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Ref. RMIF  
10 December 2013

The Chairman  
Red Meat Industry Forum

Dear Dave

**APPLICATION: FUNDING FOR THE PROVISION OF A NATIONAL EVALUATION SYSTEM FOR ABATTOIRS , STANDARD SETTING AND COMPLIANCE BY WAY OF NATIONAL ABATTOIR AUDITS 2014 - 2018**

***Reviewed on 26 March following a meeting with the levy committee on 19 March 2014.***

**1. INTRODUCTION**

During the RMAA conference of 2007 the lack of national standards for the evaluation of abattoirs was highlighted as one of the major reasons for uneven playing fields, lack of consumer assurance in red meat and for the increasing tendency by meat retailers to request independent food safety audits to provide safeguards as to the compliance of abattoirs and deboning plants.

The Association has the responsibility, as the role player responsible for applicable meat safety standards at abattoirs, to ensure national standards within this industry.

**2. RMAA: CONGRESS RESOLUTION**

**The congress requested the RMAA to establish and implement a national evaluation system and to seek approval for provision of this system by the Department of Agriculture, Forestry and Fisheries (DAFF).**

The Association wishes to develop and implement the system in conjunction with the national and provincial veterinary authorities.

This decision was taken against the background of:

- the current lack of national standard setting by the DAFF as a result of insufficient staffing and the primary responsibility of abattoir related matters to be vested with the provincial veterinary authorities (with the exception of essential national standards).
- an increased number of external retail audits to ensure acceptable standards
- a lack of technical guidelines to the industry for the implementation of meat safety regulations.
- increased demand by the consumer to be provided with guarantees pertaining to the safety of meat.

### **3. BACKGROUND TO THE ABATTOIR EVALUATION SYSTEM**

The Meat Safety Act (Act no 40 of 2000) requires an abattoir to be managed in accordance with a prescribed hygiene management and evaluation system as part of the essential national standards (section 11 (1) (e) ) of the Act.

The abattoir owner is required, in terms of the Red Meat Regulations ( Part III, section 49 (e)) , to assess the hygiene status of the abattoir by means of the Hygiene Assessment System (HAS) and to provide this information to the provincial executive officer.

Although the provincial executive officer of each province has received the delegated authority to approve a slaughter facility, do routine inspections or issue instructions at abattoirs, it remains a national responsibility to provide for and evaluate the application of essential national standards at abattoirs.

The Red Meat Abattoir Association (RMAA) requested the DAFF to provide for a national evaluation system in 1999 and assisted in the process of the development of the Hygiene Assessment System (HAS) currently provided for in the regulations.

The Hygiene Assessment System has been adopted by the provinces and the standardized documents attached are being used by all the provinces. (See Annexes A and B).

Provinces are required to do a honest evaluation of existing resources, i.e. manpower, equipment, finances etc to determine whether the goals of legislation can be achieved. In those provinces where ample provision exists, not much more will be required by the scheme and actual capacity building of personnel in standardised evaluation procedures may already have commenced. Shortage of staff, transport or time allocated to abattoir visits could compromise the success of the scheme and it is assumed that meat safety is probably already compromised and merits urgent attention by certain provinces.

Since standards at all abattoirs are not the same due to provincial variations of standards, all abattoirs should be audited to ensure the quality of their products. The implementation of the Abattoir Rating Scheme will provide a standardised list of rated abattoirs which will simplify the sourcing of meat. This include verification audits by die NARS Committee.

### **4. PURPOSE**

The purpose of an abattoir audit in terms of the Hygiene Assessment System (HAS) is to evaluate and rate the statutory compliance of the abattoir to the Meat Safety Act and the applicable red meat regulations, on a national basis.

## 5. DEVELOPMENT

The Association embarked on provincial workshops with DAFF and the workgroup discussing the participation of the national and provincial veterinary authorities with the respective role players.

During 2010 the NARS Committee developed and communicated the SOP and documentation for the implementation of the National Abattoir Rating Scheme (See Attachment A hereto).

Section 11 (1)(e) of the Meat Safety Act, requires that each abattoir must be managed in accordance with a prescribed hygiene management system (HMS), as described in the regulations, and evaluated according to the Hygiene Assessment System (HAS). Provinces are tasked under the Act to enforce this function and the NEO is tasked to audit all provinces to verify that provincial systems are in fact in place to ensure that all abattoirs conform.

Although HAS checklists are kept up to date by a HAS Committee appointed by the NEO, interpretation of the HAS system may vary between provinces and is subject to discretion of the PEO's and their officers. A scheme promoting a scientific approach using uniform and accepted principles, will elevate the HAS system to the level of a reliable evaluation system with nationally uniform standards. The HAS scores thus obtained could then be utilized to rate abattoirs as described in the proposed National Abattoir Rating Scheme (NARS).

Participation of all provinces in the scheme is essential. All high and low throughput abattoirs will be evaluated under the rules of the scheme and those abattoirs achieving a HAS score higher than a preset limit, will feature in a provincial rating process. Abattoirs so identified merit being awarded special ratings of gold, silver or bronze. Rated abattoirs will be made known to the meat industry that may then choose their meat suppliers on a more informed basis. The evaluation scores of unsuccessful abattoirs will not be made public. At a further special event that will be arranged by DAFF, the best abattoir for each category in the country will receive a platinum rating.

Standardising HAS auditing capabilities of provincial officers is necessary to standardise HAS auditing at all abattoirs. The scheme proposes that each province appoint a Provincial Rating Committee (PRC) who will monitor officers who do HAS evaluations at abattoirs in their provinces. By interaction between the NARS workgroup and in future the National Abattoir Rating Scheme Committee (NARSC), provincial PRC's and probably the industry, it will be possible to achieve truly uniform standards. The convener or chair person of each PRC will also serve on the NARSC which will be appointed by DAFF.

The ITCA (VWG) selected a National Abattoir Rating Scheme workgroup to pro-actively inform provinces regarding the intentions of the proposed Abattoir Rating Scheme, what it proposes to establish, what is required of the Provinces. (See Annex C)

This workgroup is tasked to assist Provinces where needed to implement the Scheme once it has been approved and established by the Minister.

Training embarked on by the workgroup:

- Explain the basic operations of the proposed Scheme in full during a presentation and discussion session to Officers from Director level, where possible, to VPH officers that regularly visit abattoirs. All relevant documents are explained fully and copies of all documents are provided.
- Visit a number of abattoirs with key provincial personnel to explain and practice HAS evaluations in order to standardise the application of the HAS system.

The establishment of a Provincial Rating Committee as required by the Scheme is promoted by the National Abattoir Rating Scheme workgroup in all provinces. Such provincial Committees are essential to test and interview all officers in their provinces to ensure that all officers are capable of performing a HAS evaluation to the same level as their colleagues.

Certain administrative aspects of HAS evaluations and record keeping is explained and hard copy manuals provided. A key administrative function of the Provincial Rating Committee is to analyse the HAS results of their province and select the winning abattoirs in each category.

The proposed National Abattoir Rating Scheme was published for comment – Government Gazette 5 April 2013 Notice 341 of 2013 (No. 36307). The Forum and the RMAA approved of the proposed National Abattoir Rating Scheme (NARS). They also approved the implementation of a scheme to rate abattoirs to their level of compliance to the requirements of the Meat Safety Act and the regulations promulgated there under as measured by the Hygiene Assessment System (HAS).

## **6. IMPLEMENTATION**

The successful implementation of the NARS is dependent on legal compliance by the abattoirs to meeting requirements for meat safety standards and uniform standards of the HAS. Technical standards are provided by the industry to ensure a full understanding of technical and legal aspects related to the compliance of the Meat Safety Act and related legislation.

Internal audits is provided by abattoir management on a monthly basis. Training and technology transfer to responsible persons ensure the pro active identification and correction of non conformances in preparation of a HAS audit by the department.

The provincial inspector is responsible for the validation of the monthly HAS report by way of his own audit, a sampling evaluation of a particular section of the abattoir at least every three months.

### **Training**

The Association present training to government officials and internal auditors on HMS & HACCP, Audit principles and regulatory requirements to ensure minimum standards.

With the approval of the Department of Agriculture, Forestry and Fisheries: Directorate Animal Health, the Red Meat Abattoir Association (RMAA) will facilitate the provincial audits and audit meetings to provide feedback to the NARS Committee twice a year or as may be required.

### **Verification Audits (Annex D)**

Verification audits are performed when RMAA officials visit abattoirs and verify previous audit findings whether it be from government or from other auditing bodies. These audits are also performed as part of the National Abattoir Rating Scheme (NARS) project. Aspects covered during Verification Audits include: Previous audit scores and findings/ non-conformances (corrective actions that have already been completed is recorded), laboratory sampling program, HMS procedures & records, Ante Mortem & Meat Inspection and a Walk-Through Audit.

The Association will provide a lead auditor(s) as registered at SAATCA and qualified auditors to facilitate/ assist provincial Hygiene Audit Committees to:

- (a) provide a verification audit at a minimum of 10 % of all abattoirs
- (b) provide follow-up audits of facilities with critical non-conformances as identified by the provincial inspector which has not been rectified within three months.
- (c) provide a database of audit results on a quarterly basis to the DAFF
- (d) provide for independent microbiological verification from time to time as may be required to substantiate audit results.

The lead auditor or his representative shall be accompanied by the provincial inspector and the meat inspector or his representative (may be a supervisor) during these audits.

## 7. REQUIREMENTS FOR AUDITORS

All inspectors and /or veterinarians, internal auditors responsible for the audits must:

- Have applicable qualifications in meat safety
- Have undergone applicable training in the red meat regulations, hygiene management systems and auditing.
- Have applicable practical experience in this field
- Be equipped with a calibrated light meter and thermometer
- In the case of the lead auditors be registered with SAATCA for this purpose.

## 8. COSTING (per year)

Audits & verifications(personnel, transport and accomodation)	R 315 000
Management and facilitation	R 60 000
Database development	R 80 000
Provincial and national meetings	R 80 000
TECHNOLOGY TRANSFER in HAS & HACCP, Internal auditing	R 200 000
Microbiological verification	R 92 000
Technical standards	R 92 000
Administration	R 73 000
<b>TOTAL</b>	<b>R 992 000</b>

**The ASSOCIATION applies for the funding of audit verification and standard setting TO THE AMOUNT OF R 315 000 PER YEAR in order to implement the NATIONAL EVALUATION SCHEME FOR ABATTOIRS to ensure compliance and standards at red meat abattoirs in the country. This amount will increase by 10 % per annum during the duration of this statutory measure.**

**Shortages to this budget will be sourced from the industry or possibly the department in view of the decision not to allocate further abattoir contributions to this project. In view of the decision not to extend on functions of this statutory application. The abattoir industry will continue to fund the statutory requirements related to Independent meat inspection, meat classification and meat classification coordination.**

**In lieu of above the Association requested the committee to consider any discretionary funding which may become available during the duration of the statutory measure, towards this project.**

The Association is prepared to present further background or any information as deemed to be necessary to the Committee. Reporting will be provided to the Compliance Committee of the Meat Industry Forum at least twice a year, or as may be required.

