

Republic of the Philippines

Province of Cebu

CITY OF NAGA



Excerpt from the minutes of the Regular Session of the Sangguniang Panlungsod of the City of Naga, Cebu held on July 27, 2015 at the Session Hall, City of Naga, Cebu.

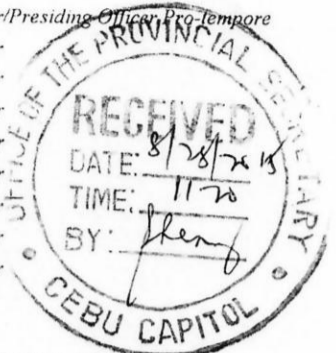
Present:

HON. ALEXANDER R. LARA
HON. OTHELLO M. CHIONG
HON. VIRGILIO M. CHIONG
HON. ELMER Q. LAPITAN
HON. NILO B. ALINSONORIN
HON. CARMELINO N. CRUZ
HON. RODRIGO A. NAVARRO
HON. AFSHIN MARK K. SEÑOR
HON. LETECIA F. ABANGAN
HON. AURELIO B. ALINSONORIN

Absent:

HON. DELFIN R. SEÑOR
HON. VENCI R. DEL MAR

- Sangguniang Panlungsod Member/Presiding Officer Pro-tempore
- Sangguniang Panlungsod Member
- Sangguniang Panlungsod Member
- Sangguniang Panlungsod Member
- Sangguniang Panlungsod Member
- Sangguniang Panlungsod Member
- Sangguniang Panlungsod Member
- Sangguniang Panlungsod Member
- Sangguniang Panlungsod Member
- ABC President



- Vice Mayor - attended an official business activity
- Sangguniang Panlungsod Member

WHEREAS, pursuant to R.A. 7160 and Executive Order No. 137, the City of Naga, Cebu shall regulate the construction, management and operation of Slaughterhouse/Abattoir, meat inspection, meat transport and post-abattoir control, monitor and evaluate and collect fees and charges in accordance with the national policies, procedures, guidelines, rules and regulations and quality and safety standards set forth, within their respective territorial jurisdiction;

WHEREAS, the responsibility for delivery of basic meat inspection service and operation of meat establishment such as but not limited to slaughterhouse and poultry dressing plant shall remain with the City as stated in Art. 25 Rule V of the IRR of R.A 7160; and shall be responsible in ensuring that only meat and meat products that passed meat inspection (with corresponding Meat Inspection Certificate-MIC issued) shall be offered for sale within its territorial jurisdiction;

WHEREAS, that only the City accredited meat transport vehicles shall be allowed to transport meat and meat products or shall be used to deliver meat within the City territorial jurisdiction and other places thus, adopting good hygienic slaughtering practices delivery and handling of meat used throughout the slaughter operation to achieve the optimal result on the finished product, producing a clean carcass and reduce the incidence levels of pathogenic contamination;

WHEREAS, in order to improve slaughterhouse facilities management, operation and strengthen local meat inspection services, the City of Naga, in the regulation of the flow, preparation and sale of meat and meat products for human consumption within its territorial jurisdiction, shall collect reasonable fees and charges including but not limited to Ante and Post Mortem inspection fees, the rates of which shall be set by this ordinance;

WHEREFORE, on motion of Hon. Afshin Mark K. Señor, duly seconded by Hon. Carmelino N. Cruz, Jr., be it:

RESOLVED AS IT IS HEREBY RESOLVED by the Sangguniang Panlungsod of the City of Naga, Cebu to enact a Guidelines and Regulations in the management of the City of Naga, Cebu Slaughterhouse/Abattoir operations, the market meat section/ meat establishment operations, Meat Inspection, Meat Transport and Post-Abattoir control, monitor and collection of fees and charges, within the jurisdiction of the City of Naga, Cebu, as follows:

ORDINANCE NO. 2015-010
Series of 2015

**AN ORDINANCE ADOPTING THE GUIDELINES AND REGULATIONS IN THE
MANAGEMENT OF THE CITY OF NAGA, CEBU SLAUGHTERHOUSE/
ABATTOIR, MARKET MEAT SECTION AND MEAT INSPECTION OPERATION,
MEAT TRANSPORT SYSTEM, POST ABATTOIR CONTROL AND COLLECTION
OF FEES AND CHARGES IN THE CITY OF NAGA, CEBU AND PRESCRIBING
PENALTIES FOR VIOLATION THEREOF.**

Be it enacted by the SangguniangPanlungsod of the City of Naga, Cebu, in session assembled that:

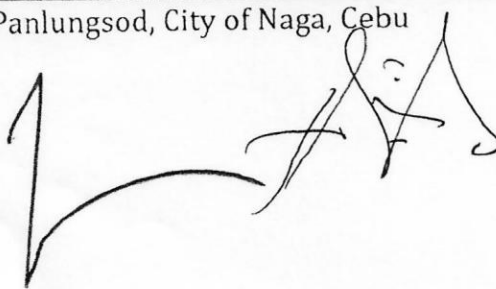
SECTION I. TITLE – This Ordinance shall be known as the “**SLAUGHTERHOUSE AND MEAT OPERATION MANAGEMENT CODE 2015 OF THE CITY OF NAGA, CEBU**”.

SECTION 2. COVERAGE AND PURPOSES/OBJECTIVES -

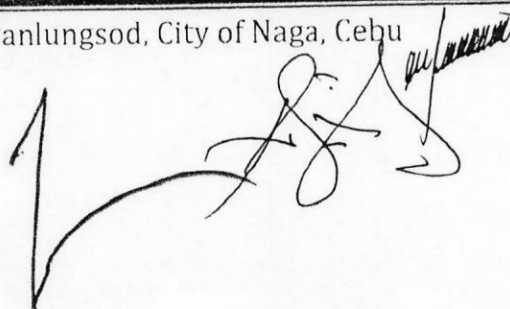
- 2.a To properly regulate the management of the city slaughterhouse operation and the flow of meat offered for sale in the public market meat section that has passed and appropriately branded by authorized Meat Inspectors as safe and wholesome and fit for human consumption;
- 2.b To prescribe guidelines, policies and procedures governing the flow of food animals, meat and meat products through the various stages of marketing and the proper preservation and inspections of such products;
- 2.c To regulate and ensure compliance with the rules and regulations including but not limited to humane handling of slaughter animals, mandatory Ante and Post-Mortem Inspections , the quality assurance, hygiene and sanitation program, the good manufacturing and sanitation standard operating procedures on meat and meat products in meat establishment facilities and meat transport vehicles and conveyances.

