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### Dear Abattoir Owners

The past year posted unexpected and out of the ordinary challenges to the world with the COVID 19 pandemic. Although the abattoir industry remained opened, being an essential service, the effect on our industry and economy will remain for some time.

The meat industry remains resilient during the outbreak but it is expected to have a major impact on supply and demand. The pandemic also had an impact on how business is conducted and its effect reverberated in consumer expenditure and the field of Occupational Health and Safety.

The postponement of the RMAA Annual Conference and Congress in 2020, was a disappointment as it provides the opportunity for feedback on industry matters but also to allow for technical improvement in our industry. We trust to see you all back in June 2021. The Association will in the meantime continue to work closely with the Department and other role players to extend the market opportunities and manage the threats to the red meat industry.

The Board and Personnel of the Association wish you the best for 2021. The Association will continue to strive in representing our Red Meat Abattoirs to the benefit of our members and clients whilst providing training and technical support to ensure red meat of the highest safety and quality.

### **RMAA OFFICE**

We will be closed for the Festive Season from the 21st December 2020 and reopen 4th January 2021

We would like to use the opportunity to say how thankful we are for your support this year, and we're wishing you all the best as we enter a brand new year.

For any Urgent matters you are more than welcome to contact us.

We wish you a wonderful festive season and a blessed New Year

The RMAA has an exciting year planned and we are counting on your continued support as we gear up to see the South African Red Meat industry grow from strength to strength.

Season Greetings RMAA

# PHT 12 years in South Africa

Hygiene and food safety are our passion. We care about our customers, our suppliers and our people – and we measure our success by the way we touch their lives. Because we care, we design innovative and holistic solutions.

PHT stands for partnership, hygiene and technology.



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## Hygiene

Well-considered personnel and facility hygiene keeps your business running safely and helps to optimize workflow. We cover all relevant hygiene aspects in your personnel flow: starting with access control points in the change rooms, canteen and hygiene entrances, up to all the necessary hygiene equipment required on the processing floor. We offer solutions for every aspect of cleaning of your building and equipment: from high-quality, specially designed brush ware to foam cleaning technology in manual and automated options, including all necessary accessories and piping systems.

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Die wêreld se gewildste en mees betroubare handelsmerk vir patroonaangedrewe kabelpengewere



- Effective design  
Doelbepaalde ontwerp
- Robust construction  
Robuuste konstruksie
- Reliable performance  
Betroubare werksverrigting
- Diverse range  
Uitgebreide reeks

accles-shelvoke.com  
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# CASH®

The world's most popular and trusted brand  
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Die wêreld se gewildste en mees betroubare  
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- Robust construction  
Robuuste konstruksie
- Diverse range  
Uitgebreide reeks



## CASH® stunning tool parts and spares CASH® kabelpengewe-onderdele en -parte

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## The handling of calves at abattoirs; Welfare first

**Introduction** - Livestock shall not be transported if they display any injuries, signs of disease, abnormal behaviour or physical deformities that could compromise their welfare. The Red Meat Regulations of the Meat Safety Act (Act 40 of 2000) further provides for a declaration of health and origin

Calves are handled at abattoirs when heavily pregnant cattle are presented to the abattoir and give birth at the facility. Calves are also presented to the abattoir for the production of veal. The size differences of livestock during transport and handling will always create a risk of injuries and for this reason specific prohibitions and guidelines is available to minimise these risks and promote the welfare of calves at the abattoir.



**Transport** - Guidance for the humane transportation of livestock by road is provided in SANS 1488. No livestock in its last trimester of pregnancy should be transported. In unavoidable circumstances specific care should be exercised to protect these livestock from injury. Specific requirements for the transport of calves to an abattoir applies.

**Fit for transport**  
*Tick all 8 to leave the gate*

- 4 days old
- Ears up and eyes bright
- Correct eartag
- Dry navel
- No scours
- Firm, worn hooves
- Standing and walking
- Full tummy – no antibiotic milk

DNZD-006

[dairynz.co.nz/bobby-calves](http://dairynz.co.nz/bobby-calves)

Ministry for Primary Industries  
New Zealand  
NZQA DairyNZ

The Red meat regulations provide further guidelines for the handling of calves at the abattoir and as follows: When transporting calves, the side rails may not be lower than 750 mm, may not have sharp angles, corners, protrusions or holes that may injure animals, the floor must have a non-absorbent and slip free surface. At least 0.3 sq. m per calf must be provided with partitions on the vehicle to separate adult and young animals.

