

Western Cape Department of Agriculture

Management Improvement Plan Western Cape Meat Safety Evaluation

M Wolhuter 2020 Management Improvement Plan: Meat Safety Evaluation 2020

1. Management Response on Recommendations

	Recommendation	Record of	Reasons for discareement / Comments
		agreement or disagreement	
-	Subsidize abattoirs to attain legal compliance with the Meat	Agree in principle	 Falls outside of the mandate of Sub-programme: Veterinary Public Health
	Safety Act, Act 40 of 2000		 Will require additional budget allocation and financial control procedures
7	Improve the abattoir	Agree in principle	 The requirements and procedures for abattoir
	registration process for smaller		registration is legally prescribed
à	abattoirs to permit them entry		 Abattoir registration is an integrated legal process
	into the meat industry		that includes regulatory prescripts of Department
	economic sector		of Agriculture (Approval of abattoir plans,
			approval of abattoirs after construction, ensure
			provision of a meat inspection service, safe
			removal of condemned material and waste),
			Department of Forestry, Fisheries and
			Environmental Affairs (Environmental impact
			assessment), local government ordinances (Zoning
			of land used, approval of building plans, air
			pollution) and Department of Water and
			Sanitation (Prevention of water pollution caused
			by effluent) to mention a few of the most
			important role players
			 From the Department's side the abattoir registration
			process can be improved by providing user
			friendly information and guidelines to prospective
			abattoir owners
ო	Create operational definitions	Disagree	 The HAS is inherently developed to include
	for different levels of Hygiene		detailed operational definitions

 To provide for national standardization in implementation of the HAS tool, further guidance is provided by two national documents: 'Guide Notes, HAS, Poultry Abattoirs' and 'Guide Notes, HAS, Red Meat Abattoirs' 	 VPHOs are qualified Environmental Health Practitioners (previously Health Inspectors). Registration with the Health Professions Council of South Africa makes CPD compulsory. Department of Agriculture does not prescribe registration with the HPCSA and hence CPD is not mandatory A policy of CPD for VPHO is however supported, which may include a prescribed programme for CPD 	 To ensure independence of meat inspection and hygiene monitoring and control in abattoirs, independent, government employed meat inspectors will be the best option This is not however currently an unaffordable option for Government and per National agreement abattoir owners currently have to fund the cost of meat inspection and abattoir monitoring and control on a day to day basis. This brings into question the independence of the meat inspectors at the abattoirs (Oversight auditing and compliance monitoring by the Department is therefore deemed an essential oversight turction). 	 The monitoring of training and development of abattoir employees already forms an integral part of the compliance monitoring and auditing carried out by the VPHOs of the Department. The monitoring is based on a legal requirement for abattoirs owners to ensure that their personnel are adequately trained to ensure the intended food safety outcomes prescribed by the Meat Safety Regulations
	Agree	Agree in principle	Agree
Assessment System (HAS) performance	Develop a continuous professional development (CPD) programme for Veterinary Public Health Officials (VPHO)	Meat inspection must be taken over by government	Monitor training and development of abattoir employees
	4	ц	Ŷ

			 The instruments used for this purpose are: Regular abattoir inspections, abattoir reports provided to
			abattoir owners, issuing of request for corrective
			actions, issuing of legal instructions, HAS
~	Implement European Foods	Agree	These EFSA Standards (mostly published close to 10
	Safety Standards (EFSA)		years ago) is the current standard for meat safety
	standards for biological hazards		risk evaluation in all abattoirs in the province,
	in meat safety from farm to		country and world and is considered in the
	abattoir		development of the Hygiene Managements
			Systems at abattoirs
			 The current Meat Safety Act Regulations does not
			provide details for microbiological testing of meat,
			but a policy is in the process of being compiled by
			the National Department of Agriculture, Land
			Reform and Rural Development (Proposed VPH 52)
			 Very little integrated meat production (one
			continuous owner from farm to fork) takes place in
			the Western Cape Province, so implementation of
			monitoring of epidemiological indicators as
			envisaged in the EFSA publications will be possible
			only at a select few abattoirs and these will be
			mostly poultry abattoirs
			 Purposeful implementation of epidemiological
_			monitoring of meat for biological hazards is cost
			prohibitive for both the Department and abattoir
			owners
			 A programme of basic microbiological monitoring
			in abattoirs, which renders a similar outcome, is
			being implemented by sub-programme:
			Veterinary Public Health in the Western Cape
a			Province
0		nisagree	 The details of the system is not available in English
	system (HAS) as an audiing rool		 This a labour intensive and technology based
	With the hygiene renormance		rating system that by far exceeds the capacity of
	by Animalia of Norway		the of abattoirs in the Western Cape Province to