SECTION 3. DEFINITION OF TERMS –

- 1. Abattoir or Slaughterhouse – refers to a building and premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption.
- 2. Accreditation – refers to an official permission granted by the local government to privately-owned meat establishment after complying with legal, sanitary and business permit requirements, among others.
- 3. Adulterated Meat and Meat Products – refers to meat products which are injected, local or sprayed with any foreign substance so as to increase its weight or bulk to make it appear fresh or to greater value that it really is with the actual result of reduced quality and wholesomeness.
- 4. Ante-Mortem Inspection – refers to the visual and physical examination of the food animal prior to slaughter.
- 5. Brand – refers to an official lmark stamped on the surface of meat and meat product or attached as label showing distinct characteristics or information for the main purpose of identification and traceability.
- 6. Butcher – refers to a person, employed by either the government or a private individual, who is responsible for slaughtering and dressing of food animals.
- 7. **Carcass** – refers to the body of any slaughtered food animal after bleeding and dressing.
- 8. **Deputized Collector** - refers to an employee authorized by the City Treasurer to collect specific fees from meat inspection and abattoir services

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9. **Designated Meat Inspector (DMI)** – refers to an employee of the City Meat Inspection Service who is properly trained in meat inspection work and authorized by the Local Chief Executive to perform the duties of a regular meat inspector
10. **Downer** – refers to a crippled or weakened food animal unable to stand or showing abnormal locomotion that shall be considered “suspect” animal; excludes animals weakened by forced water intake or “tingal”.
11. **Emergency Slaughter** – means the immediate slaughter of an animal necessitated by a previous accident (e.g. bone fracture, danger of suffocation, heat stroke) to prevent continued suffering of the animal provided that the animal is found fit for slaughter after a thorough ante-mortem examination.
12. **Fit for Human Consumption** – refers to meat or its by-products that has been passed and appropriately branded by an inspector as safe and wholesome and in which no changes due to disease, decomposition, contamination and adulteration have subsequently been found.
13. **Food Animal** – all domestic animals slaughtered for human consumption such as but not limited to cattle, carabaos, buffalos, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry (chickens, ducks, geese, peacock, pheasant, turkeys, pigeons, guinea fowl and all other livestock and poultry animals).
14. **Helper** – refers to a person duly licensed by the City Meat Inspection Service to assist the butcher in the slaughter of food animals.
15. **Hot Meat** – refers to the carcass or parts of carcass of food animal which was clandestinely slaughtered in an unregistered establishment and has not undergone the required meat inspection and sold to the public.
16. **Humane Slaughter** – the slaughter of food animals that shall be done rapidly and away from public view and must occur with the least fear, anxiety, pain and distress to the animal.
17. **Inspected and Passed** – refers to a condition wherein the carcass or parts of carcasses so marked have been inspected and found to be safe, wholesome and fit for human consumption.
18. **Lechon Supplier/Dealer** – refers to a person or firm engaged in the business of roasting pigs, piglets, chicken (lechonmanok) or calf (lechonbaka).
19. **“Lechonan”** – refers to the establishment where roasted pigs, piglets, chicken or calf are sold wholesale or retail.
20. **Licensing** – refers to the registration of butchers and helpers upon application and compliance of all requirements prescribed by the local government unit.
21. **Meat Dealer/Handler** – refers to a person directly involved in the preparation, transport, sale and distribution of meat and meat products to the public markets, resorts, hotels, pension houses, restaurants and other establishments.
22. **Meat Delivery Vehicle** – an enclosed conveyance facility used for the transfer of meat and meat products from one place to another in a hygienic manner.
23. **Meat Inspection Certificate (MIC)** – refers to an official document issued by the City Meat Inspection Service certifying to the wholesomeness and fitness of meat and meat products for human consumption and containing all relevant information to identify its ownership and origin.
24. **Meat Inspector** – a professionally and properly trained officer, duly appointed or designated by the local government unit for meat inspection and control of hygiene.
25. **Meat Processor** – refers to any person or firm engaged in the business of manufacturing, preservation, packaging, bottling, canning or packing meat and meat products.
26. **Meat Vendor** – refers to a person who is engaged in the retail of meat through ambulatory trade or stationary outlets.
27. **City Meat Inspection Service (CMIS)** – refers to an office to be headed by a City Slaughterhouse Supervisor/Meat Inspector which shall exercise direct supervision over meat inspection and meat hygiene activities in the municipality.
28. **City Market & Slaughterhouse Supervisor** – refers to a trained Slaughterhouse Official appointed or designated by the Local Chief Executive of the City for the purpose of meat inspection and supervision of meat hygiene and preservation.



29. **"Narie"** – refers to a piece of meat sliced from the carcass by butchers or helpers for the purpose of defrauding the owner, vendor or dealer.
30. **National Meat Inspection Service (NMIS)** – a specialized regulatory agency attached to the Department of Agriculture which shall serve as the sole controlling authority on all matters pertaining to meat and meat product inspection and meat hygiene.
31. **Offal** – refers to the food animal's by-products, glands, organs and tissues other than the meat which may or may not be edible.
32. **Post-Abattoir Inspection** – shall mean control measures conducted on meat and meat products during transport up to the time of retail sale for the enforcement of regulations governing meat and meat product inspection usually performed in public and private market stalls, meat shops and meat storage facilities.
33. **Post-Abattoir Handling** – refers to the disposition or handling of meat as it leaves the abattoir to the meat markets, cold storage facilities, meat processing plants and other establishments.
34. **Post-Mortem Inspection** – the examination of the carcasses and entrails of slaughtered animals which have passed ante-mortem inspection.
35. **Stockyard/Corral** – a required feature of a slaughterhouse where animals are deposited, rested, taken cared of and inspected prior to slaughter.
36. **Suspect** – an animal suspected of being affected with a disease or condition which may require its condemnation, in whole or in part when slaughtered, and is subject to further examination to determine its disposal.
37. **"Tingal"** – refers to the act of forcibly administering or introducing water orally to cattle, carabao or horse for the purpose of increasing gross weight to defraud consumers regarding real weight and meat quality.
38. **Viscera** – refers to the internal organs of food animals as distinguished from offal.

