



Food Safety Agency (Pty) Ltd

BUSINESS PROPOSAL

EGGS

R.345 OF 20 MARCH 2020

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1. EXECUTIVE SUMMARY

Food Safety Agency (Pty) Ltd is an independent privately owned company established in 2013 to render services to the food industry. It is currently assigned under the Agricultural Products Standards Act, 1990 (Act 119 of 1990) and its regulations with respect to the inspection of regulated animal products (poultry meat and eggs, as well as any other meat and meat products for which regulations may be promulgated).

Food Safety Agency (Pty) Ltd has vast experience in implementing and enforcing the regulatory mandate that fall under the Agricultural Product Standards Act, 1990 (Act 119 of 1990).

As an assignee, Food Safety Agency (Pty) Ltd is ideally situated to conduct inspections on Eggs and the relevant regulation.

Consumer awareness is reinforcing the need for food quality. In order to meet the regulatory requirements as well as the consumer's expectation an assignee would need to focus on ensuring compliance of the following:

Egg Regulation:

- Size and grades;
- Requirements for containers and packing;
- Marking of containers;
- Indications for size and grade designations and packer;
- Restrictions on the use of certain particulars;
- Sampling and Examination of Egg.

Application and Methodology

Facilities that are being visited and inspected are egg production facilities/farms, repacking facilities, import/export harbours and retailers. The inspections will take place on the facilities premises. This provides a national network that the Department of Agriculture (DoA) can tap into that will allow swift and decisive action against non-compliers.

Finances

This service has no governmental budget, and costs will need to be recovered from the industry. This document discusses the financial model agreed and signed into a Service Level Agreement (SLA) (attached as Annexure "A") with the South African Poultry Association (SAPA: Egg Division);

- SAPA, under the National Agricultural Marketing Council (NAMC) publish a levy for all egg producers in South Africa. They do not have the national footprint as required to verify and collect the production figures of eggs per facility. Food Safety Agency (Pty) Ltd was requested to assist with the process while still conducting the inspections at the facilities per R.345 of 20 March 2020.

Conclusion

Eggs are a major food source in South Africa and in our view, proper control and reporting on this commodity benefits the industry and South Africa as a whole. With proper independent verification the industry will be able to improve its product quality.

2. COMPANY PROFILE

According to Section 2 of the Agricultural Product Standards Act, 1990 (Act 119 of 1990), the Minister may, with regard to a particular product, designate any person, undertaking, body, institution, association or board having particular knowledge in respect of the product concerned, as an assignee in respect of that product.

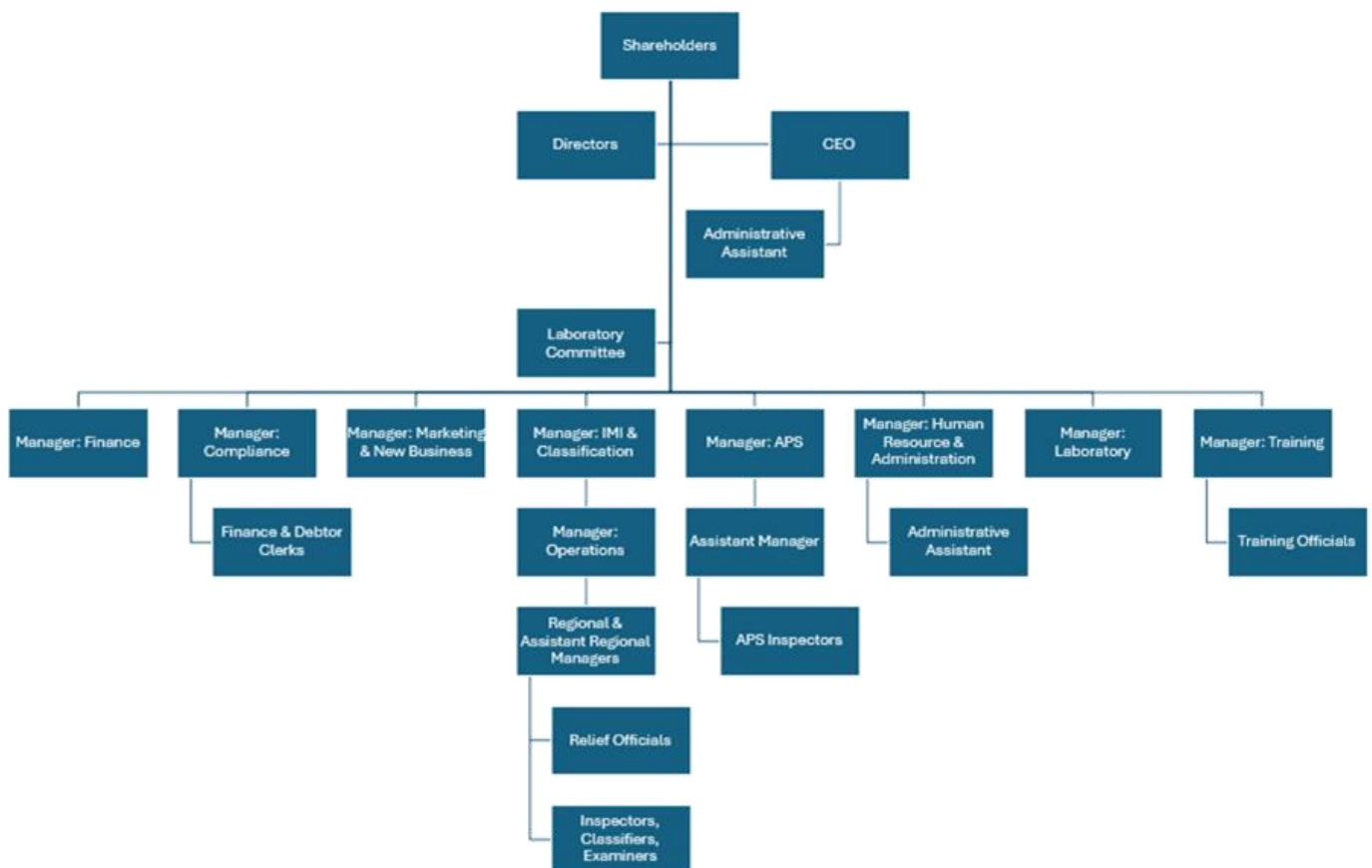
Food Safety Agency (Pty) Ltd is a privately owned independent company with highly experienced personnel in the food industry and internationally recognised expertise in Veterinary Public Health (VPH). In order to comply with the requirements of 'independence' as required, Food Safety Agency (Pty) Ltd has no direct or indirect interests in any industry organisation.

