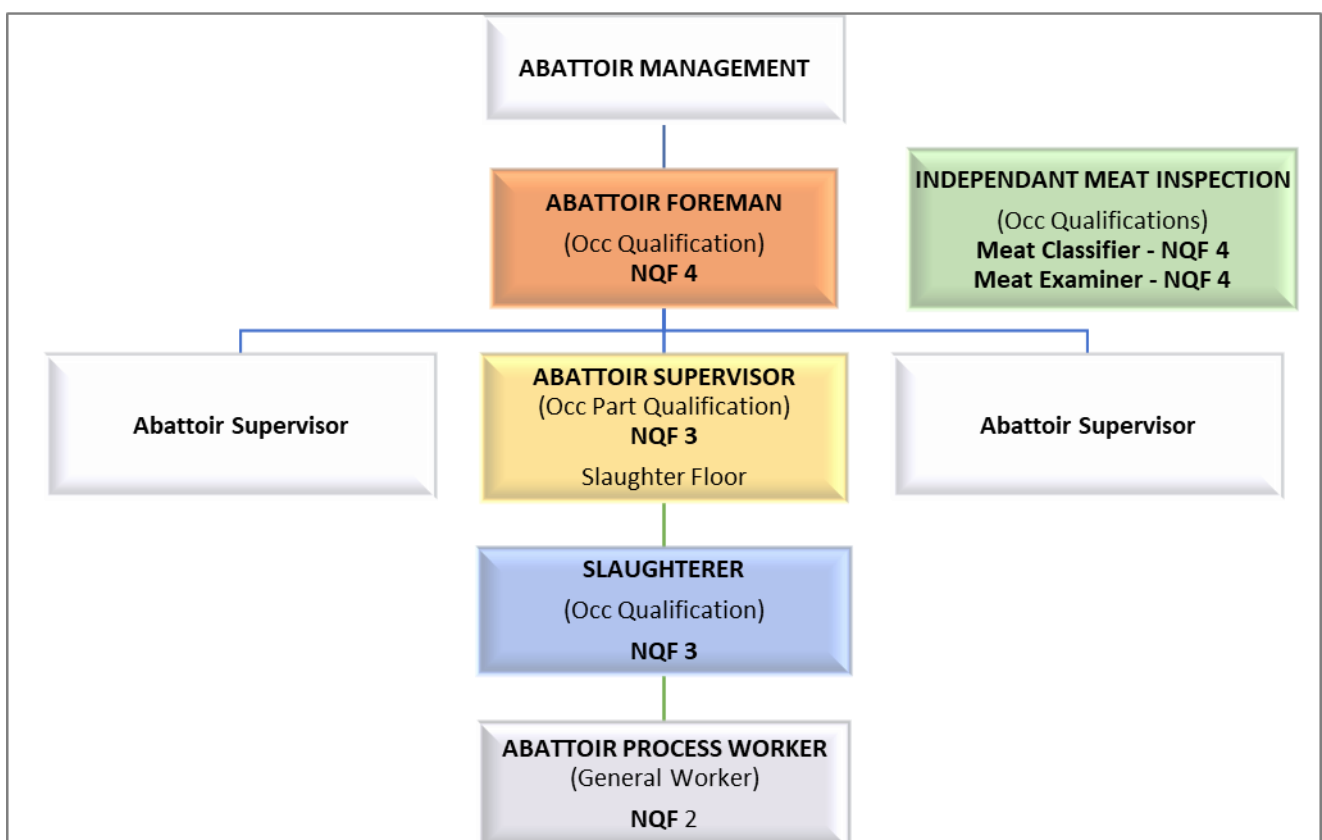
2019 QCTO PROJECT FEEDBACK: REALIGNMENT OF NATIONAL QUALIFICATIONS TO OCCUPATIONAL QUALIFICATIONS FOR THE INDUSTRY

Occupational Qualifications are developed for the Red Meat Industry, for specific **occupations** where a critical need has been identified.

Knowledge modules, practical modules and work experience is in process to be developed for each of the Occupations in the diagram below and learners will have to do an external summative assessment to prove competency.

Learners who successfully completed an Occupational Qualification will receive a QCTO certificate and an AgriSETA certificate will be issued for learners who completed a part-qualification.

The first 4 Occupational Qualifications and Part Qualification (In colour) will be signed off 16 – 19 March 2020. Training material will be reviewed and re-aligned as soon as the qualifications have been registered by SAQA.