Kind regards



DR GERHARD NEETHLING  
GENERAL MANAGER:  
RED MEAT ABATTOIR ASSOCIATION

*Annex A - Standard operating procedure for the National abattoir rating scheme*  
*Annex B - Hygiene Assessment System Checklist*  
*Annex C – NARS Committee*  
*Annex D – Verification audits document*



**NATIONAL DEPARTMENT OF AGRICULTURE,  
FORESTRY AND FISHERIES**


**DIRECTORATE: VETERINARY QUARANTINE AND PUBLIC HEALTH**

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**ANNEX A:**

**STANDARD OPERATING PROCEDURE FOR  
THE NATIONAL ABATTOIR RATING  
SCHEME**

	<b>DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES</b> <b>DIRECTORATE VETERINARY QUARANTINE AND PUBLIC HEALTH</b>		
	<b>PROCEDURES MANUAL: NATIONAL ABATTOIR RATING SCHEME</b>		
<b>DOCUMENT No:</b>	NARS-SOP01	<b>COMPILED BY:</b>	NARS Committee
<b>FIRST ISSUE No:</b>	12 Feb 2008	<b>REVISED BY:</b>	NARS Committee
<b>CURRENT ISSUE NO.</b>	V1.5-05-2012	<b>APPROVED BY:</b>	Director: VPH
<b>EFFECTIVE DATE:</b>	1 <sup>st</sup> January 2013	<b>SIGNATURE:</b>	

## A PURPOSE:

The purpose of this manual is to standardize the procedures for rating all high and low throughput abattoirs in the country based on the results of the Hygiene Assessment System (HAS).

## B SCOPE:

### 1. Field of inspection:

#### 1.1. High and Low Throughput Abattoirs:

- i. *All Red Meat Abattoirs*
- ii. *All Poultry Abattoirs*
- iii. *All Ostrich Abattoirs*
- iv. *All Game Abattoirs (pending promulgation of Game regulations)*
- v. *All Crocodile Abattoirs (pending promulgation of Crocodile regulations)*
- vi. *All Rabbit Abattoirs (pending promulgation of Rabbit regulations)*

1.2. Rural abattoirs are currently excluded from this scope.

### 2. Type of Inspection:

Statutory compliance promotion and enforcement of the requirements of the Meat Safety Act, 2000 (Act 40 of 2000) and all related Regulations promulgated under the Act.

## C QUALIFICATION, ADDITIONAL TRAINING AND EXPERIENCE OF OFFICIALS:

1. For the purposes of the scheme, HAS audits could only be conducted by Provincial Veterinary Public Health (VPH) officials with a letter of competence to do HAS audits..
2. All Provincial VPH officials must be trained in applying the Hygiene Assessment System (HAS) according to this Standard Operating Procedure (SOP).
3. This training may only be done by officials with a valid letter of competence to do HAS audits
4. The National Abattoir Rating Scheme (NARS) Committee must capacitate the Provincial Rating Committee (PRC) through workshops and comparative field HAS audits to carry out HAS audits in order for the PRC to train their officials.



5. The Provincial Rating Committee (PRC) must issue a letter of competence; signed by the PEO, to each Provincial VPH official currently conducting HAS audits, stating that he/she is competent to carry out HAS audits under this SOP.
6. The competency letter may only be issued after the PRC has assessed the competence of each VPH official according to the audit procedures described in this procedure.
7. The original of the competency letters must be handed to the VPH official conducting HAS audits and a copy kept by the PRC for auditing purposes.
8. All new VPH officials must be subjected to a total training period of at least 3 months at all categories of abattoirs. Depending on the level of experience of the official the PRC may either shorten or lengthen the training period to fill in training gaps.
9. It is the responsibility of the supervisor of the new official to inform the PRC that the official has completed his/her training period.
10. The PRC must then assess the competence of the new official as described in this SOP before issuing a letter of competence to the official.

#### **D FACILITIES AND EQUIPMENT:**

1. The following *calibrated* instruments must be used with every HAS audit:
  - a). A digital thermometer with a range of at least  $-50^{\circ}\text{C}$  to  $150^{\circ}\text{C}$ .
  - b). A light meter to measure light intensity of up to 2000 lux.
2. Each official must have his/her set of instruments as well as copies of the Meat Safety Act (MSA) and applicable meat safety regulations which must be available during audits for reference purposes.
3. The reference or serial number of the instrument used during a particular HAS audit must be noted on that HAS form in the appropriate space.
4. When an instrument is suspected to be defective it should be withdrawn and send for recalibration.

#### **E METHODS AND PROCEDURES:**

##### **E1. HAS Audit by the Provincial Inspectors:**

1. The HAS audit will be done according to internationally accepted auditing principles:
  - a) The abattoir owner must be notified in advance of the date of the intended audit
  - b) Hold an opening meeting
  - c) Conduct audit using the appropriate checklist
  - d) Finalize HAS checklist and corrective action report (CAR)
  - e) Closing meeting to discuss findings of the audit
  - f) Follow-up audits to verify corrective actions carried out
2. During the opening meeting the abattoir owner or his/her representative and his/her Hygiene Manager must be invited to join the audit.

3. The HAS audit should then be conducted using the appropriate HAS checklist according to the category of the abattoir and the species slaughtered.
4. Scores should be allocated according to the conditions prevailing on the day of the audit but also taking into consideration previous inspection reports, including the verified HAS reports done by the abattoir, and the abattoir's Hygiene Management System records.
5. The HAS is a regulatory compliance audit and not a food safety audit directly:
  - a) Scores should be allocated according to the level of compliance to the regulations applicable to the item being assessed, i.e. if the abattoir is compliant with **every single requirement**; an "EXCELLENT" score should be allocated.
  - b) If **none of the requirements** for that item are met, a "BAD" score should be allocated.
  - c) Allocating "GOOD", "FAIR" or "POOR" scores will depend on the level of compliance to the requirements, keeping in mind that if only 50% of requirements are met, a "FAIR" should be allocated.
  - d) The severity of the non-conformances should not be taken into account when allocating a score; this will be addressed when prioritizing the non-conformances and applying recommended actions below.
6. During the HAS audit the HAS checklist must be completed and all non-conformances should be prioritized as minor, major or critical.
7. The reason/s for not giving full marks should be explained in the comments section of the HAS checklist.
8. The prioritization of the non-conformances must then be indicated in the designated column on the HAS form as follows:
  - a) **mm** = Minor non-conformance
  - b) **M** = Major non-conformance
  - c) **C** = Critical non-conformance
9. Other non-conformances that do not necessarily impact on the safety of the end product at the abattoir should be prioritized by using the same guidelines as above but by replacing the wording "*risk to the safety of the product*" with the appropriate activity it will be a risk to, for example "*humane handling*" in case of the handling of live animals or "*risk to the public and/or environment*" in the case of handling and disposing of waste at the abattoir.
10. All non-conformances prioritized as "*critical*" or "*major*" must be listed as non-conformances on the prescribed corrective action report. Proposed completion dates of corrective actions must be discussed with the owner and Hygiene Manager, but the Provincial Inspector has the final say in the matter taking into consideration the nature of the non-conformance.
11. The audit report must be discussed with the owner or his/her representative during the closing meeting
12. The owner or his/her representative must then complete the stipulated corrective actions on the checklist and then sign on the allocated space on the Corrective action report. If the list of non-conformances runs over more than one page, each page should be numbered and signed by the owner.

13. If no nonconformance are to be listed, the wording “NO NON-CONFORMANCES” must be noted on the corrective action page of the HAS checklist. The owner or his/her representative must also sign this checklist before copies are made.
14. The provincial inspector that has done the HAS audit must sign on the allocated space on the third page of the checklist before copies are made.
15. After the necessary copies have been made, the completed HAS checklist must then be returned to the owner or Hygiene Manager as soon as possible following the completion of the audit to enable them to carry out the corrective actions.
16. Non-conformances prioritized as critical must be addressed immediately or production must be stopped by issuing an Instruction (NARS-SOP02) until it could be corrected.
17. The completed corrective action reports at the back of the HAS checklist must be signed off by the Provincial VPH official when the non-conformance has been rectified to his/her satisfaction.
18. Corrective Actions (CA's) indicated during previous HAS audits that have not been closed out should be carried over into the current Corrective Action reports but clearly indicating a reference to the previous audit report. Corrective Action reports should be verified and signed off where applicable during routine inspections between HAS inspections and also during follow-up inspections when required.
19. Failure to correct listed non-conformances on the corrective action report may lead to an escalation of the non-conformance and possible serving of an Instruction in terms of Article 10 of the Meat safety Act.
20. Escalation steps when non-compliances are noted:

STEP	ACTION	ESCALATION
1	Non-conformance noticed	Corrective Action report
2	Failure to implement Corrective Action by completion date	Escalation of priority and / or issue of an Instruction
3	Failure to comply with Instruction	Initiate steps for possible prosecution and/or, initiate steps to withdraw Registration Certificate (Section 9 of the MSA)

## F INTERVALS OF HAS AUDITS:

1. HAS audits should **ideally** be conducted by VPH officials at quarterly intervals at all abattoirs, depending on the situation in each province.
2. However, a rating could only be allocated on a minimum of 3 audits.

## **G RATING PERIODS AND AWARDS TIME FRAMES:**

1. For the purposes of the scheme, the rating period will be the calendar year (1<sup>st</sup> January to 31 December).
2. Verification audits and rating meetings should be conducted and the provincial awards ceremony held before end of June each year.
3. The national awards ceremony will be held at the end of September each year.

## **H INTERPRETATION AND APPLICATION OF HAS SCORES:**

1. All HAS scores (final and category) must be recorded in the NARS-PRC01 (Summary of HAS scores) file and a copy forwarded to the NARS committee on a quarterly basis.
2. The Provincial Rating Committee (PRC) is responsible for evaluating the HAS scores and award a rating to deserving abattoirs.
3. At the end of the rating period, the HAS scores must then be interpreted and applied as follows:
  - a) A minimum of three (3) HAS scores of each abattoir must be used to determine the average HAS final score as well as the average scores of all categories.
  - b) The following criteria must then be applied to determine the rating of each abattoir:

**Gold rating:-** 95 - 100 final score plus all *category scores* 95 and higher. If 1 or more *category score* is below 95, downgrade to a Silver rating.

**Silver rating:-** 80 - 94 final score plus all *category scores* 80 and higher. If 1 or more *category scores* are below 80, downgrade to a Bronze rating.

**Bronze rating:-** 60 - 79 final score plus all *category scores* 60 and higher. If 1 or more *category score* is below 60, no rating is allocated.

**No rating:-** Less than 60 final score.
  - c) These criteria must be followed strictly and the PRC should not make adjustments up or down without a verification audit
4. The **winner in each throughput category** must then be determined as follows:
  - a. The scores (final and all HAS categories) of all rated abattoirs are then compared to determine the abattoir with the highest average HAS score in each throughput category per slaughter specie (red meat, poultry, ostrich, game, crocodile, rabbit)
  - b. The abattoir with the highest average score in the throughput category will be declared the winner for that category.

