

QWASIE

IMQAS MONTHLY NEWS BULLETIN

CHAIRMAN'S PEN

NOVEMBER 2015

Dear colleagues

Independent meat inspection

There is no fresh news on the independent meat inspection process. The Meat Inspection Scheme was to be published before 30 September 2015. This date moved to 31 October 2015, but will probably be extended again. We assume that all the other dates will also be moved further on. We realise that the new scheme is of interest to all the meat inspectors and meat examiners at IMQAS and we will keep you informed.

Provident Fund

We assure you that your retirement funds are safely with Momentum and invested in your name. IMQAS appointed a management committee to oversee the IMQAS Provident Fund. The employer representatives are Jan Sibeko and Gerrie Oberholzer. The employee representatives are Anélida Potgieter and Christa Scheepers. The IMQAS Provident Fund is part of the Momentum

Umbrella Fund called FundsAtWork. The first 2 tasks of the committee will be: 1. To give you access to your fund information by way of a user name and password. 2. To switch from the Entrepreneur product option to the Provider product option which would reduce the administration fees by almost 3%. The saving will then increase the funds available for investment. The committee will also communicate with the members on a regular basis to keep you properly informed.

Payslips

We have almost finalised the process of emailing your payslip directly from the payroll. You will then have the option of postal mail or email. In addition we are also looking at the option of postal mail addressed to your place of work. This, if the Post Office can be relied on, should speed up receiving your payslip. In addition it would be convenient to email the Qwasie and any other relevant information as attachments to your payslip. The choice will be yours.

Vacancies

IMQAS has a number of vacancies for qualified meat inspectors with 3 specie meat classification. If you know of anybody who might be interested, please contact Anélida at head office or your regional manager.

Qwasie

The Qwasie, the monthly newsletter of IMQAS, is also available on the website. If you have any problems in downloading or viewing the newsletter, please contact Anélida. She is responsible for improving and upgrading our electronic communication.

We have reached the last 2 months of the year. The daily slaughtering at abattoirs will now start to increase. It means faster throughput and longer hours. My best wishes to you in delivering exceptional and outstanding service to our clients.

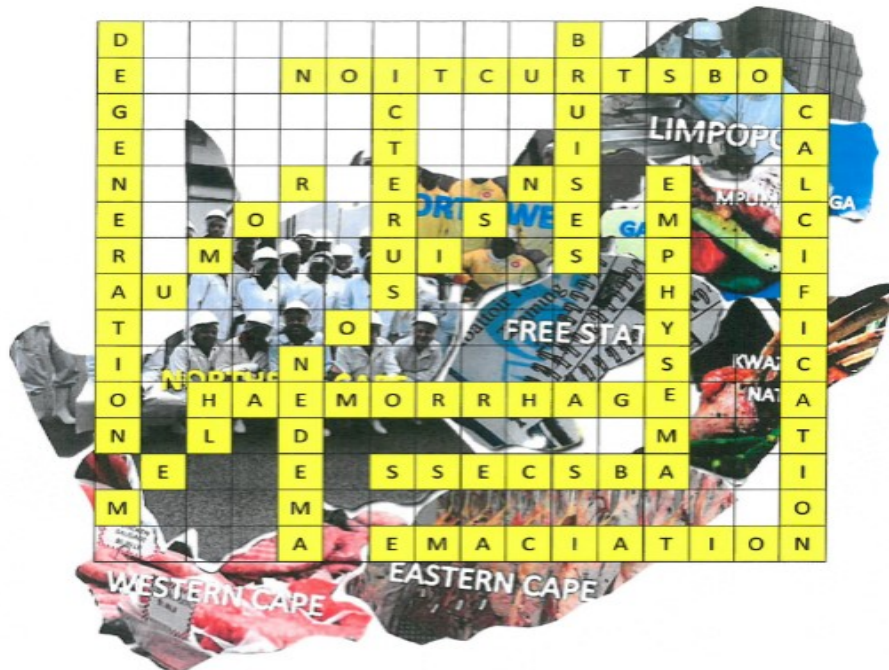
May you have a blessed November.