SECTION 4. SLAUGHTERHOUSE/ ABATTOIR PERSONNEL – COMPOSITION

4.a. The City Slaughterhouse/Abattoir will be under the management and control on its operation and daily supervision on meat flow for Ante-mortem and post-mortem Inspections by the following appointed personnel:

1. City Veterinarian (Meat Control Officer)
2. City Slaughterhouse Supervisor
3. Meat Inspector
4. Meat Inspectors Aide
5. Slaughterhouse/Meat Revenue collector
6. Slaughterhouse Utility Men

4.b. There shall be created the City Meat Inspection Service (MMIS) to be headed by the City Slaughterhouse Administrator/Supervisor and the City Veterinarian or designated Slaughterhouse Veterinarian who shall exercise direct supervision over meat inspection team hygiene activities within the City of Naga, Cebu.

SECTION 5. REQUIREMENTS FOR MEAT INSPECTORS/ MEAT BUTCHERS/ MEAT HANDLERS/MEAT CAPITALISTS/DEALERS.

Meat Inspectors and Meat Butchers/Meat Handlers/Meat Capitalists are key players in the production of clean, safe and wholesome meat. They are required to comply with the following.

5.a. For Meat Inspectors/Designated Meat Inspectors:

1. Appointed/Designated by the Local Chief Executive;
2. Annual Health Certificate issued by the LGU Physician
3. Complete Basic Meat Inspectors Training Course and Orientation on GHSP.
4. Registered with the NMIS; and
5. Undertaken refresher courses as directed by NMIS.

5.b. For Meat Butchers/Meat Handlers/Meat Capitalists/Dealers:

5b.1. Documentary requirements:

- a. Health Certificate issued by LGU Physician renewed annually with corresponding ID
- b. Drug – free certification renewed annually
- c. Police Clearance
- d. Barangay Clearance
- e. Duly endorsed or certified butcher of Registered/Licensed Meat Capitalist/Dealer

5b.2. Attended Meat Butchers/Meat Handlers Orientation conducted by MMIS

5b.3. Registered with the LGU and paid to the MTO the amount required as butchers which shall in turn submit the registry to NMIS annually; and

5b.4. Mandatory compliance with the rules and regulations embodied in this Code and Meat Inspection Code.

5.c. Meat Capitalists/Dealers shall secure the Annual Fees/Mayor's Permit as Capitalists/Dealers separate to the Market Vendors.

SECTION 6 – PERSONAL HYGIENE

6.a. To ensure that all personnel working in the slaughterhouse are healthy and free from transmissible diseases, they shall pass medical examinations before and annually thereafter;

6.b. Persons known or suspected to be suffering from, or to be carriers of illness likely to be transmitted through meat, shall not be allowed to enter the slaughterhouse premises;

6.c. Meat butchers/meat handlers must take all necessary steps to prevent the contamination of meat by maintaining a high degree of personal cleanliness that include, but not limited to the following;

- 6c.1. Taking a bath before attending to work;
- 6c.2. Wearing clean personal Protective Equipment (White T-shirt, Long pants, head covering like hair net or helmet, and white rubber boots) during work ;
- 6c.3. Keeping nails trimmed, clean and without nail polish; and
- 6c.4. No wearing of jewelries/accessories and application of perfumes.

6.d. All personnel should be aware and adopt an effective hand washing program including ;

6d.1. Step in hand washing

6d.1.a. Wet hands with potable water

6d.1.b. Soap, lather and scrub all parts of the hands, fingers and wrists ;

6d.1.c. Rinse and dry

6d.2. Wash hands frequently to prevent contamination of the meat including but not limited to the following;

6d.2.a Before, during and after work;

6d.2.b. Immediately after using the toilet;

6d.2.c. After coughing and sneezing;

6d.2.d. After contact with dirty objects, abnormal animals/carcasses and materials and animal wastes;

6d.2.e. Before and after smoking and eating

6d.3. To prevent contamination inside the slaughtering area all personnel/butchers/meat handlers shall refrain from the following, but not limited to;



- 6d.3.a. Smoking
- 6d.3.b. Spitting
- 6d.3.c. Drunkenness
- 6d.3.d. Urinating in the Slaughter Area

- 6d.3.e. Sneezing or coughing
- 6d.3.f. Chewing or eating
- 6d.3.g. Loitering and Littering

SECTION 7 – ANIMAL WELFARE

Slaughterhouse workers shall properly observe the rules and regulations provided under **DA AONo. 18 series of 2008 on Humane Handling in the Slaughter of Animals for food** (Animal Welfare Act). Slaughter animals within the meat establishment or slaughterhouse area and corrals shall not be subjected to the following inhumane acts:

- 7.a. Making unnecessary noises;
- 7.b. Kicking the animals in any of its body parts;
- 7.c. Lifting and/or twisting ears and/or tails;
- 7.d. Poking the animal's eye, genital and anal orifice;
- 7.e. Splashing hot water;
- 7.f. Marking/incising the skin of the animal by knife, razor or blade;
- 7.g. Drenching or forced oral administration of water;
- 7.h. Engaging in other acts inflicting excessive pain.

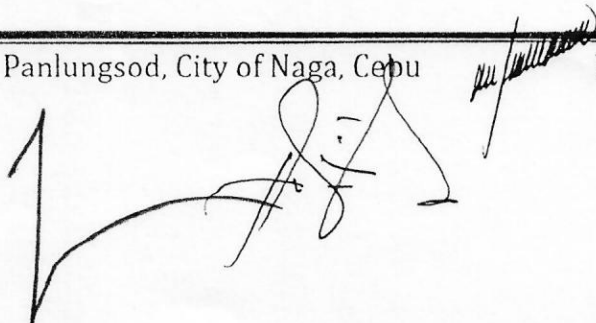
SECTION 8- TRANSPORT OF LIVE ANIMALS

Consistent with the Animal Welfare Act, the following measures shall be observed during the transport of slaughter animals:

- 8.a. Minimize soiling and cross-contamination with fecal materials;
- 8.b. Maintain animal identification and other records as to the place of origin;
- 8.c. Avoid under stress and/or risk from injury during loading, unloading and transport;
- 8.d. Separate animals whenever necessary to avoid injury during transport;
- 8.e. Where the transport vehicle or carrier has more than one deck, animals are to be protected from cross-contamination as appropriate;
- 8.f. Maintain adequate ventilation for the animals;
- 8.g. Transport vehicles and crates used should be cleared and if necessary sanitized as soon as practicable after animals have been unloaded.
- 8.h. To mitigate the effects of climate change, transport vehicle should have provisions for, but not limited to container with water, truck blanket/cover, and other implements such as water hose, sprinkler, pail, shovel, which ever is applicable.

