

# APS INSPECTION WORKSHOP 31 MAY - JHB



You may be wondering what impact the APS Act inspections will have on your business? This workshop offers the opportunity to ask the Director and the assignees directly.



## SPEAKERS

- Director Billy Makhafola  
*Directorate of Food Safety & Quality Assurance  
Department of Agriculture, Forestry & Fisheries*
- The Assignees
- Janusz Luterek
- Harris Steinman
- And more...



The Department of Agriculture, Forestry and Fisheries (DAFF) has appointed assignees to inspect food products as regulated by the Agricultural Product Standards Act (APS Act) as of January 2017. These inspections aim to reduce food fraud, protect consumer interests, promote fair trade practices, ensure consistent quality and reduce the import of poor quality products into South Africa.



### Isn't this just for exporters?

Both locally produced and imported products will be subjected to the same regulations under the enforcement wing of the assignees.

### Where are inspection points?

Assignees have been operational since 1st January 2017 across all selling/ inspection points, such as; pack houses, silos, milling factories, processing facilities, distribution centres, retail level, wholesale, national fresh produce markets, bakeries, and ports of entry

### Who should attend?

Anyone involved in the growing, harvesting, packing or import of:

- Fruit
- Vegetables
- Grain crops
- Dairy
- Eggs
- Meat
- Poultry
- Mayonnaise
- Jelly
- Canned Pasta
- Canned or frozen (any of the above)

### For enquiries contact

[info@foodfocus.co.za](mailto:info@foodfocus.co.za)

**BOOK NOW**



### You should attend if you have questions such as

- How can I prepare for these inspections?
- What are the costs involved?
- How often will we get tested?
- What products will be tested, and what tests will be conducted on the products
- Where will product be tested?
- Must testing be done by accredited labs?
- If I am doing my own product testing, will I still need to do additional tests?
- What action will be taken if there are non-conformances
- How will the inspections be structured – where/when/how will companies be selected for inspection?
- What to expect on an inspection
- Do I get a report/certificate?
- How much warning/notice will we get (i.e. announced or unannounced?)
- How will the sample be handled?
- What are the legal implications?
- Are there fines involved - what are they?
- Is there additional documentation needed?
- Will I still need to do my regular audits?
- Will retailers accept the inspection results?
- How does food fraud factor in this process?

**COST:** R750 incl.

**VENUE:** 3M, Woodmead

**TIME:** 9.00am - 3pm