

Newsflash

**Guidance for abattoir worker (Youtube Videos)
Current COVID 19 Statistics in SA
Masterclass by PHT and Peschl Ultraviolet
Updated Regulations and OHS measures in the workplace**

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www.rmaa.co.za

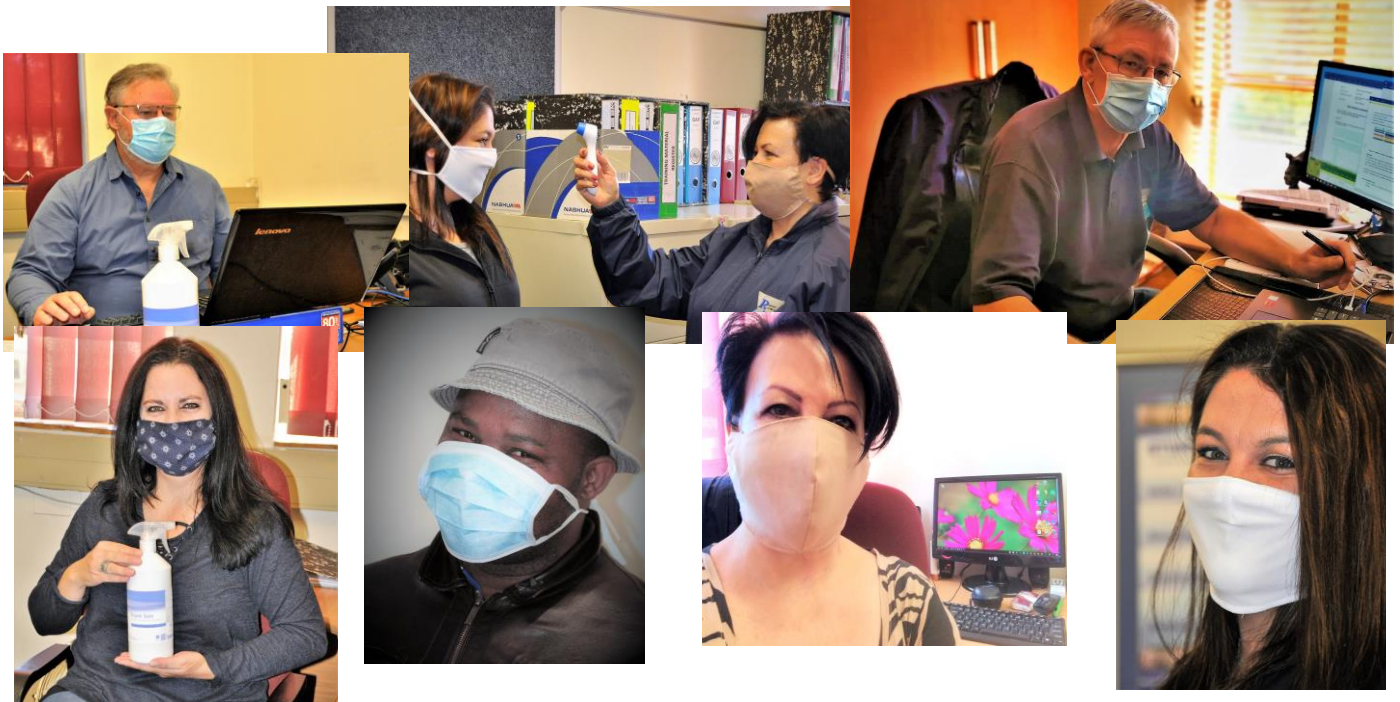
08 May 2020

Dear Abattoir Owners

As part of the COVID 19 contingencies of any Abattoir in providing essential services, it is of utmost importance to ensure multiskilling in the abattoir slaughter team. This aspect will be included in our training programs with abattoirs with annual contracts. Should you have any enquiries please contact our training manager at training@rmaa.co.za for further information.

The Red Meat Abattoir Association follows all guidelines to minimize any possible risk of Covid19 spread, whilst ensuring meat - personnel safety as part of the essential services of the Abattoir industry when working from home, from the office or at your facility.