- c. The winners should receive a certificate and/or trophy as acknowledgement of their achievement.
  - d. Provincial category winners, irrespective whether they have achieved a bronze, silver or gold rating, will contest for a **Platinum** floating trophy per throughput category for each slaughter specie at the National awards ceremony.
5. The results of the rating must be presented to the PEO of the province for final approval.
  6. The approved results must then be forwarded to the NARS committee.
  7. The provincial results should only be released to the abattoirs and/or press at the awards ceremony.
  8. National **Platinum** ratings:
    - a) The NARS committee will evaluate the scores from the Provincial category winners
    - b) The abattoir with the highest score in each throughput category will be awarded the **Platinum** rating the abattoir with the highest average HAS score in the country for that throughput category.
    - c) All other abattoirs invited to the National Rating Scheme Awards Ceremony, will receive a special achievement certificate.
    - d) The final results of the evaluation of the Provincial scores by the NARS committee must be presented to the National Executive Officer (NEO) for approval and will only be released at the national awards ceremony.
    - e) The NARS committee must then make arrangements for the annual National Awards Ceremony.
  9. The type of awards to the rated abattoirs should be as follows:
    - a) All abattoirs that have been awarded a rating must receive a certificate stating that the certificate is issued under the NARS, the type of rating (gold, silver bronze) as well as the rating year for which it is awarded.
    - b) The design of the certificate is up to the Province to decide and should display the Provincial logo and contact details.
    - c) A trophy must be awarded to each category winner:
      - i. The trophy must also reflect that it is awarded under NARS
      - ii. Design and size is up to the Province
      - iii. Province could decide whether the trophies is permanent or floating trophies
    - d) Provinces and the NARS Committee are free to add sponsored prizes as part of the awards.

## I DOCUMENTATION:

1. The HAS checklists will be periodically updated by the NARS Committee of DAFF. These changes must be communicated to all inspectors at abattoirs by the Provincial Veterinary Authority.
2. Only the latest versions of these documents must be used during HAS audits.
3. List of documents:

3.1 Procedures Manual

(NARS-SOP01)

3.2	Instruction in Terms of Article 10 of the MSA	(NARS-SOP02)
3.3	Impartiality and Confidentiality Agreement	(NARS-SOP03)
3.4	Hygiene Assessment System: Red Meat Abattoirs-	(NARS-HAS01)
3.5	Hygiene Assessment System: Poultry Abattoirs-	(NARS-HAS02)
3.6	Hygiene Assessment System: Ostrich Abattoirs-	(NARS-HAS03)
3.7	Summary of HAS scores	(NARS-PRC01)
3.8	PRC Committee audit checklist	(NARS-PRC02)
3.9	NARS Com Audit Checklist	(NARS-PRC03)
3.10	PRC Competency letter	(NARS-PRC04)
3.11	Meat Safety Act, 2000 (Act 40 of 2000)	
3.12	All applicable Regulations under the Meat Safety Act	

## **J DOCUMENT ROUTES:**

1. Original HAS audit reports must be filed by the Province for reference, rating and audit purposes
2. Copy of the HAS audit report must be send to the abattoir owner
3. All other correspondence concerning HAS audits must also be kept on the HAS file of that particular abattoir.

## **K DATA TRANSFERS:**

When data is transferred from one audit checklist to another, the following verification procedures must be taken to ensure data integrity:

1. When an inspector, upon completion of a HAS audit, transfers the data from the roughly completed form to a new form, he/she must carefully check the transferred data page by page.
2. The inspector must then initial each page of the new form that has been verified, in the right hand bottom corner of each page.
3. All rough forms must also be filed for audit purposes.
4. If the data transfer has been done by a third party, e.g. administration clerk, the inspector that has done the inspection, must then also verify the data transfer by following the above procedures.

## **L APPOINTMENT OF COMMITTEES UNDER NARS**

### **L.1 PROVINCIAL RATING COMMITTEE (PRC):**

1. The Provincial Executive Officer (PEO) will appoint experienced VPH officials to the PRC and nominate a convener of the committee in writing.. The names of the committee members must be communicated to the NARS Committee.
2. The responsibilities of the PRC will be as follows:
  - a) Training and competency verification of Provincial inspectors on HAS audits.
  - b) Carry out internal audits on provincial inspectors at least once annually.

- c) Handle appeals concerning the rating results
- d) Convener of the PRC will represent the Province on the NARS committee
- e) Co-op replacement members for appointed members in their absence.
- f) Serve as the committee responsible for allocating a rating to the abattoirs in the Province.
- g) Organizing the annual awards ceremony.
- h) Oversee the correct use of the logo by rated abattoirs.

## **L.2 NATIONAL ABATTOIR RATING SCHEME COMMITTEE (NARS):**

1. The National Executive Officer (NEO) will appoint an experienced VPH official from DoA as a convener to the committee in writing.
2. A secretary could also be appointed to the committee by the convenor if deemed necessary.
3. The conveners of the Provincial Rating Committees will represent the Provinces on the committee
4. The related abattoir industries may nominate a representative to the NARS committee.
5. The NARS committee must be appointed in writing by NEO
6. The responsibilities of the NARS committee will be as follows:
  - a) Standard setting and capacity building of Provincial Rating Committees.
  - b) Carry out internal audits on provincial implementation of NARS at least once annually as part of the National Audit Team as appointed by the NEO.
  - c) Co-opt replacement members for appointed members in their absence.
  - d) To standardize and update all documents related to the implementation of the NARS when required
  - e) Branding and awareness campaign in partnership with industry.
  - f) Organizing awards ceremony
  - g) Co-ordinate all other National events related to the scheme

## **M AWARDS CEREMONY:**

### **Provincial:**

1. Official Annual awards ceremony must take place in each Province where the rated abattoirs and category winners are announced and certificates and trophies are handed out.
2. Provinces could decide on the format for the awards ceremony but it is recommended that Head of Department and/or MEC of the department be involved in the ceremony to add weight to the importance thereof.
3. The awards ceremony could for example include the following:
  - a) Gala dinner under the auspices of the MEC of the Province
  - b) Other guest speaker(s) from industry
  - c) Entertainment
  - d) Handing over of certificates by Director/Chief Director Vet Services
  - e) Handing over of trophies to Category winners by MEC/HOD
  - f) Invite press to ceremony as part of branding campaign.

4. The results of the rating and category winners should be published in local news papers where possible.

**National:**

1. All provincial category winners are invited to the National awards ceremony
2. The awards ceremony could for example include the following:
  - a) Gala dinner format
  - b) Involvement of Minister/DG or representatives
  - c) Other guest speaker from industry
  - d) Entertainment
  - e) Announcement of national category winners
  - f) Handing over of certificates and trophies by Minister/DG or representatives
  - g) Invite press to ceremony as part of branding campaign.
3. The results of national category winners in should be published in the National news media

**N BRANDING AND AWARENESS**

1. The NARS committee is responsible for:
  - a) National budget for the Platinum rating ceremony
  - b) Outsourcing of campaign to be investigated by NARS Committee.
  - c) Public Private Partnership to be investigated to help finance the campaign.
2. Logo:
  - a. There will only be one logo for the NARS approved by the National Executive Officer (NEO).
  - b. Additional symbols will be added to the logo to differentiate between rating categories (Platinum, Gold, Silver and Bronze)
  - c. Logos and symbols to be developed and approved by NARS committee
  - d. The following themes may be used in the campaign:
    - i. Safe meat
    - ii. Animal welfare
    - iii. Uniform standards for implementing the scheme and the evaluation processes
3. Conditions of use of logo:
  - a. Only rated abattoirs to use the logo
  - b. If an abattoir loses its rating, the use of the logo must be discontinued immediately.
  - c. Could be used on packaging, advertisement, etc. on meat originating from a rated abattoir
4. Awareness campaigns should be aimed at consumers and buyers of meat in the retail market.

**O INTERNAL AUDITS IN THE PROVINCES:**

Two types of internal audits will be carried out within the VPH units of each Province:

**1. Supervisory audits:**



- 1.1 The supervisors of VPH Practitioners must verify compliance with the requirements of this SOP as well as to assess the technical quality of the HAS audits done by the officials at least twice a year.
- 1.2 HAS audits verified by the supervisor should be signed by him/her on the first page of the HAS checklist.
- 1.3 All serious non-conformances should be recorded and dealt with according to the requirements of this SOP

## **2. Provincial Rating Committee Audits:**

- a) Because of the high number of abattoirs involved, the PRC will randomly select abattoirs per Province to audit.
- b) All Provincial VPH Practitioners should be audited at least once annually.
- c) The purpose of the internal audits will be to ensure that HAS audits in each Province are carried out objectively and uniformly according to this procedure.
- d) The format of the PRC audit will be as follows:
  - i. The PRC members together with the VPH Practitioners to be audited will carry out a HAS audit at an abattoir selected by the PRC. The scope of the audit is as follows:
    - *Comparative field inspection at an abattoir randomly selected by the PRC.*
    - *Audit of records (previous HAS reports) to verify compliance to this procedure e.g. closing out of corrective actions, frequency of audits, current versions of checklists being used and the overall correct usage of documents.*
  - ii. The audit will be carried out at the same time but independent from each other.
  - iii. Afterwards, the results of the two audits will be compared. Previous HAS audits done at that abattoir should also be compared.
  - iv. The committee must complete the PRC audit checklist (NARS-PRC02) and comment on the outcome of the audit.
  - v. Differences between the HAS scores of the committee and the inspector must be noted on the audit form as follows:
    - *Minor: 1 position (item score) lower or higher than committee (max 25% allowed)*
    - *Major: 2 positions (item scores) lower or higher than committee (max 3% allowed)*
    - *Critical: 3 positions (item scores) and more lower or higher than committee (0% allowed)*
  - vi. The inspector must be allowed to defend his marks allocated and if he/she can convince the committee to accept his marks based on his knowledge of the abattoir as provided for by previous HAS audits, the committee may accept his mark if the decision is unanimous.
  - vii. If differences exceed the limits allowed, the reason for this should be determined and applicable corrective actions applied.

**P IMPARTIALITY AND CONFIDENTIALITY:**

1. Each official doing abattoir inspections under these procedures must sign the Declaration of Impartiality and Confidentiality (NARS-SOP03)
2. The signed Declarations must be kept on file by the PRC for audit purposes.
3. Article 17 of the Meat Safety Act, 2000 (Act 40 of 2000) must also be applied.


**Q COMPLAINTS AND APPEALS:**

1. The owner of an abattoir have the right to lodge an appeal in writing against:
  - a) a particular official doing audits at his abattoir.
  - b) the HAS score allocated to his abattoir.
  - c) any other decision made by an official regarding his abattoir
2. Any appeal relating to decisions made by officials must be done in writing within 30 days after being informed of the decision to the PEO of the Province stating in full the reason(s) for the appeal.
3. The PEO may refer the appeal to the PRC to investigate the appeal and report back on the outcome of the investigation.
4. Where applicable the HAS score obtained by the PRC will be regarded as the final score.
5. The outcome of the investigation and the resolution of the appeal must be communicated to the complainant within 30 days of receiving the appeal.
6. All complaints or appeals investigated as well as the result must be recorded and kept for audit purposes.
7. Article 18 of the Meat Safety Act, 2000 (Act 40 of 2000) must also be applied.