**Abattoir requirements** - Calves may not be held at the abattoir for more than 48 hours and in the case of unweaned calves under the age of three months feeding have to be provided with milk or milk substitute after 12 hours.

The structure of the lairages must have gates with a minimum of 800 mm wide and a lairage capacity for calves (0.75 m<sup>2</sup>) is required. Adult and young animals may also not be penned together.

**Electrical prodding of calves is prohibited** - Animals that gave birth in vehicles or in lairages must be kept in isolation pens together with their young pending a decision of the veterinarian which will include having the young removed from the abattoir or destroyed, subject to quarantine situations, and with the understanding that animals that have given birth may not be slaughtered within three days.

**Suitability for slaughter** - Should any doubt arise during ante mortem inspection as to the suitability for slaughter, such animals must be inspected by a veterinarian to decide if such animal may be slaughtered or disposed of. Should the animal be slaughtered, the carcass would be subject to a secondary meat inspection by the veterinarian.

**Age determination of calves** - The Meat Inspection Manual prescribe that no person shall slaughter a calf, lamb, kid, pig or any other animal unless it is at least 21 days old and is in a well-nourished condition. Meat of very young animals is less valuable because (a) water content is high, (b) there is very little fat and (c) there is more bone than meat.

Signs of immaturity include:

- (a) Meat
  - (i) Watery, soft can be torn with the fingers
  - (ii) Greyish pink
  - (iii) Muscle development is weak. Jelly between muscles
  - (iv) Little or no fat round kidney, plus Oedema.
  - v) Bone marrow is soft and dark red; kidney fat is soft and greyish red.
- (b) Animal (calves)
  - (i) Eight teeth not all at same height
  - (ii) Navel cord still attached. The umbilicum is grey, moist and firmly attached to the umbilical ring.
  - iii) New-born calves have soft hooves with conical processes on upper surface.
  - iv) Horn pads are not present

The **Meat inspector's manual** provides further guidance on the handling of cows giving birth en route or at the abattoir:

**The mother or the young are to be:**

- (a) removed from the abattoir
- (b) slaughtered within the 72hour limit and the young destroyed – subject to the decision of veterinarian.
- (c) the mother slaughtered within the 72hour limit while the young is removed for hand-rearing – subject to the decision of the veterinarian.

**Quarantine Abattoirs:** The mother and her young must be slaughtered within the 72hour limit and her young destroyed – subject to the decision of the veterinarian.

**References:**

SANS1488- Humane transportation of livestock by road

Meat Inspectors Manual; Red Meat 2007

Red Meat Regulations No 1072 of 17 September 2004 (Meat Safety Act No 40 of 2000)

*The Livestock Welfare Coordinating Committee promote the responsible, humane and compassionate use and treatment of livestock in every phase of the production process. All organisations involved in livestock production and processing has as an objective to promote livestock welfare.*

# Hygiene Management System (HMS)

The HMS system forms an integral part of the abattoir, and the Red Meat Regulation 2014 – Regulation 49 to 55 stipulates what is expected from the abattoir owner. It must be remembered that the HMS is not just a set of documents but are actually the guidelines that has to be followed. The onus is on the abattoir owner to ensure that the HMS system is regularly reviewed and updated. This ensures a high standard of hygiene management at the abattoir that will ensure good HAS Audits.

During the visits by the RMAA staff to abattoirs our Training personnel checks the HMS system to ensure correlation between HMS and especially Slaughter and Dressing procedure. We do find on numerous occasions that the HMS System has not been updated for as many as 5+ years and that there is no correlation between the HMS and the actual procedure on the slaughter floor or vice versa. These non-conformances are then addressed by our training officials and conveyed to the owners/managers whilst on site as well as in their report to the owner for rectification.

The RMAA have the expertise to help abattoir owners to ensure that the HMS system is properly compiled and all the necessary documents are in place to adhere to the Regulations. Abattoir owners are welcome to make contact with our General Manager (Gerhard Neethling) or the Training Manager (Jean) to arrange to have the HMS reviewed to the latest standards.