			The advantage of this system over the visual evaluation methods deployed by VPHOs in monitoring of abottoirs door not warrant the post
			of the inputs required
			The most important difference between the
			proposed Norway PRS and HAS is that the former is a daily monitoring tool by normanal in the about cit
_			while the latter is used as a snapshot in time of
			abattoir legal compliance for the purpose of
			independent VPH monitoring of abattoirs in the
			province
			 Since the same principles are followed by VPHOs
			while carrying out inspections at abattoirs it may
			be of value to ensure that meat inspection reports
			are standardized between VPHOs and detailed
			enough to render food safety assurances equal to
0	Incorporate HACCP (Hazard	Diedaroo	Pick hand of the PKS
-		naugree	 KISK pased tood safety management is already a
	Arialysis and Critical Control		legal requirement for all abattoirs without which
			abattours cannot be allowed to operate. The risk
	Management system of		management is reflected in the mandatory
	dbattoirs		Hygiene Management System that must be
			implemented by each abattoir.
			 The management of meat safety in an abattoir is
			the responsibility of the abattoir owner and he/she
			is therefore at liberty to choose the food safety
			management system of his/her choice (HACCP,
			ISO, FSSC 22000, BRC standard, etc.) as long as it
			complies with legal prescripts for the prescribed
			Hygiene Management System
			 Classic HACCP (SANS 10330) can only be
			implemented in a small minority of abattoirs due to
			the absence a single food safety process control
			step that can contribute to reduce bacterial load
2			on meat
2	Incentivize tarmers to ddopt	Agree in principle	 Falls outside the mandate of Sub-programme:
	improved biosecurity measures on farm level		Veterinary Public Health
		www.elsenburg.com	www.elsenburg.com www.westerncape.gov.za

2. Improvement objectives

2industry economic sectorImprovementEnsure user friendly access to busImprovementEnsure user friendly access to busobjective 1:Develop a continuous profession4Officials (VPHOs)ImprovementEmpower Veterinary Public Healtmost recent local and internationobjective 2:most recent local and internationRecommendationImplement European Foods Safe7Recommendation8System (PRS) developed by Anim	
dation dation	sector
dation dation	Ensure user friendly access to business processes offered by sub-programme: Veterinary Public Health
dation dation	Develop a continuous professional development (CPD) programme for Veterinary Public Health Officials (VPHOs)
	Empower Veterinary Public Health personnel to deliver meat safety controls and advice in line with most recent local and international developments
	Implement European Foods Safety Standards (EFSA) standards for biological hazards in meat safety from farm to abattoir
	Replace Hygiene Assessment System (HAS) as an auditing tool with the Hygiene Performance Rating System (PRS) developed by Animalia of Norway
Improvement Enhanced controls over the prod objective 3:	Enhanced controls over the production of safe meat in the province

3. Improvement Plan

Improvemen t objective 1	Improvemen Ensure user friendly access to to bjective 1	ndly acc	cess to	business processes offered by sub-programme: Veterinary Public Health	offered by sub-pr	ogramme:	Veterinary P	ublic Healt	E
Output		Priorit Y	Activity	ity	Deliverable	Person	Deadline	Budget availabl e	Progres s
	Compile guidelines for the registration of abattoirs			Compile user friendly guidelines for prospective abattoir owners regarding the requirements for registering	Guideline document	M. Wolhute r	28 February 2023	Internal	

te 2023	te 2023 2023	lealth personnel to deliver meat safety controls and advice in line with most al developments	Deadline Budget Progres availabl s e	31 October 2022	e Decembe r 2022
M. Wolhute	M. Wolhute	/ contro	Person	M. Wolhute r	M. Wolhute r
Guideline Goudeline document available on Elsenburg Website	All VPHOs in possession of Guideline document	eliver meat safety	Deliverable	Workshop attendance register	CPD Policy for Sub- programme:
abattoirs in terms of the Meat Safety Act, Act No. 40 of 2000 Publish the user guideline for the registration of abattoirs on the Elsenburg website	Provide all Veterinary Public Health Officials (VPHO) with an electronic copy that can be made available to prospective abattoirs in either electronic format or hard copy	Empower Veterinary Public Health personnel to d recent local and international developments	ity	Conduct a workshop with Veterinary Health personnel to compile a policy for continued professional development (CPD)	Compile a CPD CPD Policy for policy for Sub- personnel of the programme:
5 - 1.	- ε	ublic H lationa	Activity	2.1.	5.1.
		rinary Pı 1d interr	Priority		
		Empower Veterinary Public H recent local and internationc	Continuous Professional Developmen	t pf Veterinary Public Health Personnel	
		Improvemen t objective 2:	2.1		