**R FRAUD PREVENTION AND DETECTION:**

1. The following procedures described in this SOP are aimed at preventing and detecting fraud by officials doing HAS inspections:
  - Signing of the Impartiality and Confidentiality Declaration
  - Supervisory audits by each official's supervisor
  - Audits by the PRC and NARS Committees
  - Complaints and Appeals procedure

**End**

	(Insert Provincial contact details)		(Insert Prov logo)					
					DOCUMENT No:		NARS-HAS01	
					ISSUE No:		V1.6-10-2010	
					EFFECTIVE DATE:		1 <sup>st</sup> January 2011	
COMPILED BY:		NARS Committee		APPROVED BY:		Director: VPH		
NUMBER OF PAGES		24						

Instrumentation:	Thermometer:	Serial No	
	Light meter:	Serial No	

## HYGIENE ASSESSMENT SYSTEM CHECKLIST:

### ***RED MEAT ABATTOIRS***

ABATTOIR: .....

GRADE: .....

AUDIT DATE: .....

<b>Verified by:</b>	<b>(1) = <u>DIRECT SUPERVISOR</u></b>	<b>(2) = <u>PRC (when applicable)</u></b>
Name:	.....	.....
Signature:	.....	.....
Date:	.....	.....

# **HYGIENE ASSESSMENT SYSTEM:**

## **RED MEAT ABATTOIRS**

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ABATTOIR: \_\_\_\_\_

REGISTRATION NO: \_\_\_\_\_

DATE: \_\_\_\_\_

DAILY THROUGHPUT: C \_\_\_\_\_ H \_\_\_\_\_ P \_\_\_\_\_ S \_\_\_\_\_ Other \_\_\_\_\_

## INSPECTION COMPONENT:

RANK	NAME	REGISTERED		EMPLOYER
		YES	NO	
VETERINARIAN:				
MEAT INSPECTORS:				
MEAT EXAMINERS:				
MEAT CLASSIFIER				

## OWNER / MANAGER

NAME	CAPACITY	ADDRESS / PHONE / FAX

## HYGIENE MANAGER

NAME	CAPACITY	ADDRESS / PHONE / FAX

## HAS - SCORE SHEET

CATEGORY	CATEGORY SCORE	WEIGHT	WEIGHTED SCORE	PROVINCIAL INSPECTORS WHO HAS DONE OR VERIFIED THE HAS ASSESSMENT
A. ANTE MORTEM		.07		Name:.....  Signature:.....  Name:.....  Signature:.....
B. SLAUGHTERING AND DRESSING		.15		
C. MEAT INSPECTION / MARKING		.15		
D. CHILLING / DISPATCH		.15		
E. OFFAL PROCESSING		.03		
F. SANITATION / PEST CONTROL		.10		
G. PERSONNEL		.07		
H. GENERAL CONDITIONS		.08		
I. STRUCTURE & MAINTENANCE		.10		
J. HYGIENE MANAGEMENT SYSTEM		.10		
FINAL SCORE				

Category score	95																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									</
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**NB:** For an abattoir to be awarded a rating, the **final score and all category scores** must be in the range indicated for the rating before that rating could be awarded to the abattoir, for example for a GOLD rating to be awarded, the **final** and **all** category scores must be 95 and higher. If one or more of the category scores is below 95, a SILVER rating will be awarded.

## HYGIENE ASSESSMENT SYSTEM EVALUATION SHEET RED MEAT ABATTOIRS

### A. ANTE-MORTEM

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1. Control measures for transport of animals</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Construction and use of trucks such as to humanely transport animals</li> <li>Persons responsible for receiving and off-loading are trained.</li> <li>System to verify off loading trucks complying with requirements.</li> <li>Facilities utilized for washing all trucks.</li> </ul>	5(d) 6(e) 64 65						
<b>2. Humane handling</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Trained staff responsible for handling animals. (No shouting, hitting, wool pulling, prodders used on pigs /inhumane marking of animals)</li> <li>Adequate offloading ramps for various heights utilized</li> <li>Rest periods applied</li> <li>Maximum periods in lairages abided with</li> <li>Feeding of animals when required</li> <li>Clean drinking water available and accessible to all animals</li> <li>Compliance with Animal Protection Act (71 Of 1962)</li> </ul>	19 66 67 68 69 11(1)(h) - Act						
<b>3. Lairages, passages, crushes/races</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Lairages enough for one day's throughput</li> <li>Restraining facility for individual animals used correctly (HT)</li> <li>Isolation facility available and used correctly (HT)</li> <li>Adequate water supply to all lairages.</li> <li>Lairages equipped with notices specifying number and type of species permitted</li> <li>Lairages cleaned between each batch</li> </ul>	5(e) 6(f) 20; 21; 22; 23; 24; 68; 69						
<b>4. Ante-mortem inspection</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Ante-mortem done on all animals by inspector</li> <li>Full communication with slaughter floor &amp; inspectors.</li> <li>Blood smears done on all DOA's &amp; DIP's</li> <li>DOA's &amp; DIP's handled as condemned material only</li> <li>Recovery of skins/hides only as per approved protocol</li> <li>Dead animals not brought in except as part of healthy consignment</li> </ul>	79 80 81 82 83 55 (a)						
<b>5. System for emergency slaughter</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>System to identify injured animals and immediate integration onto slaughter list .</li> <li>Emergency slaughter facility/entrance correctly used</li> <li>SOP for emergency slaughtering followed.</li> </ul>	5(h) 6(j) 70; 107						
<b>6. System for isolation / last kill</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Effective system to identify and handle excessively dirty animals, especially pigs and wet muddy sheep.</li> <li>System to identify diseased / contaminated animals and separate them from other stock.</li> <li>SOP's for handling and slaughter of C and T branded cattle followed.</li> <li>Arrangements for slaughtering last in the day.</li> </ul>	20 (m) 55 (a) (c) 71 82						

**CATEGORY A. Ante-mortem score** \_\_\_\_\_

## B. SLAUGHTERING AND DRESSING

### 1. Slaughter Process for Cattle/Horses

1. Stunning:	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical		EXCELLENT	GOOD	FAIR	POOR	BAD
		*	Comments	12	9	6	3	0
<ul style="list-style-type: none"> <li>Humane handling of animals.</li> <li>Rate of stunning correlated with rate of bleeding and dressing</li> <li>Effective operational procedures,</li> <li>Operational parameters for stunning displayed</li> <li>Captive bolt silenced and in good state of repair</li> <li>Correct grade cartridge used for type of animal</li> </ul>	25; 72; 73;							
<b>2. Time period: stunning to bleeding:</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Correct shackling and hoisting procedures.</li> <li>Bleeding within 60 seconds</li> </ul>	25(4); 74(1)							

**If no stunning (Kosher, Halaal) ignore 1 & 2 and multiply subtotal for cattle/horses by 1,163**

<b>3. Bleeding:</b>		*	<b>Comments</b>	<b>12</b>	<b>9</b>	<b>6</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Sharp knife used for cutting of throat or sticking</li> <li>Jugulars and carotids severed on both sides</li> <li>Anterior vena cava or aorta severed at base of heart (sticking)</li> <li>Each animal bled with clean and sterilized knife.</li> <li>Bled in a hanging position</li> </ul>	74							

<b>4. Time period: bleeding to dressing:</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Cattle minimum – 8 min. Calf minimum – 6 min.</li> <li>No dressing started until completion of bleeding period.</li> </ul>	75							

<b>5. Flaying and evisceration of cattle / horses:</b>		*	<b>Comments</b>	<b>18</b>	<b>14</b>	<b>9</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Dressing commenced without delay after completion of bleeding.</li> <li>Well trained personnel to ensure correct procedures and techniques are used.</li> <li>Heads and feet must be available for meat inspection and correlated to the carcass of origin</li> <li>All internal organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin</li> <li>All lactating udders removed intact and leaving <i>Lnn Inguinalis superficialis</i> on both sides</li> <li>Reproductive organs not used commercially handled as condemned material</li> <li>The intestines may not be separated from the stomach or paunch during evisceration</li> <li>The carcasses of cattle older than three months are split lengthways through the spinal column before meat inspection</li> <li>The stomachs or paunch, the intestines, uterus, urinary and gall bladders not opened in the slaughter area</li> <li>Gall bladders removed unopened after meat inspection</li> </ul>	76							

<b>6. Hygienic dressing process for cattle / horses:</b>		*	<b>Comments</b>	<b>24</b>	<b>18</b>	<b>12</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All opening lines made from inside to outside.</li> <li>Knives washed and sterilised after opening lines before flaying proceeds.</li> <li>Air knives not used for opening lines</li> <li>All flaying and evisceration equipment making contact with meat must be sterilized after use on each carcass.</li> <li>SOP's for contamination and dropped carcasses followed.</li> <li>Incidental contamination on meat removed by trimming under supervision of inspector and not by washing.</li> <li>No contact of exposed meat with platforms, walls, floors or outer surface of the skin</li> <li>Carcasses not cleaned with brush, cloth, paper towels, etc</li> <li>Effective continuous cleaning</li> </ul>	55 (b) 55 (h) 76							

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
7. Final washing of carcasses		*	10	8	5	2	0
<ul style="list-style-type: none"> <li>If done, only after inspection.</li> <li>Water quality according to SANS 241 Class II</li> <li>Carcasses washed sufficiently to remove bone splinters on spinal column as well as blood on neck area and visceral pleura</li> <li>No insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever are applied to any carcass, meat or animal product.</li> <li>If added; only as per approved protocol.</li> </ul>	17 77 (1) (2) 76 (6) (8)						
8. Sterilisers		*	16	12	8	4	0
<ul style="list-style-type: none"> <li>All sterilisers in slaughter area are <math>\geq 82^{\circ}\text{C}</math> with proper overflow to ensure clean water and are used according to correct procedures and frequency.</li> <li>Assessable to all workers (within 3 meters)</li> <li>Control measures for hot water system breakdown and/or drop in temperature followed</li> <li>Any other method of sterilization done only according to an approved protocol</li> </ul>	14 (1); 14(2) 55 (f)						

**Sub-total for slaughtering of cattle** \_\_\_\_\_

**If no stunning (Kosher, Halaal) ignore 1 & 2 and multiply subtotal for cattle/horses by 1,163**

## 1. Slaughter Process for Pigs

1. Stunning		*	Comments	12	9	6	3	0
<ul style="list-style-type: none"> <li>Humane handling of animals.</li> <li>Rate of stunning correlated with rate of bleeding and dressing</li> <li>Stunner in good state of repair</li> <li>Effective operational procedures</li> <li>Correct Voltage, Amperage and time used according to manufacturer's recommendations</li> <li>Operational parameters for stunning displayed</li> <li>Correct placing of electrodes on head</li> </ul>	25 72 73;							
2. Time period: stunning to bleeding		*	Comments	4	3	2	1	0
<ul style="list-style-type: none"> <li>Correct shackling and hoisting procedures.</li> <li>Bleeding within 60 seconds</li> </ul>	25(4); 74(1)							
3. Bleeding		*	Comments	12	9	6	3	0
<ul style="list-style-type: none"> <li>Sharp knife used for sticking</li> <li>Anterior vena cava or aorta severed at base of heart</li> <li>Each animal bled with clean and sterilized knife.</li> <li>Bled in a hanging position</li> </ul>	74							
4. Time period: bleeding to dressing		*	Comments	4	3	2	1	
<ul style="list-style-type: none"> <li>Pigs minimum – 6 min.</li> <li>No dressing started until completion of bleeding period</li> </ul>	75							



