

# RMAA Conference and Congress 2018

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13 - 15 June 2018

SPIER WINE FARMS; STELLENBOSCH

**TO MEASURE IS TO MANAGE**  
**Risk Assessment in the Abattoir Industry**

Program:

### Wednesday 13 June 2018

- Golf - Erinvale Golf Estate Sponsored by **LTL Group of Companies**
- JSE Workshop - Spier Wine Farms Sponsored by **JSE**
- Welcome Dinner - Neethlingshof Estate Sponsored by **Kentmaster**

### Thursday 14 June 2018

- RMAA Conference - Spier Wine Farms Sponsored by **AgriSETA** & **Jarvis**
- RMAA Ladies Program Sponsored by **South African Farm Assured Meat**
- Gala Dinner - Spier Wine Farms Sponsored by **AgriSETA**

### Friday 15 June 2018

- RMAA AGM—Spier Wine Farms Sponsored by **Jarvis**

**Main Sponsors: AgriSETA & Jarvis**



**WEDNESDAY****13 JUNE 2018****11:00—18:00****Golf Day** sponsored by **LTL Group of Companies****14:00—16:00****JSE Workshop** sponsored by **JSE****WEDNESDAY****13 JUNE 2018 WELCOMING FUNCTION****19:00****Neethlingshof Estate** sponsored by **Kentmaster** & **AgriSETA****Meat sponsors:** **Malu Pork; Williston Abattoir****THURSDAY****14 JUNE 2018****Abattoir registrations sponsored by JARVIS****TO MEASURE IS TO MANAGE: Risk Assessment in the Abattoir Industry****PROGRAMME**

07:30 – 08:30

Registration

08:30 – 08:40

Welcoming : **Dr Kabols le Riche**; Chairperson RMAA

08:40 – 08:50

Scripture and prayer: **Ds Leon Cronje** NG Welgelegen Stellenbosch

08:50 – 09:20

Opening speaker

**Economics**

09:20 – 09:50

South Africa: Prospects for a Country in Economic Trouble - **Prof Jannie Rossouw**; Professor of Economics and Head: School of Economic and Business Sciences, University of the Witwatersrand

09:50 – 10:00

Questions &amp; discussions

**10:00 – 10:20****Tea****Import and Export**

10:20 – 10:50

Balancing the South African Meat Market with Import & Export - **Georg Southey**; Association of Meat Importers and Exporters – AMIE S.A.

10:50 – 11:20

Managing Abattoir Waste; Existential Threat or Business Opportunity? - **Morten Hald**; Senior Trade Officer: Royal Embassy of Denmark, Pretoria

11:20 – 11:30

Questions &amp; discussions

**Abattoir Standards**

11:30 – 12:00

Responsibilities of the abattoir owner in skills development at abattoirs - **Frikkie Fouché**; Acting CEO: AgriSETA**Meat Safety**

12:00 – 12:30

The occurrence and management of microbiological risks during the conversion of livestock to meat; an update of current research - **Prof Pieter Gouws**; Vice Dean / Professor: Food Science Faculty of AgriSciences, Stellenbosch University

12:30 – 12:40

Questions &amp; discussions

**12:40 – 13:30****Lunch**

13:30 – 14:10

Motivational Speaker: **Lynette Beer** Sponsored by **Bizerba****Consumer Assurances**

14:10 – 14:40

Effective Cleaning at abattoirs to combat emerging pathogens and avoid product contamination - **Elisma Ackermann** PhD candidate, Stellenbosch University

14:40 – 14:50

Questions &amp; discussions

**14:50 – 15:10****Tea**

15:10 – 15:40

Emerging pathogens and the consumer: Managing public health concerns - **Bruce Clark**; Lawyer: Marler Clark – The Food Safety Law Firm [Seattle, Washington] Sponsored by **SCIP Engineering**

15:40—15:50

Questions &amp; discussions

15:50 – 16:00

Closure

**19:00 DINNER****Spier Wine Farm** - Sponsored by **AgriSETA****Meat sponsors:** **Hunstersvlei Farm Fresh Abattoir; Mosstrich Group; Sparta Foods**