Food Safety Agency (Pty) Ltd aims to provide a vehicle that can enable Government and Industry to make available a fully recognised and assigned competent technical service provider, delivering on-site regulatory compliance functions under the applicable industry sector laws and regulations.

We endeavour to be the most recognised independent assignee, officially approved and legally compliant, rendering services to the food industry thereby enabling the production of safe food that is of sound quality according to national and international standards.

2.1 Organisation and Management

Food Safety Agency (Pty) Ltd is an independent company. The Chief Executive Officer (CEO) of the company, Mr Louis Visagie, is well known in the food industry and has many years of experience in the industry. The rest of the management team is made up of Operational Directors, Managers and Inspectors.



2.2 Functions and Services

APS Inspections

The company provides inspection services as assignee under the Agricultural Product Standards Act, 1990 (Act 119 of 1990) as amended, on various commodities including eggs, poultry meat and other meat products (processed meat products and certain raw processed meat products).

Meat Inspection

This company provides various functions at international level that includes the Southern African Development Community (SADC) countries, as well as at national level where it is recognized by the Department of Agriculture as a Meat Inspection assignee & Classification service provider. It is furthermore recognized by the various Provincial Veterinary Public Health Departments as a service provider company under the Meat Safety Act, 2000 (Act 40 of 2000).

Meat Classification

The National Government's official assignee for Meat Classification, the South African Meat Industry Company (SAMIC) under the Agricultural Product Standards Act, 1990 (Act 119 of 1990) responsible for coordination of meat classification nationally, appointed Food Safety Agency (Pty) Ltd as a service provider.

Compliance Audits (ZA Export / Import Approval / Renewal)

The Western Cape Province, considered as the largest Agricultural Exports Province in SA, has officially vetted and registered Food Safety Agency (Pty) Ltd as an approved service provider for conducting official export control approval (ZA) audits in the province. These audits are officially delegated from DoA, as the administrative authority responsible for official negotiation with international trading partners, to the Provincial Controlling Authorities in SA.

Third Party Audits

Third party audits provide an objective and credible verification system to the entire food processing industry including retail environments, meat, fish, poultry, vegetable and other produce suppliers. Purchasing food products from an outside source may directly impact on the success of a business, e.g. if the vendor does not adhere to the same strict standards as maintained in a production company's operations. Food Safety Agency (Pty) Ltd has thus also been contracted to conduct audits, nationally and internally, for various large food retailer groups and industry organisations in SADC. These third party audits have not only been successful in identifying potential problems in the food supply chain, but have also allowed Food Safety Agency (Pty) Ltd to act as liaison between vendors and suppliers to ensure that potential food safety and quality problems are solved in a safe, efficient and economical manner, i.e. to help achieve the aims and goals of national food safety and quality legislation (protection of the national consumer in SA).

Training

Food Safety Agency (Pty) Ltd is extensively involved in training and focuses on the following:

- Technical Training
 - APS Inspector Training
 - Line Function Training;
 - Supervisor Training;
 - Animal Welfare Training;
 - Quality and Hygiene;
 - Abattoir Process and Production Training;
 - Domestic Worker Training

- Specialised Training
 - Professional Internship (On-site)
 - Continuing Professional Development (CPD)
- Tertiary Institutions
 - Meat Inspection:
 - Environmental Health Practitioners
 - Red Meat and Poultry Inspectors;
 - Red Meat and Poultry Examiners.
 - Animal Health (Animal Health Technicians);
 - Veterinary Public Health (VPH) (Veterinarians).

2.3 Personnel

Food Safety Agency (Pty) Ltd prides itself on its excellent pool of dedicated and experienced staff that is deployed nationally in order to ensure food and quality safety to consumers in South Africa and the rest of the SADC region. The company provides services including meat inspection, classification, hygiene management systems control, food safety audits and training at many food businesses in South Africa including four of the highest production plants in Africa.

Food Safety Agency (Pty) Ltd employ more than 547 employees, comprising of managers, APS inspectors, meat inspection and classification personnel; training officials and auditors including full- and part-time Veterinarians.

Additionally, Food Safety Agency (Pty) Ltd subscribes to food sector specific SAATCA registration for its food safety auditors according to the international standard of ISO19011 for lead auditors as a required criterion under the Food Safety Management Systems Scheme in order to conduct the various audits within the meat- and greater food industry as a whole. Food Safety Agency (Pty) Ltd also established its own laboratory in 2024 and started with the chemical analysis of processed and certain raw processed meat products in July 2024. Food Safety Agency (Pty) Ltd is also in the process of accrediting its laboratory services at SANAS.