	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical		EXCELLENT	GOOD	FAIR	POOR	BAD
<b>5. Dehairing and evisceration of pigs</b>		*	<b>Comments</b>	<b>18</b>	<b>14</b>	<b>9</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"><li>Dressing commenced without delay after completion of bleeding.</li><li>Well trained personnel to ensure correct procedures and techniques are used.</li><li>Scalding, scraping and pre-evisceration washing completed in the dehairing area before moving to the evisceration area.</li><li>Water quality of pre-EV wash according to SANS 241 Class II</li><li>Heads and feet must be available for meat inspection and correlated to the carcass of origin</li><li>All internal organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin</li><li>All lactating udders removed intact and leaving <i>Lnn Inguinalis superficialis</i> on both sides</li><li>Reproductive organs not used commercially handled as condemned material</li><li>The intestines may not be separated from the stomach during evisceration</li><li>The carcasses of pigs heavier than 92 kg are split lengthways through the spinal column before meat inspection</li><li>The stomach, the intestines, uterus, urinary and gall bladders not opened in the slaughter area</li><li>Gall bladders removed unopened after meat inspection</li></ul>	17 26 76							

<b>6. Hygienic dressing process for pigs:</b>		*	<b>Comments</b>	<b>24</b>	<b>18</b>	<b>12</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"><li>All evisceration equipment making contact with meat must be sterilized after use on each carcass.</li><li>SOP's for contamination and dropped carcasses followed.</li><li>Incidental contamination on meat removed by trimming by inspector and not by washing.</li><li>No contact of exposed meat with platforms, walls and floors</li><li>Carcasses not cleaned or dried with brush, cloth, paper towels, etc</li><li>Effective continuous cleaning</li></ul>	55 (b) 55 (h). 76							

<b>7. Final washing of carcasses</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"><li>If done, only after inspection.</li><li>Water quality according to SANS 241 Class II</li><li>Carcasses washed sufficiently to remove bone splinters on spinal column as well as blood on neck area and visceral pleura</li><li>No insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever are applied to any carcass, meat or animal product.</li><li>If added; only as per approved protocol.</li></ul>	17  77 (1) (2)  76 (6) (8)							

<b>8. Sterilisers</b>		*	<b>Comments</b>	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"><li>All sterilisers in slaughter areas are ≥82 °C with proper overflow to ensure clean water and are used according to correct procedures and frequency.</li><li>Assessable to all workers (within 3 meters)</li><li>Control measures for hot water system breakdown and/or drop in temperature followed</li><li>Any other method of sterilization done only according to an approved protocol</li></ul>	14 (1);  14(2)  55 (f)							

Sub-total for slaughtering of pigs\_\_\_\_\_

3. Slaughter Process for Sheep / Goats	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD	
1. Stunning of sheep		*	Comments	12	9	6	3	0
<ul style="list-style-type: none"><li>Humane handling of animals.</li><li>Rate of stunning correlated with rate of bleeding and dressing</li><li>Stunner in good state of repair</li><li>Effective operational procedures</li><li>Correct Voltage, Amperage and time used according to manufacturer's recommendations</li><li>Operational parameters for stunning displayed</li><li>Correct placing of electrodes on head</li></ul>	25; 72; 73;							
2. Time period: stunning to bleeding		*	Comments	4	3	2	1	0
<ul style="list-style-type: none"><li>Correct shackling and hoisting procedures.</li><li>Bleeding within 60 seconds</li></ul>	74 (1)							
If no stunning (Kosher, Halaal) ignore 1 & 2 and multiply subtotal for sheep by 1,163								
3. Bleeding and sterilising of bleeding knife		*	Comments	12	9	6	3	0
<ul style="list-style-type: none"><li>Sharp knife used for cutting of throat or sticking</li><li>Jugulars and carotids severed on both sides</li><li>Anterior vena cava or aorta severed at base of heart (sticking)</li><li>Each animal bled with clean and sterilized knife.</li><li>Bled in a hanging position</li></ul>	74							
4. Time period: bleeding to dressing		*	Comments	4	3	2	1	0
<ul style="list-style-type: none"><li>Sheep minimum – 6 min.</li><li>No dressing started until completion of bleeding period.</li></ul>	75							
5. Flaying and evisceration of sheep / goats:		*	Comments	18	14	9	4	0
<ul style="list-style-type: none"><li>Dressing commenced without delay after completion of bleeding.</li><li>Well trained personnel to ensure correct procedures and techniques are used.</li><li>Heads and feet must be available for meat inspection and correlated to the carcass of origin</li><li>All internal organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin</li><li>All lactating udders removed intact and leaving <i>Lnn Inguinalis superficialis</i> on both sides</li><li>Reproductive organs not used commercially handled as condemned material</li><li>The intestines may not be separated from the stomach or paunch during evisceration</li><li>The stomachs or paunch, the intestines, uterus, urinary and gall bladders not opened in the slaughter area</li><li>Gall bladders removed unopened after meat inspection</li></ul>	76							
6. Hygienic dressing process for sheep / goats:		*	Comments	24	18	12	6	0
<ul style="list-style-type: none"><li>All opening lines made from inside to outside.</li><li>Knives washed and sterilised after opening lines before flaying proceeds.</li><li>Air knives not used for opening lines</li><li>All flaying and evisceration equipment making contact with meat must be sterilized after use on each carcass.</li><li>SOP's for contamination and dropped carcasses followed.</li><li>Incidental contamination on meat removed by trimming under supervision of inspector and not by washing.</li><li>No contact of exposed meat with platforms, walls, floors or outer surface of the skin</li><li>Carcasses not cleaned with brush, cloth, paper towels, etc</li><li>Effective continuous cleaning</li></ul>	55 (b) 55 (h). 76							

Regulation Reference		*Priority of NC's: mm = minor M = major C = critical		EXCELLENT	GOOD	FAIR	POOR	BAD
<b>7. Final washing of carcasses</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>If done, only after inspection.</li> <li>Water quality according to SANS 241 Class II</li> <li>Carcasses washed sufficiently to remove bone splinters on spinal column as well as blood on neck area and visceral pleura</li> <li>No insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever are applied to any carcass, meat or animal product.</li> <li>If added; only as per approved protocol.</li> </ul>	17 77 (1) (2) 76 (6) (8)							

<b>8. Sterilizers and sterilizing procedures</b>		*	<b>Comments</b>	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All sterilisers in slaughter areas are ≥82 °C with proper overflow to ensure clean water and are used according to correct procedures and frequency.</li> <li>Assessable to all workers (within 3 meters)</li> <li>Control measures for hot water system breakdown and/or drop in temperature followed</li> <li>Any other method of sterilization done only according to an approved protocol</li> </ul>	14 (1); 14(2) 55 ( f)							

**Sub-total for slaughtering of sheep** \_\_\_\_\_

**If no stunning (Kosher, Halaal) ignore 1 & 2 and multiply subtotal for sheep by 1,163**

**Total Category B = (Total for cattle/horses + pigs + sheep) ÷ by number of species slaughtered**

(one specie ÷ 1 ; two species ÷ 2 ; three species ÷ 3)

\_\_\_\_ + \_\_\_\_ + \_\_\_\_ ÷ \_\_\_\_ = **CATEGORY B. Slaughtering and dressing score** \_\_\_\_\_

## C. MEAT INSPECTION / MARKING

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1. Meat Inspection Component</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Correct number of inspectors/examiners as determined by PEO</li> <li>All inspection personnel registered with PEO</li> <li>Competency checks on meat inspection personnel (skills maintenance program)</li> <li>Continuous meat inspection during slaughter process</li> </ul>	1(r) 55(c) 84						
<b>2. Correlation of carcasses and offal</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>System and equipment in place to correlate all carcasses and viscera during slaughter process.</li> <li>Correlation after slaughter (detained carcasses) for secondary meat inspection.</li> </ul>	55 (c) (iv); 85(6) 106						
<b>3. Lighting at Primary and Secondary Inspection</b>		*	<b>12</b>	<b>9</b>	<b>6</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Lighting at all inspection points at 540 lux minimum</li> </ul>	11 (k) (ii)						
<b>4. Primary meat inspection*</b>		*	<b>26</b>	<b>*</b>	<b>*</b>	<b>*</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All inspection items attended to as per control list.</li> <li>All relevant info, including ante mortem and health records, taken into consideration</li> <li>Effectiveness of primary meat inspection</li> </ul>	84 - 105						
<b>*AWARD POINTS AS PER INSPECTION CHECKLIST (26)</b>							
<b>5. System for handling condemned material</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Condemned material are portioned and placed in a theft proof container which has been clearly marked "CONDEMNED", in letters not less than 10 cm high,</li> <li>Or alternatively conspicuously marked with a stamp bearing the word "CONDEMNED", using green ink;</li> <li>Are kept in a holding area or a room or dedicated chiller provided for the purpose, except if removed on a continuous basis</li> <li>Removed from the abattoir at the end of the working day or secured in a dedicated chiller or freezer at an air temperature of not more than minus 2 °C</li> <li>Uteri only opened in condemned area by vet if necessary and skins not harvested.</li> <li>Detention/condemn facilities used correctly for grade of abattoir.</li> </ul>	6 (t) 18 55 (c) (vi) 55 (c) (ix) 81 118						
<b>6. Secondary meat inspection</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Veterinarian is available and does secondary inspection as per approved policy</li> <li>All organs made available and correlated with detained carcass</li> <li>DFI facility utilized as prescribed</li> <li>Laboratory tests done when required</li> <li>Steriliser for DFI facility working</li> <li>Trimming by trimmers/workers under supervision of inspector</li> <li>Suspect carcasses marked as "Detained"</li> <li>All emergency slaughtered animals detained for secondary meat inspection</li> </ul>	55(c) 76(7) 80 106 - 109						

Regulation Reference		*Priority of NC's: mm = minor M = major C = critical		EXCELLENT	GOOD	FAIR	POOR	BAD
<b>7. Cysticercosis carcass and -offal control*</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Cysticercosis record system accurate and includes positive identification of carcasses, cuts and offal, dates, temperatures.</li> <li>Carcasses and offal or cartons if deboned, are clearly roller marked/tagged as cysticercosis meat with an "M" in red ink</li> <li>Cysticercosis protocol followed.</li> <li>Approved protocol for when freezers not on premises are used for treating cysticercosis carcasses/offal</li> <li>Visible cysts removed from meat after treatment.</li> </ul>	5(r) 6 (s) 105;							

**If all measly carcasses/offal are condemned as a rule or with horses, ignore 7 and multiply Category C score x 1,064**

<b>8. Approved stamp/labels</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>At all times only under the inspector's control.</li> <li>Stamp placed clearly/legible on all four quarters of passed carcasses.</li> <li>Stamp used meets requirements of regulation</li> <li>When not in use kept secure as approved by inspector</li> <li>Only ink approved for use on foodstuffs used.</li> <li>Cleaned and sterilizer regularly during use</li> </ul>	55 (c) 112; 115; 116; 117;							

<b>9. Roller markings/ Classification stamps</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>At all times under the meat classifier's control</li> <li>Marks placed on both sides of all passed carcasses.</li> <li>Kept clean and secure when not in use.</li> <li>Only ink approved for use on foodstuffs used.</li> </ul>	55 (c) 112; 115; 116;							

**If no classification is done, ignore 9 and multiply Category C score x 1,042**

### **CATEGORY C. Meat Inspection / Marking score \_\_\_\_\_**

**If all measly carcasses/offal are condemned as a rule or with horses, ignore 7 and multiply Category C score by 1,064**

**If no classification is done, ignore 9 and multiply Category C score by 1,042**

**If measly carcasses/offal are condemned and no classification is done, ignore 7 & 9 and multiply Category C score by 1,112**

# CONTROL LIST FOR PRIMARY MEAT INSPECTION

## Section A

Method of inspection:

O = Observation  
P = Palpation  
I = Incision

Abattoir:.....