Below is an example of the report by our Training Official:

“Draft Pork Slaughter and dressing procedure for ..... (abattoir name)

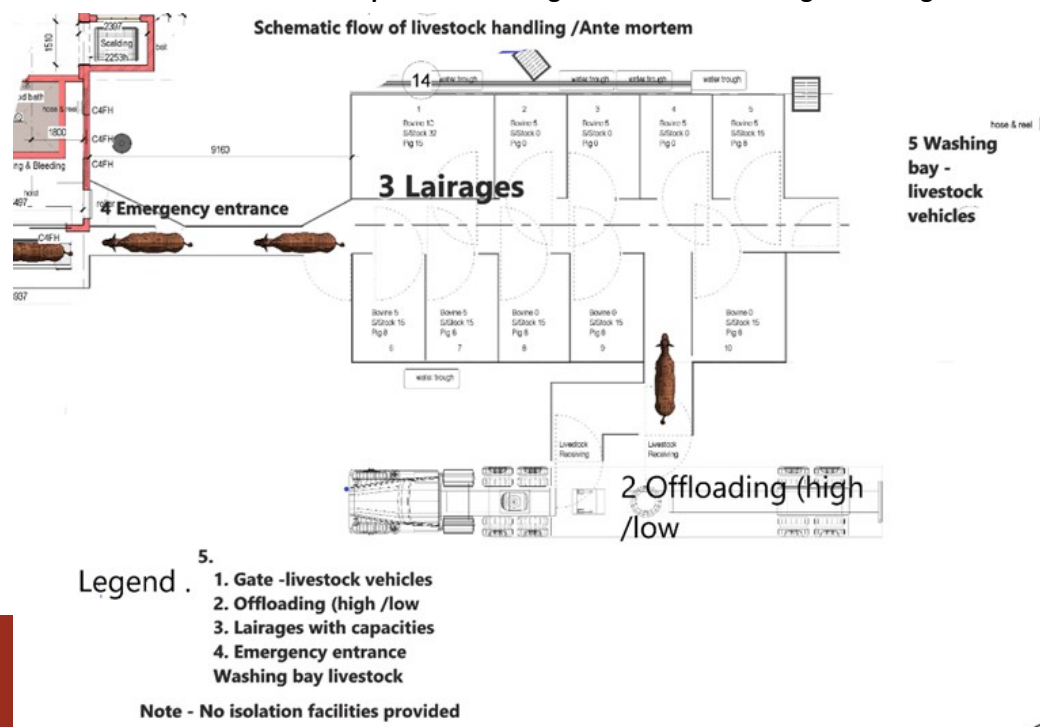
The Slaughter and Dressing procedure of ..... did not correlate with the actual procedure on the slaughter floor. Documented Slaughter and Dressing procedure are used as guidelines to train operators as per their workstation and tasks. They are written in correlation with the requirements (applicable acts) with regards to the available resources and line layout of the slaughter floor. Therefore, it is important that they contain clear detailed steps to give the operator an understanding as to what processes should be followed. The following is the Suggested Pork Slaughter and Dressing Procedure for ..... as per training conducted by the RMAA.”

Another part of the HMS that is neglected is the FLOW DIAGRAM of abattoir. The following is an excerpt from the RMAA Manual for the Abattoir Industry 2019:

“The owner must prepare a flow diagram of the slaughter process which must include –

- (a) all steps involved in the process, including delays during or between steps, from receiving of the animals to placing of the end product on the market; and
- (b) details and technical data including equipment layout and characteristics, sequence of all steps, technical parameters of operations, flow of products, segregation of clean and dirty areas, hygienic environment of the abattoir, personnel routes and hygienic practices, product storage and distribution procedures.

Below is an example of a flow diagram for the off-loading and Lairages:





## Hygiene Awareness drive in Limpopo for Rural Abattoirs

The RMAA in conjunction with Dr S Moloko from LDARD Limpopo has during September 2020 planned a Hygiene Awareness Training Plan to reach the owners of rural abattoirs in the Thohoyandou region of Limpopo province. Four abattoirs were identified to have the training conducted and the owners of the abattoirs in the region was invited to attend.

Hajii, C Net, Mantashe Correctional and KMGX were the abattoirs identified and training commenced on Monday 19 October 2020. Training was conducted by Moses Ramaselele and the feedback received was very positive, so much so that LDARD has requested that we roll out this exercise to other rural abattoirs in Limpopo as well.

Due to the success of the training plan in Limpopo, the RMAA urges other provincial officials to make contact with the RMAA training manager in order to plan something similar for each province.

We have received the following feedback:

"I the manager of the C – Net Abattoir which was the host for training by Moses feel grateful for the training.