**WOENSDAG**

11:00—18:00

14:00—16:00

**13 JUNIE 2018**Gholfdag geborg deur **LTG Group of Companies**JSE Werkswinkel geborg deur **JSE****WOENSDAG**

19:00

**13 JUNIE 2018 - VERWELKOMINGSFUNKSIE**Neethlingshof Estate geborg deur **Kentmaster & AgriSETA**Vleisborge: **Malu Pork; Williston Abattoir****DONDERDAG  
KONFERENSIE****14 JUNIE 2018**Abattoir registrasies geborg deur **JARVIS****OM TE MEET IS OM TE WEET: Risiko evaluering in die abattoir bedryf****PROGRAM**

07:30 – 08:30

08:30 – 08:40

08:40 – 08:50

08:50 – 09:10

Registrasie

Verwelkoming : **Dr Kabols le Riche**: Voorsitter RVAVSkriflesing en gebed **Ds Leon Cronje** NG Welgelegen Stellenbosch

Openingspreker

**Ekonomie**

09:20 – 09:50

Suid-Afrika: Vooruitsigte vir 'n land met ekonomiese probleme - **Prof Jannie Rossouw**; Professor van Ekonomie en Hoof: Skool vir Ekonomiese en Bestuurswetenskappe, Universiteit van die Witwatersrand

09:50—10:00

Vrae &amp; besprekings

**10:00 – 10:20****Tee****Invoer en Uitvoer**

10:20 – 10:50

Balansering van die Suid-Afrikaanse Vleismark met Invoer en Uitvoer - **Georg Southey**; Vereniging van Vleis Invoerders en Uitvoerders - AMIE S.A.

10:50 – 11:20

Beheer van Abattoirafval; Bestaande Bedreiging of Besigheidsgeleentheid? - **Morten Hald**;

Senior Handelsbeampte: Koninklike Ambassade van Denemarke, Pretoria

11:20 – 11:30

Vrae &amp; besprekings

**Abattoir Standaarde**

11:30 – 12:00

Verantwoordelikhede van die abattoir eienaar in vaardigheidsontwikkeling by abattoirs - **Frikkie Fouché**; Waarnemende hoof uitvoerende beampte: AgriSETA**Vleis Veiligheid**

12:00 – 12:30

Die voorkoms en bestuur van mikrobiologiese risiko's tydens die omskakeling van vee na vleis; 'n Opdatering van huidige navorsing - **Prof Pieter Gouws**; Visedekaan / Professor: Voedselwetenskap Fakulteit AgriWetenskappe, Universiteit Stellenbosch

12:30 – 12:40

Vrae &amp; besprekings

**12:40 – 13:30****Middagete**

13:30 – 14:10

Motiveringspreker: **Lynette Beer** Geborg deur **Bizerba****Verbruikersversekering**

14:10 – 14:40

Effektiewe reiniging by abattoirs om opkomende patogene te bestry en produkontaminasie te vermy - **Elisma Ackermann** PhD-kandidaat, Universiteit van Stellenbosch

14:40 – 14:50

Vrae &amp; besprekings

**14:50 – 15:10****Tee**

15:10 – 15:40

Opkomende patogene en die verbruiker: Bestuur van publieke gesondheid - **Bruce Clark**; Prokureur: Marler Clark - The Food Safety Law Firm [Seattle, Washington] Geborg deur **SCIP Engineering**

15:40 – 15:50

Vrae &amp; besprekings

15:50 – 16:00

Afsluiting

**19:00 DINEE****Spier Wynplaas** - geborg deur **AgriSETA**Vleisborge: **Hunstersvlei Farm Fresh Abattoir; Mosstrich Group; Sparta Foods**