Date:.....

Inspector:.....

Controlling Officer:.....

	CATTLE		SHEEP		PIGS		HORSES		COMMENTS:
<b>HIND-QUARTER:</b>									
Parietal peritonium	O		O		O		O		
Diaphragm		I		O		I			
Lnn. Iliaci		I	O			I		I	
Lnn. subiliacus		I	P					I	
Lnn. inguinales superficiales		I	P		O	I			
Lnn. analis			P						
Kidneys		I*	O	P		I*		I*	* By exposure and if necessary, incise
Lnn. renalis		I*	P			I*		I*	* If necessary
Lnn. popliteus			P						
Feet	O		O		O				
Vertebrae & spinal cord if split	O				O		O		
<b>FORE-QUARTER:</b>									
Parietal Pleura	O		O		O		O		
Lnn. cervicales superficiales		P		P				P	
M triceps brachii		I				I*			*Except baconers 54 – 92 kg
Feet	O		O		O		O		
Sternum, ribs, vertebrae if split	O				O		O		
<b>HEAD:</b>									
Tongue	O	P	O*		O			P	*Only if necessary
Hard / soft palate	O		O*		O		O		*Only if necessary
Skin / lips / gums	O		O		O		O		
Eyes / nostrils	O		O		O		O		
Lnn. Mandibulares		I	O*			I			*Only if necessary; can also be incised
Lnn. Parotidei		I	O*			I			*Only if necessary; can also be incised
Lnn. Retropharyngialis		I	O*						*Only if necessary; can also be incised
M. masseter muscle X 2		I				I			
M pterygoideus muscle X1		I				I			
Tonsils removed after inspection	O								
<b>RED OFFAL:</b>									
Visceral pleura	O		O		O		O		
Liver		P	I	P	I	P	I	P	I
Lnn. hepaticus		I		I		I		I	
Trachea		I	O	P	I		I	O	P
Oesophagus	O		O	P		O		O	P
Lungs		P	I	O	P		P	I	O
Lnn. mediastinales		I		P			I		
Lnn. bronchiales		I		P			I		
Pericardium		I		I			I		I
Heart		I		I			I		I
Spleen	O		I*	O		O	I*	O	P*
Tail	O					O		O	
Thyroid gland	O								
Diaphragm (visceral)	O		O		O		O		
Testes	O		O		O		O		
<b>ROUGH OFFAL:</b>									
Visceral peritoneum	O		O		O		O		
Outer surface of stomach, int	O		O		O		O		
Inner surface of stomach, int			I*		I*		I*		*If necessary, only in offal room or DFI
Lnn. gastrici	O		O		O				
Lnn. mesenterici (cran & caud)	O		O		O		I*		*Only if necessary
Omentum	O		O		O		O		

(49)

(45)

(45)

(35)

(Mark negatively and subtract from totals)

## Section B

With above inspection the following must be considered:

	C	P	S	H
State of nutrition				
Colour				
Odour				
Symmetry				
Efficiency of bleeding				
Contamination				
Pathological conditions				
Parasitic infestation				

	C	P	S	H
Injection marks				
Bruising & Injuries				
Any abnormalities				
Age & sex of animal				

(12)

SCORE	
CATTLE	(A+B) ÷ 1.173
SHEEP	(A+B) ÷ 1.096
PIGS	(A+B) ÷ 1.096
HORSES	(A+B) x 1.106
Sub-total	
One species: ÷ by 1	
Two species: ÷ by 2	
Three species: ÷ by 3	
Four species: ÷ by 4	
<b>TOTAL</b>	(52 ÷ 2) =

## D. CHILLING / DISPATCH

### 1. Chilling

<u>D. CHILLING / DISPATCH</u>		Regulation Reference	*Priority of NC's: mm = minor M = major C = critical		EXCELLENT	GOOD	FAIR	POOR	BAD
1. Chilling									
1.1 Spacing of carcasses			*	Comments	6	5	3	1	0
<ul style="list-style-type: none"><li>Carcasses spaced and positioned such as to ensure airflow between all carcasses.</li><li>Chillers loaded to capacity stated on the door,</li></ul>		28 (3) 41 (1) 40 (4)							

<b>1.2 Cold Storage Management</b>		*	<b>Comments</b>	<b>26</b>	<b>20</b>	<b>13</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"> <li>No mixing of warm and cold carcasses or meat.</li> <li>No non-food item or product other than meat stored in carcass chillers</li> <li>No excessive condensation</li> <li>Edible products in crates, plastic bags not in direct contact with walls and floor –barrier crates or proper stands used.</li> <li>No old or deteriorated meat.</li> <li>No vermin,</li> <li>No open meat together with cartons and rough offal.</li> <li>Free from odours that may be absorbed by meat</li> <li>Returns re-inspected before acceptance</li> </ul>	41 43 45 (7)							

<b>1.3 Effective chilling</b>		*	<b>Comments</b>	<b>30</b>	<b>23</b>	<b>15</b>	<b>7</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All chilled meat &lt;7 °C at out loading before dispatching</li> <li>Thermometers/Thermographs calibrated at least annually</li> <li>Temperatures checked at least every 12 hours and signed off by owner and hygiene manager</li> <li>Hygiene manager notified in case of temp breakdowns</li> </ul>	39 40 55 (n)							

<b>1.4 Sanitation of chillers</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All chillers sanitized before fresh meat is loaded and immediately after dispatching all meat.</li> <li>Chillers not sanitized if it still contains meat</li> <li>Equipment used in chillers that comes into direct contact with meat must be cleaned directly after use</li> <li>Freezers defrosted and sanitized at least once a year or when requested by registered inspector</li> </ul>	40 43 48							

### 2. Dispatch

<b>2.1 Control measures for meat vehicles</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Meat trucks comply with R 918</li> <li>System in place to verify meat truck compliance</li> <li>Carcasses and meat loaded properly off the floor.</li> <li>No open rough offal loaded together with red meat and –offal</li> <li>No cartoned products loaded together with exposed meat.</li> <li>Protocol on informal traders followed</li> <li>Truck wash facility utilized as per grade of abattoir</li> </ul>	45							

<b>2.2 Personal hygiene of out loading area workers</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Clean protective clothing in good state of repair supplied at the start of each working day or shift.</li> <li>Changed as necessary when contaminated.</li> <li>Stored correctly when not in use (aprons, capes, etc.)</li> </ul>	59							

<b>2.3 Quartering saw and knives *</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Sterilizers on &gt;82</li> <li>All equipment cleaned &amp; sterilized during and after use.</li> <li>Equipment stored in approved place provided.</li> </ul>	29 37							

\*Ignore 2.3 if not done at all and multiply the Category D: Chilling/Dispatch score by 1.042

Regulation Reference		*Priority of NC's: mm = minor M = major C = critical		EXCELLENT	GOOD	FAIR	POOR	BAD
<b>2.4 Handling of rollers and cradles</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>System for handling and sanitizing rollers and cradles, containers, crates, barrier crates after use followed</li> <li>Sanitized effectively on a continuous basis.</li> <li>No cross or contra flow of rollers to and from the sanitation facility</li> </ul>	29 43 (1)							

<b>2.5 Unauthorised persons in dispatch</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Effective control over persons entering dispatch area.</li> </ul>	56							

<b>2.6 Temperature controlled out loading area (HT)</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Out loading area temperature controlled to &lt;12°C at all times when in use.</li> <li>Prescribed docking system used correctly</li> </ul>	6 (u)							

Ignore 2.6 for Low Throughput abattoirs and multiply the Category D: Chilling/Dispatch score by 1.111

### CATEGORY D. Chilling / Dispatch score \_\_\_\_\_

Ignore 2.3 if not done at all and multiply the Category D: Chilling/Dispatch score by 1.042

Ignore 2.6 for Low Throughput abattoirs and multiply the Category D: Chilling/Dispatch score by 1.112

If 2.3 and 2.6 are both not applicable, multiply the Category D: Chilling/Dispatch score by 1.163



## E. OFFAL PROCESSING:

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1. Red Offal handling</b>		*	<b>26</b>	<b>20</b>	<b>13</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Washed under clean running water</li> <li>Further separation, cutting and packing of red offal, including unmasked heads done in separate red offal room</li> <li>Offal handled hygienically</li> <li>Correct handling of gallbladders</li> </ul>	30 76(10)						
<b>2. Rough Offal handling</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Rough offal is cleaned effectively under running cold water.</li> <li>Cleaned offal hanged on hooks for drip drying and cooling</li> <li>Offal, including masked heads and feet, handled away from the floor.</li> <li>Offal handled hygienically</li> </ul>	31 32						
<b>3. Packaging of offal</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Done only in designated separate area or room</li> <li>Correct handling of packing material for daily use</li> <li>Control measures to prevent contamination of wrapping material followed</li> <li>Storage facilities for bulk packaging material used correctly</li> </ul>	30 (3) 31 (3) 32 (7) 55 (l)						
<b>4. Chilling/Freezing of offal</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Products out loaded continuously within 4 hours after evisceration or chilled in a chiller,</li> <li>No mixing of red and rough offal in chillers.</li> <li>Cartoned offal not stored in same chiller as carcasses or un-cartoned red offal.</li> <li>Red offal chilled to &lt;7°C within 16 hours if not removed continuously within 4 hours.</li> <li>Rough offal chilled at minus 2°C air temperature if not removed continuously within 4 hours.</li> </ul>	5 (q) (i) (ii) 6(r) 30 31						
<b>5. Dispatch of offal</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>No mixing of red and rough offal in dispatch areas or transport unless if done as specified.</li> <li>No cartoned products loaded together with exposed meat</li> <li>Effective control over unauthorised persons entering dispatch</li> <li>Protocol on informal traders followed</li> </ul>	30 45 56						
<b>6. Handling of rumen/stomach contents</b>		*	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Adequate facilities and procedures to effectively remove all ruminal and intestinal contents from the rough offal room continuously</li> <li>Storing of ruminal content before disposal done correctly</li> </ul>	31 (2) 55 (k)						