Improvemen 1 objective 3: 3.1	Enhanced controls over the 2.1. Implement 2.1. European 3.1. Foods Safety 3.1. Standards for 1 biological 3.1. hazards in 3.1. meat safety 2.1. 3.1. 2.1. 1 3.1. 1 3.1. 1 3.1. 3.1. 3.1. 1 3.1. 3.1. 3.1. 1 3.1. 3.1. 3.1. 3.1. 3.1. 3.1. 3.1. 3.1. 3.1. 3.1. 3.1.	Priority Prevention		sub-programme: Veterinary Public Veterinary Public Health to ensure Health to ensure Public Health annual CPD activities Compile a CPD Programme programme for Programme the next financial Programme programme for Programme the next financial Programme vear Draft a Standard Operating Operating Procedure (SOP) procedure for the Implemention of implemention of Deliverable for the Implemention of microbiological Operating Procedure (SOP) Procedure for the Implemention of for the Procedure for the Implemention of for the Implemention of for the Procedure for the Implemention of for the Implemention of for the Implemention of for the Implemention of for the Provice for the Im	Veterinary Public Health Programme Programme eat in the provinc Standard Operating procedure Standard Operating Procedure Approved Standard Operating Procedure Approved Standard Operating Procedure Approved Standard Operating Procedure Approved	M. Molhute r Wolhute Wolhute M. Wolhute M. Molhute M. Molhute M. Molhute M. Molhute M. Molhute M. Molhute	31 March 2023 2023 31 March 2023 31 October 2022 2022 2022 30 Novembe r 2022 31 31 31 2023 30 30 2023 31 31 31 31 31 31 31 31 31 31 31 31 31	Internal Internal Internal	Logres s
			>	programme	Ű	r voirioie	r 2022		

Internal	Internal	Internal	Internal	Internal	Internal
1 April 2023	28 February 2024	31 Decembe r 2022	31 March 2023	31 May 2023	1 June 2023
M. Wolhute r	M. Wolhute r	M. Wolhute r	Dr. G. Msiza	M. Wolhute	M. Wolhute r
Start of sampling date	Report	Three Workshop attendance registers Minutes of decisions taken/working documents compiled at each workshop	Standardized abattoir report format and SOP	Training attendance register	Formal implementatio n instruction
Set meat sampling programme in operation	Compile meat microbiological base line and pathogen surveillance report	Three workshops with VPHO team to design standardized abattoir reports and Standard Operating Procedure (SOP) for implementation	Approval of SOP/standardize d abattoir inspection reports	Training of VPHO team in implementation of new reporting format	Implementation Formal ie all abattoir implementatio n instruction
3.1.	ۍ ۲		3.2	9.5 9.5	3.2 4
		Incorporate the principles of the Hygiene Performance Rating System (PRS) developed by Animalia of Norway in the abattoir reporting system of the	Western Cape Province by standardizing abattoir inspection	reports in the province	
		5. 2			

		reports standardized		issued by management to VPHOs			
4. Communication Plan	ion Plan		-	_	_	-	_
Target audience	Message	Purpose	Media vehicle	Deadline	Person	Budget available	Progress
Prospective abattoir owners	Document: Guidelines for the registration of abattoirs	Inform prospective abattoir owners of all requirements for the registration of	Elsenburg website	31 March 2023	M. Wolhuter	Internal	
Prospective abattoir owners	Document: Guidelines for the registration	abattoirs Inform prospective abattoir	Distributed by Veterinary Public Health	31 March 2023	M. Wolhuter	Internal	
		owners or all requirements for the registration of abattoirs					
Prospective abattoir owners	Document: Guidelines for the registration of abattoirs	Inform prospective abattoir owners of all	AgriProbe	31 March 2024	M. Wolhuter	Internal	
		requirements for the registration of abattoirs					

Internal	Internal	Internal	Internal
M. Wolhuter	M. Wolhuter	M. Wolhuter	M. Wolhuter
31 December 2022	31 May 2022	31 March 2023	31 March 2023
Internal memorandum	Official letter to each abattoir owner	Official letter to each abattoir owner included in the sampling programme	L
Inform VPH officials regarding the requirements for CPD	To give abattoir owners the legal basis, background, purpose and intended outcomes of the proposed meat meat microbiolgical sampling programme	Report on the status of meat safety in the Western Cape province	Report on the status of meat safety in the Western Cape province
Continuing professional development (CPD) policy for personnel of the sub- programme: Veterinary Public Health	Inform abattoirs of the meat microbiological monitoring programme	Meat microbiological base line and pathogen surveillance report	Meat microbiological base line and pathogen surveillance report
Veterinary Public Health (VPH) personnel	Abattoir owners	Abattoir owners	Department of Agriculture, Land Reform and Rural Development

30 April 2023	_								
Internal	memorandum								
Inform	Veterinary	Public Health	Officials	regarding the	prescribed	procedures	regarding	abattoir	reports
Standardized	abattoir report	format and	SOP						
plic	Health (VPH)	personnel							

5. Signing off

It is recommended that this Management Improvement Plan is implemented

DR. GININDA MSIZA

PROGRAMME MANAGER: VETERINARY SERVICES

21.02.2022

DATE



DR I TRAUTMANN

DDG: AGRICULTURE RESEARCH AND REGULATORY SERVICES

DATE

APPROVED/NOT APPROVED

HEAD OF DEPARTMENT DR. M. SEBOPETSA

28 tebres m DATE