The training had the following impacts:

1. It created the bridge of communication between the RMAA and the rural abattoir. This has increased awareness of the importance of hygiene in our institutions as food handlers.
2. It had shown the need for more training sessions each year until we consciously realize that we are running a very sensitive business which can save or take lives of customers if we don't have necessary knowledge of hygiene tips.
3. To be competent we need the right tools to use in our abattoirs in order to minimize germs and food poisoning, and I believe this engagement of training will bridge the gap, and get help on how and where to get the right tool for running a rural abattoir which has lots of financial constraints. This begins from killing the animal until it gets to the chill. As a woman, I need to slaughter myself, but I must have the right tool.
4. The misunderstanding of levy which had never be explained to the abattoir owners but we just get the bill where we are now handed over to debt collectors. I believe this training will help the RMAA to work with us and help us grow.
5. We surely need you to take our hands and help us get somewhere and not fight due to lack of communication. I for one still need to be taken through even to the levy issue.

Thank you for considering us, we don't want to be a laughing stock, but a group you can be proud of as an organization.

Thank you.

Regards

Netshilema Avhatakali (Manager)"

**We also received feedback from Dr Moloko herself:**

"Good Day Sir

I would like to pass my sincere appreciation for the excellent job done by Mr Ramaselele. The content was relevant and delivered very well. Our abattoir owners were very appreciative and came in numbers. We thank the support from the RMAA and hoping for more collaboration and support in future.

Kind regards

**Dr Moloko S**  
**Veterinary Public Health**  
**Limpopo Department of Agriculture and Rural Development"**



**We have received a few requests for the Salary Scale since the last time we compiled a report. We encourage abattoirs to please take part in the process, if you have not received a questionnaire to fill in by the 27 /11/2020 please email [info@rmaa.co.za](mailto:info@rmaa.co.za) to participate. Please send all Salary and Wage Questionnaire documents to [info@rmaa.co.za](mailto:info@rmaa.co.za) by no later than 08 January 2020**

## **ABATTOIR WAGE & SALARY QUESTIONNAIRE**

The abattoir industry is an employer in the Agricultural Sector and the Training Authority (AgriSETA), Certificate Nr 20/AgriSETA/1/07/05 as gazetted in Government notice No 656 (1 July 2005) in terms of the Skills Development Act (Act 97 of 1998). The following Standard Industry Classification codes (SIC) refers to the abattoir industry:

30111 Slaughter, dressing and packaging of livestock

30117 Slaughter, dressing, packaging and processing of Ostrich products

The RMAA regularly receives requests to assist abattoirs with the determination of salary scales, or to provide guidelines for the Standard Industry Classification (SIC) codes in the abattoir industry or job grades and personnel components for abattoirs.

The Association has developed a set of guidelines to categorize the various work stations in the abattoir. The questionnaire attached aims to gather applicable information. We have decided to move the Abattoir Wage and Salary Questionnaire earlier in the year, as October and November are a busy period in the abattoir industry.

The survey is based on the Paterson Job Grading system, which takes into account the employees level of experience, accountability, skills level, responsibility, etc. The result of the survey can assist in curbing the threads in our environment and assist with possible retrenchments, training needs, job security and many more.

Kindly supply information as on the 1<sup>st</sup> September 2018. Please supply your inputs and ensure the accuracy of the information.

**Submissions closing date – 08 January 2021**

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## **ABATTOIR LOON & SALARIS VRAELYS**

Die abattoirbedryf is n werkgewer in die Landbou Sektor en Sektorale Opleiding (AgriSETA) Sertifikaat nr 20/AgriSETA/1/07/05 soos afgekondig in Goewerment kennisgewing nr 656 (1 Julie 2005) in terme van die Vakvaardigheidsontwikkelingswet (wet 97 van 1998). Die volgende Standaard Industrie Klassifikasie (SIC) kodes het betrekking op die abattoirbedryf:

30111 Slag dressing en verpakking van lewende hawe

30117 Slag, dressing, verpakking en prosesering van volstruisprodukte

Die RVAV ontvang gereeld versoeke om behulpsaam te wees met die bepaling van salarisskale in die abattoirbedryf of om riglyne te verskaf oor die Standaard Industrie Klassifikasie (SIC) kodes waarin die abattoirbedryf werksaam is, of posgrade en personeelkomponente in hierdie bedryf.

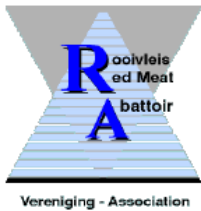
Die RVAV het 'n stel riglyne saamgestel ten einde die verskillende werkstasies in die abattoir te kategoriseer. Die aangehegte vraelys het ten doel om toepaslike inligting te versamel. Ons het besluit om die Abattoir Loon- en Salarisvraelys vroeër in die jaar te skuif, aangesien Oktober en November 'n besige tydperk in die abattoirbedryf is.

