



THE DURATION OF THIS COURSE IS 3 DAYS

FOOD SAFETY MANAGEMENT SYSTEM FOR POULTRY ABATTOIR (Course Code: SPA19)



This training provides knowledge and easy to use approach on how to compile the minimum mandatory Meat Safety Management System to comply with the regulatory. The training provides a clear review and implementation of the Hygiene Assessment System requirements program for approved abattoirs.

The training outlines the formulation of the monitoring, evaluation and control program to comply with the Meat Safety Act of 2000.



TUTORSHIP AND FRAMEWORK:

This training is aligned to the South African Hygiene Assessment System (HAS) as the regulatory authority evaluation system for abattoirs and meat facilities.

CERTIFICATION:

Certificate will be issued on successful completion of the training.

FOR REGISTRATION ENQUIRIES OR TO REQUEST FURTHER INFORMATION, CONTACT:

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ON COMPLETING THIS PROGRAM, THE PARTICIPANTS WILL BE ABLE TO:

- Candidates will be able to guide an abattoir to implement the meat safety management system.
- Compile minimum requirement to comply with the hygiene assessment system.
- Establish and implement meat safety system associated with the evaluation of abattoirs.
- Define the role of abattoirs in the implementation of the meat safety management system.
- Comply to the minimum requirements of meat safety act of 2000 as stated.

WHO SHOULD ATTEND THIS WORKSHOP:

- Abattoir owners.
- Meat handling facility managers.
- Production managers.
- Production supervisors.
- Quality control personnel.
- Quality assurance managers.

HOW THE TRAINING IS OFFERED:

- This training is presented in the form of theoretical sessions.

MINIMUM ENTRY REQUIREMENT:

- Only fluency in writing and reading skills of English as language is required.

TRAINING CONTENT:

- Minimum requirements of abattoir design.
- Composition of abattoir activities.
- Role of meat safety management system in an abattoir.
- Importance of quality control in an abattoir environment.
- Operations and facilities.
- Introduction to meat safety management system.
- Meat safety systems applicable to meat facilities and abattoirs.
- Design, implementation and monitoring of meat safety management system.
- Document lay-out, design and control for purpose of meat safety management system.
- Meat safety hazard analysis.
- Other integrated legislations and standards.
- Continual improvement of meat safety management system.



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