SECTION 9 - REQUIREMENTS ON ACCEPTANCE FOR SLAUGHTER.

- 9.a. All food animals accepted for slaughter shall be accompanied by the following documents:
 - 1. Certificate of Ownership/transfer (for large animals).
 - 2. Shipping permit (for animals transported across provincial boundaries);
- 9.b. The cleanliness of animals has a major effect on the level of microbiological cross – contamination of the carcass and other edible parts during slaughtering and dressing, hence the Slaughterhouse Master, Meat Inspectors and other personnel in-charge in operation should ensure conditions of lairage that include but not limited to:
 - 9b.1. Facilities are operated in a way that soiling and cross – contamination are minimized;
 - 9b.2. Animals should be adequately rested, not overcrowded and protected from weather;



- 9b.3. Separation of different classes and types of slaughter animals;
- 9b.4. Systems to ensure that only animals that are sufficiently clean are slaughtered;
- 9b.5. System to ensure that feed has been appropriately withdrawn before slaughter;
- 9b.6. Maintenance of identification of animals (either individually or as lots until the time of slaughter all accepted animals must be properly recorded by Meat Inspectors on duty.
- 9b.7. All animals brought in the slaughterhouse corrals shall be slaughtered within the day of its arrival and acceptance. No slaughter animal shall be kept in the corral for more than 12 hours. "ALL IN – ALL OUT POLICY" shall be observed.

9.1 Cleaning and disinfection of the slaughterhouse and its premises:

- 9.1.1. The schedule of daily operation of slaughterhouse shall be set as stated below, to ensure the proper cleaning and disinfection of the slaughter facility, equipment, corral and surroundings.
- 9.1.2. The following schedule shall be managed and strictly imposed and followed by all persons concern:

- 9.1.2a. **Arrival and acceptance of animals for slaughter.....**

| | |
|---------|-------------|
| Cattles | - 1pm - 6pm |
| Hogs | - 1pm - 6pm |
- 9.1.2b. **Slaughter Time.....** (Mon./Tues./Wed./Thu./) 12mn - 5am

| | |
|------------------|----------------------|
| Friday/Saturday | 8pm -5am |
| Special Occasion | as per request |
- 9.1.2c. **Transporting Time of Carcasses and parts thereof to the Market**

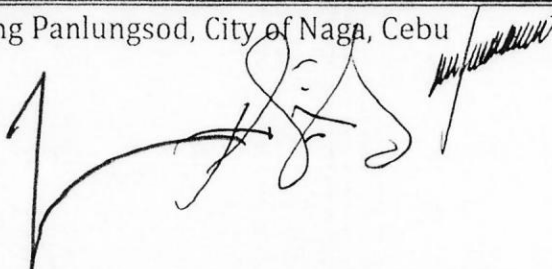
| | |
|--------------|------------------------|
| Meat section |Daily - 2am - 5am |
|--------------|------------------------|
- 9.1.2d. **Slaughterhouse Cleaning Time** Daily - 5am - 12nn
- 9.1.2e. **Slaughterhouse Rest Period** Daily - 12nn - 4pm

- 9.1.3. It is the responsibility of the Utilitymen/cleaners, Slaughterhouse Master and Meat inspectors to have a cleaning and disinfection program and shall ensure that the said program is followed.
- 9.1.4. Slaughterhouse operators/workers shall provide enough supply of water in the conduct of slaughtering process and no contamination of the slaughtered carcass and animal organs within the slaughterhouse premises.
- 9.1.5. Foot baths must be strategically positioned and all personnel, butchers or persons within shall be required to pass through them upon entering and leaving the slaughterhouse at all times to avoid spread of diseases and other contaminants that will render slaughtered animal meat unfit for human consumption.
- 9.1.6. In case an incidence of Foot & Mouth Disease, Hog Cholera and other infectious diseases is noted by the Meat Control Officer or Meat Inspector in animals kept in the corral, the mentioned officer and Inspector shall immediately segregate the infected animals in the corral and must conduct Ante-mortem decision whether condemnable and be disposed immediately in accordance with the NMIS rules and regulations.

SECTION 10 – ANTE MORTEM INSPECTION

Requirements of an Ante-Mortem Inspection – An ante mortem inspection shall be made of food animals by authorized inspectors before it shall be allowed for slaughter in the slaughterhouse in which the meat or meat products thereof are to be sold.

10.a. Ante-mortem inspection shall be carried out in systematic manner in accordance with routine inspection procedures by NMIS and shall ensure that animals found to be



infected with a disease or defect that would render the meat unfit for human consumption, are so identified and removed from the food chain.

10.b. Ante-mortem inspection shall ensure that animals whose meat may be fit for human consumption but that require special handling during slaughter and dressing, and animals that will require special attention during post-mortem inspection, are segregated in an isolation pen subjected to thorough inspection and shall be the last animal to be slaughtered.

10.c. Ante-mortem examination shall be made in holding pen in the premises of the slaughterhouse at the time of slaughter and the food shall be inspected by an authorized inspector on arrival as soon as practicable after delivery to the slaughterhouse. Such examination shall be carried out with a full knowledge of all relevant information gained on the animals prior to their arrival. Where there are stockyards, ante-mortem inspection shall be done twice, that is right after arrival of the animals in the slaughterhouse and then repeated just before slaughter of the animals which remained in the holding pen for more than 24 hours after their arrival.

10.d. No animals shall proceed for slaughter until an inspector has carried out ante-mortem inspection and has passed as suitable for slaughter. EXCEPTIONS may be under emergency slaughter procedures where, a delay in carrying out ante mortem inspection would result in undue suffering of the animals.

SECTION 11- OUTRIGHT CONDEMNATION

Any animal manifesting during ante-mortem inspection any disease or condition that shall warrant outright condemnation shall be marked "CONDEMNED", isolated immediately and disposed of under the supervision of a Meat Inspector.

11.a. When the ante-mortem inspection of food animal reveals signs of disease indicative of a systematic involvement, communicability to humans or toxicity from chemical or biological agents that render or may render the meat unsound, the animal so affected shall be **condemned outrightly** as unfit for consumption or where appropriate, set aside and remain under the control of the Meat Inspector until a further decision regarding disposition is taken.

11.b. Food animals exhibiting normal behavior but known to be carrying chemical residues shall either be condemned or withheld from slaughter until residues are excreted or metabolized to levels such that they do not exceed established safety levels.