2.3.1 Breakdown of Current Personnel

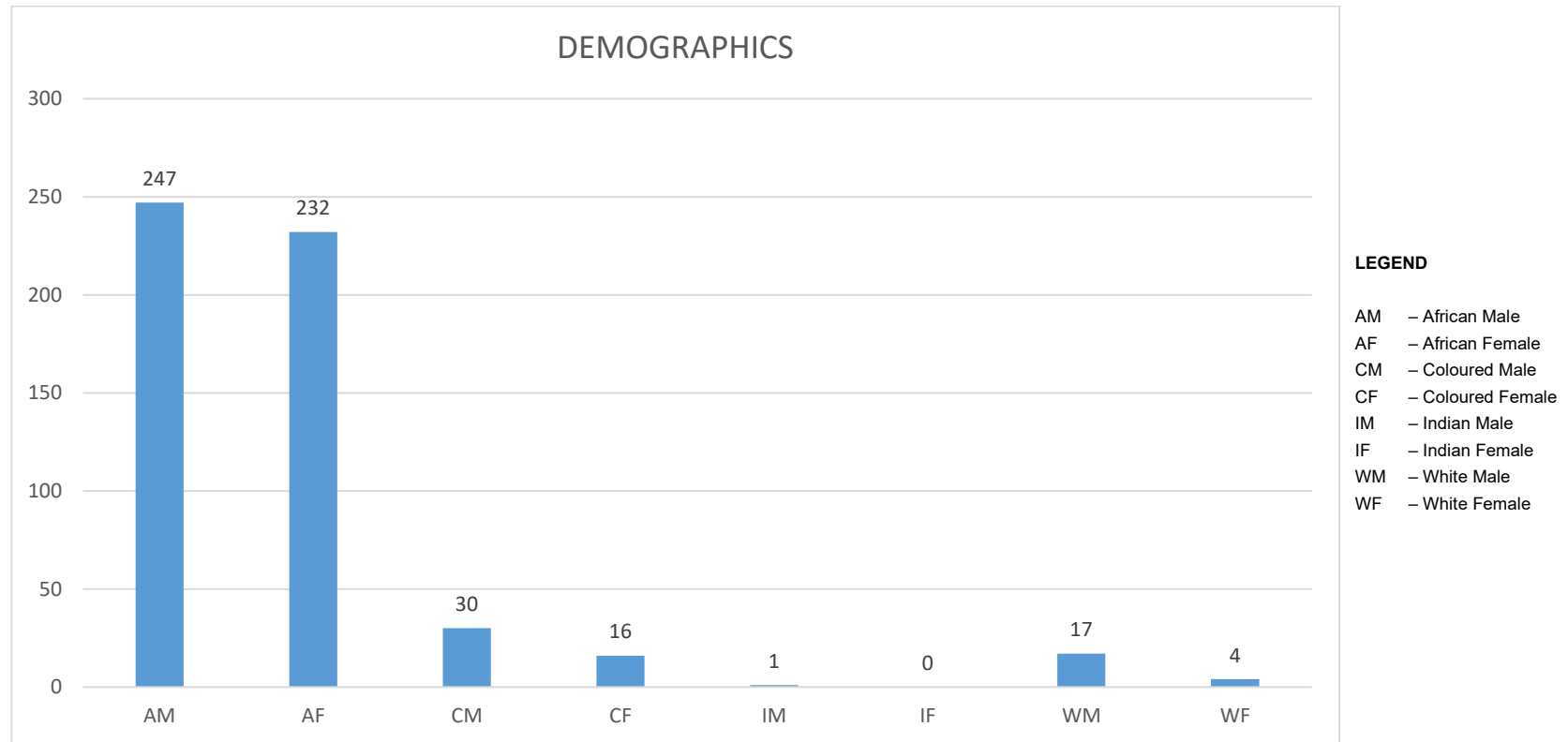


Figure 1

African Male	247
African Female	232
Coloured Male	30
Coloured Female	16
Indian Male	1
Indian Female	0
White Male	17
White Female	4
TOTAL	547

2.4 Personnel Levels

The following levels are currently applicable in Food Safety Agency (Pty) Ltd:

Level	Description
Top Management	Directors
Senior Management	Managers
Middle Management	Regional and Assistant Regional Managers
Junior Management	Operational Support Staff; and Training Officials
Professional	Veterinarians; and Auditors
Technically Skilled	APS Inspectors Relief Staff; Meat Inspectors; Meat Examiners; Meat Classifiers; and Personal Assistant
Semi-Skilled	Clerk
Unskilled	Tea Lady; and Cleaner

2.5 Capacity Building and Development

Food Safety Agency (Pty) Ltd believes that training and development of its personnel is vitally important to the success of any company. Therefore, Food Safety Agency (Pty) Ltd applied for and received accreditation as training provider for AgriSETA (Accreditation Number: AGRI/c prov/0658/16).



Food Safety Agency (Pty) Ltd is dedicated to building capacity within the company and for the industry as a whole. The company is continuously involved in multi-skilling its personnel by providing opportunities for qualified personnel to obtain an additional industry related qualification.

As an accredited training provider Food Safety Agency (Pty) Ltd currently conducts meat inspection training that is aligned to meet all requirements of the industry and the National Department of Agriculture (Directorate: Veterinary Public Health). Learners who complete the Red Meat Examiners; Game Examiners; Poultry Meat Examiners or Poultry Meat Inspectors course can be designated under the Meat Safety Act, Act 40 of 2000 to perform inspection services.

Food Safety Agency (Pty) Ltd has service delivery agreements in place with the majority of Universities of Technology in South Africa to provide the practical training for Environmental Health Practitioners during their course. By being actively involved in this training Food Safety Agency (Pty) Ltd can ensure that the students obtain the correct standard of 'day 1' skills required by the industry to effectively conduct their job functions once they are finally employed within the industry. Food Safety Agency (Pty) Ltd also provides practical training for Veterinary Students studying at the University of Pretoria's Onderstepoort campus by allowing them practical exposure to daily functions at abattoir facilities around South Africa.

Additionally, the Food Safety Agency (Pty) Ltd is also involved in pivotal grant training through the AgriSETA where university graduates are placed at our abattoirs and they are able to gain practical experience for a period of 6 months. Food Safety Agency (Pty) Ltd has had tremendous success with this project as Food Safety Agency (Pty) Ltd is able to permanently place at least 90% of the graduates that participate.

Food Safety Agency (Pty) Ltd believes that by being actively involved in training, it can provide a constant flow of well-trained candidates for the food industry as a whole.

