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| **Application Form Sectors Food Safety Auditors** |
|  | SAATCA Corporate Logo NEW  CMYK | Meiring Naude Road Persequor Technopark41 De Havilland CrescentThe Woods, Building EOffice E101PretoriaTel: +27 (0)12 349 2763Fax +27 (0) 86 516 2966 | Applicant Name:      \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Applicant Surname:      \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_Date received:      \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |
|  | Southern African Auditor and Training Certification Authority | Email: admin@saatca.co.zaWebsite: www.saatca.co.za |  |
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| **Food industry specific sectors** |
| Food Safety Management System Auditors are certified and listed in the SAATCA register according to their scheme certification. Certification is granted in the sectors as defined in CRT 6.4 and is dependent on the applicant’s demonstrated competence in the sectors. Please **indicate [x]** sectors that registration is sought for and clearly complete the attached sector questionnaire. |

| Category description | Product examples | Examples of knowledge of technology required by auditor | >4 audits | Training / CPD/ consulting experience (specify company and time) | Work experience (specify company and time) |
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| New  | **[x]** New sector applyingfor  | **[x]**  Current sectors if applicable |  |  |  |  |  |  |
| 1 | [ ]  | [ ]  | Raw red meat (fresh and frozen) | Beef, veal, pork, lamb, venison, offal, other meat. | Slaughter, primary cutting and Vacuum packing. |       |       |       |
| 2 | [ ]  | [ ]  | Raw poultry (Fresh and Frozen) | Chicken, turkey, duck, goose, quail, farmed and wild game and Birds e.g. ostrich | Slaughter, primary cutting.Deboning.Ostrich Processing. |       |       |       |
| 3 | [ ]  | [ ]  | Raw prepared products (Meat and vegetarian) | Uncured Bacon, comminuted meat products e.g.sausages, ready to cook meals, ready prepared meat products, pizza’s, vegetable prepared meals, steamer meals. | Retail butchery, processing and packing. Vacuum packing, modified atmosphere packaging, Blast Chilling and Evisceration. |       |       |       |
| 4A | [ ]  | [ ]  | Harvesting of Raw Fish and Products | Wet fish, molluscs, crustacean, comminuted fish products. | Stunning, harvesting. |       |       |       |
| 4B | [ ]  | [ ]  | Raw fish products and preparations | Wet fish, molluscs, crustacean, comminuted fish products, cold smoked fish, ready prepared fish products e.g. fish pie.  | Vacuum packing.Modified atmosphere packaging. |       |       |       |
| 5 | [ ]  | [ ]  | Fruits vegetable and nuts | Fruit, vegetables, salads, herbs, nuts (unroasted) | Washing, grading. |       |       |       |
| 6 | [ ]  | [ ]  | Prepared fruit vegetables and nuts | Prepared /semi processed fruit, vegetables and salads incl prepared ready to eat salads, coleslaws, chips, frozen vegetables. Ready to eat salads with proteins. | Blanching, freezing. High risk principles.  |       |       |       |
| 7A | [ ]  | [ ]  | Dairy | liquid milks/drinks, cream, liquid tea and coffee creamers, yoghurts, fermented milk based products, fromage frais/crème fraiche. Butter.Ice cream, Cheese – hard/soft/mould ripened/ unpasteurized/processed. Long life milks, non-dairy products e.g. soya milk, ambient yoghurts, custards etc. Dried whey powder, dried egg, dried milk/milk formulation. | Pasteurization, separation, fermentation. High risk principles. Spray dryingDairy Blends |       |       |       |
| 7B | [ ]  | [ ]  | Liquid egg | Liquid egg, | Pasteurization, separation, fermentation. High risk principles. Spray dryingDairy Blends |       |       |       |