GH Oberholzer



TRAINING

CROSSWORD PUZZLE (Answers)



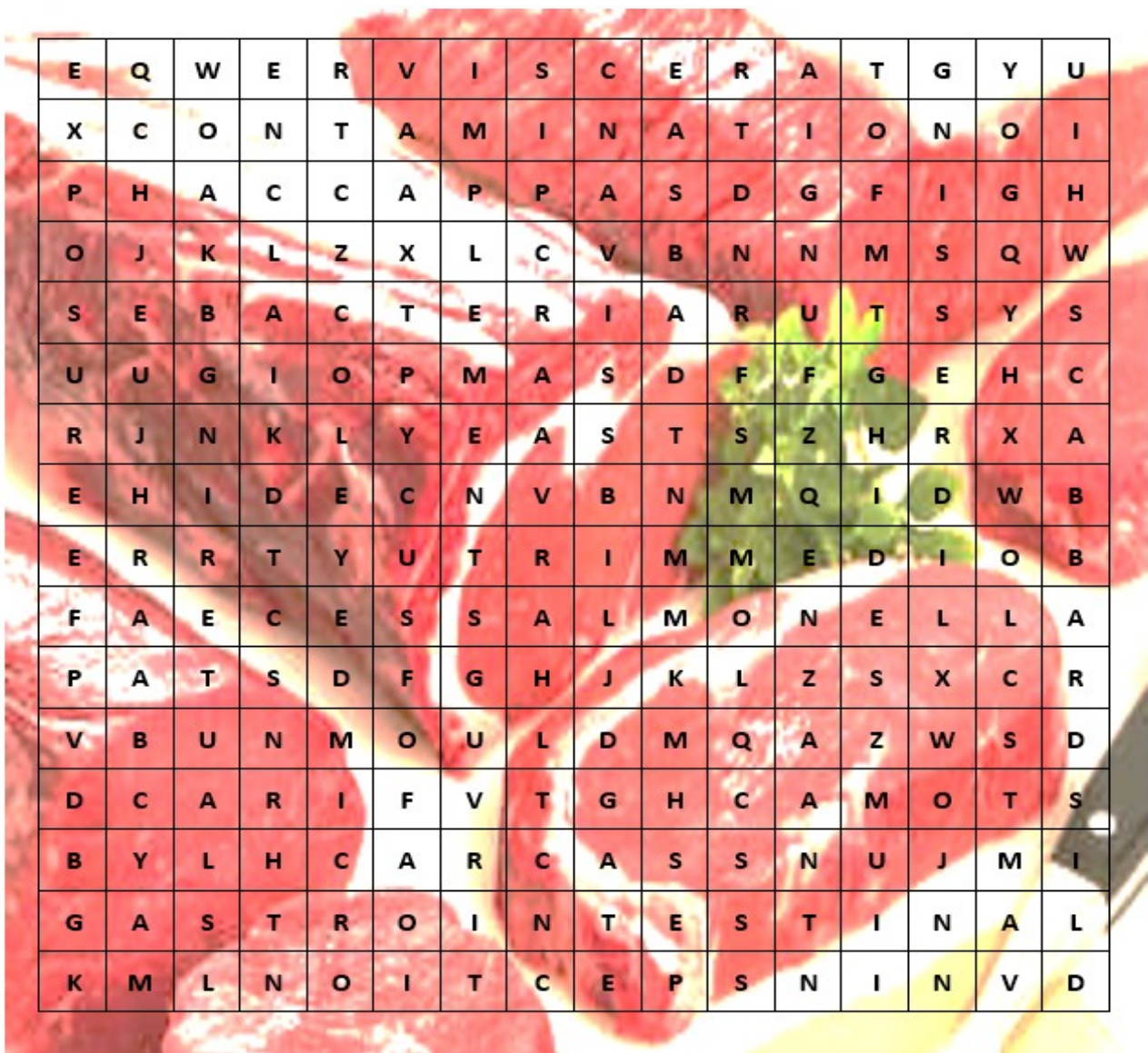
Next crossword puzzle

HYGIENIC DRESSING OF CARCASSES

1. During dressing the carcass is exposed to **contamination** from: Abattoir environment including **implements** used, and the hands of the operators. A variety of **Bacteria, fungi** and **yeasts** are in the abattoir environment. Studies in abattoirs indicate that:
 - 1.1 **Salmonella** counts in the implements used may vary from 0 – 270 per cm² or more in each implement, depending on their regular cleaning and sanitation the **scabbards** having the highest numbers.
 - 1.2 Hides of the animals: **Hides** are heavily contaminated parts and can reach up to 3×10^6 **bacteria** per cm² or more.
 - 1.3 **Stomach** and **gastrointestinal** contents: Gastrointestinal contents have the heaviest load of **micro-organisms**. Faeces contain up to 9.0×10^7 bacteria per gram, and various numbers of yeast and **mould**. The ruminal contents have only slightly lower numbers of micro-organisms.
2. Therefore, during meat inspection it is an important duty of the inspecting officer to ensure that: the **implements** used during **slaughtering, dressing** and meat inspection are well sanitized periodically or whenever they are likely to be contaminated;

TRAINING

- 2.1 during cutting into the **hide** and **exposure** of the carcass, the external surface of the hide does not contact the carcass meat;
- 2.2 the **viscera** are not accidentally opened during the dressing procedures or during evisceration.