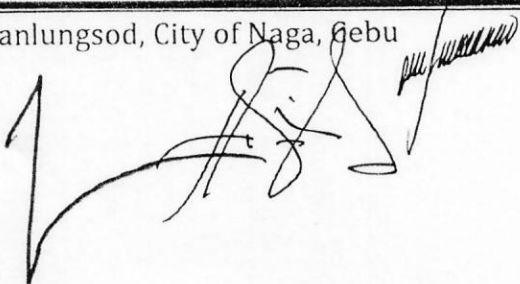
11.c. Food animals found dead or in dying condition shall likewise be condemned on ante-mortem inspection. The remains of animals that have died and those that have been condemned at ante-mortem inspection and killed shall be removed immediately to the rendering station or other place of destruction and there shall be adequate precautions to prevent misuse and to avoid danger to public health and animal health.

SECTION 12 – HUMANE HANDLING AND SLAUGHTERING

Under Republic Act. No. 8485 otherwise known as the Animal Welfare Act, the slaughterhouse operator/Supervisor/Inspector shall take full responsibility for the humane slaughter of food animals to prevent inhumane slaughtering of food animals. Only the approved stunning method prior to sticking or bleeding shall be allowed in the process.

SECTION 13 – HYGIENIC SLAUGHTERING AND CARCASS HANDLING

Meat Handlers shall take all necessary steps to prevent contamination of the carcass and edible by products, inhibit microbial growth on the carcass or meat and reject any carcass



or portions thereof that are deemed unsuitable for human consumption, NO "floor dressing" or "floor slaughtering" shall be allowed during slaughtering process. Dressing or dehairing/dehiding and evisceration on slatted tables is acceptable but the use of overhead rails is preferred.

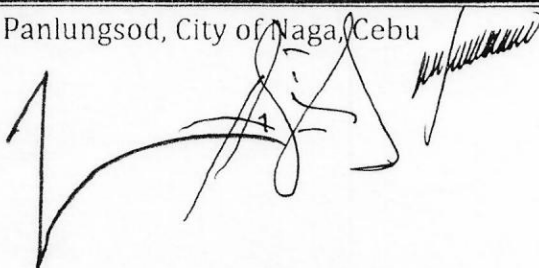
- 13.a. Showering – Shower the animal to wash off dirt before entering the slaughterhouse.
- 13.b. Stunning – Animals must be stunned before slaughter by an appropriate and acceptable stunning method (refer to AO 18 series of 2008.)
- 13.c. Sticking and bleeding
 - 13.c.1. Sticking must only be carried out on animals that had been stunned.
 - 13.c.2. The knife to be used must be clean, sharp and lot of sufficient length for the species and size of the animal.
 - 13.c.3. Following sticking, the animal must be completely bled before any further dressing procedure is carried out
- 13.d. Scalding – Scalding is the process of immersing the animal's body or its parts (feet,tail) into hot water (approximately 60^oc)to loosen hairs for easy removal.

The following should be observed in scalding:

- 13.d.1. Potable water shall be used for scalding
 - 13.d.2. Scalding water shall be regularly changed before each operation.
- 13.e. Dehairing/Dehiding
 - 13.e.1. Dehairing and removal of hooves shall be done off-floor and on slatted dehairing tables, not in the scalding tank.
 - 13.e.2. Dehiding and removal of feet, tail and head of large animals shall be done off-floor by means of cradle or hoist.
 - 13.e.4. The plucking machine used in the defeathering of poultry shall be properly maintained and kept clean.
- 13.f. Evisceration
 - 13.f.1. Prior to eviceration, the esophagus and rectum shall be separated from the surrounding tissues and properly tied.
 - 13.f.2. During evisceration, edible organs shall be handled by hygienically.
 - 13.f.3. Red offal like heart liver, lungs, spleen and kidney are handled and cleaned separately from white offal like stomach, small and large intestine.
 - 13.f.4. Meat butchers/handlers shall ensure the proper evisceration to prevent accidental cuts and leaks of intestinal contents which may contaminate the carcass.
 - 13.f.5. Separate equipment for offals viscera and heads to facilitate inspection shall be provided and maintained clean.
- 13.g. Carcass Spitting
 - 13.g.1. If the carcass is to be cut, it shall be done preferably while hanging on rail or on top of clean surfaces.
 - 13.g.2. Cleaver or axe must be sharp and clean.
- 13.h. Final Trimming and washing of carcass
 - 13.h.1. Trimming shall be done to remove damaged, soiled or unwanted tissues.
 - 13.h.2. Abnormal and/or diseased parts should not be trimmed off until they have been seen by an inspector.
 - 13.h.3. Washing or carcass shall be done to remove the remaining blood on cut surfaces, adhering hairs and unwanted tissues.
 - 13.h.4. Carcass shall not be smeared with blood or coloring agent.

13.1 – HYGIENIC HANDLING OF BY-PRODUCTS, INCLUDING BLOOD

- 13.1.a. Blood intended for food shall be collected in a hygienic manner using clean containers and utensils.

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- 13.1.b. Whenever water is used in the preparation of blood, only potable water shall be used;
- 13.1.c. Whenever possible and practical, a separate area or room shall be provided for the handling, preparation, cleaning, scaling and cooking of offal or by-products.

SECTION 14 – POST- MORTEM INSPECTION

The inspectors shall conduct a post-mortem examination inspection of the carcasses and parts, thereof of all food animals prepared at the slaughterhouse or meat establishment use as human food.

14.a. Post-mortem inspection of the carcasses and parts thereof shall be carried out in a systematic manner in accordance with the routine procedures prescribed by the NMIS thus ensuring that meat passed for human consumption is safe and wholesome.

14.b. The carcasses and parts thereof of food animals shall be passed for human consumption without any restriction when the post-mortem examinations have revealed no evidence of any significant abnormal condition or disease and if the slaughter operation has been implemented in accordance with hygienic requirements.

14.c. The carcasses and parts thereof of food animals shall be condemned for human consumption when the post-mortem examinations have revealed that they are hazardous to meat handlers, consumers and other animals; when there are severe organoleptic deviations from normal meat; when Laboratory Test indicate that they contain contaminants or residues which exceed the established limits, and when the meat has been conditionally approved for human consumption but the meat has not been treated as stipulated within the indicated period of time.

14.d. The condemned meat shall remain under the custody of the inspector until the required treatment or method of disposal has been applied in a safe and secure manner. Decisions concerning the disposal and utilization of meat judged as unfit for human consumption shall reliably prevent condemned meat from polluting the environment, endangering human and animal health or illegally re-entering the food chain.