Die opname is gebaseer op die Paterson posgradering stelsel wat die volgende aspekte in ag neem; die werknemer se vlak van ondervinding, aanspreeklikheid, kundigheidsvlak, verantwoordelikheid, ens. Die resultate van die opname kan as 'n teenvoeter dien teen die bedreigings in die omgewing en kan help met moontlike afleggings, opleidingbehoefte, werksekuriteit en baie meer.

Verskaf asseblief inligting soos op 1<sup>ste</sup> September 2018. Verskaf asseblief u insette en verseker die akkuraatheid van die inligting.

**Indienings sluitings datum – 08 Januarie 2021**





## African Swine Fever outbreak in Gauteng

T: (012) 349-1238/9

F: (012) 349-1240

[www.rmaa.co.za](http://www.rmaa.co.za)

02 November 2020

### **African Swine Fever Outbreak – Biosecurity at Abattoirs**

An outbreak of African swine fever (ASF) occurred in Gauteng with infected pigs delivered to abattoirs. African Swine fever is a highly contagious viral disease in pigs. (See additional information below)

Abattoir owners are reminded of their responsibility in terms of various legislation:

- The cleaning and sanitising of trucks in terms of the Meat Safety Act 40 of 2000
- A declaration of health and Origin for all batches delivered to the Abattoir to indicate the health and treatment of such animals
- The compulsory identification of all livestock delivered to the abattoir in terms of the Animal Identification Act 6 of 2002 and the Stock Theft Act 57 of 1959 with the completion and submittance of a 'Document identification' and 'Stock removal certificate' for all transactions. In the case of pigs tattooing can already be applied from the age of 1 Month old.

Additional biosecurity measures with treatment of vehicles and personnel entering the facility is also strongly advised

Kind regards

**G C NEETHLING  
GENERAL MANAGER  
RED MEAT ABATTOIR ASSOCIATION**

### **African Swine Fever (ASF)**

ASF is a highly contagious viral disease of domestic pigs manifested by fever, blotching of skin, haemorrhage of the lymph nodes, internal organs and haemorrhage of the gastrointestinal tract. It is observed in acute and occasionally subacute and chronic forms.

#### **Transmission**

There is a natural cycle of the ASF virus between bush pigs, warthogs and giant forest hogs and some tick species (*Ornithodoros*) in which the virus replicates. The spread of the virus is by contact with affected pigs and infected fomites, ingestion of contaminated uncooked pork garbage, tick bites and contact with domestic and wild carrier pigs.

The virus is quite resistant to cleaning and disinfection. It survives for 2 – 4 months in an infected premises and 5 – 6 months in infected meats. The virus can survive in smoked or partly cooked sausages and other pork products. Humans are not susceptible to this disease.





### Antemortem findings:

1. Incubation: 3 – 15 days
2. Fever (up to 42°C)
3. Laboured breathing, coughing
4. Nasal and ocular discharge
5. Loss of appetite and diarrhoea
6. Vomiting
7. Incoordination
8. Cyanosis of the extremities and haemorrhages of skin
9. In chronic stage, emaciation and edematous swelling under the mandible and over leg joints
10. Recumbency



Fig. 113: African swine fever. Blotchy skin, cyanosis and haemorrhage.

### Post-mortem findings:

1. Blotchy skin cyanosis and haemorrhage (Fig. 113)
2. Enlarged spleen (splenomegaly, Fig 114)
3. Petechial haemorrhage on the kidneys (Fig. 115)
4. Enlarged and haemorrhagic gastrohepatic and renal lymph nodes
5. Haemorrhage in the heart
6. Hydrothorax, hydropericardium and ascites
7. Haemorrhage of the serous membranes
8. In chronic ASF pericarditis, and emaciated carcass

**Judgement:** Carcass of an animal affected with African Swine Fever is *condemned*. The animal is prohibited from entering the abattoir.

### Differential diagnosis

Hog cholera, salmonellosis, erysipelas, Glasser's disease (*Haemophilus suis*) infection



Fig. 114: African swine fever. Enlarged spleen (splenomegaly).