3. If a carcass or part is contaminated with **faeces** or visceral contents such areas should be **trimmed** off. The opened viscera would have to be **separated** from the rest of the **carcass** as quickly as possible.
4. The introduction of a Hazard Analysis Critical Control Point (**HACCP**) concept can be helpful to maintain high standards of slaughter



Answers in the next Qwasie



Happy Birthday

NOVEMBER

5	MS	MJ	MTILENI	SPARTAFOODS	OFS
6	MR	B	JAFTA	MENTORSHIP:LEARNER	WC
7	MR	D	KOCH	ROELCOR:MALMESBURY	WC
9	MS	KC	SEKGOBELA	RUSTENBURG ABATTOIR	NW
11	MS	KF	MAIBI	CORNISH ABATTOIR	EC
12	MR	EM	MLAMBO	SEVONTEIN CORR. SERVICE	KZN
12	MS	BB	NDWANA	KAROO NATAL ABATTOIR	NC
13	MR	T	RHODE	SPARTAFOODS	OFS
14	MR	PDJ	CILLIERS	PHILIPPOLIS ABATTOIR	NC
16	MR	JH	BULL	GRABOUW ABATTOIR	WC
16	MR	DM	MOSIANE	RELIEF GAUTENG	GAUTENG
20	MR	MS	SHIKA	NEW STYLE PORK	OFS
20	MR	MA	MOAMOHI	COUNTRY MEAT	OFS
20	MR	AS	PARR	GREENLANDS ABATTOIR	KZN
21	MR	TJ	KHIBA	FICKSBURG ABATTOIR	OFS
21	MR	TJ	MAKOKO	PB LAAS BLOEMFONTEIN	OFS
22	MS	JN	DHLAMINI	ESKORT LTS HEIDELBERG	OFS
22	MR	PJ	XABA	FRANKFORT ABATTOIR	GAUTENG
23	MS	MA	HELEPI	WOLWEHOEK ABATTIOR	GAUTENG
23	MR	GM	LOUW	THEUNISSEN ABATTOIR	OFS
24	MR	DA	WETSHE	WOLWEHOEK ABATTIOR	GAUTENG
25	MS	NF	MSUBO	THABAZIMBI ABATTOIR	LIM
26	MR	RKS	MOTLOUNG	B&G SLAGHUIS	OFS
26	MS	MA	PRETORIUS	GWK GROBLERSHOOP	NC
28	MR	BM	SIMELANE	NEW STYLE PORK	OFS
28	MR	R	SWARTS	KAROO NATAL ABATTOIR	NC
30	MR	JA	LAMBERT	VAN RENSBURG ABATTOIR	WC

PLEASE TAKE NOTE:

IMQAS head office will be closed on the 24th and 31st December from 11h00. For any urgent queries please call your Regional Manager.

Eastern Cape vacancies open for Meat Classifier in all 3 species. Contact Francois on 083 781 7314 if interested.



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