14.e. The disposal of condemned carcasses and parts thereof shall conform with all the pollution control and environmental laws and regulations.

SECTION 15 – PROPER MARKING AND ISSUANCE OF MEAT INSPECTION CERTIFICATE (MIC)

Carcasses found to be fit for human consumption shall be properly marked “Inspected and passed” and issued with Meat Inspection Certificates (MIC) by the meat inspector. The brands and stamps used to apply the marks of inspection shall be kept clean while in use, and shall be held under the control and supervision of the trained meat inspector.

SECTION 16 – TRANSPORTATION AND DELIVERY

Meat handlers shall undertake all necessary steps to prevent meat and meat products from being contaminated during transport including, but not limited to the following;

- 16.a. Vehicles used for transport of live animals shall not be allowed for meat delivery/transport.
- 16.b. Refrigerated meat delivery van shall be used for transporting meat from the slaughterhouse to the market owned by the city government. However, in the absence of the RMDV, only LGU accredited or authorized means of conveyance may be allowed provided that carcasses are protected from contamination. Meat Delivery Van or authorized conveyances shall be washed and disinfected prior to loading of carcass/meat parts and offal.
For purposes of accrediting the meat delivery vehicles which are owned by private persons, the following annual fees shall be collected:

- Truck size (Meat Van –Refrigerated) - - - - - P500.00/year

- Close van – multicab - - - - - P 300.00/year

Note: Other means of transportation shall not be allowed.

- 16.c. Carcass shall be transported in hanging position to avoid contamination. If the carcass cannot be transported in hanging position, the meat must be placed and transported in clean containers.
- 16.d. Offal shall be transported in leak proof and properly covered receptacles.
- 16.e. Carcass being transported manually by meat handlers shall be properly protected from contamination

SECTION 17 – ENVIRONMENTAL HYGIENE

17.a. **Perimeter Fencing** – Proper perimeter fencing shall be built to prevent the entry of unauthorized persons and stray animals in the slaughterhouse premises.

17.b. Garbage Disposal

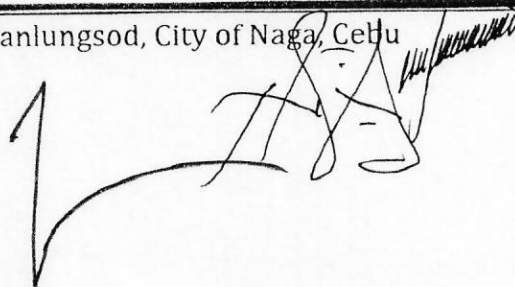
- 17.b.1. Solid waste shall be separated from liquid waste to prevent clogging of drain;
- 17.b.2. Blood shall be properly collected to reduce waste water
- 17.b.3. All drainage shall always be protected or properly trapped
- 17.b.4. Trash can/containers shall properly covered, cleaned, washed and sanitized.
- 17.b.5. Solid and liquid waste shall be disposed according to R.A No. 9003 otherwise known as the Ecological Solid Waste Management Act of 2000 and R.A No. 9275, otherwise known as The Clean Water Act, and;
- 17.b.6. Waste are collected in suitable containers and disposed daily in a sanitary manner.

17.c. Pest Control

- 17.c.1. Effective measures to control insects and rodents shall be maintained at all times.
- 17.c.2. Breeding places for rodents and other insects shall be eliminated; and
- 17.c.3. Pest control chemicals shall be handled and stored properly.

17.d. Cleaning and Sanitation – The following basic principles shall be considered:

- 17.d.1. Food grade detergents and sanitizers shall be used to regularly clean and sanitized equipment and facilities before and after slaughtering operations;
- 17.d.2. A disinfectant/sanitizer should be capable of killing a wide range of microorganism. Microorganism should not develop resistance to a particular disinfectant;
- 17.d.3. A disinfectant should not be toxic to personnel using it, nor should it leave toxic residues which can contaminate meat and meat products;
- 17.d.4. Basic cleaning materials (e.gscraper,brooms,waterhose,etc) shall be provided and used.
- 17.d.5. The following general cleaning procedures and sanitation shall be applied;
 - 17.d.a. Cleaning should be done from top to bottom by removing soils/dirts/solids before spraying the walls and floors with water;
 - 17.d.b. After the initial wash, the walls, floor and equipment are rendered physically clean by brushing with the use of a suitable detergent solutions.
 - 17.d.c. When all equipment have been cleaned, the walls, floor, and canal shall be well rinsed with water;
 - 17.d.d. After rinsing, a solution of disinfectant is applied over the whole area for at least 5 minutes. Personnel doing disinfection



should wear protective clothing (rubber boots, gloves and plastic coat); and

17.d.e. The whole area is rinsed with water.

17.d.6. To maintain good housekeeping in all areas of the meat establishment or slaughterhouse, and equipments and utensils therein, the following principles shall be applied;

17.a. There shall be no unserviceable, idle or for repair equipment, litter and waste within and around the slaughterhouse premises;

17.b. Grass and weeds in the premises shall be cut;

17.c. Canals shall be regularly drained; and

17.d. Equipment and utensils that come in contact with meat should be cleaned and sanitized before and after operation or as often as necessary to prevent meat contamination.

SECTION 18 – SAFETY OF WATER SUPPLY

18.a. There shall be an adequate supply of potable water to meet the water requirements in the slaughter and cleaning of food animals.

18.b. A minimum of supply of potable water shall be made available as follows:

18.b.1. 227 Liters per cattle;

18.b.2. 14 Liters per swine or hogs;

SECTION 19 – REGULATIONS IN HANDLING FROZEN AND CHILLED MEAT AND MEAT PRODUCTS IN THE MARKET MEAT SECTION/ESTABLISHMENT INCLUDING IMPORTED FROZEN MEAT AND MEAT PRODUCTS. (DA-AO No. 22 s-2010)

19.a. Frozen meat and meat products whether local or imported, when exposed to ambient temperature, results to thawing with escape of natural meat juices. This valuable constituent, in whole or in part, when omitted or abstracted affects the quality of meat and meat products; thus, it needs to be maintained throughout the cold chain and eliminate microbial contamination until it reaches the consumer.

19.b. The City Government of Naga, Cebu, being the principal controlling authority in the regulation of meat and meat products as mandated in R.A. 7160 and Meat Inspection Code shall check compliance with these regulations. The CMIS shall monitor the transport, storage and display of said products and ensure that the necessary documents are present at all times.

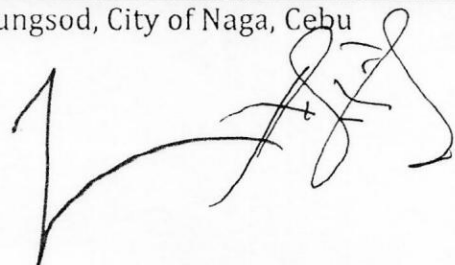
19.c. Handling Requirements – The following rules and regulations shall be strictly observed in the handling of frozen meat and meat products whether local or imported intended for sale within the jurisdiction of the city but not limited to the market meat section/meat market.

19.c.1. All persons and entities engaged in the handling and sale of frozen meat and meat products in meat market/establishments shall be accredited/licensed/registered by CMIS of this city.

19.c.2. Frozen meat and meat products (local or imported) shall be displayed and sold in the meat stalls in sealed primary packaging.

19.c.3. Thawing and repacking from bulk packaging shall be done in an accredited NMIS/CMIS meat establishment and under temperature controlled environment of 10°C. The meat establishment officer/inspector shall inspect and certify as the products fitness for human consumption.

19.c.4. Retail packaging materials shall ensure traceability and bear the identity of the original source (e.g name, address, accreditation number) and the repacker or meat vendors identity.



- 19.c.5. The retail packages shall be stored in the refrigerated facilities and transported in vehicles that are able to maintain temperature not higher than 4⁰c.
- 19.c.6. In the meat stall, the retail packed frozen meat and meat products shall be kept in sanitary containers made of approved materials preferably stainless steel or food grade plastic.
- 19.c.7. Be kept in temperatures not higher than 10⁰c.
- 19.c.8. All frozen meat and meat products offered for sale in the meat market/establishment shall be accompanied by Meat and Meat Products Inspection Certificate (MMPIC)
- 19.c.9. Penalty Provision – All person, firm or corporation found guilty of directly or indirectly violating any provision of the above-mentioned shall be penalized of a minimum fines/charges of Two Thousand Five Hundred (P2,500.00) in addition to penalties and sanctions prescribed in R.A 9296, known as Meat Inspection Code of the Philippines and may also in violation of the Consumers Act of the Philippines.

SECTION 20 - FRESH DRESSED CHICKEN AND BY PRODUCTS:

20.a. Since there is no existing chicken dressing plant/establishments owned and controlled by the City Government as of this time, **all chicken dressing plant/establishment shall be registered and inspected annually** or as necessary quarterly by the authorized Meat Inspection Team to comply with the NMIS standards, rules and regulations and in compliance with the Sanitary Code of this City, as well as the provisions of this Code.

20.b. Operators/Owners of the **registered/licensed chicken dressing plants/establishments** shall secure and pay their corresponding business/mayor's permit annually without fail. Failure to do so will be the ground to recommend for immediate closure or cessation of operation and supplying dressed chicken and by-products for sale in the public market or within the jurisdiction of the city or outside the City of Naga, Cebu.

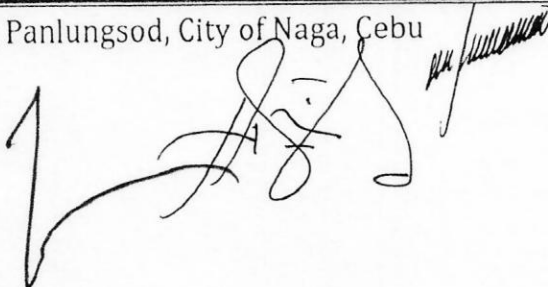
20.c. Fresh Dressed Chicken carcasses and by-products offered for sale in the **public market** shall be inspected personally by the Local Meat Inspectors in the Meat market Section (whether dressed and supplied from local dressing plant or from other licensed dressing plant/establishment accompanied by original copy of the Meat Inspection Certificate/Meat and Meat product Inspection Certificate.

20.d. Sanitation –Chicken meat handlers shall follow all necessary steps to prevent contamination of the chicken carcasses and other edible by products, inhibit microbial growth on the carcass or meat and reject any carcass or portions thereof that are deemed unsuitable for human consumption, NO "floor dressing" shall be allowed during slaughtering process. Dressing or defeathering and evisceration on slatted tables is acceptable but the use of overhead rails is preferred.

SECTION 21 – CREATION AND COMPOSITION OF A MEAT ENFORCEMENT TEAM/CITY MEAT INSPECTION SERVICE (CMIS).

A Meat Enforcement Team which shall be known as the **City Meat Inspection and Enforcement Team** shall be created which shall define the role of all members of the taskforce. The members of the team shall be designated through a special order in compliance to this Code.

21.1. The team shall be composed of a core group and support group from the Local Meat Inspection Service to be created by the LGU the core group shall have the following minimum qualifications:



- 21.a. For CMIS – preferably a permanent employee who has completed the Basic Meat Inspector's Training course conducted by the NMIS;
- 21.b. The Team Leader shall be the City Veterinarian (appointed) engaged in the slaughterhouse operation where applicable;
- 21.c. The members of the Team are the appointed Meat Inspectors, deputized/designated Meat Inspectors who has completed the BMIT course conducted by NMIS: **Support members** are the Appointed Market Inspectors, Business Permit and Licensing Officer, representatives from the City Agriculture Office and City Health Office, Sanitary Inspector, City Legal Officer and Member of the Local PNP assigned for this purpose. The Police Officers shall be made part of the Team for security purposes, particularly, when the nature of the enforcement activity or the situation during the implementation process warrants physical or armed defense, seizure of properties, or arrest of individuals who are in conflict with the meat inspection Law/s.