**CATEGORY E. Offal Processing score** \_\_\_\_\_

## F. SANITATION & VERMIN CONTROL:

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1. Post Slaughter Sanitation</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Effective detailed sanitizing program in use and commences immediately after all edible products is removed.</li> <li>Approved by registered inspector</li> <li>Storage of chemicals controlled to prevent contamination of meat</li> <li>Includes microbiological monitoring of surfaces as control of effectiveness of program</li> </ul>	47 55 (h)						
<b>2. Water and equipment for sanitation</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Potable water used for sanitation</li> <li>Hot water at 82°C for hand equipment</li> <li>Warm water at 40°C at hand wash basins for hands</li> <li>Warm water at 40°C for general cleaning purposes</li> <li>Necessary equipment needed for sanitation</li> </ul>	17 46						
<b>3. Pre-production monitoring program</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Effective pre-production monitoring program to ensure all areas cleaned and disinfected before next production commences.</li> </ul>	47						
<b>4. Continuous cleaning</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Program for continuous cleaning during production, breaks and shift changes as well as the ongoing removal of waste material followed.</li> <li>Care is taken to avoid contamination or splash back onto carcasses.</li> <li>Effective crate/trolley/hooks/roller washing system in place.</li> </ul>	47 55 (h)						
<b>5. Availability of sanitizers and detergents</b>		*	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Chemicals stored separately from packing material and protective clothing</li> <li>Storage and distribution of chemicals controlled</li> <li>Chemicals in store room correlates with data sheets</li> <li>Chemicals used strictly as prescribed by manufacturer</li> </ul>	5(y)(i) 6(cc) 47 (2) 55 (h) (iv)						
<b>6. Vermin control program</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Vermin control program followed and effective</li> <li>Makes provision for all types of vermin</li> <li>Limited signs of vermin activity</li> </ul>	11(c)(iv) 55 (j)						

**CATEGORY F. Sanitation/Vermin control score** \_\_\_\_\_

## G. PERSONNEL :

G. <u>PERSONNEL</u> :	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD	
<b>1. Protective clothing</b>		*	<b>Comments</b>	<b>28</b>	<b>25</b>	<b>18</b>	<b>9</b>	<b>0</b>
<ul style="list-style-type: none"><li>Clean light coloured protective clothing provided daily to all workers.</li><li>All protective clothing used in good repair.</li><li>Full protective clothing issued as required by work situation.</li><li>Private clothes are kept in a locker that is reserved for that purpose only.</li><li>Protective clothing completely covers all personal clothing</li><li>Workers in clean/dirty areas identifiable by distinctive protective clothing.</li><li>Clean protective clothing is stored and handled so that it does not make contact with private clothes</li><li>Personnel don't sit or lie on the ground in their protective clothing during rest periods</li><li>Personnel don't wear protective clothing outside the premises.</li><li>Washed only on premises or at a laundry</li><li>Management, visitors and maintenance personnel issued with protective clothing before entering production areas.</li></ul>	13 (4)  56  59							
<b>2. Personal hygiene</b>		*	<b>Comments</b>	<b>32</b>	<b>24</b>	<b>16</b>	<b>8</b>	<b>0</b>
<ul style="list-style-type: none"><li>Personnel handling foodstuff shower before assuming duty</li><li>General code of conduct regarding hygiene practices followed</li><li>Code of conduct approved by registered inspector</li><li>Staff well trained in personal hygiene.</li><li>No movement of personnel between clean and dirty areas or functions</li><li>Jewellery, including traditional objects, is not worn in an area where edible products are handled.</li><li>Fingernails are short, clean and free of nail varnish.</li><li>Personnel refrains from any contaminatory actions</li><li>Liquid germicidal soap at all hand wash basins</li><li>Correct use of ante-chambers and other entrances</li></ul>	5(t) 6(v) 10 55 (d) 61 62 63							
<b>3. Injuries and health checks</b>		*	<b>Comments</b>	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"><li>All workers examined daily before starting work</li><li>Cuts, abrasions, sores, etc covered by waterproof dressing</li><li>System in place to identify personnel ill for 3 days or longer, medical examination done to verify fitness to work as a food handler.</li></ul>	58 60							
<b>4. Change rooms and Toilets</b>		*	<b>Comments</b>	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"><li>Toilet paper and germicidal soap available during production hours</li><li>Hand drying facilities available and used</li><li>Clean and without bad smells</li><li>Integrity of clean and dirty side change rooms and toilets maintained (HT)</li></ul>	13; 55(g);							
<b>5. Dining facilities</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"><li>Available and utilized correctly</li><li>Fly proof food storage facilities kept clean and tidy</li><li>Integrity of clean and dirty side dining facilities maintained (HT)</li></ul>	5(v) 6(x) 13 (5)							

**CATEGORY G. Personnel score** \_\_\_\_\_

## H. GENERAL CONDITIONS

H. <u>GENERAL CONDITIONS</u>			Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD	
1. <b>Registration Certificate</b>				*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"><li>Registration Certificate valid and available on request.</li><li>Conditions of certificate abided with continuously.</li></ul>			8(i)(c) of the Act							
2. <b>Conformation of structure with design drawings</b>				*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"><li>No unauthorized structural changes</li></ul>			2							
3. <b>Premises</b>				*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"><li>Fencing around the premises in good condition</li><li>Entrance gates controlled</li><li>Separate entrances for clean and dirty side (HT)</li><li>Roads and walkways adequately maintained.</li><li>Premises kept neat and tidy to prevent a health hazard.</li><li>Clean/dirty separation of area and functions well managed / no cross flow</li><li>All areas kept dust and mud free</li><li>Vehicle loading and offloading areas for meat must be paved, curbed, drained and roofed</li></ul>			5(b) 6(b)(c) 8 9(1) 9(4) 10							
4. <b>Water supply and quality</b>				*	<b>Comments</b>	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"><li>Water pressure and volume adequate for all purposes.</li><li>Quality according to SANS 241 Class II</li><li>Water points supplied with cold and warm water at 40°C</li><li>Hose reels used as prescribed</li><li>Sampling program followed</li></ul>			17  55(i);							
5. <b>Effectiveness of drainage system/effluent disposal</b>				*	<b>Comments</b>	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"><li>Enclosed effluent disposal system, solids / fat traps effective.</li><li>Storm water drainage effective</li><li>No obnoxious odours from drains</li></ul>			9(2)(3) 11(c) 14(c) 15(e) 40(3)							
6. <b>Disposal of waste material</b>				*	<b>Comments</b>	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"><li>Adequate and correct facilities to handle all categories of waste material</li><li>HMP for handling of the different categories of waste followed</li></ul>			18(5) 55(k)							
7. <b>Disposal of condemned material</b>				*	<b>Comments</b>	<b>30</b>	<b>23</b>	<b>15</b>	<b>7</b>	<b>0</b>
<ul style="list-style-type: none"><li>HMP and protocols followed.</li><li>Burial site approved by PEO and local authority</li><li>Slashing and spraying / immersion with obnoxious colorant before burial</li><li>Immediately covered to a depth of at least 60cm</li><li>Effective security and control of site</li><li>Transport for condemned material used correctly</li><li>Transport/containers leak proof and sealed</li></ul>			55(k) 119 123							

**CATEGORY H: General Conditions Score: \_\_\_\_\_**

## I. STRUCTURAL REQUIREMENTS AND MAINTENANCE:

Regulation Reference		*Priority of NC's: mm = minor M = major C = critical		EXCELLENT	GOOD	FAIR	POOR	BAD
				10	8	5	2	0
<b>1. Pens / lairages / crushes / races</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Accommodate at least one day's throughput</li> <li>Roofed for pigs and sheep</li> <li>Well maintained, floors, rails, drains, drinking troughs and nipples, roof, loading ramps, feeding troughs, etc</li> <li>Prescribed notices maintained in a legible condition</li> </ul>	5(e) 6 (f) 20 22(2) 23 24							
<b>2. Sanitizing facilities for trucks</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Well maintained facility for live animal trucks</li> <li>Separate well maintained facility for meat trucks</li> </ul>	5(d),(z) 6(e),(gg)							
<b>3. Slaughtering and dressing area</b>		*	<b>Comments</b>	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Well maintained restraining, stunning, bleeding areas and slaughter hall (walls, floors, ceiling, drains, windows, lighting)</li> <li>Well maintained equipment (Rails, platforms, trolleys, etc)</li> </ul>	11 12 25 26							
<b>4. Detention (DFI) facilities and condemn room</b>		*	<b>Comments</b>	<b>12</b>	<b>9</b>	<b>6</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Adequate security measures for detained material in place.</li> <li>Facilities available as per abattoir grade</li> <li>Well maintained walls, floors, ceiling, drains, windows, lighting, etc)</li> <li>Well maintained equipment (Rails, platforms, trolleys, etc)</li> </ul>	5(m) 6 (t) 11 12							
<b>5. Freezer, chiller and dispatch area</b>		*	<b>Comments</b>	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Well maintained chillers/freezers and dispatch facilities (walls, floors, ceiling, drains, windows, lighting, doors, etc)</li> <li>Well maintained equipment (Rails, racks, docking seals, drip trays, air cooling units, etc)</li> <li>Prescribed notices on doors maintained in a legible condition</li> </ul>	5(s) 6(u) 28; 29; 39(2) 40(4)							
<b>6. Offal Room and offal facilities</b>		*	<b>Comments</b>	<b>8</b>	<b>6</b>	<b>4</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Areas well maintained with adequate facilities to handle throughput.</li> <li>Well maintained walls, floors, ceiling, drains, windows, lighting, etc)</li> <li>Well maintained equipment (Rails, platforms, trolleys, etc)</li> </ul>	5(n),(o),(p) 6(o),(p),(q),(r) 11 12 30 32							
<b>7. Change rooms / toilets</b>		*	<b>Comments</b>	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Well maintained walls, floors, ceilings, windows, shower cubicles, drains, toilets, urinals, washbasins, etc.</li> <li>Adequate facilities for number and categories of personnel as per design.</li> <li>Separate facilities for clean and dirty side workers (HT)</li> </ul>	5(u) 6(w) 13							
<b>8. Dining facilities</b>		*	<b>Comments</b>	<b>8</b>	<b>6</b>	<b>4</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Well maintained.</li> <li>Adequate facilities for number and categories of personnel as per design.</li> <li>Separate facilities for clean and dirty side workers (HT)</li> </ul>	5(v) 6 (x)							
<b>9. Office accommodation</b>		*	<b>Comments</b>	<b>8</b>	<b>6</b>	<b>4</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All separate from production areas</li> <li>Adequate for number of inspection personnel (HT)</li> </ul>	5(x) 6 (aa) 6 (y)							