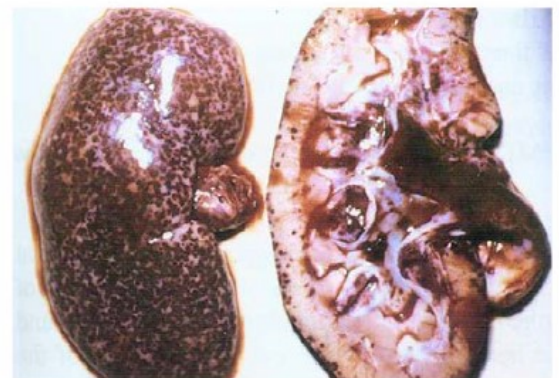


Fig. 115: African swine fever. Petechial and ecchymotic haemorrhage in the kidneys. Note haemorrhagic areas in the renal pelvis and papillae.

Ref: MANUAL ON MEAT INSPECTION FOR DEVELOPING COUNTRIES, CHAPTER 4, SPECIFIC DISEASES OF PIGS, Diseases caused by viruses





## Media statement

18 November 2020

### Minister Didiza announces the outbreak of brucellosis in KwaZulu-Natal

The Minister of Agriculture, Land reform and Rural Development, Ms Thoko Didiza (MP), has been made aware by the MEC for Agriculture and Rural Development in KwaZulu-Natal, Ms Bongi Sithole-Moloi (MPL), of the outbreak of brucellosis in the northern parts of KwaZulu-Natal.

The MEC, who has already visited the affected areas, has informed the minister of measures that the province is putting in place to contain the spread of brucellosis.

“I am confident that with all the measures that the province is putting in place, including awareness campaign and the collaboration between the provincial and national veterinary services, we will be able to stop the spread of brucellosis,” said Minister Didiza.

The minister would like join MEC Sithole-Moloi in calling upon on all livestock owners in all dip tanks in uMkhanyakude, King Cetshwayo, uThukela and uMzinyathi districts to present their heifers, aged between 4 and 8 months, for brucellosis vaccination to help curb the spread of this disease.

The minister also urges all provincial departments of agriculture and rural development remain on alert and to ensure that they run awareness campaigns to assist farmers to know symptoms of brucellosis, and implement all necessary safety measures to prevent the spread of this diseases.

### What is brucellosis?

Brucellosis is a controlled animal disease under the Animal Diseases Act, 1984 (Act No. 35 of 1984), and the regulations prescribe that *“all heifers between the ages of 4 and 8 months in the Republic shall be immunised/vaccinated once with an efficient remedy by the responsible person”*. There are currently two registered vaccines in the country, and we encourage livestock owners to only use registered vaccines.

Bovine brucellosis is a chronic herd disease, caused by the bacteria *Brucella abortus*, which may cause abortions in pregnant cattle and a drop in milk production. It also causes decreases in production and reproduction rates, which lead to financial loss to affected livestock owners. There is no treatment for infected cattle.

Bovine brucellosis is endemic in cattle in all nine provinces of the country, is ongoing and requires concerted effort and intervention. From 2015-2019, over a thousand new herd units were reported countrywide to the DALRRD as bovine brucellosis positive. This is unfortunately still an underestimation of the true number of herds infected, due to challenges with the testing of all cattle herds and effective reporting of positive herds to a central level.



Brucellosis is zoonotic disease which can be transmitted to humans, mainly through the consumption of unpasteurised dairy products from infected cows and through handling of birth materials, aborted foetuses and new born calves from infected cows. Humans show non-specific flu-like symptoms, recurrent fever, body aches and pains, headaches and depression. The disease in humans can become chronic if medical treatment is not obtained.

The (Animal Diseases) Act places the responsibility on the owner of animals to prevent disease in their herds, treat any disease present and to prevent spread to other herds; it is for this reason we encourage cattle owners **in all nine provinces of the country to vaccinate heifer calves between 4-8 months of age, to determine the brucellosis status of their herds through testing, and to only buy in cattle from herds with a known disease status.**

The South African Veterinary Strategy (2016-2026) has identified bovine brucellosis as a model disease for disease control purposes and this strategy has the backing and support of the entire veterinary profession. The “Bovine

Brucellosis Control Policy, South Africa” has been finalised and the document is available on the following link:

<https://www.dalrrd.gov.za/Branches/Agricultural-Production-Health-Food-Safety/Animal-Health/information/dahpolicy>

The policy has identified seven objectives, each which requires the development of detailed implementation plans. The same central policy is to be applied across all provinces to ensure a consistent and effective approach to disease control:

1. **Vaccination** of all heifer calves between 4 and 8 months to obtain improved countrywide herd immunity.
2. **Education** and awareness targeting relevant role-players (farmers, industry, veterinary services, etc.).
3. **Testing** of cattle herds to determine their brucellosis status.
4. **Movement control** of infected cattle to prevent brucellosis spreading to other herds.
5. **Slaughter** of brucellosis positive cattle to remove the source of infection within the affected herd.
6. **Reporting** of brucellosis information to a central database for trend analysis.
7. **Effective** implementation of control measures to safeguard animal and human health.