Importance of routine slaughter training

Correct slaughter techniques are 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. Slaughter technique training is provided to abattoirs in a number of ways:

- Routinely according to a schedule, compiled annually;
- Based on requests from provincial veterinary officers;
- Start-up of new abattoirs;
- Specific requests from abattoirs;
- Follow up on reports from NSPCA abattoir visits.

The RMAA documents and maintains current best practice procedures for the slaughter of animals for human consumption. Training is provided to abattoirs based on these procedures and copies are provided to abattoirs for reference purposes. Before commencement of training, the abattoir's slaughter practices are evaluated and compared with the current best practice slaughter procedures. Deviations are recorded and corrective training is provided by experienced training teams. A report, which is required as record of the training, is provided to the abattoir. This is also prescribed in terms of regulation 55(b)(3) under the Meat Safety Act, 2000 (Act no. 40 of 2000) as part of the Hygiene Management System.

Once off training does not ensure implementation of acquired skills. Regular follow-up visits are provided to ensure that the skills acquired by operators are applied according to the guidelines and that deviations are corrected.

Abattoir Supervisors must be familiar with written procedures, corrective actions and changes to operational procedures.

The main advantages relating to regularly repeated Slaughter Technique Training include:

Specialised practical training in a selected niche field of work conducted at the work station on the production line on a one-on-one basis

for workers processing a product, which has a huge impact on global scale

Hygienically slaughtered carcasses and meat with a low risk of contamination resulting in safe meat with improved shelf life

Higher carcass yields resulting in higher profits

Less damaged hides and skins leading to better profits

Less equipment damage leading to reduced maintenance and replacement expenses

Improved ergonomic conditions for slaughter operators leading to better working conditions

Improvement of line layout and equipment resulting in higher production throughputs leading to higher profits

Introduction of more advanced equipment leading to improved working conditions and better production

Adherence to regulatory required standards for welfare and meat safety in accordance with global trends and customer requirements securing reliable contracts

Reduced stress and injuries to animals leading to better end products with less product losses

Reduction of unnecessary wastage thereby reducing costs linked to waste management and increasing profits by making optimal use of by-products

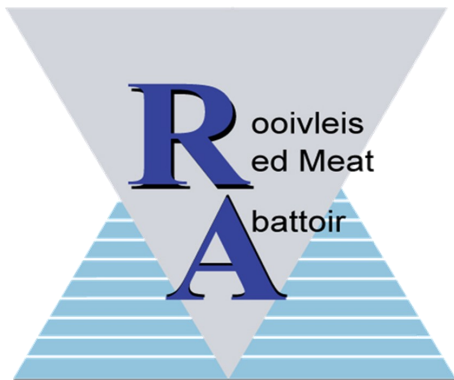
Improvement of lifetime of equipment (air knife blades, hand knives, steels etc.) leading to savings

Well trained slaughter personnel improving their self-confidence and self esteem

Improvement of abattoir audit scores ensuring regulatory compliance, customer satisfaction and public confidence

To discuss any Slaughter Training please contact RMAA Training manager, Jéan Neethling to assist. He can be reached on 084 047 0001 or mail, training@rmaa.co.za





Vereniging - Association

RMAA Associated Members

Company	Tel.	Email
Dectra	021 939 7496	info@dectra.co.za
Gelita	011 662 5303	dieter.nelles@gelita.com
CPG Global	082 851 7475	thea.laufs@cpq-global.net
Jarvis Products Corporation RSA	011 454 0100	welcome@jarvissouthafrica.co.za
Kentmaster SA (Pty) Ltd	011 455 3748	kentmaster@mweb.co.za
LTL Group of Companies & Associates	010 010 0685	tasks@ltlconsultants.co.za
Marel Food Group	011 823 6940	Chris-Jan.vanderWalt@marel.com
Meat Corporation of Namibia (MEATCO)	+264613216400	RWsales@meatco.com.na
Meat Matrix Software	016 423 5537	info@matrixsoftware.co.za
NDC Structural	082 572 9857	neil@ndcstructural.com
Pescatech	086 110 1845	marketing@pescatech.co.za
PHT-SA	083 400 6264	delene@pht.group
SAFIC	011 406 4000	gavin@safic.co.za
SANHA	031 207 5768	executiveofficer@sanha.org.za
SCIP Engineering Group	011 888 1425	joburg@scip.co.za
Sentrateg Holdings	041 586 1400	jj.steyn@sentrateg.co.za
SGS South Africa	011 800 1000	Lizelle.Swart@sgs.com
Summit Process Solutions	011 466 0408	rodnev@summitpros.co.za
Brics Stone Corporation	082 320 6768	jason.qian@bricsstone.co.za

