The consumer has the right to demand good quality meat. The Directorate Veterinary Public Health is independent of the industry and protects the interests of the consumer. This directorate ensures that meat:
- is approved and
- safe for consumption.

What is approved meat?
It is meat obtained from healthy animals
- which have been examined at an approved abattoir before slaughtering and
- of which the meat has also been inspected after slaughtering.

Who inspects the meat?
- Qualified veterinarians examine the animals.
- Meat inspectors inspect the meat which is then certified safe for human consumption by a veterinarian.

Where do you buy approved meat?
- From recognised dealers who obtain their meat from approved abattoirs.
- Look out for the approval mark on the carcass and buy with confidence!
Approved meat has a longer shelf life

- The strictest hygiene is maintained.
- Requirements regarding chilling prevent spoilage.

EATING MEAT THAT HAS NOT BEEN APPROVED CAN BE DETRIMENTAL TO YOUR HEALTH

Meat hygiene
A service of the utmost importance to the consumer

For further information contact your nearest state veterinarian, the office of the Provincial Veterinary Services or the
Director Veterinary Public Health
Private Bag X138, Pretoria 0001
012 319 7456

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