

ESTABLISHMENT

INTERNATIONAL MEAT QUALITY ASSURANCE SERVICES, or IMQAS, was established in 2000, by the Red Meat Industry Forum, a representative forum for the Red Meat Industry Organizations and directly affected groups. **IMQAS** provides meat inspection and classification staff at abattoirs to ensure the safety and quality of red meat for consumers. **IMQAS** provides an independent service and quality training in accordance with the requirements for assignees under the Meat Safety Act:

Meat Inspection
Meat Classification
Hygiene Management and Monitoring
(Hygiene Assessment System—HAS)

Vision

To be the provider of choice for meat safety and quality assurance services to the food industry

Mission

Through the integrity, innovation and technical capabilities of our staff we render professional, independent and internationally recognized quality assurance services to the food industry of Southern Africa

Code of Conduct

Our integrity is based on fair, honest and trustworthy service without any compromise from our staff in all our activities and maintain our profess

Role of IMQAS

IMQAS is a personnel agency, providing abattoirs with the legally required, skilled personnel for them to be quality meat providers. Many abattoirs have their own classifiers, however, the new addendum now requires an independent qualified person.





SERVICES

Meat inspection is compulsory at abattoirs in terms of the Meat Safety Act, 40 of 2000, meat inspection should be performed by an independent service provider like IMQAS which is assigned by the state authorities.

Meat inspection remains one of the most important components of food safety management to ensure safe and wholesome products to the consumer.

The independent agent at an abattoir ensure compliance to the regulations of the Meat Safety Act and renders ante mortem, primary- and secondary meat inspection services at the abattoir. The requirements for assignees under the Meat Safety Act specify general criteria for the competence of impartial bodies performing a meat inspection service at a registered abattoir are the following:

- Examination of a carcass, part thereof, including cut or de-boned meat or processed products to ensure and verify the safety thereof for human and animal consumption as well as the marking of the carcass as specified.
- To ensure regulatory requirements to: Structure, Equipment, Humane handling of animals, Personal hygiene, Hygienic slaughtering and associated processes and procedures, Sanitation & waste disposal, Water quality, availability of soap & toilet paper, Thermo control of chillers and freezers, etc.
- Monitoring and reporting to relevant authorities any aspect of non-compliance and serving of instructions in the case of non-compliance by an abattoir and implementation of corrective actions.



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