Please see the web page advertisement for details on the services of our Associated members



Lead Auditor course Gauteng

17.02.2020—21.02.2020



Lead auditor course
Food safety management system ISO22000

TARGET AUDIENCE

- ☞ Quality Manager
- ☞ Hygiene Manager
- ☞ Internal Auditor
- ☞ Supervisors



DELEGATE FEEDBACK

My knowledge and skills to audit facilities improved remarkably. The course is recommended to all who are responsible for auditing functions in food safety management systems

COURSE OUTLINE

Lead Auditors conduct audits for compliance to legislation and regulatory requirements. This SAATCA approved Lead Auditor Program includes:

- ☞ Food safety management systems criteria
- ☞ Purpose of an audit
- ☞ Audit principles
- ☞ Audit approach
- ☞ Auditors responsibilities
- ☞ Leading an audit team
- ☞ Audit strategy
- ☞ Auditing techniques
- ☞ Nonconformance and corrective actions
- ☞ Accreditation and certifi-

ENTRY REQUIREMENTS

- ☞ At least 4 years work experience in the **food safety management systems**
- ☞ Training in food related microbiology
- ☞ Training in food related regulations / legislation
- ☞ Training in pre-requisite program **min 3 days**
- ☞ Advance HACCP implementation 3 day minimum
- ☞ **ISO 22000 bridging course** (3 Days) or **HMS HACCP / ISO 22000 course** (4 days)
- ☞ Training in auditing techniques according to ISO19011

Cost:

RMAA Members: R8 075 (Excl VAT)

Non-Members: R9 075 (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
2020.02.10**

Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ella@rmaa.co.za

Website: www.rmaa.co.za

Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

SAATCA training course provider



MEAT EXAMINER COURSE

01.03.2020 – 30.08.2020 (6 Months)

The Red Meat Abattoir Association, is proudly offering a **Meat Examiner and Game Meat Examiner** course in collaboration with IMQAS.

The course duration is 6 months during which time the learner will be exposed to knowledge and skills that will allow the learner to practice as a red meat examiner.

Entry requirements: Grade 12

Learning areas covered

- Meat Inspection
- Anatomy and physiology
- Microbiology
- Pathology
- Meat Quality & Safety
- Abattoir Layout
- Personal Hygiene
- Pest Control
- Cleaning and sanitation
- Waste management
- Slaughter & Dressing
- Condemned material



LEARNER FEEDBACK

With sufficient practical exposure under knowledgeable mentorship and a positive mind set, I learnt a lot about the importance of meat inspection services in abattoirs.
I can now contribute to meat safety and quality service to our society

Cost:

ALL REGISTRATIONS: R9 680 (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

Full course fee to be paid before examinations are written

**Closing date for
registration**

22 February 2020

Contact us

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ella@rmaa.co.za

Website: www.rmaa.co.za

Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

RMAA Membership

The paid up members of the RMAA receives training at preferential rates or with funding procured on behalf of the industry. Please see our 2020 Fee Structure Brochure for Membership Fees

The following services are provided by the RMAA:: Slaughter technique training

Slaughter assistance

HMS establishment and support

HAS Audits

Operational support

Support Services

Skills program training

Learnerships

Attendance of annual congress - 1st attendee sponsored; 2nd attendee at a reduced cost

Access to technical information

Access to specialised personnel

Representation of industry interests on governmental and industry boards and organisations.

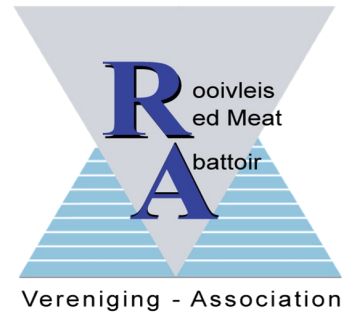
Training forms a vital part of any organization and it must not be seen as an expense but rather an investment in the Company.

Hygiene Management Systems (HMS) & Hazard Analysis Critical Control Points(HACCP)

Due to the requirements of the regulations under the Meat Safety Act, 2000 (Act no 40 of 2000), it has become crucial to provide guidance to the industry regarding the implementation of the legally required Hygiene Management System (HMS). This program not only addresses this need, but will also provide theoretical and practical training in the principles of HACCP

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.

Building no. 4, CSIR
Meiring Naudé Rd,
Brummeria, 0184
P.O. Box 35889 Menlopark, 0102
Phone: 012 349 1237
E-mail: info@rmaa.co.za



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%