2.6 Company Information

Company Name:	Food Safety Agency (Pty) Ltd
Company Registration Number:	2013/130308/07
Postal Address:	P O Box 35224 Menlo Park 0102
Physical Address:	318 The Hillside Street The Hillside Building Lynnwood 0081
Telephone Number:	(012) 361-1937
Email:	info@afsq.co.za

3. THE EGG INDUSTRY AND MARKET

The Agricultural Product Standards Act, 1990 (No 119 of 1990) as amended, together with the Regulations regarding the grading, packing and marking of eggs destined for sale in the Republic of South African controls/governs the quality and sale of this commodity. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence. This implies that the Department of Agriculture should control the application and enforcement of these regulations.

As a company with many years' experience in the practical on-line execution and compliance maintenance of national regulations on behalf of the Department of Agriculture with regards to meat inspection and meat classification within the meat industry, Food Safety Agency (Pty) Ltd is ideally situated to assist DoA in ensuring that the required regulatory standards regarding the grading, packaging and marking of eggs are complied with by the parties selling such products in the Republic of South Africa.

The egg production industry and market

The South African Poultry Association (SAPA) divided the egg industry into categories, namely, Egg Producer, Broilers and Developing Poultry Producers. There are 282 commercial egg producers in South Africa. According to the SAPA (South African Poultry Association) Provincial Distribution Report for the first quarter of 2024; 19 are classified as subsistence farmers (producing 1–500 birds), 113 are small commercial (501–50,000 birds) and 150 are large commercial (50,001+ birds).

Eggs remain a consistently significant part of South Africa's animal product sector, steadfastly ranking 4th by turnover in producer-level value. The producer-level turnover figures have seen substantial growth—from around R 11.4 billion in 2021, up to R 14.5 billion by 2024. Retail-

level values are even larger—ranging from R 24 billion to R 26 billion in recent years—reflective of consumer prices, margins, and volume.

Gauteng leads the nation in egg production—with 24.5% of the country’s egg-producing birds, followed by Western Cape, Free State, and KwaZulu-Natal.

Egg production in South Africa has shown consistent long-term growth, with output rising significantly over the past two decades. Between 2002 and 2011, production volumes increased by around 45%, and since then the industry has continued to expand. According to SAPA and DAFF reports, both production and per capita consumption have trended upward through the 2010s and early 2020s, despite periodic challenges such as Highly Pathogenic Avian Influenza (HPAI) outbreaks and rising feed costs.

Egg production in South Africa has not only grown since 2002 but has also modernized under the influence of welfare standards, retail concentration, and shifting dietary preferences. While domestic demand continues to strengthen, exports remain vulnerable to disease outbreaks and regulatory hurdles abroad.

The Act and its Regulations

All eggs sales in South Africa are governed by the Act and the relevant regulations. These regulations dictate matters such as:

- Sizing and grading of eggs;
- Requirements for containers and packing;
- Marking requirements of containers and outer containers;
- Indications for size and grade designations and packer;
- Restrictions on the use of certain particulars;
- Sampling and examination of eggs.

4. RENDERING OF SERVICE

Food Safety Agency (Pty) Ltd is an independent third-party assignee with an established national infrastructure network and more than 547 employees across the country that currently perform services within the food of animal origin industries.

Due to the duties as required for the egg industry, Food Safety Agency (Pty) Ltd will use their already established network to deliver this service. The current company structure allows for the effective and efficient roll out of the service. Trained APS inspectors will be responsible for visiting the sites for inspections and the reporting thereon.

APS Inspectors will be strategically placed within the nine provinces of South Africa, with a bigger team in Gauteng.

4.1 Methods and Procedures

The Agricultural Product Standards Act, 1990 (No 119 of 1990) requires the inspection, grading and sampling of eggs for quality control purposes.

4.1.1 Inspection Model

In order for Food Safety Agency (Pty) Ltd to compile an inspection model a number of available data was used:

- Eggs
 - There are an estimated 282 commercial egg producers in South Africa.
 - Food Safety Agency (Pty) Ltd is aware that the functions required will be conducted at the commercial egg producers, retail facilities, butcheries, etc.
 - One visit per site per month would be the norm and that the Department of Agricultural can request additional visits on a cost recovery basis.
- Retailers
 - Due to the sheer number of retailers selling eggs, it is impossible to provide a formal schedule regarding visits. However, inspection personnel will formalise routes whereby retailers, in the same areas as the scheduled egg producers can be visited.
- Imports at harbour
 - It is assumed inspection must be done at the Durban, Port Elizabeth and Cape Town harbours on imported eggs.
 - In the case of eggs, it is assumed that the country of origin does not employ the same egg classification system as South Africa. Based on this assumption only packing and marking verification will take place.

An inspection model matrix is provided below for each of the services that will be undertaken by Food Safety Agency (Pty) Ltd.

Inspection Model – Eggs

Province	No. of Visits	Quality tests and inspections to be performed				Sample Size
		Packing and Marking Verification	Class; Size and Grade Verification	Depth of Air Cell Determination	Haugh Value	
Eastern Cape	1 Visit per month per egg producer	Once Per Month Verification that packaging and markings adhere to the regulations	Once Per Month Verification of class, grade and size as it appears on the packaging	Once Per Month Depth of air cell determination to confirm quality and freshness	Once Per Month Evaluation of quality and freshness by using Haugh Meter	Sample size as defined in regulation
Free State						
Gauteng						
KwaZulu Natal						
Limpopo						
Mpumalanga						
North-West						
Northern Cape						
Western Cape						

Inspection Model – Retailers (Poultry and Eggs)

Province	No. of Retailers	No. of Personnel	No. of Visits	Packing and Marking Verification	Sampling Size
Eastern Cape	Undetermined	Regional personnel	Inspection personnel will conduct retail inspections in their daily routes to egg producers	Verification that content is as described on the packaging and marking.	Sample size is defined the SOP
Free State					
Gauteng					
KwaZulu Natal					
Limpopo					
Mpumalanga					
Northern Cape					
North-West					
Western Cape					
		20			

4.1.2 Egg Quality Control

The Regulations Regarding the Grading, Packaging and Marking of Eggs Destined for Sale in the Republic of South Africa guides the quality control of the product.