There are two national committees that have been set up to focus on all brucellosis matters, and consist of representatives from government veterinary services and industry.

Having decided to recognise November as a national brucellosis awareness month, the South African Veterinary Council, in partnership with the South African Veterinary Association, the National Animal Health Forum, the Department of Agriculture, Land Reform and Rural Development and all their associated partners, have embarked on an extensive awareness and education campaign, which will continue into December, regarding bovine brucellosis.

“We urge livestock farmers and all relevant stakeholders to participate by sharing the information on bovine brucellosis that will be released soon,” said Didiza.

The control of bovine brucellosis is not the responsibility of a single entity – it requires collective control and, all stakeholders need to work together and play their part to control the disease and prevent even more herds and potentially people from becoming infected.

-End-

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

For media enquiries, please contact the Media Liaison Officer, Mr Reggie Ngcobo, on 082 883 2458.

Eviction Toll-free Number: 0800 007 095

For more information, visit [www.dalrrd.gov.za](http://www.dalrrd.gov.za) or follow us on:



@DALRRDgov\_ZA,



Department of Agriculture, Land Reform and Rural Development



DALRRDgov\_ZA

**The last *Price Information report* for 2020 will be sent on the 17 December 2020 we encourage all participants to keep sending the reports during the following weeks. In 2021 the first report will be sent on 6 January 2021.**

**We are currently busy with the 2021 RMAA Diaries for the abattoirs. Please remember to check your post boxes as many come back due to no collection**

30 October 2020

ATTENTION: ABATTOIR OWNER / MANAGER

**NOTICE: ESCALATION OF STATUTORY LEVY RELATED TO PIGS**

Please be advised that the Levy on pigs slaughtered and / exported live will escalate on 1 November 2020 as promulgated in Government Gazette No. 42739 of 4 October 2019.

**Levy tariffs as from 1 November 2020 – 31 October 2021:**

**Pigs slaughtered: R 12.77 per head (VAT excluded)**  
**Pigs exported live: R 12.77 per head (VAT excluded)**

The following regulations apply:

- Levy return forms need to be submitted AND paid by the 14<sup>th</sup> day of the month, following the month in which the pigs were slaughtered and / exported live.
- The Statutory levy applies to ALL pigs slaughtered at the abattoir; this includes private & contract slaughters.

Enclosed please find the following documentation:

- (Re-) Registration form: Please complete annually (if you've already completed one for the Cattle & Sheep (MSMS) this will not be necessary)
- Escalated Levy return form: 1 Nov 2020 – 31 Oct 2021.

Future Levy escalations:

	<b>Pigs Slaughtered</b>	<b>Pigs exported live</b>
<b>1 Nov 2021 – 31 Oct 2022</b>	R13.41 per head	R13.41 per head

For any further information or assistance please do not hesitate to contact us.

Best Regards

*Tina Carr*  
**Senior Accounting Officer**



06 October 2020

Dear Levy payer,

**IMPORTANT NOTICE: ESCALATION OF STATUTORY LEVY**

Please be advised that the Statutory Levy will escalate on 1 November 2020 as stipulated in Government Gazette No. 43571 of 31 July 2020.

The following functions are funded with the Statutory Levy:

- Consumer assurance
- Consumer communication and education
- Transformation in the developing sector
- Research and development
- Industry liaison
- Production development
- Compliance to legislation and
- Administration

**The Levy rates as from 1 November 2020 will be as follows: (Excluding VAT)**

- **Levy between "Buyer" & "Seller":**  
Cattle / Calves = R7.01 per head  
Sheep / Goats = R1.51 per head
- **Abattoirs:**  
Cattle / Calves = R11.68 per head *(including private- & contract slaughters)*  
Sheep / Goats = R2.27 per head *(including private- & contract slaughters)*
- **Meat Traders:**  
R741 per year during which the meat trader sells red meat, processed pork or red meat products.
- **Importers:**  
R1304 per container or consignment of red meat and /red meat products to be imported.