**Please feel free
to contact us we
will assist you as
best possible**



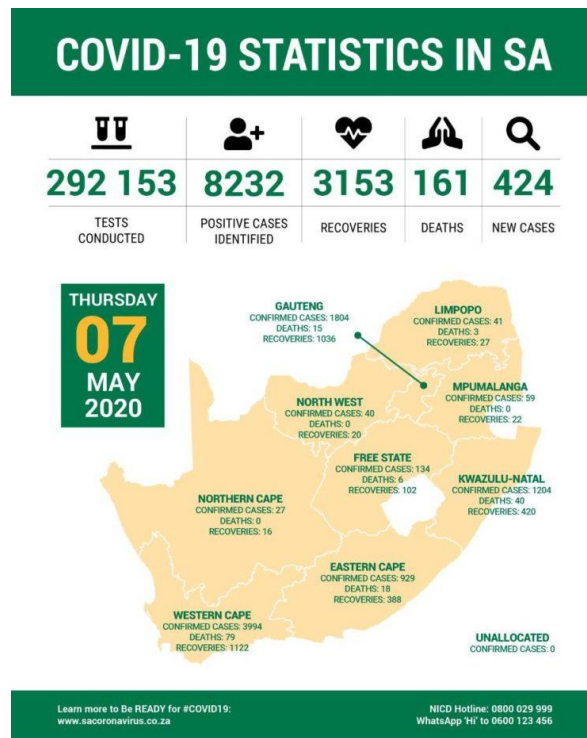
Video guidelines for Abattoir Personnel

South Africa is in the 42nd day of the National Lockdown period. Thank you for your diligent effort in providing an essential service during this difficult time for the industry.

It is very important that this video is presented to your abattoir workers for their information to ensure adherence to COVID 19 guidelines.

YouTube link: <https://youtu.be/43r3G50mJg> (Zulu)
 YouTube link: <https://youtu.be/MbrDBQoyxyY> (Tswana)
 YouTube link: https://youtu.be/zl_vVqSPOh0 (English)

South Africa Current Statistics as on 7 May 2020: 8232 Positive cases and 161 Deaths



CLOTH MASKS
MUST BE WORN
IN PUBLIC AT
ALL TIMES



SAVE SOUTH AFRICA

TOGETHER WE CAN BEAT THE CORONAVIRUS

NO
RECREATIONAL,
SOCIAL OR
FAMILY VISITS
ALLOWED



SAVE SOUTH AFRICA

TOGETHER WE CAN BEAT THE CORONAVIRUS

A masterclass by PHT and Peschl Ultraviolet



A VIRTUAL MASTERCLASS brought to you by PHT and Peschl Ultraviolet
Back by popular demand and with international speakers - now in the comfort of your own home

The current pandemic has placed **international focus on hygiene**, which is why we have decided not to postpone this event - the need for hygiene expertise in the midst of this pandemic is more vital than ever. This in addition to increased scrutiny on the food industry means it is time to **go back to basics** like cleaning and disinfection but, there is nothing basic about this discipline. **Doing the right things the right way is critical for food safety**. That's why you need to hear from the experts in the field.

Cleaning and disinfection are a science. We need to understand the details to get the process right: what tools to use; what chemicals; what methods; and these are just some of the considerations. With increasing **international pressure to reduce the use of biocides**, the food industry must still produce the acceptable level of hygiene without the assistance of chemicals. Over use of biocides has given us the current global challenge faced of antimicrobial resistance. **Novel methods to disinfection are now a critical innovation need and the re-emergence of Ultraviolet treatment may be the solution you have been waiting for.**

About Peschl-Ultraviolet

Peschl Ultraviolet GmbH, with its headquarters in Mainz and international representation in Europe, Asia and the USA, is a globally operating, family-managed consultancy and trading company operating in the field of ultraviolet technology. The company develops, manufactures and markets equipment and components for application in industrial, medical and environmental technology, and use in research and development environments.

SPEAKERS

- Bastian Engel, Application Manager Disinfection, Peschl Ultraviolet
- Josef Messmer, founder and owner of PHT
- Professor Pieter Gouws, Stellenbosch University, Centre for Food safety
- Professor Gunnar Sigge, Stellenbosch University, Head of Department Food Science & Associate Professor
- Linda Jackson, Food Focus – Facilitator

WHO SHOULD ATTEND?

Anyone in the food industry with a responsibility and interest in cleaning, disinfection and food safety - production supervisors, quality control, maintenance technicians, process engineers, product developers, consultants, food safety auditors, decision-makers, and more. Please note this is an in-depth technical Virtual Masterclass where you will learn about cleaning, disinfection and the use of ultraviolet light as a disinfection method in the food industry. All those tough questions on cleaning and disinfection will be answered.

Grab this opportunity to learn more about effective cleaning and the use of ultraviolet disinfection in the food industry.

Please click on the link below to register and for more information.

<https://masterclass.foodfocus.co.za/>

EVENT INFORMATION

DATES: 14 May

TIME: 10h00-13h00

VENUE: In the comfort of your own home / Office - no traffic, no parking issues and you can wear what you like.

COST: R495 per delegate

Fever screening system.

The SMART FSS001 **Fever Warning System** is designed for mass fever screening of persons in crowded operations and public areas, which helps to detect people with a potential fever and may contain or limit the spread of the virus through identification of infected individuals showing fever symptoms. The system combines advanced technology such as thermography and a human body temperature measurement algorithm to make the equipment accurate and easy to use. **High temperature warning is indicated by red flashing light and beeper.**




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(Double click to open mp4 and "Yes")

Supplied with: **SANAS calibration certificate**

Touch Screen Specifications

LCD screen: 7" TFT	Display color: 65535 true color
Rated voltage: 220VAC	Resolution: 800 * 480
Rated power: 5W	Ambient temperature: 0 ~ 45 °C
Protection level: IP65	Storage temperature: -10 ~ 60 °C
Memory: 128M	System storage: 128M
Serial ports: COM1 (RS232), COM2 (RS485), expandable (COM3, COM4)	USB interface: 1 master and 1 slave
Panel size: 226.5 * 163mm	Electromagnetic Compatibility: Industrial Level III
Cabinet opening: 215 * 152mm	Product certification: CE / FCC

Sensor Specifications

Measuring range: 28 ~ 45 °C	Test distance: 10 ~ 30Cm
Measurement accuracy: ± 0.5 °C	Signal output: RS485
Sensor power: 5 ~ 24VDC	Pressure range: standard atmospheric pressure ± 10%
Pixel: 16 * 4	Field of view: 110° * 75°

Upfront Instrument Distributors cc

Chris Schutte

Cell: 083 652 1056

E-mail: statusin@mweb.co.za

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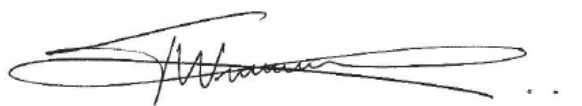
DEPARTMENT OF LABOUR

NO. 479

29 APRIL 2020

DEPARTMENT OF EMPLOYMENT AND LABOUR**COVID-19 OCCUPATIONAL HEALTH AND SAFETY MEASURES IN WORKPLACES
COVID-19 (C19 OHS), 2020****DIRECTIVE BY THE MINISTER OF EMPLOYMENT AND LABOUR IN TERMS OF
REGULATION 10 (8) OF THE REGULATIONS ISSUED BY THE MINISTER OF
COOPERATIVE GOVERNANCE AND TRADITIONAL AFFAIRS IN TERMS OF
SECTION 27 (2) OF THE DISASTER MANAGEMENT ACT, 2002 (ACT NO. 57 OF 2002)**

I, Thembelani Waltermade Nxesi, the Minister of Employment and Labour, acting in terms of Regulation 10 (8) of the Regulations issued by the Minister of Cooperative Governance and Traditional Affairs in terms of section 27 (2) of the Disaster Management Act, 2002 (Act No. 57 of 2002) in terms of Regulation 10 (8) of the Regulations issued by the Minister of Cooperative Governance and Traditional Affairs in terms of section 27 (2) of the Disaster Management Act, 2002 (Act No. 57 of 2002) has determined that it is necessary to adopt and implement occupational health and safety measures to (reduce and eliminate) the escalation of COVID-19 infections in workplaces as set out in the Schedule.



**MR. T. W. NXESI, MP
MINISTER OF EMPLOYMENT AND LABOUR
DATE: 28 APRIL 2020**

[DOWNLOADABLE HERE](#)

GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF CO-OPERATIVE GOVERNANCE AND TRADITIONAL AFFAIRS

NO. R. 480

29 APRIL 2020

**DISASTER MANAGEMENT ACT, 2002
REGULATIONS ISSUED IN TERMS OF SECTION 27(2) OF THE DISASTER
MANAGEMENT ACT, 2002**

I, Dr Nkosazana Dlamini Zuma, Minister of Cooperative Governance and Traditional Affairs, designated under section 3 of the Disaster Management Act, 2002 (Act No. 57 of 2002), having declared a national state of disaster, published in Government Gazette No. 43096 on 15 March 2020, hereby in terms of section 27(2) of the Disaster Management Act, 2002, after consultation with the relevant Cabinet members, make the Regulations in the Schedule.

*NC Zuma***DR NKOSAZANA DLAMINI ZUMA, MP
MINISTER OF COOPERATIVE GOVERNANCE AND TRADITIONAL AFFAIRS**DATE: *29.04.2020.***SCHEDULE
CLASSIFICATION OF REGULATIONS****CHAPTER I
DEFINITIONS AND APPLICATION**

1. Definitions
2. Repeal and transitional provisions
3. Application of Regulations

**CHAPTER 2
GENERAL PROVISIONS APPLICABLE DURING NATIONAL STATE OF DISASTER**

4. Authority to issue directions
5. General measures to contain the spread of COVID-19
6. Refusal of medical examination, prophylaxis, treatment, isolation and quarantine
7. Isolation or quarantine of persons
8. Contact tracing
9. Release of resources

DOWNLOADABLE HERE

CATTLE SLAUGHTER TECHNIQUE TRAINING

Please note that strict monitoring and supervision will enhance proper slaughtering and quality products.

Training is one of the most important factors which could address the following:

- incorrect slaughter techniques,
- unskilled operator and
- pressure of the line speed

Remember that correct slaughter techniques and trained operator prevents contamination, damages, injuries and delays on the production line.

Line supervisors, must be equipped with knowledge and skills to ensure proper supervision and monitoring with regard to the slaughter and dressing procedures.

All slaughter operators on the line must be conversant with Slaughter and Dressing procedures of their respective abattoir and ensure continual improvement with regards to dressing quality.

STUNNING.

What is stunning?

Stunning is to render the animal unconscious using an approved method covered in the regulation.

All animals must be stunned before slaughter to ensure insensibility to pain as required by the Animal Protection Act and Meat safety Act.

Stunning operators, it is very important to prepare and plan for stunning operation. This includes:

- Ensure the cleanliness of the stunning area
- Check the stunning apparatus, like captive bolt stunner and availability of cartridges or pneumatic stunner
- Ensure the availability of bleeding rollers and test the hoist by pressing the up and down buttons
- Ensuring that the bleeding operator is ready with two color coded 12inch knives.

Remember that communication amongst you at the stunning area is very important to avoid delays, injuries and damage to equipment.

Perform stunning

Remember! One animal at a time in a stunning box

Insert the cartridge in the captive bolt and cock

Position yourself above and a bit behind the head of animal

Target the cross intersection of the imaginary lines drawn from the base of the horn to the eyes.



While targeting it is important to remember the following:

- The angle of stunning apparatus should be 90 degrees with the head of an animal
- The penetrating direction of the rod should reach the brain, not towards the nasal cavity or towards the horns.
- Target calmly and wait for the animal to stand still
- Place the barrel and stun the animal.



You must be able to quickly detect signs of a successful stunning,

They are:

- Total collapse of the animal to the bottom of the stunning box
- The eyes must be fixed with no blinking
- The body and the thoracic cavity must be fixed with no signs of breathing

Stun the animal again if stunning was not successful and record the double stunning

Remember! Incorrect stunning procedure results to cruelty to animal, injuries to operators that can be caused by an injured animal, incomplete bleeding and poor meat quality with short shelf life.



Perform Shackling

Please take note:

Before stunning happens, place the bleeding roller chain on the steel plate on the hoist chain to be ready for shackling

The animal will roll out of the stunning box

Wrap the chain just above the hock joint with a chain hook pointing downwards to prevent slipping

Stand clear and whilst looking up hoist immediately up to transfer on to the bleeding rail

After transfer, push cattle and position it in the bleeding trough

Lower the hoist and insert the next roller chain for the next cattle.

Perform Bleeding

Please note that bleeding is a horizontal cut done on the neck area to sever the jugular veins to release the blood.

Take one clean 12inch knife from a sterilizer

Lift the neck skin to stretch it for easy cutting of the throat and to ensure less meat on the head

Cut ear to ear not more than three strokes and do not sever the spinal cord

Return to the HWB to wash hands & knife and sterilize it.

Take another knife and be ready for the next animal

Please take note that the process from stunning to bleeding must be **completed within 60 seconds** and cattle **must bleed for eight minutes** before dressing commence.

Please feel free to contact us should you be in need of any assistance

Kind Regards



Gerhard Neethling
General Manager
Red Meat Abattoir Association