## 26<sup>th</sup> ANNUAL GENERAL MEETING

### 15 JUNE 2018

### SPIER WINE FARM

### STELLENBOSCH

1. Opening and Welcoming : **Dr Kabols le Riche**: Chairperson, RMAA
2. Attendance and Constituting
3. Approval of the Minutes of the 25<sup>th</sup> National Congress held on 19<sup>th</sup> May 2017
4. Matters arising from previous minutes:
  - i. Independent Meat Inspection Services
  - ii. Residue Monitoring Pilot Project
  - iii. National guidelines for CCS veterinarians at abattoirs
  - iv. Draft Game Regulations
  - v. Hygiene Assessment at Abattoirs
  - vi. Welfare guidelines for the abattoir industry
5. Approval of Financial Statements for the period ending 31 December 2017
6. 2017 Annual Report
7. Election of the chairman, vice-chairman, board members and alternates

#### 10:00 - 10:30 TEA

8. Feedback from Industry
  - i. Red Meat Industry Forum - **Michelle de Lange**; General Manager RMIF
  - ii. Department of Agriculture Forestry and Fisheries (DAFF) - **Dr Mphane Molefe**; Director; Veterinary Public Health
  - iii. Background to the Microbiological Program for abattoirs - **Dr Kudakwashe Magwedere**; DAFF State Vet
9. Discussion points:
  - i. Background to FSSC22000 Food Safety Management Program: Additional requirements - Food Defense - **Thea Laufs**; LTL Group of Companies
  - ii. Maintenance of stunning equipment - Jarvis
  - iii. Handling of abattoir by products – proposed regulations

#### CLOSURE

**26<sup>ste</sup> ALGEMENE JAARSVERGADERING**  
**15 JUNIE 2018**  
**SPIER WYN PLAAS**  
**STELLENBOSCH**

1. Opening en verwelkoming: **Dr Kabols le Riche**: Voorsitter, RVAV
2. Bywoning en Konstituering
3. Goedkeuring van die notule van die 25<sup>ste</sup> Nasionale Kongres gehou op 19<sup>de</sup> Mei 2017
4. Sake voortspruitend uit vorige notule:
  - i. Onafhanklike Vleisinspeksiedienste
  - ii. Residu monitoring - Totstandkoming van 'n Privaat Publieke ooreenkoms
  - iii. Nasionale riglyne vir CCS veeartse by abattoirs
  - iv. Konsepspelregulasies vir Wild
  - v. Higiëne Evaluering by Abattoirs
  - vi. Welsynsriglyne vir die abattoirbedryf
5. Goedkeuring van finansiële state vir die tydperk geëindig 31 Desember 2017
6. 2017 Jaarverslag
7. Verkiesing van die voorsitter, ondervoorsitter, raadslede en sekundi

**10:00 - 10:30 TEE**

8. Terugvoer uit die Rooivleisbedryf
  - i. Rooivleisbedryfsforum - **Michelle de Lange**; Algemene bestuurder RMIF
  - ii. Departement van Landbou, Bosbou en Visserie (DAFF) - **Dr Mphane Molefe**; Direkteur; Veterinêre Openbare Gesondheid
  - iii. Agtergrond van die mikrobiologiese program vir abattoirs - **Dr Kudakwashe Magwedere**; DAFF Staatsveearts
9. Besprekingspunte
  - i. Agtergrond tot FSSC22000 Voedselveiligheidsbestuursprogram: Addisionele vereistes - Voedselverdediging - **Thea Laufs**; LTL Groep van Maatskappye
  - ii. Onderhoud van verdowing toerusting
  - iii. Hantering van abattoir by-produkte - voorgestelde regulasies

**SLUITING**



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## RED MEAT ABATTOIR ASSOCIATION (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.

### 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.

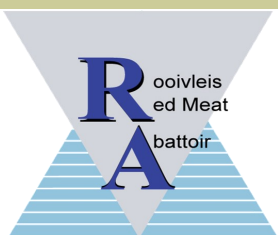
Abattoir Skills Training is responsible for the formal training with the industry on behalf of the RMAA and is an accredited training provider reg-

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SAATCA accreditation for Lead auditors training

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



Vereniging - Association