21.2. The following items shall be the subject of regulation of this order:

- 21.2.a. Carcasses/parts/offal
 - 1.) found to have come from clandestine slaughter;
 - 2.) adulterated as defined under R.A 9296; and/or
 - 3.) derived from non-food animals, such as dog meat, cat meat etc.
- 21.2.b. Processed meat products, chilled, frozen or canned, manufactured by:
 - 1.) neither accredited nor locally registered meat establishment/ slaughterhouse, and/or
 - 2.) manufactured by an accredited or locally registered meat establishment/slaughterhouse but found to be adulterated.
- 21.2.c. Those found fit for human consumption shall be donated to a charitable institution duly registered by SEC and preferably located within the municipality where the meat items were confiscated.
- 21.2.d. In case where the violator was issued a notice of warning and a summon order/show cause directive to appear and explain on the charges within 48 hours at the CMIS office. The seized items shall be donated to a charitable institution,
 - 1.) Once found fit for human consumption;
 - 2.) After the said violator has executed a notarized affidavit stating his assurance to refrain from commission of the same violation; and
 - 3.) He/She waives his/her claim over the products;
- 21.2.e. These items determined unfit for human consumption shall be either disposed of:
 - 1.) By burying six (6) feet below the ground or
 - 2.) Passed for rendering in a registered plant;
- 21.2.f. Disposal procedures shall be properly documented and recorded for police blotter for future reference the condemnation certificate shall signed by all concerned representatives, witnesses and other interested parties; and
- 21.2.g. In case of donated items, the donor shall execute a deed of donation and the donee shall acknowledge receipt of the donated items on the same documents.

21.3. POST- MEAT ESTABLISHMENT CONTROL/ POST-ABATTOIR INSPECTION

The task force shall also have the power to:

- 21.3.a. Confiscate any carcasses or parts, offal and meat products found to have been prepared, handled, packed, stored, transported or offered for

- sale within the city as human food not in accordance with any provisions of the Meat Inspection Code.
- 21.3.b. Impose administrative fines on persons in conflict with the Law; and/or
 - 21.3.c. Issue, after due process, cease and desist order or recommend the closure of meat establishment/stall to the Local Chief Executive (LCE) within the City.

SECTION 22 – COLLECTION OF FEES / CHARGES AND SHARING SCHEME

22.a. The City, through this Code, shall impose fees and charges related to but not limited to the

- 1.) use of the stockyard/holding pens;
- 2.) slaughtering/dressing;
- 3.) butchering /fabricating;
- 4.) ante-mortem and post-mortem inspections
- 5.) post-abattoir inspection ;
- 6.) meat delivery vehicles;
- 7.) stocking of meat in the slaughterhouse freezer and
- 8.) Annual Registration and Accreditation Fees of Private Delivery Vehicles
- 9.) Registration and licensing of meat processing plants/establishments, meat delivery vehicles, butchers, meat dealers/capitalists, meat vendors/meat handlers and all other workers in the meat trade within the territorial jurisdiction of the City of Naga, Cebu.

22.b. In the regulation of the flow, preparation and sale of meat and meat products for human consumption within the territorial jurisdiction of the city, the LGU shall collect reasonable fees and charges including but not limited to ante and post mortem inspection fees, the rates of which shall be set by this ordinance subject to escalation of 25% or upgrading of rates every five years, thereafter.

22.c. Ante and Post-Mortem inspection fees shall be shared by the national government (NMIS) and the LGU as provided under Executive Order 137, if the City slaughterhouse/abattoir will be accredited to class “AA” by the NMIS.

The twenty five percent 25% share of the national government of the meat inspection fees referred herein from the LGU meat establishment/slaughterhouse once accredited and directly supervised by NMIS personnel shall be paid on a monthly basis by the City Treasurer to NMIS R-I which shall remit the same to the National Treasury.

22.d. The remaining Seventy Five (75%) percent from the ante and post mortem inspection fees collected and other fees and charges shall be prioritized and annually provided under the slaughterhouse repair maintenance, operations supplies and equipments and for improvement of slaughter facilities and strengthening of the City Meat Inspection Service. The said Repair Maintenance and Operational Supplies and Sanitary equipments/materials and other benefits appropriated for Meat Inspectors shall be allocated/appropriated annually in the Annual Budget of the City specifically for the above-mentioned purpose.

SECTION 23 – IMPOSITION OF SLAUGHTERHOUSE FEES AND CHARGES –

There shall be collected the following slaughterhouse fees and other charges:

| | Large Cattle | Hog | Goat |
|-----------------|--------------|----------|----------|
| 1.Entrance Fee | P 100.00 | P 50.00 | P 10.00 |
| 2.Slaughter Fee | P 400.00 | P 150.00 | P 150.00 |

| | | | |
|--|-------------------|-------------------|-------------------|
| 3. Corral/Stockyard Fee (good for 24 hours) | P50.00 | P 20.00 | P20.00 |
| 4. Boarding Fee (extra day but not to exceed one day) | P200.00/day | P150.00/day | P150.00/day |
| 4. Ante-mortem Fee | P 100.00. | P50.00 | 50.00 |
| 5. Post-mortem Fee, per kg. | P1.00/kg | P1.00/kg. | P1.00/kg. |
| 6. Refrigerated Delivery Van fee | P50.00/head | P.25/kilo | P10.00/head |
| 7. use of freezer (if available) | .25 cent/kilo/day | .25 cent/kilo/day | .25 cent/kilo/day |

For public consumption or for sale on the basis of kilo:

The slaughterhouse shall be provided with a weighing scale/balance on which all carcasses, dressed meat, including the liver, heart, tongue, and other parts utilized for consumption shall be weighed. The weighing shall be made under the supervision of the Meat Inspector and the City Treasurer or his/her duly authorized representative.

SECTION 24- PENALTY CLAUSE/SANCTIONS

Any person, firm or corporation found in violation of any provisions of this Ordinance shall be charged a penalty and fines of not less than P 2,000.00 or six months imprisonment or both at the discretion of the proper court.

SECTION 25- APPLICABILITY CLAUSE

All other matters relating to fines or penalties herein not mentioned shall be governed by pertinent provisions of laws and other existing ordinances.

SECTION 26 – REPEALING CLAUSE

All previous issuance, or Ordinances, rules and regulations, provisions or parts thereof, which are inconsistent or in conflict with the provisions of this Code are hereby repealed or modified accordingly.

SECTION 27 – DATE OF EFFECTIVITY

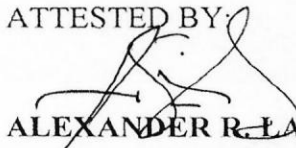
This ordinance shall take effect upon its publication in a newspaper of general circulation.

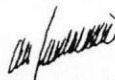
UNANIMOUSLY APPROVED this 27th day of JULY, 2015.

August 11, 2015

I HEREBY CERTIFY to the correctness of the afore-quoted City Ordinance taken from the minutes on file.

ATTESTED BY:


ALEXANDER R. LARA
SP Member/Presiding Officer


DELZA T. ARELLANO
Secretary to the Sanggunian

APPROVED BY:


VALDEMAR M. CHIONG
Mayor