The regulations require testing and verification for numerous aspects of egg quality. In order to minimize product loss for the producer and or retailer, the samples collected will be utilized for all the testing and verification required describe in this document.

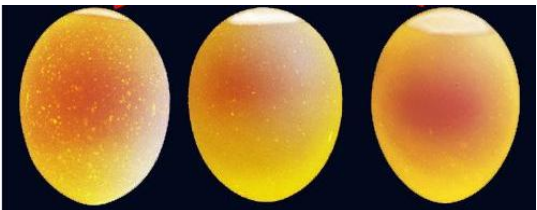
Verification of marking requirements (Eggs)	
Objective	To enable the inspector to verify that the marking is done according to the requirements stipulated in the regulations. This will ensure that the test method used will be conducted nationally. All results and conclusions will be interpreted uniformly.
Required equipment	<ul style="list-style-type: none"> • Authorisation Card • Haugh Meter • Calculator • Pocket Scale with Weight • Ruler/Vernier • Company Cell Phone
Sampling	The sample size will be based on what the regulation stipulates.
Test Procedure	<p>Inspect container markings and confirm the following:</p> <ul style="list-style-type: none"> • that the size and grade are indicated; • that the expression indicating the type of egg is present - either "Eggs"; "Free Range Eggs" or "Barn Eggs", etc.; • that the expression "pasteurised" appears if the eggs have been pasteurised. Producer records must be used to confirm if the batch was pasteurised; • that the details of the packer appear on the panel. Details include name of packer (individual or company); full physical address of packing plant and telephone number where required; • that should the eggs not be from <i>Gallus Domesticus</i>, the name of the species from which the egg was obtained appear on the container. Producer records must be used to confirm the source of the eggs; • that the best before date is displayed (day month year – dd/mm/yyyy); • that any other markings comply to the regulation; • that the information on the packaging appear on a contrasting background; • that the information is clearly legible; • that the lettering adheres to the minimum vertical heights stipulated in Table 5 of the regulations; • that the country of origin appears on the packing in the case of imported products.
Testing Timeframes/Regularity	<p>Quality inspections for testing and verification will take place as follows:</p> <ul style="list-style-type: none"> • Once per month at producers; • Retailers: As the opportunity presents itself; • On a daily basis at harbour, as and when the information regarding imports have been issued/shared; • As instructed by government.
Recording/Reporting	<p>The following checklists will be maintained E-Click cloud based software system with results recorded:</p> <ul style="list-style-type: none"> • Packaging and Marking checklist; • Summary report.

Verification of packaging requirements (Eggs)	
Objective	To enable the inspector to verify that the packaging is done according to the requirements stipulated in the regulations. This will ensure that the test method used will be conducted nationally. All results and conclusions will be interpreted uniformly.
Required equipment	<ul style="list-style-type: none"> • Authorisation Card • Haugh Meter • Calculator • Pocket Scale with Weight • Ruler/Vernier • Company Cell Phone
Sampling	The sample size will be based on what the regulation stipulates.
Test Procedure	<p>Open container and confirm:</p> <ul style="list-style-type: none"> • that the packaging material (container) used is packed to the full capacity of the container; • that eggs of different grades are not packed together in the same container. Use <i>SOP Egg Monitoring regarding to defects</i> listed below to confirm this; • that eggs of different sizes are not packed together in the same container. Use <i>SOP Egg Monitoring regarding to defects</i> listed below to confirm this; • that no more than 6.6% of the eggs in a container may be packed with the broad ends facing downwards.
Testing Timeframes/Regularity	<p>Quality Inspections for testing and verification will take place as follows:</p> <ul style="list-style-type: none"> • Once per month at producers; • Retailers: As the opportunity presents itself; • As instructed by government.
Recording/Reporting	<p>The following checklists will be maintained on the E-Click cloud based software system, with results recorded:</p> <ul style="list-style-type: none"> • Packaging and Marking checklist; • Summary report.

Egg Monitoring with regards to defects	
Objective	<p>To enable the inspector to test and verify the grading and weighing of eggs. This will ensure that the test method used will be conducted nationally. All results and conclusions will be interpreted uniformly.</p> <p>Regulation No. 345 of 20 March 2020 under the Agricultural Product Standards Act, Act No. 119 of 1990 regulates the requirements for the quality and grading of eggs that is to be sold on the local markets.</p> <p>Only eggs that comply with Grade 1 to 3 can be presented for sale in SA.</p>
Required equipment	<ul style="list-style-type: none"> • Authorisation Card • Haugh Meter • Calculator • Pocket Scale with Weight • Ruler/Vernier • Company Cell Phone

