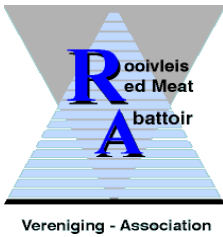


Red Meat Abattoir Association & Abattoir Skills Training



Practical Abattoir Skills



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Animals are slaughtered in abattoirs, regulated by the Meat Safety Act 2000, (Act 40 of 2000). Low throughput and rural abattoirs have the potential to compete in a larger national and even international market and need the necessary training and support to legally comply with procedures while during the same time expanding the business. Food Safety remains a crucial component of the abattoir processes and therefore need to be emphasised during all training programmes. A number of aspects within an abattoir contribute to the production of a safe and hygienic product. These include slaughter technique training, hygiene training which is critical to the operation at an abattoir as well as a legislative requirement, cleaning, sanitation and equipment handling. By ensuring that these aspects are up to standard we will ensure that the final product is safe and of a high quality



The Practical Abattoir Skills course has been developed and combined with slaughter technique training and will be ideal to address the training needs of abattoirs. Workers need to have an understanding of the sources of contamination. This is important as during the slaughter process some parts of the animal have a potential to contaminate the carcass. Correct slaughter techniques will help prevent cross contamination. Regular hand washing is essential to prevent contamination of the carcass. Workers need to understand proper hand washing techniques. Clean protective clothing and equipment is also evaluated.



The training programme is run over a period of 2 days. On day 1 the training consists of short theoretical sessions combined with practical examples and demonstrations. Day 2 of the training session is used to evaluate the workers understanding of and ability to perform tasks within the framework of the training provided. Workers are assessed on Personal hygiene, Cleaning and sanitation, Equipment handling and Slaughter techniques. In addition the following aspects are also evaluated during the training:

- Slaughter line layout (personnel + stations)
- Resources management
- Carcass yield
- Hide quality

The aim of the training is also to ensure that a Hygiene Management Programme for slaughter and dressing is put in place at the abattoir. The following aspects form part of the HMP:

- Slaughter process description
- Identify deviations
- Provide corrective training
- Implement monitoring (Soiling register)
- Training report
- Confirmation of competency



To reserve your training session contact Neels Nell on (012) 349 1237 or neels@rmaa.co.za