| 8 | [ ]  | [ ]  | Cooked meat/fish products | Cooked meats, hot eating pies, cold eating pies, molluscs& crustacean (ready to eat), fish pate. Hot smoked fish, poached salmon.  | High and low risk principles. Vacuum packs.Heat treatment. |       |       |       |
| 9 | [ ]  | [ ]  | Raw cured and/or fermented meat and fish | Parma ham, cold smoked salmon, air dried meats, salami, ready to eat smoked fish, fermented meats, and dried fish. | Curing, fermentation.High and low risk principles.  |       |       |       |
| 10 | [ ]  | [ ]  | Ready meals and sandwiches; ready to eat desserts | Ready meals, sandwiches, soups, sauces, pasta, quiche, flans, meal accompaniments, cream cakes, trifles, assembled high risk sweet desserts.  | High and low risk principles.  |       |       |       |
| 11 | [ ]  | [ ]  | Low/High acid in cans/glass/pouches | Canned and pouched products. Products packed in glass. Canned pet food. | Canning, Thermal processing, UHT.  |       |       |       |
| 12 | [ ]  | [ ]  | Beverages | Soft drinks, flavoured water, isotonics, concentrate squashes, cordials, minerals, ice, herbal drinks, milk and cereal beverages, food drinks. Fruit juices (incl freshly squeezed and pasteurized,) | Water treatment. Heat treatment.  |       |       |       |
| 13 | [ ]  | [ ]  | Alcoholic drinks and fermented brewed products | Beer, wine, spirits. Vinegars. Alcopops. | Distilling, fermentation, fortification.  |       |       |       |
| 14A | [ ]  | [ ]  | Milling | Flour |  |  |  |  |
| 14B | [ ]  | [ ]  | Bakery | Bread, pastry, biscuits, cakes, tarts, breadcrumbs, rusks. | Baking.  |       |       |       |
| 15 | [ ]  | [ ]  | Dried foods and food ingredients and sauces | Soups, sauces, gravies, spices, stocks, herbs, seasonings, pulses, legumes, rice’s, noodles, nut preparations, fruit preparations, vitamins, shakes and supplements, salt, additives, gelatine, glace fruit, home baking syrups, tea, instant coffee, coffee creamers, food ingredients, Pasta and dried fruit. | Drying. Heat treatment.  |       |       |       |
| 16 | [ ]  | [ ]  | Confectionary | Sugar, chocolate, gums, jellies, sweets. Honey Processing | Heat treatment. Crystallization, Clarification |       |       |       |
| 17 | [ ]  | [ ]  | Cereals and snacks | Oats, muesli, cereals, roasted nuts, crisps, poppadums.  | Extrusion. Heat treatment. |       |       |       |
| 18 | [ ]  | [ ]  | Oils and fats | Cooking oils, margarine, shortening, spreads, suet, ghee. Salad dressings, mayonnaise, vinaigrettes.  | Refining. Hydrogenation.  |       |       |       |
| 19 | [ ]  | [ ]  | Animal farming | Aquaculture , Broiler houses, Feed Lots | Animal husbandry, Good veterinary practices.  |       |       |       |
| 20 | [ ]  | [ ]  | Dairy | Milking sheds | Good veterinary practices. |       |       |       |
| 21 | [ ]  | [ ]  | Crop Farming |  | Good agricultural practices |       |       |       |
| 22 | [ ]  | [ ]  | Feed production |  | Blending, mixing |       |       |       |
| 23 | [ ]  | [ ]  | Catering, Hotel kitchen, Food Service Outlet |  | High and low risk principles.  |       |       |       |
| 24 | [ ]  | [ ]  | Transport, storage, distribution, wholesale |  | Good distribution practices |       |       |       |
| 25 | [ ]  | [ ]  | Packaging material manufacturing |  | Packaging technology |       |       |       |
| 26 | [ ]  | [ ]  | Retail Stores |  | High and low risk principles.  |       |       |       |
| 27 | [ ]  | [ ]  | Pet food other than canned | Dried pet food. (Canned pet food sector 11) | Extrusion, blending, thermal processes, Dog Chews |       |       |       |
| 28 | [ ]  | [ ]  | Poultry | Shell Egg | Grading; Candling; Avian Health |       |       |       |
| 29 | [ ]  | [ ]  | Specialised ingredients | CO2,N2,O2  | Examples of knowledge relevant to product and processes, Combustion |       |       |       |