<p>Procedure</p>	<p>1. <i>Egg Monitoring</i></p> <p>Eggs are classified as follows:</p> <ul style="list-style-type: none"> • Organic Free Range • Free range • Barn • Grain fed • Commercial <p>Eggs are graded in 3 categories:</p> <ul style="list-style-type: none"> • Grade1 • Grade 2 • Grade 3 <p>Eggs are sized as follows:</p> <table border="1" data-bbox="799 607 1262 887"> <tr> <td>Super Jumbo</td> <td>More than 72g</td> </tr> <tr> <td>Jumbo</td> <td>More than 66g</td> </tr> <tr> <td>Extra Large</td> <td>More than 59g</td> </tr> <tr> <td>Large</td> <td>More than 51g</td> </tr> <tr> <td>Medium</td> <td>More than 43g</td> </tr> <tr> <td>Small</td> <td>More than 33g</td> </tr> </table> <p>Deviation not more than 2.0g lower than the required weight</p> <p>The inspector must gather the traceability documentation from the producer to enable him to verify the eggs are classified into the mentioned categories.</p> <p>The inspector must gather proof from the packing facility which range of eggs are they busy packing and how is it differentiated from other ranges. Inspector must also determine the time and date of collection of the eggs from production facility.</p> <p>2. <i>Sampling</i></p> <p>The following sample methods must be used when selecting eggs:</p> <ul style="list-style-type: none"> • Randomly select 5% of the number of the outer containers in the consignment. At random select 60 eggs of each size randomly from the outer containers and determine the total deviation. Sample will be deemed representative of the quantity of eggs from which it was taken. <p><i>Note:</i> Samples selected for packing and marking verification will used for the egg monitoring process.</p> <ul style="list-style-type: none"> • Each egg will be numbered; • The origin and classification must be recorded and verified again the production records; • The eggs must be checked against the weight class it has been graded against. 	Super Jumbo	More than 72g	Jumbo	More than 66g	Extra Large	More than 59g	Large	More than 51g	Medium	More than 43g	Small	More than 33g
Super Jumbo	More than 72g												
Jumbo	More than 66g												
Extra Large	More than 59g												
Large	More than 51g												
Medium	More than 43g												
Small	More than 33g												
<p>Test Procedure</p>	<ul style="list-style-type: none"> • Size must be verified by weighing the samples; • The eggs must then be examined for external defects as per Table 2 and 3 of R725 of 16 September 2011; • The eggs must be examined for internal defects by means of a suitable candling device as per Table 2 and 3 of R.345 of 20 March 2020; 												

	<ul style="list-style-type: none"> Eggs with internal defects must be removed from the sample and broken open in order to verify the occurrence of the defect concerned.
Testing Timeframes/Regularity	<p>Quality Audits for testing and verification will take place as follows:</p> <ul style="list-style-type: none"> Once per month at producers; As instructed by government.
Recording/Reporting	<p>The following checklists will be maintained on the E-Click cloud based software system:</p> <ul style="list-style-type: none"> Egg Weighing Checklist; Egg Quality (Grade) Checklist; Summary Report.

Egg Monitoring in terms of quality	
Objective	To enable the inspector to test and verify the quality of eggs. This will ensure that the test method used will be conducted nationally. All results and conclusions will be interpreted uniformly.
Required equipment	<ul style="list-style-type: none"> Authorisation Card Haugh Meter Calculator Pocket Scale with Weight Ruler/Vernier Company Cell Phone
Sampling	The sample size for the tests listed below will be 5 eggs per 60 egg batch (the samples selected for the defect monitoring). In order to minimize product loss, the same samples will be used for all three-test mentioned below.
Test Procedure	<p>1. <i>Depth of Air Cell Determination</i></p> <p>The air cell determination is an indicator of quality and freshness.</p> <p><i>Testing Procedure</i></p> <ul style="list-style-type: none"> A calibrated measuring plate shall be placed on the broad end of the egg while the egg is being held vertically against the candling device with the broad end at the top; The value on the calibrated measuring plate shall be read off the lower meniscus of the air cell; The reading represents the depth of the air cell of an egg; Results of the test to be recorded; Also note the condition of the yolk (if possible) <ul style="list-style-type: none"> Is the yolk position normal? Is the yolk spotted, flat or enlarged;  <p>2. <i>Quality of Egg White - Haugh Value</i></p> <p>The Haugh formula is a method of defining egg quality and freshness. This formula considers egg weight, in grams, and albumen height, in millimetres and provides a range of Haugh values from singles figures in</p>

	<p>extremely poor-quality eggs to over 100 plus in very good quality eggs.</p> <p><i>Testing Procedure</i></p> <ul style="list-style-type: none"> • Weigh the egg to determine its mass and record the mass on the chart; • Use the infrared thermometer to ensure that the temperature of the egg concerned is between 7°C and 15°C; • The egg is carefully broken onto a flat steel surface; • The Haugh meter is place over the egg according to manufacturer’s directions; • Position the Haugh meter over the broken egg so that the measuring rod will touch the egg white approximately 10mm away from the egg yolk; • Lower the measuring rod carefully until the tip just touches the egg white; • Recording the reading of the Haugh meter; • The results of the test will represent the Haugh value of the egg white of the respective eggs. <p>3. <i>Quality of Egg Yolk – Roche Scale</i></p> <p>The most obvious quality of the egg yolk is its colour. Yolk colour can vary from a very pale yellow to deep orange. Yolk colour is most frequently measured using the Roche Scale on which 12 graded colours are available for comparison with egg yolk samples.</p> <p><i>Testing Procedure</i></p> <ul style="list-style-type: none"> • Using the egg from the Haugh value test determine the yolk quality by using the Roche Scale; • Records the condition of the yolk (spotted, enlarged, etc) • During the air cell test the yolk should also have been inspected and results recorded (see testing procedure for air cell determination); • Record the results.
<p>Testing Timeframes/Regularity</p>	<p>Quality Audits for testing and verification will take place as follows:</p> <ul style="list-style-type: none"> • Once per month at producers; • As instructed by government.
<p>Recording/Reporting</p>	<p>The following checklists will be maintained on the E-Click cloud based software system with results recorded:</p> <ul style="list-style-type: none"> • Egg quality checklist; • Summary report.

4.2 Recording/Reports System

4.2.1 Records

Designed, documented checklists have been incorporated on the E-Click cloud-based software system. The E-Click application is used, and is installed on the inspectors’ company cell phone, allowing them to capture inspection information and record all their findings and comments immediately (in real time).

The documentation is based on the regulation and working operations and include information such as:

- Date of inspection;
- Inspector information;
- Client information;
- Detail criteria to be evaluated;
- Sampling/Testing Details(if applicable);
- Results (if applicable);
- Deviation and non-conformances
- Corrective actions
- Signatures of both inspector and client

Records of the inspections, directions, etc. are stored on the cloud through the E-Click software. The system is backed up on a daily basis.

4.2.2 DoA Reporting

A monthly or quarterly activity report will be prepared for the DoA containing the following information, inter alia:

- Monthly activities (inspections)
- Incidents
- Non-conformances
- Corrective Actions
- Challenges

4.3 Internal Audit

4.3.1 QMS – Internal Audit

Internal Audits are described in the company QMS:

The following procedure is followed:

- Food Safety Agency (Pty) Ltd will determine the date and area to be audited;
- An audit plan will be developed and distributed to the relevant personnel;
- The plan will included the following:
 - Date of audit;
 - Personnel required to attend;
 - Resources required
 - Scope of Audit.
- Any resources that are required will be identified and acquired;
- Independent auditors will be identified by Food Safety Agency (Pty) Ltd;
- Should suitable auditors not be available in-house the function should be out-sourced;
- An audit report will be compiled at the conclusion of the audit. Non-conformances and corrective actions will form part of the report;
- Deadlines for preventative and corrective action must be identified as part of the report;
- If necessary, resources must be made available to implement preventative or corrective actions.

4.3.2 Internal Audit – In terms of the Regulations of Agricultural Standards Act, 1990

An internal auditor, other than the inspector who conducts the regular inspections, will visit each producer and or retailer twice per year to audit and verify the findings of the inspector.

The following are the sources and types of information/ reports/ documents that will serve as indicators of quality to measure successful implementation of the regulation:

- Checklists;
- Reports;
- Non-Conformance Records;
- Corrective Action Reports;
- Customer Complaints.

5. ANTICIPATED STRUCTURE

Based on the standard operating and working procedures and the various Acts and their regulations Food Safety Agency (Pty) Ltd envisages the following regarding organisational structure, personnel, infrastructure expansion.

5.1 Personnel in view of the mandate

The current company structure makes provision for a Manager: APS who will oversee the entire APS function, with an Assistant Manager. The inspectors will fall under the leadership and management of the above management.

Food Safety Agency (Pty) Ltd finance and administrative staff will provide administrative support.

6. TRAINING AND SKILLS DEVELOPMENT

Continuous training and development are vitally important to the success of any company. With an excellent working relationship with the Universities and industry role players (such as SAPA), Food Safety Agency (Pty) Ltd has access to a large network of potential employees, who can be trained and utilised the quality control function at short notice.

6.1 Appointed Personnel

The APS inspectors appointed and who will be appointed will have experience in the industry as well as inspection experience for quality control purposes.

Upon appointment the personnel will undergo two-week in-depth training and onboarding on the regulations and working instructions, and refresher training on the relevant legislation and regulations.

6.2 Succession Training

Food Safety Agency (Pty) Ltd believes in developing and bettering individuals. **Succession training** is a structured process of preparing employees to take on critical roles within an organization when key staff members retire, resign, or move into new positions. It goes beyond simple handovers—it equips potential successors with the knowledge, skills, and confidence they need to step into leadership or specialized roles smoothly and effectively.

In short, succession training is an investment in **long-term stability and growth**. Food Safety Agency (Pty) Ltd will be identifying and developing talent early, to ensure the organizations future success while empowering employees to reach their full potential.

6.3 Continuous Inspector Training

Food Safety Agency (Pty) Ltd ensures that inspectors are trained on a weekly, monthly and annual basis through online training sessions, industry training/awareness events and annual company conferences in order to ensure alignment across departments and commodities.

7. FACILITIES AND EQUIPMENT

Food Safety Agency (Pty) Ltd ensures that all personnel are adequately equipped to perform their duty. The company maintains a head office in Pretoria. This office is equipped with the necessary technological equipment including computers, printers, faxes etc. Head office employs administrative and financial staff to ensure the effective running of the company. Inspectors have all the necessary equipment to conduct their functions and have access to IT, administrative and financial staff to assist with any problems that may arise.

7.1 Office Details

Food Safety Agency (Pty) Ltd Head Office is in Lynnwood, Pretoria. The office space includes several offices and is equipped with computer equipment, photocopiers, telephones, internet access etc.

The following is a breakdown of office details:

Head Office

CEO

Manager: Human Resources and Administration

Manager: Compliance

Manager: Finance

Manager: APS

Manager: Training

Manager: Marketing and New Business

Manager: IMI and Classification

Administrative Staff

7.2 Regional Offices

Due to the nature of the work conducted by our inspectorate team, home offices have been created to facilitate the administration of their functions.

7.3 Equipment and Tools

The personnel responsible for the quality inspections in the egg industry will require the following equipment and tools to effectively perform their duties:

Description	Equipment Required
Administration/Office Equipment	<ul style="list-style-type: none"> ▪ Computer equipment (laptop; printer, etc) ▪ Cellular telephone ▪ Stationary (pens, markers, etc)
Eggs Monitoring Equipment	<ul style="list-style-type: none"> ▪ Pocket Scales (0.5 gram increments); ▪ Haugh meter; ▪ Authorisation Card ▪ Calculators; ▪ Markers; ▪ Vinier/Ruler

Note:

Costs of equipment as indicated in the budget will depend on the time of purchase and the rand exchange rate if relevant.

8. RECORDS

Food Safety Agency (Pty) Ltd has a Quality Management System that dictates the company record keeping including document control.

8.1 Record Keeping as per QMS**Record-Keeping**

Records must be maintained, stored and controlled:

Collation

Data and records captured and maintained are accurate and verifiable and meet the requirements of the relevant legislation and authorities.

Storage

- Electronic Record-Keeping
 - Data will be stored on the server;
 - Data will be backed up and kept off-site.
- Hard Copy Record-Keeping
 - Records (documents) must be stored in a secure room;
 - The storage room will have a fire extinguisher.

Access and distribution

- The following rules for access and distribution of the records and documentation apply:
 - The data will only be distributed to the relevant and approved stakeholders;
 - Distribution of electronic data takes place via e-mail (confidential information must be password protected);
 - Distribution of hard copies takes place by means of registered mail or if possible hand delivered;
 - Data will only be accessed for legitimate business purposes by authorised personnel only;
 - Any information received from third parties will be treated as confidential;
 - Personnel found breaking confidentiality will be disciplined according to the Disciplinary procedures.