**CATEGORY I. Structural Requirements and Maintenance Score:**\_\_\_\_\_

## J. HYGIENE MANAGEMENT SYSTEM:

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1. General requirements of HMS:</b>		*	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>List of potential hazards</li> <li>Control measures for hazards included as part of HMS</li> <li>Sampling program for laboratory analyses</li> <li>Corrective action reports</li> <li>HAS done</li> <li>Code of conduct for personal hygiene</li> <li>Documented product recall procedure</li> </ul>	49 50 53 54 55 (d) (i)						
<b>2. Schematic Plans or Drawings that indicate:</b>		*	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All different areas</li> <li>All different rooms indicating process taking place, capacity, etc</li> <li>Flow of product</li> <li>Ancillary structures on premises</li> <li>Ablution facilities and personnel entrances</li> <li>All entrances to rooms, areas and buildings</li> <li>Boundaries, indicating entrances and exits to the premises</li> <li>Position of bait stations</li> <li>Temperature controlled areas</li> <li>Water distribution</li> </ul>	51 55 (i) (ii) 55 (j) (i) 55 (n) (i)						
<b>3. Flow diagrams of slaughter process showing:</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Product flow from receiving to dispatch</li> <li>Equipment lay-out and characteristics</li> <li>Sequence of all steps</li> <li>Technical parameters of operations</li> <li>Personnel routes</li> <li>Segregation of clean and dirty areas</li> <li>Product storage</li> <li>Distribution procedures</li> </ul>	52 (a) 52 (b)						
<b>4. Detailed Hygiene Management Programs for:</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Ante mortem inspection</li> <li>Slaughter and Dressing</li> <li>Meat inspection</li> <li>Personal hygiene of workers</li> <li>Medical fitness of workers</li> <li>Sterilizers</li> <li>Soap, toilet paper and paper towels</li> <li>Sanitation and continuous cleaning</li> <li>Water quality and availability</li> <li>Vermin control</li> <li>Waste disposal (including condemned material)</li> <li>Contact wrapping and packaging material</li> <li>Maintenance of structures and equipment</li> <li>Thermo control</li> </ul>	47 54 55						
<b>5. Specific protocols approved by PEO for:</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Cutting of warm meat if done</li> <li>Loading of meat by informal traders</li> <li>Final washing of carcasses (addition of chemicals if done)</li> <li>Regaining of skins from dead animals if done</li> <li>Handling and treatment of cysticercosis carcasses</li> <li>Other methods of sterilization if done</li> <li>Any other way of disposal of condemned material</li> </ul>	14 (2) 34 (4) 45 (8) 77 (2) 81 (6) 105						
<b>6. Standard Operational Procedures for:</b>		*	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Emergency slaughter</li> <li>Preferential slaughter</li> <li>Provisional slaughter</li> <li>"C" &amp; "T" branded cattle</li> <li>Dirty animals</li> <li>Dropped meat</li> <li>Convey info from lairages to meat inspectors</li> </ul>	55 (c)(ix) 79 (4)						

Regulation Reference		*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD	
7. Traceability records per slaughter batch:		*	Comments	6	5	3	1	0
<ul style="list-style-type: none"><li>Identity and origin of batch</li><li>Date of slaughter</li><li>Species slaughtered</li><li>Mass</li><li>Quantity</li><li>Identification of carcasses</li><li>Destination of carcasses and cut meat</li><li>Records related to product recalls</li></ul>	50 (a) (b) (c) 79							
8. Training records for:		*	Comments	4	3	2	1	0
<ul style="list-style-type: none"><li>Slaughter procedures</li><li>Code of conduct for personal hygiene</li><li>Cleaning teams</li><li>Persons working with poison (vermin control)</li><li>Attendance registers of all training courses given</li></ul>	55 (b) (iii) 55 (d) (ii) 55 (h) (vi) 55 (j) (iii) 63							
9. Sanitation and water quality records:		*	Comments	6	5	3	1	0
<ul style="list-style-type: none"><li>Pre-production monitoring</li><li>Technical/Data sheets with reference to use in meat plants, active ingredients, dilution rates and applications available for all chemicals</li><li>Results of laboratory tests for efficacy of sanitation process</li><li>Results of water quality tests (microbiological and chemical)</li></ul>	47 (5) 47 (2) (d) 47 (2) (e) 55 (h) (x)							
10. Vermin control records:		*	Comments	4	3	2	1	0
<ul style="list-style-type: none"><li>Poison register</li><li>If outsourced, records of inspections and corrective actions</li></ul>	55 (j)							
11. Personnel records:		*	Comments	4	3	2	1	0
<ul style="list-style-type: none"><li>Initial medical certification (pre-employment)</li><li>Daily fitness checks records</li><li>All other medical records</li><li>Supervisory surveillance and disciplinary actions</li></ul>	55 (e) (i) 55 (e) (ii) 57 (2) 55 (d) (iii)							
12. Thermo control records:		*	Comments	12	9	6	4	0
<ul style="list-style-type: none"><li>Register for daily checks of sterilizer temperatures</li><li>Calibration and testing of recording equipment</li><li>Cold room temperatures</li><li>Daily control checks by Hygiene Manager</li><li>Core temperatures of carcasses or meat cuts before dispatch</li><li>Corrective action records of deviations</li></ul>	40 (1) (2) 55 (f) 55 (n) (iv)(v) 55 (n) (iii) 55 (n) (xiii) 55 (n) (x)							
13. Meat inspection records:		*	Comments	10	8	5	2	0
<ul style="list-style-type: none"><li>Declaration of health &amp; origin for animals received</li><li>Daily slaughtering records</li><li>Ante mortem inspection records</li><li>Primary meat inspection records</li><li>Secondary meat inspection records</li><li>Animal movement i.t.o. Act 35 of 1984 (red cross permits)</li><li>Cysticercosis control</li><li>Daily checking of carcasses for soiling</li></ul>	50 (b) 55 (b) (iv) 79 (2) 108, 85 (2) 108 108 82 105 (8)							
14. Approval of HMS:		*	Comments	4	3	2	1	0
<ul style="list-style-type: none"><li>HMS submitted to PEO</li><li>HMS approved by PEO</li></ul>	49(a)							

**CATEGORY J. Hygiene Management System Score:**\_\_\_\_\_

## HAS: - NON-CONFORMANCE, CORRECTIVE ACTION AND CLEARANCE REPORT

Abattoir \_\_\_\_\_

Date of audit \_\_\_\_\_

Evaluating official/s \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Category	Regulation Ref	Details of non-conformance	Corrective action taken to prevent recurrence (To be completed by Hygiene Manager / Owner)	Priority	Proposed Date off completion	Verified by Prov. Inspector

Non-conformities should be prioritized and proposed dates of completion set accordingly (Only **critical and major** non-conformances have to be listed; listing **minor** non-conformances are optional).

Name of owner / manager: .....

Signature: .....

Date:.....



## HAS: - NON-CONFORMANCE, CORRECTIVE ACTION AND CLEARANCE REPORT

Abattoir \_\_\_\_\_

Date of audit \_\_\_\_\_

Evaluating official/s \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Category	Regulation Ref	Details of non-conformance	Corrective action taken to prevent recurrence (To be completed by Hygiene Manager / Owner)	Priority	Proposed Date off completion	Verified by Prov. Inspector

Non-conformities should be prioritized and proposed dates of completion set accordingly (Only **critical and major** non-conformances have to be listed; listing **minor** non-conformances are optional).

Name of owner / manager: .....

Signature: .....

Date:.....

## HAS: - NON-CONFORMANCE, CORRECTIVE ACTION AND CLEARANCE REPORT

Abattoir \_\_\_\_\_

Date of audit \_\_\_\_\_

Evaluating official/s \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Category	Regulation Ref	Details of non-conformance	Corrective action taken to prevent recurrence (To be completed by Hygiene Manager / Owner)	Priority	Proposed Date off completion	Verified by Prov. Inspector

Non-conformities should be prioritized and proposed dates of completion set accordingly (Only **critical and major** non-conformances have to be listed; listing **minor** non-conformances are optional).

Name of owner / manager: .....

Signature: .....

Date:.....



# agriculture

Department:  
Agriculture  
REPUBLIC OF SOUTH AFRICA

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Enquiries: Dr. T. Bergh  
Ref:

## All Provincial Executive Officers

3 December 2008

### NATIONAL ABATTOIR RATING SCHEME COMMITTEE – PROVIDING INFORMATION AND ASSISTANCE TO PROVINCES

The Hygiene Assessment System (HAS) was introduced to the Abattoir Industry by the DoA in the late 1990's after various models of foreign systems were studied. The (HAS) system was then included in the Meat Safety Act – Section 11 (1) (e) *an abattoir must be managed in accordance with a prescribed hygiene management and evaluation system.*

The desirability of combining the HAS with a rating system for abattoirs was realised early by Gauteng Province and discussed at the ITCA Working group with the intention of creating a national abattoir rating system. At that stage the other provinces did not see their way open to embark on such a venture but Gauteng undertook to start a rating system as a trial project. Gauteng Province implemented their rating system in January 2003 and has seen this venture grow to the point where it can be regarded as viable, successful and popular with the industry.

North-West and Eastern Cape have initiated their abattoir rating schemes to good effect and plan to continue this venture. It is in the interest of consumers as well as the trade that this scheme is implemented in all provinces as the dramatic improvement seen to date at participating abattoirs is a worthwhile goal to attain.

At the ITCA working group meeting in November 2007, Gauteng tabled a suggestion that a national abattoir rating scheme, under the Meat Safety Act, should now be initiated. All the provinces agreed to this, resulting in the formation of a National Abattoir Rating Scheme Working Committee tasked to start the groundwork for this venture.

You may be aware that the National Abattoir Rating Scheme Committee, which has members from DoA (NEO), Gauteng, North-West and Free-state and RMAA, has been active in establishing and defining procedures for the operation of a national abattoir rating scheme. It is essential that the same standards and procedures are followed throughout the country when abattoirs are rated so that the end results, rated abattoirs, may be comparable.

In order to ensure equal rating standards in all provinces the NARS Committee is prepared to undertake capacity building and assist in all provinces to:

- Explain the workings of the abattoir rating scheme;
- Ensure that all officials that rate abattoirs according to the HAS, have contact with officials in other provinces so as to compare evaluation norms in order to standardise evaluations.
- Be of assistance where possible in implementation of an abattoir rating scheme.

A schedule has been prepared, by the NARS-Committee, for visits to the provinces to explain how abattoir rating can be of great benefit in your province and to discuss problems

that may exist in this regard. The schedule below sets out the proposed visits by the NARS-Committee during 2009.

**Provinces to be visited:**

- |                  |   |
|------------------|---|
| a. Mpumalanga    | February 2009                           |
| b. Eastern Cape  | March 2009                              |
| c. Freestate     | April 2009                              |
| d. Western Cape  | 4 – 6 <sup>th</sup> May 2009            |
| e. Limpopo       | June 2009                               |
| f. KZN           | July 2009                               |
| g. Northern Cape | August 2009                             |
| h. North West    | September 2009                          |
| i. Gauteng       | October 2009 (During rating allocation) |

Provinces are requested to please notify the Committee as to the most convenient time, within the months allocated, that visits may be undertaken. A visit can be expected to take three or possibly four days.

Contact persons:


Dr. Bergh or Johan du Preez:

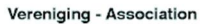
Dr. Bergh – [TertiusBe@nda.agric.za](mailto:TertiusBe@nda.agric.za) / 012 319 7688 / 0829028914

Johan du Preez – [johandp@nda.agric.za](mailto:johandp@nda.agric.za) / 012 3197628 / 084 5905003

Please make use of this opportunity to take the first steps in establishing an abattoir rating system in your province.

Kind regards,

  
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**Dr. Mpho Maja**  
**DIRECTOR: VETERINARY SERVICES (NEO)**



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## AUDIT VERIFICATION

		DATE:	
NAME OF ABATTOIR:		ABATTOIR NR:	
CONTACT DETAILS:		<div style="text-align: right; font-size: 48px; font-weight: bold;">%</div>	
Address:			
Phone/Fax:			
Email:			

### 1. AUDIT (Summary of audits during the past year)

[illegible]





7. GENERAL COMMENTS:
VERIFIED BY: