Introduction

• Situated in the Aspindale Industrial Park
• Light industry processing maize meal
• 80% of the workers are on contract
• Commissioned in 1982
• Not yet started mandatory fortification.
• Capacity of the plant was 530t a day
• Other plants in other towns
Safety issues-GOOD PRACTICE

• Safety orientation before visiting the plant-good practice
• Food processing plant layout
• Footbath at the entry for disinfection- good practice
• Cleaning time table
• Display of safety policy
• First aid kit and personnel available
Areas visited

• Laboratory
• Maize meal processing plant
Laboratory

• Demonstration of the flour test
• iCheck test kit – don’t know whether it belonged to the company
• Not sure whether company staff are conversant with the use of the test kit.
• Lay out of the laboratory-
• No evidence to show the use of the laboratory
• Safety during demonstration was not enforced
Micro-dosers

• The company had set pace by installing the dosers- two functionally
• The company has not yet started fortifying
• The demonstration of the functionality
Comments

• Company still has to improve on the dosers-management
• Direction arrows present
• The source of raw materials- helps to determine cost.
• Capacitation of the workers- skills transfer
• Motivated workforce
• Micro-feeders – not sure whether they are big enough to feed enough doses.
• Paving not done- dust challenges
Comments cont’

• Workers were not putting on safety devices
• Out cry on advocacy
• iCheck waiting time for iron test too long (5-6 hrs) - not comfortable for Port Regulators
• The team did not have the opportunity to visit the packaging site.
• Back up system for kits - critical control point
• 4th floor burglar bars not absent
THANK YOU