



Republic of the Philippines
Province of Davao Oriental
OFFICE OF THE SANGGUNIANG PANLALAWIGAN
SP Complex, Government Center, Dahican
CITY OF MATI



EXCERPTS FROM THE MINUTES OF THE 52ND REGULAR SESSION OF THE
17TH SANGGUNIANG PANLALAWIGAN OF DAVAO ORIENTAL HELD ON TUESDAY,
JUNE 27, 2023 AT THE CITY OF MATI, THIS PROVINCE.

PRESENT:

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| Hon. Nelson R. Dayanghirang, Jr. | SP Member, District I – Acting Vice Governor Temporary Presiding Officer |
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Regular Members:

| District I | District II |
|----------------------------|-------------------------|
| Hon. Anna Cheryl N. Castro | Hon. Harold A. Montes |
| Hon. Art Benjie C. Bulaong | Hon. Rotchie M. Ravelo |
| Hon. Marietta D. Palmera | Hon. Daud V. Linsag |
| Hon. Andy A. Monday | Hon. Stephen Paul L. Uy |

Ex-Officio Members:

| | |
|------------------------------|---|
| Hon. Joselito B. Villademoso | President, Philippine Councilors League (PCL) - Davao Oriental Chapter |
| Hon. Eleuterio C. Manaytay | Indigenous Peoples Mandatory Representative (IPMR) |
| Hon. Ronald T. Lara, Jr. | Sangguniang Kabataan Provincial Federation President (SKPPF) |

ABSENT:

| | |
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| Hon. Niño Sotero L. Uy, Jr. | Vice Governor – Acting Governor |
| Hon. Shella Marie S. Go | SP Member, District II – Sick Leave |
| Hon. Rustan R. Castellones | President, Liga Ng Mga Barangay (LNB) - Davao Oriental Chapter |

PROVINCIAL ORDINANCE NO. 17-19-06-2023

Author : Hon. Rotchie M. Ravelo
Sponsor : Hon. Rotchie M. Ravelo

**AN ORDINANCE ESTABLISHING THE MEAT INSPECTION CODE OF THE
PROVINCE OF DAVAO ORIENTAL.**

WHEREAS, Section 15, Article II and Section 9, Article XVI of the 1987 Philippine Constitution guarantee that "the State shall protect and promote the right to health of the people and instill health consciousness among them" and "shall protect consumers ¹from trade malpractices and from substandard or hazardous products";

WHEREAS, Article 2 and Article 24 of Republic Act No. 7394, otherwise known as the "Consumer Act of the Philippines", state the "policy of the State to protect the interests of the consumer, promote his general welfare and to establish standards of

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conduct for business and industry" and that "the provincial, municipal and city governments shall regulate the preparation and sale of meat, fresh fruits, poultry, milk, fish, vegetables and other foodstuff for public consumption, pursuant to the Local Government Code";

WHEREAS, Section 8, and Section 10 of Republic Act No. 9296, otherwise known as "The Meat Inspection Code of the Philippines", as amended by R.A No. 10536, provides that: "National Meat Inspection Service (NMIS) shall formulate and issue and implement jointly with the appropriate local government units national policies, guidelines, rules and regulations and programs" and that "the local government units, pursuant to the provisions of Republic Act 7160, otherwise known as the Local Government Code and Executive Order No. 137, shall regulate the construction, management and operation of slaughterhouses, meat inspection, meat transport and post-abbatoir 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 as promulgated by the Secretary";

WHEREAS, the provision of the Implementing Rules and Regulations of Republic Act No. 9296, otherwise known as "The Meat Inspection Code of the Philippines", provides under Rule 9.5 of Section 9, viz: "the Provincial Veterinarian shall head the Provincial Meat Inspection Service (PMIS) and shall exercise technical supervision over meat inspection personnel of component cities and municipalities within the territorial jurisdiction to ensure that they act within the scope of their prescribed powers and functions" and on the other hand, the Revised Implementing Rules and Regulations of Republic Act No. 9296, otherwise known as "The Meat Inspection Code of the Philippines", as amended by R.A. No. 10536, provides the following, viz:

- (a) Rule 10.1.3 of Section 10, provides that "*the city or municipality shall ensure that the national standards are met in the performance of inspection and in the operation of meat establishments within their territorial jurisdiction*";
- (b) Rule 10.1.5 of Section 10, provides that "*the Local Meat Inspection Services (LMIS) consisting of the Provincial Meat Inspection Service (PMIS), City Meat Inspection Service (CMIS), and Municipal Meat Inspection Service (MMIS) shall be responsible for the training of meat establishment managers/operators, meat traders, meat butchers, meat vendors and private individuals on meat inspection/control system based on the NMIS prepared modules*";
- (c) Rule 10.1.6, Section 10 provides that "the city or municipality shall be responsible in ensuring that only meat that passed ante-mortem and post-mortem inspections and product evaluation shall be offered for sale within its territorial jurisdiction";
- (d) Rule 10.1.7, Section 10, provides that "*the PMIS/CMIS/MMIS may avail of the laboratory services of the NMIS, other government laboratories, academe or accredited laboratory service providers to determine fitness of meat and meat products for human consumption*"; and
- (e) Rule 10.3, Section 10, provides that "*the transport of meat and meat products shall be regulated jointly by the NMIS and PMIS*".

WHEREAS, Joint DA-DOH Administrative Order No. 2015-0007, dated 20 of February 2015, provides the Implementing Rules and Regulations of Republic Act No. 10611, "An Act to Strengthen the Food Safety Regulatory System in the Country to



Protect Consumer Health and Facilitate Market Access of Local Foods and Food Products, and For Other Purposes", otherwise known as the "Food Safety Act of 2013";

WHEREAS, Section 17 of R.A No. 7160, also known as the Local Government Code of 1991, provides for the establishment and operation of public slaughterhouses as one of the basic services and facilities undertaken by the cities and municipalities;

WHEREAS, the Local Government Code of 1991, provides the following:

- (a) Section 447(a)(3)(vii) and Section 458(a)(3)(vii), state that, viz: *"upon approval by a majority of all the members of the sangguniang bayan/sangguniang panlungsod, grant a franchise to any person, partnership, corporation, or cooperative to establish, construct, operate and maintain ferries, wharves, markets or slaughterhouses, or such other similar activities within the municipality/city as may be allowed by applicable laws: Provided, That, cooperatives shall be given preference in the grant of such a franchise";*
- (b) Section 447(a)(5)(ii) and Section 458(a)(5)(ii), state that, viz: *"establish markets, slaughterhouses or animal corrals and authorize the operation thereof, and regulate the construction and operation of private markets, talipapas or other similar buildings and structures";*
- (c) Section 447(a)(5)(iv) and Section 458(a)(5)(iv), state that, viz: *"regulate the preparation and sale of meat, poultry, fish, vegetables, fruits, fresh dairy products, and other foodstuffs for public consumption";* and
- (d) Section 447(a)(3)(i) and Section 458(a)(3)(i), state that, viz: *"fix and impose reasonable fees and charges for all services rendered by the municipal government/city government to private persons or entities";*

WHEREAS, Executive Order No. 137, dated 28 November 1993, was promulgated which provides the implementing rules and regulations governing the devolution of certain powers and functions of the National Meat Inspection Commission to the Local Government Units pursuant to Republic Act No. 7160, otherwise known as the Local Government Code of 1991;

WHEREAS, the Department of Agriculture issued the following Orders, thus:

- (a) Administrative Order No. 15, series of 2006, dated 13 October 2006, which prohibits the "flooding" or the act of forcibly introducing water or any liquid through the mouth or any other substances excessively into its body for purposes of increasing its weight or to make it appear heavier prior to sale or slaughter and for any unlawful or fraudulent purposes and of food animals in animal facilities and abattoir;
- (b) Administrative Order No. 18, series of 2008, dated 6 June 2008, which prescribes the rules and regulations on humane handling and slaughter of animals for food;
- (c) Administrative Order No. 05, series of 2012, dated 12 January 2012, which prescribes the rules and regulations on hygienic handling of newly slaughtered meat in meat markets to recognize the importance of handling and distribution of newly slaughtered meat at ambient temperatures for a specific period of time posing no public health problem traceable to the product;
- (d) Administrative Order No. 06, series of 2012, dated 12 January 2012, which prescribes the rules and regulations on hygienic handling of chilled, frozen

