



THE DURATION OF THIS COURSE IS 2 DAYS



## HYGIENE PRINCIPLES IN A POULTRY ABATTOIR (Course Code: HPA24)

The purpose of this training is to provide knowledge on how to develop and implement hygiene principles in an abattoir as required by Meat Safety Act. It further provides a background and firm foundation to ensure compliance to production requirements of all types of meat production facilities including abattoirs.

The training further covers the design, implementation and control of different procedures that might have an influence in the final products. It provides the explanation and the role of Veterinary Public Health (VPH) in the enforcement of the Meat Safety Act of 2000 (Act No. 40 of 2000) in a structures management system approach.



### TUTORSHIP AND FRAMEWORK:

This training is aligned to the South African legislation Meat Safety Act of 2000 and regulations in order to comply to various regulated evaluation systems.

### 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:**

- Understand the role of the abattoir regarding the hygiene principle in ensuring safe products for consumer.
- Design and implement hygiene principles.
- Implement Hygiene Management System (HMS) for a meat processing facility.
- Interpret and design compliance tools to food safety standards.
- Interpret and comply to the responsibilities of meat production.
- Be able to identify points of attention in a production process.
- Be able to define product description and hygiene handling requirement.
- Develop and maintained hygiene principles records and documentations.
- Establish supplier of raw material quality management system.
- Facilitate quality and safety of products by ensuring legislative compliance.
- Establish system to conform to customer requirements.

## **WHO SHOULD ATTEND THIS WORKSHOP:**

- Food and Meat facility managers.
- Production managers.
- Production supervisors.
- Quality control personnel.
- Quality assurance managers.
- Production personnel.

## **HOW THE TRAINING IS OFFERED:**

- This training is presented in the form of theoretical sessions with allocation of practical assignments.

## **MINIMUM ENTRY REQUIREMENT:**

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

## **TRAINING CONTENT:**

- Introduction to abattoir hygiene.
- Pests and rodent control.
- Cleaning and sanitation.
- Personnel practices.
- Control of production processes.
- Work instructions and procedures.
- Legislation and standards.



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