



HARTMAN
SLAGTER • BUTCHER

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H/V FICHAT & FABRIEK STR.
POSBUS 2941
GEORGE
6530

05.03.2018

TO WHOM IT MAY CONCERN

RE LISTERIOSIS

We as a company would just like to give you the assurance that our products are free from Listeria which is the main cause of Listeriosis. Our products are all Processed products i.e Russians/Viennas/Smoked Viennas/Smokies etc.

These products are tested on a regular basis through the Laboratory and Listeria is our first priority on the list for testing.

We would like to assure you that our products can be eaten with the biggest of confidence and safety.

Trusting you will find the aforementioned in order.

Kind regards

Dina Pienaar
Food Safety Officer

"QUALITY HAS NO SUBSTITUTE"

Members: A.H. Hartman (Snr.); A.H. Hartman (Jnr.); J.J. Hartman



OUTENIQUA
Laboratory Services

Waterstone Junction
Suite No 5
26 Main Road
Sedgefield
Cell: 0828771382
bactolab@gmail.com

LABORATORY REPORT
Control No. 0218/012

Date: 11 February 2018
Sender: Hartman & Sons
Cnr Fabriek & Fichat St
George Industria
6529

Submission Date: 07 February 2018

Results

Sample	Total Microbial Activity <i>cfu/swab</i>	<i>E. coli</i> <i>cfu/swab</i>	<i>S. aureus</i> <i>cfu /swab</i>	<i>Listeria monocytogenes</i> / <i>swab</i>
Equipment Swabs				
High Risk: Vacuum Machine	<10	N/A	N/A	N/A
Deboning: Band Saw	16 000	N/A	N/A	N/A
Hotel & Restaurants: Band Saw	2 100	N/A	N/A	N/A
Hand Swabs				
Mariaan	N/A	<10	<10	N/A
Drain Swabs				
High Risk	N/A	N/A	N/A	Absent
De-Boning	N/A	N/A	N/A	Absent
Hotel & Restaurants	N/A	N/A	N/A	Absent

Sample	Mould & Yeast Count <i>cfu</i>
Air plate	
Production	1
High Risk	Nil

* <1/<10 Reflects the accuracy of the test procedure and for all practical purposes implies the absence of the organism indicated.

*TMA = Total Microbial Activity/Total Viable Plate Count

*The test results relate only to the items submitted for testing. It implies no guarantee whatsoever, in respect of similar item that has not been tested.

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Results

Sample	Total Bacterial Plate Count <i>cfu/ml</i>	Coliform Count <i>cfu/100 ml</i>	<i>E.coli</i> Count <i>cfu/100 ml</i>
Water Tap De-Boning	<1	<1	<1

Sample	Total Microbial Activity <i>cfu/g</i>	Coliform count <i>cfu/g</i>	<i>E. coli</i> <i>cfu/g</i>	<i>S. aureus</i> <i>cfu/g</i>	<i>Salmonella</i> /25g	<i>Listeria monocytogenes</i> /25 g	<i>Clostridium perfringens</i> <i>cfu/g</i>
Final Product							
Processed							
Golden Smokey's BN 6802A BB 05/03/18	60	<10	<10	<10	Absent	Absent	<10
MDM 06/12/2017	1 600	80	60	100	Absent	Absent	<10
Fresh Meat							
Beef Trims 06/03/18	8 000	10	10	<10	Absent	Absent	<10
Chicken Bokmakierie 25/01/18	180 000	900	150	<10	Absent	Absent	10

Name: JN Alberts

Position: Laboratory Manager

Signature:

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