

FOOD SAFETY PROCESSED MEAT PRODUCTS



When it comes to the Regulations and Requirements that apply to retailers who produce processed meat products on-site, the following instances are involved:

1. AFSQ Assignee
2. R908 – HACCP
3. National Regulator for Compulsory Specifications (NRCS): VC 9100



1 AFSQ – INDEPENDENTLY INSPECTS & SAMPLES PROCESSED MEAT PRODUCTS

(The regulation governing PROCESSED MEAT PRODUCTS is R.1283, published on 4 October 2019.)

AFSQ is a subsidiary and service provider for the Food Safety Agency (Pty) Ltd who conducts the mandated inspections and enforces processing regulations.

Assigned as an independent body by the then Department of Agriculture, Forestry and Fisheries (DAFF) in January 2017, AFSQ enforces regulations which include meat and meat products.

Products to be Tested and Inspected

- Whole muscle processed meat products
- Comminute processed meat products
- Reformed processed meat products
- Coated processed meat products
- Unspecified processed meat products
- Geographical Indication (GI) processed meat products

Inspection criteria

The identification of all products is key to ensure successful implementation of the regulations and to ultimately ensure that the customer gets what is stated on the product.

Compositional analysis of Products

- Verification against prescribed quality standards
- Compositional testing at accredited laboratories (species identification, total meat content, etc.)

Marking on Products

- Appropriate product name
- Name and address of the manufacturer, packer, importer, seller
- Date marking or batch code/number (for traceability)
- Country of origin

Packaging of Products

- Should be suitable and be able to protect the product
- Should not give contents an undesired taste or flavour

Sites to be inspected

- Producers / Manufacturers
- Butcheries
- Distribution Centres
- Retailers (e.g. deli's)
- Points of import

Inspection Procedures

- Inspector visits the site
- Announces himself/herself to the manager and shows credentials
- Collects the required sample/s
- Records the sample information on official documentation
- Provides feedback to the relevant stakeholder

Management of Non-conformances

- The classification of the non-conformance will determine the action to be taken
- Minor non-conformances will be discussed with the client for remedial action
- Major non-conformances will result in a directive being issued by AFSQ
- Critical non-conformances may result in a seizure and recall of products

Complaints and Appeals

- May be directed to AFSQ via email or online via the website www.afsq.co.za
- Complaints to be formalised - complaint form to be submitted to info@afsq.co.za
- Complaint will be investigated
- Feedback will be provided



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R 908 - HACCP for PROCESSED MEAT PRODUCTS

The Department of Health gave the processed meat industry 9 months from publication in June 2018 to become compliant with R 908 - HACCP. All producers of ready-to-eat processed meat, including retailers, had to have a HACCP certificate issued by a SANAS-accredited certifying body in place by 14 March 2019. (Producing without certification, makes you non-compliant).

The principle of HACCP is to identify any potential hazards in the food industry in order to develop and implement control measures and eliminate risk. HACCP is not quick to implement, requires specialist knowledge and may even require structural changes to be made to your factory.

3

NRCS-VC 9100 (Compulsory Specification for Processed Meat Products)

VC 9100 has been effective since 8 October 2019. The scope of the compulsory specification applies to the **handling, preparation, processing, packaging, refrigeration, freezing, chilling, labeling, marking and storage** of heat-treated and ready-to-eat (RTE)

processed meat products covered in the scope of **SANS 885:2011**, processed meats products. It includes the microbiological and food safety related compositional requirements of these products.

The classes of processed meat listed in VC 9100 and defined by SANS 885:2011 are:

- Whole muscle, cured, heat-treated products;
- Whole muscle, uncured, heat-treated or partial heat-treated and RTE products;
- Comminuted, cured, heat treated products;
- Comminuted, uncured and heat-treated products;
- Reformed, cured, heat treated;
- Unspecified class, i.e. any other unspecified RTE processed meat products; and
- RTE products that are not going to be cooked before consumption, with the exclusion of dried and fermented processed meat products, i.e. partially heat-treated products and RTE e.g. salami.

VC 9100 Inspections, Sampling and Testing:

All retailers that produce processed meat on site, will be inspected bi-annually, annually and on an ad hoc basis, informed by the NRCS Risk-Based Strategy as required by **clause 3.2 of VC 9100**.

Product testing will be conducted through monitoring and will mainly focus on microbiological and chemical testing as per the

VC 9100 & SANS 885:2011. This will be done monthly and may be reviewed based on the testing data that are obtained.

About 80% of the sampling of products will be done at the processing plant and 20% at retail. (If your items are produced on site, it will be 100% sampling at your site.)