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and thawed meat in meat markets that requires temperature and environmental controls to protect the vulnerability of meat from growth of microorganisms;

- (e) Administrative Order No. 20, series of 2010, dated 21 October 2010, which prescribes the guidelines on post-meat establishment control that stresses the significance of regulating, monitoring and evaluation of the implementation of meat inspection laws and issuances in the locality; and
- (f) Administrative Order No. 21, series of 2010, dated 21 October 2010, which prescribes the guidelines for the implementation of meat inspection service by the local government units that delineates the functions and shared responsibilities between the DA National Meat Inspection Service and the LGUs in the regulation of persons, MEs, Meat and post-ME control and as provided under Section 3 thereof, the province and the city shall establish the PMIS and the CMIS headed by a licensed veterinarian. For MMIS, it shall be headed by an agriculturist/ meat inspector in case the municipality is without a veterinarian. The service shall be primarily responsible to ensure the safety and quality of meat and meat products in their area of jurisdiction;

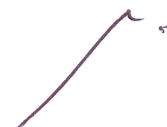
WHEREAS, in the light of the enactment of R.A 9296, as amended by R.A 10536, and other relevant rules and regulations governing meat inspection and meat hygiene, this Ordinance is promulgated to strengthen the implementation of meat safety;

WHEREFORE, on motion of SP Member Rotchie M. Ravelo, duly and jointly seconded by SP Members Stephen Paul L. Uy, Daud V. Linsag, Marietta D. Palmera, Andy A. Monday, and Harold A. Montes, it was

Be it ordained by the 17th Sangguniang Panlalawaigan of Davao Oriental, by virtue of the powers vested in it by law, in session assembled, that:

CHAPTER I Acronym

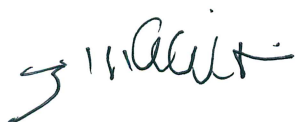
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|-------|---|--|
| AO | : | Administrative Order |
| AWA | : | Animal Welfare Act |
| BAI | : | Bureau of Animal Industry |
| BMITC | : | Basic Meat Inspection Training Course |
| CAC | : | Codex Alimentarius Commission |
| CAPA | : | Corrective and Preventive Action |
| CMIS | : | City Meat Inspection Service |
| COA | : | Commission on Audit |
| COMI | : | Certificate of Meat Inspection |
| CSW | : | Cold Storage Warehouse |
| DA | : | Department of Agriculture |
| DA AO | : | Department of Agriculture Administrative Order |
| DOH | : | Department of Health |
| ECC | : | Environmental Compliance Certificate |
| EO | : | Executive Order |
| FAWO | : | Food Animal Welfare Officer |
| FDA | : | Food and Drug Administration |
| GMP | : | Good Manufacturing Practices |
| HACCP | : | Hazard Analysis Critical Control Point |
| IEC | : | Information, Education and Communication |



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|---------|---|---|
| IRR | : | Implementing Rules and Regulations |
| LCE | : | Local Chief Executive |
| LGC | : | Local Government Code |
| LGU | : | Local Government Unit |
| LMIS | : | Local Meat Inspection Service |
| LRME | : | Locally Registered Meat Establishment |
| LTV | : | Livestock Transport Vehicle |
| MCO | : | Meat Control Officer |
| MCP | : | Meat Cutting Plant |
| ME | : | Meat Establishment |
| MI | : | Meat Inspector |
| MIC | : | Meat Inspection Certificate |
| MIS | : | Meat Inspection Service |
| MMIS | : | Municipal Meat Inspection Service |
| MSLH | : | Municipal Slaughterhouse |
| MTV | : | Meat Transport Vehicle |
| MVO | : | Municipal Veterinary Office |
| NMIS | : | National Meat Inspection Commission |
| NOV | : | Notice of Violation |
| PDP | : | Poultry Dressing Plant |
| PHW | : | Public Health Worker |
| PMIS | : | Provincial Meat Inspection Service |
| PMISDTF | : | Provincial Meat Inspection Service Development Trust Fund |
| PNP | : | Philippine National Police |
| PPE | : | Personal Protective Equipment |
| RA | : | Republic Act |
| SG | : | Salary Grade |
| SH | : | Slaughterhouse |
| SMCO | : | Supervising Meat Control Officer |
| SMCO | : | Senior Meat Control Officer |
| SP | : | Sangguniang Panlungsod/Panlalawigan |
| SSOP | : | Sanitation Standard Operating Procedure |
| VHC | : | Veterinary Health Certificate |

