

Afro Fishing (PTY) LTD		 AFRO FISHING
WASTE CONTROL		
DOC. NO: AFR-PRP-06	REVISION NO: 2	DATE FIRST ISSUED: 11 February 2013
ORIGINATOR: M. Carstens	DATE REVISED: 23 May 2013	

1. PURPOSE

The purpose of this document is to ensure that waste removal on the premises is conducted according to prescribed regulations to prevent cross contamination within the process area, protect our staff from health hazards and to prevent any pollution to our environment.

2. SCOPE

This document is applicable to all personnel responsible for waste removal

3. RESPONSIBILITY

It is the responsibility of management to ensure this procedure is adhered to. Waste removal personnel are appointed by management.

4. PROCEDURE

Waste removed from premises is registered on AFR-F-19

4.1 WASTE CLASSIFICATION

- Fish trimmings and waste (tails, heads, guts, scales)
- Dropped Fish (also refer Fish drop policy)
- Cooked Fish
- Empty tomato drums
- Liners of tomato drums
- Empty ingredients bags
- Raw material packaging (Labeling waste and damaged cans & ends)
- Labeling waste
- Canteen and office waste
- 'Not for Sale ' defect cans for destroy
- Damaged canned product for destroy

4.2 PRODUCT WASTE

Fish heads, tails and gut from the cutting tables are removed by a belt from the cannery to a conveyor which removes the waste from the cannery and into a transport waste tanker or into a waste tank. Waste that lands on the floors are removed before every break.

COPY NR:	APPROVED BY:	Page 1 of 5
----------	--------------	-------------

NOTE: : If the "Original" stamp on this document is not in Blue, the document is uncontrolled and may not be used.

**WASTE CONTROL**

DOC. NO: AFR-PRP-06	REVISION NO: 2	DATE FIRST ISSUED: 11 February 2013
ORIGINATOR: M. Carstens		DATE REVISED: 23 May 2013

The waste tank has a capacity of 40cu.metres. The waste tank is emptied as required during production into a transport waste tanker.

The enclosed transport waste tankers are removed by Southern Cape Fish Meal (Pty) Ltd to the outskirts of Mossel bay for further processing.

Southern Cape Fish Meal (Pty) Ltd.
Mossdustrial
Mossel Bay
6500

Other product waste (fish scales) will be discarded from the screens into coloured bins outside the cannery and emptied as required into the waste tankers. Fish oil is distracted from the waste water and accumulated in tubs wick are closed and taken to the fish meal plant. Cooked fish waste is discarded into coloured bins without drainage holes. These coloured bins are emptied into a waste tub identified for cooked fish waste only. The waste tub is lined with plastic, fitted with a secure lid and the outlet is sealed. The tub is removed and emptied into the waste tanker with every shift change.

Infrequent contract removal of waste may occur from other fish meal plants. The raw waste is placed in tubs and loaded on trucks for removal off the premises. Waste tubs must at all times be closed at the bottom and lined with plastic to prevent leakage of waste.

4.3 PACKAGING WASTE

4.3.1 Cans, lids and tomato paste containers

All metal waste which includes discarded cans, lids and tomato paste containers are collected and recycled by a Port Net approved company. Damaged lids and cans in the cannery are collected in blue bins and quantities documented before removing after every shift for recycling.

4.3.2 Labels ,cardboard, paper and plastics

All labels, cardboard, paper and plastic waste generated by labeling are collected in a blue metal bin where after it is removed as normal municipal waste after every shift. Labels must be torn before being placed in the blue bin.

4.3.3 Consumable product packaging

All consumable ingredient packaging is discarded as per normal municipal waste

COPY NR:	APPROVED BY:	Page 2 of 5
----------	--------------	-------------

NOTE: : If the "Original" stamp on this document is not in Blue, the document is uncontrolled and may not be used.

Afro Fishing (PTY) LTD		 AFRO FISHING
WASTE CONTROL		
DOC. NO: AFR-PRP-06	REVISION NO: 2	DATE FIRST ISSUED: 11 February 2013
ORIGINATOR: M. Carstens	DATE REVISED: 23 May 2013	

4.4 INGREDIENT WASTE

All expired or spoilt sauce ingredients are discarded as per normal municipal waste

4.5 DAMAGED CANS

Damaged filled cans from brightstack, labeling and storage that are to be destroyed, are opened on the premises. The cans to be destroyed are documented and the cans and lids placed in a bin for recycling while the content is discarded in blue skips which are emptied into the transport waste tankers to be taken to the fish meal plant.

4.6 'NOT FOR SALE' CANS

All product made 'Not for sale' will only be destroyed with permission from the NRCS.

- Application for destruction to be sent to NRCS
- NRCS issues a directive for destruction of product
- Original directive to be signed by Managing director
- Sworn affidavit for destruction of cans
- NRCS board approval
- Permission for destruction

Cans must be removed from premises by the municipality for destruction and a proof of removal certificate must be issued to Afro Fishing.

4.7 OFFICE AND CANTEEN WASTE

Waste generated from the offices and the canteen area is removed as normal municipal waste.


5. INSTRUCTIONS

5.1 Transport Waste Tankers

- Prevent access water from entering the waste tank.
- Be cautious not to overfill waste tanker.
- Report waste spills immediate to Management.
- Waste tanker must always be clean when there is no production.

COPY NR:	APPROVED BY:	Page 3 of 5
----------	--------------	-------------

NOTE: : If the "Original" stamp on this document is not in Blue, the document is uncontrolled and may not be used.

Afro Fishing (PTY) LTD		 AFRO FISHING
WASTE CONTROL		
DOC. NO: AFR-PRP-06	REVISION NO: 2	DATE FIRST ISSUED: 11 February 2013
ORIGINATOR: M. Carstens	DATE REVISED: 23 May 2013	

5.2 Protective clothing

Personnel working with waste must wear the correct protective clothing to protect themselves.

- Overall
- Gloves
- Apron
- Protective footwear
- mask (if required due to possible health risk)

5.3 Hygiene

Personnel working with waste must wash their hands and remove all protective clothing used for waste removal before entering the canteen area.
Also refer Hygiene Policy (AFR-P-02)

COPY NR:	APPROVED BY:	Page 4 of 5
----------	--------------	-------------

NOTE: : If the "Original" stamp on this document is not in Blue, the document is uncontrolled and may not be used.

Afro Fishing (PTY) LTD		 AFRO FISHING
WASTE CONTROL		
DOC. NO: AFR-PRP-06	REVISION NO: 2	DATE FIRST ISSUED: 11 February 2013
ORIGINATOR: M. Carstens	DATE REVISED: 23 May 2013	

Distribution List

Date	Distributed to	Position	Department	Copy nr	Signature

Amendments

Date	Old Revision nr	Section nr	Amendment	Made by
23.05.2013	1	4.1	Add cooked fish waste	
23.05.2013	1	4.2	Add procedure for the handling of the waste container in cannery for cooked fishe waste.	

COPY NR:	APPROVED BY:	Page 5 of 5
----------	--------------	-------------

NOTE: : If the "Original" stamp on this document is not in Blue, the document is uncontrolled and may not be used.