De-centralised delivery sites

- Data captured at de-centralised sites will be available on the E-Click software system;
- Hard copy documentation must be submitted on a daily basis;
- Finance and office administrators will collate the data and captured it on the relevant system;
- De-centralised sites must keep copies of all documentation submitted to Head Office;

8.2 Records

The following recording system will be in place to ensure records are maintained according to QMS Recordkeeping requirements:

Client Records

- All client records (inspection checklists, directions, etc.) will be stored on the E-Click cloud based software system. All data is backed up on a daily basis.
- All information will be kept confidential, and access will only be granted to approved stakeholders.
- Sensitive information will be dealt with personally, either in person or by telephone and records will be kept secure.

General

- Monthly logsheets will be maintained, recording travel and client visits. Logsheets will be kept on record at Head Office
- Summative report of monthly visits and deviations:
 - Copy on file at Head Officer;
 - Copy sent to DoA

9. FINANCIAL MANAGEMENT

Food Safety Agency (Pty) Ltd believes in good financial management. Financial management refers to the efficient and effective management of money (funds) in such a manner as to accomplish the objectives of the organisation.

As a registered company, Food Safety Agency (Pty) Ltd is therefore subject to the Companies Act which requires financial audits on an annual basis. AFS has an appointed auditors who conducts an annual financial audit.

The day-to-day financial management is managed by the CEO, the Manager: Finance and company directors. Food Safety Agency (Pty) Ltd has financial systems in place and makes use of accounting and payroll software to facilitate the process.

The following plan is envisaged for the egg industry: Monthly visits per egg producer and/or retailer will be conducted. Food Safety Agency (Pty) Ltd will be remunerated for the inspections that are performed. Monthly fees will be charged for these services and default on payments will result in consequences as per the APS Act.

9.1 Projected Budget

Approximately 7 billion Eggs and 1 billion chickens are produced in South Africa per year. The proposed total budget to render the service is R2.5 million per annum. A detailed breakdown of the estimated budgeted costs per account and month is included in Appendix "B". The largest percentage of the budgeted amount relates to employee costs and fuel. The remaining costs are for general operating expenses.

The following plan is envisaged for the egg industry: Monthly visits per egg producer and/or retailer will be conducted. Food Safety Agency (Pty) Ltd will be remunerated for the inspections that are performed through the SAPA signed agreement.

See Annexure "B" for detailed breakdown of the projected budget

9.2 Sources of Funding

9.2.1 National Levy Structure

The National Egg Levy is a statutory levy imposed on table eggs sold to the trade in South Africa. Introduced and regulated under the Marketing of Agricultural Products (MAP) Act No. 47 of 1996, it's administered to fund industry-focused activities that support development, transformation, research, and consumer engagement. SAPA's Egg Organisation, via its levy administrator (such as Agricultural Levy Services), oversees collection and enforcement. All financial activities are audited (e.g., by the Auditor-General) to ensure the proper application of funds.

As per the signed Annexure "A", Food Safety Agency (Pty) Ltd is paid by the SAPA Egg Organisation a monthly fee from the collected levy based on the budget attached.

9.2.2 Funding for Training

The SETA environment, particularly AgriSETA, is available to Food Safety Agency (Pty) Ltd for the potential funding of training programmes.

9.3 Tariff Indicators

By far the biggest expense involved would be that of employee remuneration and fuel, which remains an inevitable expense when visiting egg producers and/or retailers for inspections.

The cost of the service relating to the egg division has been estimated and a budget has been prepared.

10. BROAD-BASED BLACK ECONOMIC EMPOWERMENT

Food Safety Agency (Pty) Ltd is a Level 4 contributor.

11. INDEPENDENCE, IMPARTIALITY AND CONFIDENTIALITY

Food Safety Agency (Pty) Ltd is an independent company started specifically to ensure that inspection services and other related services can be delivered independently and impartially.

All shareholders have completed a Declaration of Conflict of Interest and said declaration is kept on record. None of the shareholders, directors, managers or inspectors have interests in any company that is directly related to the product and therefore no dissociation is required.

All employees are required to sign an employment contract in which a clause exist regarding the disclosure of information and confidentiality. Should said clause be broken the appropriate disciplinary steps will be taken.

Food Safety Agency (Pty) Ltd endeavours to ensure that all personnel remain independent and impartial and that they maintain confidentiality.

12. SUMMARY

DoA requires an approved assignee to assist them with quality control within the egg industry. Food Safety Agency (Pty) Ltd is already an independent third party service provider for meat classification as governed by DoA, the company has the practical experience and skills to understand and practically interpret the regulations in such a way that the theoretical intent of legislation may be physically put in place as practical service delivery at ground level (production line level).

This will enable egg producers and retailers to comply with the requirements as set out in regulation. Food Safety Agency (Pty) Ltd has an existing national infrastructure in South Africa already tailor-made for delivering legal compliance services to the industry on behalf of government and understands the reporting requirements of DoA. Records will be maintained in accordance with the company's QMS as well as according to DoA requirements and instructions.

By linking the required service onto an existing company infrastructure already geared to comply with legal service delivery on behalf of government, the lowered cost associated with this service will ultimately benefit the average South African consumer, already cash strapped in the tough current economic climate, as the additional expense linked to this function will inevitably be added to some extent into the final consumer selling price of the product. By supplying a food quality guarantee makes economic sense in a responsible manner towards even the most economically disadvantaged consumers of egg products.

13. REFERENCES

Information and statistics were sourced from the following:

- Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);
 - Regulations regarding the grading, packing and marking of eggs destined for sale in the Republic of South Africa.

14. APPENDIX

Annexure A – Signed SAPA: Egg Division Service Level Agreement

Annexure B – Projected Budget