



# Understanding the Independent Meat Inspection Scheme (IMI Scheme)

Ensuring that the safety and quality of meat products are paramount in the meat industry. The Independent Meat Inspection Scheme (IMI Scheme) plays a crucial role in achieving this by providing a structured and independent meat inspection service across abattoirs nationwide. Here's an in-depth look at the objectives, scope, and standards of the IMI Scheme.

## Objectives of the IMI Scheme

### Ensuring Independent Meat Inspection

- **Scope Definition:** Clearly outlines the meat inspection process within abattoirs.
- **Independent Service Provision:** Guarantees an impartial and independent meat inspection service at all abattoirs.
- **Extended Coverage:** Ensures authorised inspection services at ZA approved facilities, export/ import cutting plants, processing plants, and cold stores, as mandated by the National Executive Officer (NEO).
- **Assignee Procedures:** Sets the procedures for designating meat inspection personnel.
- **Operational Standards:** Establishes standards for meat inspection operations at abattoirs and other approved facilities.

## Important Definitions

### What Constitutes a Meat Inspection Service?

- **Inspection Tasks:** Includes ante-mortem, primary, and secondary inspections, hygiene management verification, regulatory control, and reporting to the Provincial Executive Officer (PEO).
- **Independence:** Inspectors must have no conflicting interests with the abattoirs they work in, ensuring unbiased and independent services.



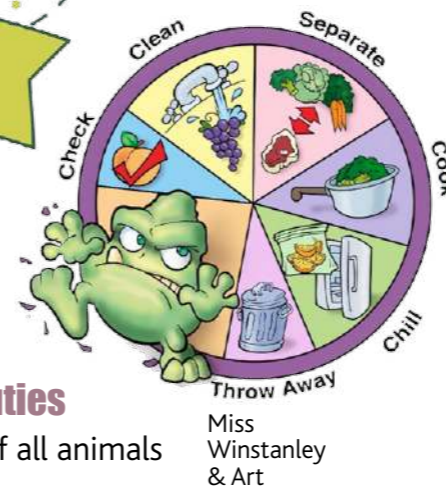
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## The Scope of Meat Inspection

### Comprehensive Meat Inspection Duties

- **Ante-Mortem Inspections:** Inspection of all animals before slaughter.
- **Carcass Examination:** Inspection of carcasses, meat parts, cut or deboned meat.
- **Incoming and Outgoing Meat Inspection:** Ensuring all carcasses and meat products (offal) meet safety standards.
- **Secondary Inspections by Veterinarians:** Veterinary approval/condemnation of detained products for human consumption.
- **Regulatory Compliance Verification:** Registered inspectors focus on compliance from ante mortem till dispatch of product.

- **Poultry Abattoir Oversight:** Additional responsibility for poultry abattoirs, ensuring inspection efficiencies and HMS control.
- **Hygiene Management Verification:** Continuous monitoring of hygiene management systems.
- **Sampling for Residue Monitoring:** Regular sampling of meat and organs.
- **Condemned Material Management:** Supervision of condemned material and waste disposal.
- **Research and Training Authorisation:** Providing training and assisting with research.
- **Regulatory Compliance Reporting:** Regular reporting to the PEO on inspection, hygiene management, animal health, welfare, and disease control.



Miss Winstanley & Art

## Why the IMI Scheme matters

The IMI Scheme is essential for maintaining the highest standards in meat safety and quality. It ensures that meat inspection services are conducted independently, without any conflict of interest, and with rigorous adherence to established standards.

By defining clear procedures and responsibilities, the IMI Scheme supports a robust framework for meat inspection, contributing significantly to public health and safety. Your trust in our inspection services is valued and ensures safer and higher quality meat products for consumers.

For more detailed information about the IMI Scheme and its implementation, please visit our website or contact our team: [Info@afsq.co.za](mailto:Info@afsq.co.za) | [training@afsq.co.za](mailto:training@afsq.co.za) | Tel: 012 361 1937





# FSA'S GUIDE TO SAFER FOOD PRACTICES

SANS 10049: PRP's

# FOOD SAFETY



## KEEP CLEAN:

- Regular handwashing and maintaining a clean work environment are critical to preventing foodborne illnesses.



## SEPARATE RAW AND COOKED

- Cross-contamination is a major risk in food preparation. Always keep raw and cooked foods separate.



## COOK THOROUGHLY


- Cooking food to the right temperature kills harmful microbes and keeps your meals safe.



## KEEP FOOD AT SAFE TEMPERATURES

- Storing food at the correct temperatures prevents bacteria from multiplying.



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