**IMPORTANT:**

*These levies are payable to the levy administrator **prior** to the application of an import permit from DAFF. The levy receipt number needs to be submitted with the import permit application.*

➤ **Exporters:**

Cattle / Calves = R11.68 per head

Sheep / Goats = R2.27 per head

➤ **Meat Processors:**

Red meat; Red meat products and processed Pork = 2,26c per kg

➤ **Livestock Agents / Brokers:**

0,114% of the total commission earned

➤ **Animals not presented for slaughter (Feedlots):**

Cattle / Calves = R7.01 per head

Sheep / Goats = R1.51 per head

Enclosed please find the following:

- (Re-) Registration form
- Levy Return form for the period 1 Nov 2020 to 31 Oct 2021

**The following regulations apply:**

- Levy return forms AND payments need to be submitted 14 days after the end of the month in which the slaughter took place.
- The Statutory levy applies to ALL animals slaughtered at the abattoir (*this includes private slaughters*).

Please submit forms to:

- Fax: 012 348 2160 / 086 572 6206 or
- Elandri Landman - Email: [admin@levyadmin.co.za](mailto:admin@levyadmin.co.za)

For any queries please phone us at 012 348 7572, we will gladly assist you.

Yours faithfully



**Mrs. A.G. Calitz**

**Meat Statutory Measure Services**

**NON-GOVERNMENTAL ORGANIZATION  
NOTICE 617 OF 2020**



**SOUTH AFRICAN MEAT INDUSTRY COMPANY (SAMIC)**

The South African Meat Industry Company (SAMIC) has been designated as assignee in terms of section 2(3) of the Agricultural Product Standards Act (Act No. 119 of 1990), to apply the Regulations regarding the Classification and Marking of Meat intended for Sale in the Republic of South Africa (No. R. 55 of 30 January 2015) at all red meat abattoirs who participate in the voluntary classification and marking of meat system. In terms of section 3(1)(1A) of the Agricultural Product Standards Act (Act No. 119 of 1990), SAMIC hereby impose the following fees as approved by the members of SAMIC, namely the Red Meat Industry Forum at SAMIC's AGM, which will be effective from **1 January 2021**:

**1. Abattoir Service Fees:**

Abattoir Grade	Service fee / Month (VAT excluded)
High Throughput	R 5, 021.45
Low Throughput	R 3, 195.88

**2. Fees for auditing of Quality Indication Marks:**

Type of Quality Indication Audit	Service fee per Audit (VAT excluded)
Farm Audits – Woolworths	R4, 313.47
Farm Audits – All other QI Marks	R1, 312.38
Feedlot Audits	R3, 217.84
Abattoir Audits	R2, 548.55
Deboning Plant Audits	R2, 548.55
Trade Outlet Audits	R 624.04
Franchise Audits	R 624.04
Wholesale Audits	R 624.04

Official Kilometres Travelled for Audits = R6.12/km





# GAME MEAT EXAMINER COURSE

04.01.2021 – 30.06.2021 (6 Months)

The Red Meat Abattoir Association, is proudly offering a 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 game 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



## COURSE COST: R13 043.48 (15% VAT excl)

Includes study guides, facilitation, assessment and certification  
Data for virtual contact sessions, accommodation & transportation fees for practical are for the learner's account

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  
11 December 2020**

### Contact us

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: [ella@rmaa.co.za](mailto:ella@rmaa.co.za)

Website: [www.rmaa.co.za](http://www.rmaa.co.za)

### Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710  
Registered Private FET College—2011/FE07/010



# MEAT EXAMINER COURSE

04.01.2021 — 30.06.2021 (6 Months)

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

The 6 months course is acknowledged by Department of Agriculture, Land Reform and Rural Development (DALRRD). Learners will be exposed to knowledge and skills that will allow the learner to practice as a red meat examiner.

## 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

## Contact us

Phone: (012) 349-1237/8

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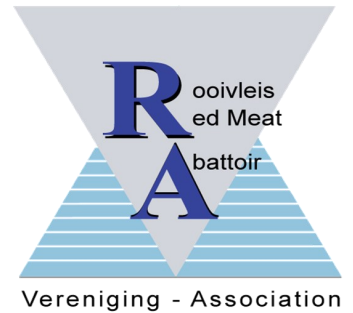
Registered Private FET College—2011/FE07/010

**Closing date for  
registration  
11 December 2020**



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](mailto: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%

