

2020 WEBINAR & AGM

Invitation

The **RMAA Conference and Congress** will be hosted on the **11th & 12th June 2020** online

In view of the current COVID 19 pandemic a decision was made to continue with the 2020 RMAA Conference and Congress on the 11th & 12th of June by way of a webinar. Registration of the webinar will be separate to that of the AGM. The AGM is open to Members and invited guests only.

Details of registration and programme will follow soon

The program for the Conference include topics related to abattoir design, cleaning and operation in view of the current COVID 19 pandemic, Traceability and system integration , Resource efficiency and COVID19 Contingencies. The Economy and doing business is a further discussion of the Conference

Discussion and feedback during the Congress will include the Modimole FMD outbreak, Expansion of the Export of beef to China, Feedback on the statutory application, Traceability and residue monitoring as part of our meat safety assurances.

2020 Vision in the Red Meat Industry





Vereniging - Association

RED MEAT ABATTOIR ASSOCIATION

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RMAA Mission

We serve abattoir owners by:

- providing specialised training and technical support,
 - distributing relevant information and
 - representing owner's interest
- to secure standards of meat safety and quality to the benefit of the red meat industry and the consumer.

RMAA Strategic Objectives

- Promote meat safety and Essential National Standards as provided for in the Meat Safety Act, 2000 (Act no. 40 of 2000).
- Provide applicable training to ensure the highest standards of animal handling and meat safety and quality.
- Contribute to the development and implementation of hygiene management programs in abattoirs.
- Participate actively in the establishment of the skills development framework in the meat industry.
- Represent the interests of members on forums relating to the abattoir industry.
- Assist in the enhancement of meat hygiene awareness in rural communities.
- Create an environment conducive to the continuing education of abattoir personnel.
- Liaise with governmental and private stakeholders in the interest of common goals.

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:

1. AgriSETA as a training provider (ETQA) – AGRI/c prov/027710
2. Department of Education as a Further Education and Training College – 2011/FE07/010
3. SAATCA accreditation for Lead auditors training

AST has a Level 4 BBBEE rating with a B-BBEE Procurement Recognition level of 100%

AST Mission

To serve abattoirs and associated industries with related skills needs to ensure standards of food safety and quality to the benefit of these industries and their consumers.

AST Vision

To be the preferred food safety and quality training provider for the meat and related industries