CHAPTER II Definition of Terms

1. Butcher - a skilled person employed to transform food animals into meat;
2. Carcass - the body of any slaughtered food animal after bleeding and dressing;
3. Cleaning - the physical removal of soil, dirt, grease or other objectionable matter;
4. Codex Alimentarius - is a collection of international food standards adopted by the CAC and presented in a uniform manner. It includes standards for all the principal foods, whether processed, semi-processed or raw;
5. Confiscation - means the taking into custody of livestock and/or poultry carcasses, edible or inedible part or parts from said carcasses by the controlling authority for its proper disposal for having been the subject of violation of the rules and regulations;



6. Controlling Authority - means the competent authority charged by the government with the control of meat inspection and meat hygiene, including setting and enforcing regulatory meat hygiene requirements pursuant to Codex Alimentarius;
7. Corrective and Preventive Action Plan - consists of corrections and improvements to meat establishment's processes and activities taken to eliminate existing non-conformities as well as their causes and other undesirable situations;
8. Disease or defect - a pathological change or other abnormality;
9. Disinfection - the reduction of the number of microorganism in the environment to a level that does not compromise food safety or sustainability by means of chemical agents and or physical methods;
10. Fit for Human Consumption - meat that has passed and appropriately branded by an inspector as safe and wholesome and in which no changes due to disease, decomposition or contamination have subsequently been found;
11. Floor Dressing - unacceptable practice of progressively preparing the carcass on the floor. The use of unslatted dressing table is also considered as "floor dressing";
12. Food Animal - all domestic animals slaughtered for human, such as but not limited to, cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry;
13. Food Hygiene - refers to the measures and conditions necessary to control hazards that could lead to food-borne illnesses and to ensure fitness for human consumption of food of plant or animal origin taking into account its intended use;
14. Food Safety - refers to the assurance that food will not cause harm to the consumer when it is prepared or eaten according to its intended use;
15. Good Manufacturing Practices - refer to a quality assurance system aimed at ensuring that products are consistently manufactured, packed, repacked or held to quality standards appropriate for the intended use. It is, thus, concerned with both manufacturing and quality control procedure;
16. Hot Meat - the carcass or parts of carcass of food animals which were slaughtered from unregistered/unaccredited ME and have not undergone the required inspection. It also includes undocumented, illegally shipped and unregistered carcass and parts of carcass coming from other countries and those that are classified as hot meat by the NMIS;
17. Inspected and Condemned - a condition wherein the carcass or parts of carcass so marked have been inspected and found to be unsafe, unwholesome and unfit for human consumption;
18. Inspected and Passed - a condition wherein the carcass or parts of carcass so marked have been expected and found to be safe, wholesome and fit for human consumption;
19. Local Meat Inspection Service - refers to the established MIS in the LGUs, namely: the PMIS, the CMIS, and the MMIS that shall be under the Office of the Provincial, City and Municipal Veterinarian or whosoever directly supervises the local MIS:



20. Local Government Unit - refers to municipalities, component cities, chartered cities and provincial governments created by law;
21. Locally Registered Meat Establishment - refers to the SLH, PDP and other MEs that are registered by the city/municipal government but not accredited by the NMIS;
22. Meat - refers to the fresh, chilled or frozen edible carcass, including offal derived from food animals;
23. Meat Control Officer - an inspector who is professionally qualified as a veterinarian duly appointed by the NMIS or the LGU responsible for the supervision and control of meat hygiene, including meat inspection;
24. Meat Establishment - premises such as SLH, PDP, MCP, CSW, Meat Cutting Plant, Meat Distribution Center and others that are licensed and registered by the NMIS/PMIS/CMIS/MMIS in which food animals or meat are slaughtered, prepared, handled, packed or stored;
25. Meat handlers - shall mean person directly involved in the preparation, transport and sale of meat,
26. Meat Inspectors - a professionally qualified and properly trained officer, duly appointed by the NMIS or the LGU for meat inspection and control of hygiene under the supervision of a veterinary inspector;
27. Meat Inspection - an act by an official inspector to ensure compliance with rules and regulations, including but not limited to, humane handling of food animals, ante and post-mortem inspection, quality assurance program, hygiene and sanitation program, GMP, SSOP, HACCP Program, Residue Control Program or any meat, ME facilities, transport vehicles and conveyance;
28. Meat Inspection System - a system to ensure the safety and quality of meat for human food, including but not limited to, humane handling of slaughtered animals, ante-mortem inspection, Quality Assurance Program, Hygiene and Sanitation Program, GMP, SSOP, HACCT program and Residue Control Program of a country. It covers regulatory activities, such as registration, licensing, accreditation and enforcement of regulations and supported by laboratory examination;
29. Meat Transport Vehicle - is an enclosed conveyance facility used for the transfer of meat from one place to another in a hygienic manner;
30. National Meat Inspection Service - the sole national controlling /competent authority attached to the DA charged by the government with the control of meat hygiene and meat inspection;
31. Organoleptic - means any sensory properties of a product involving taste, color, odor and feel. Organoleptic testing involves inspection through visual, feeling and smelling of products;
32. Post-Meat Establishment Control - shall mean control measures conducted on meat during transport up to the time of retail or sale for the enforcement of regulations governing meat inspection;

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33. Potable Water - water with standards of potability not lower than those contained in the latest edition of the "Philippine Standards of Drinking Water"
34. Strike Operation/Raid - an all-out act of confiscating hot meals/spurious meat items and other pieces of evidence accessory to the act of illegal selling of the said products such as, but not limited to, knives, cleavers, chopping boards, containers, weighing scales, makeshift stalls, vehicle/s and the like and the apprehension of the suspect and his accomplices/cohort for the purpose of detention, investigation and filing of case/s;
35. Surveillance - the act of following a suspect or subject person or vehicle in order to obtain information related to a case or complaint being investigated or verified; and
36. Suspect - the condition wherein the final judgment on the animal meat cannot be ascertained and would, therefore, require further inspection and/or examination.

CHAPTER III

Title, Purpose and Duty to Enforce this Ordinance

Section 3.1 - This Ordinance shall be known and cited as an "Ordinance Establishing the Meat inspection code of the Province of Davao Oriental ". Furthermore, it provides the guidelines that starts from the receipt of livestock animals deemed for slaughter, dispatch of meat at the ME up to distribution, handling and storage of meat to different registered meat destinations. It also covers guidelines for the conduct of post-ME activities, such as, but not limited to, monitoring, surveillance, border control and evaluation.

Section 3.2 - The Ordinance shall apply to all privately and LGU operated MEs within the Province of Davao Oriental where food animals are slaughtered and manufactured for human consumption.

Section 3.3 - The following shall be the objectives of this Ordinance:

- a) Establish PMIS office as a section under the Office of the Provincial Veterinarian;
- b) Provide stronger guidelines in order to regulate the management and operation of slaughterhouse, meat markets/ channels, poultry dressing plants, meat cutting plants, cold storage, meat inspection, meat transport and post-ME and border control;
- c) Monitor, evaluate and impose fees and charges in accordance with the national policies, procedures, guidelines, rules and regulations and quality and safety standards as promulgated by the National Government.

Section 3.4 - The duty and power to enforce the provisions of this Ordinance shall be devolved to the Office of the Provincial Veterinarian for the regulatory aspect while the Office of the Provincial Treasurer for the collection of fines and fees through the guidance of the provincial Governor.

CHAPTER IV

Access to Meat Establishments

Section 4.1 - Only the Provincial Veterinarian, SMCO, SrMCO, MCO and/or Provincial Meat Inspectors (MIs) and/or designated MIs shall have access to all meat establishments, meat markets/channels and food establishments and shall conduct examination and inspection of all meat and by-products prepared for commerce.



Section 4.2 - The PMIS Office, when necessary, may seek the presence and assistance of law enforcers during legal processes.

CHAPTER V
The Provincial Meat Inspection Service (PMIS) Office

Section 5.1 - The PMIS shall be responsible over all meat inspection and meat hygiene activities within the territorial jurisdiction.

Section 5.2 - The animals slaughtered for food within the Province shall be regulated by each of the municipalities and city within the Province through their MMIS and CMIS and shall be overseen by the PMIS.

Section 5.3 - Only SMCO, SrMCO, MCOs and MIs are authorized to perform meat inspection work. However, LGU personnel designated by the LCE to conduct meat inspection shall be allowed only if the personnel have undergone BMITC conducted by the NMIS.

Section 5.4 - The PMIS shall take office as a section under the supervision and management of the Office of the Provincial Veterinarian headed by a SMCO. The section shall be composed of the following minimum manpower complement of permanent positions with corresponding SGs:

| Positions | Quantity | Salary Grade |
|---------------------------|----------|--------------|
| SMCO | 1 | 22 |
| SrMCO | 1 | 19 |
| MCO II | 2 | 16 |
| MI III | 2 | 11 |
| Administrative Aide IV | 1 | |
| Driver (Official Vehicle) | 1 | |

Section 5.5 - The number of MI I to be employed by the PMIS shall be dependent on the number of MEs regulated by the Province. Additional manpower shall be created depending on the need and approval of the Sangguniang Panlalawigan. The Province may deputize MI for Local Meat Inspection Service.

Section 5.6 - There shall be a defined organizational structure with defined roles and responsibilities of each of the personnel under the PMIS to be approved by the LCE.

Section 5.7 - All persons involved in meat inspection work shall be recognized as PHWs who are responsible for the promotion of public health through the implementation of an effective meat inspection service (MIS) and shall be entitled to all benefits and emoluments due to a PHW in consonance with Section 14.1 of DA AO No. 01, series of 2014, known as the "Revised Implementing Rules and Regulations of R.A 9296, otherwise known as "The Meat Inspection Code of the Philippines", as amended by R.A No. 10536.

CHAPTER VI
Meat Establishment within the Province



Section 6.1 Any LGU within the province regulating and operating an ME such as PDP, MCP, CSW, Meat Cutting Plant, Meat Distribution Center and SLH shall comply with the requirement under this ordinance and other relevant laws and regulations.

Section 6.2 - The following shall be the minimum requirements needed to operate a ME within the Province which will be verified upon oversight of the PMIS:

- a) GMP/SSOP compliance certificate issued by the PMIS;
- b) Business Permit;
- c) Certificate of water potability of water source issued by a government testing facility;
- d) Wastewater treatment facility designed and/or prepared by the licensed Sanitary and Environmental Engineer;
- e) Sanitary Permit,
- f) GMP manual reviewed and approved by PMIS or NMIS RTOC IX;
- g) Engineering and equipment plan including the floor plan of the ME incorporating the basic equipment, facilities and areas in accordance with the Philippine standards set by the NMIS;
- h) ECC from DENR;

Section 6.3 - Before they can renew their business permits, MEs shall be subjected to surveillance and GMP evaluation/ verification audit by the PMIS to assess the meat safety implementation by the CMIS and MMIS. MEs that fail the first evaluation/verification audit shall be subjected for close-out or re-evaluation by the PMIS. MEs that fail two (2) re-evaluations shall not be issued with a ME GMP/SSOP compliance certificate issued by the PMIS which is a requirement upon renewal of LTO by the CMIS and MMS.

CHAPTER VII

ME Good Manufacturing Practices/Sanitation Standard Operating Procedure Compliance Certification

Section 7.1 - All MEs within the Province shall be GMP-compliant according to the minimum requirements per ME classification set by the PMIS guided by the NMIS.

Section 7.2 - The certification procedure are as follows:

- a) The ME operator shall submit application to the PMIS office along with other documentary requirements;
- b) PMIS shall evaluate the submitted requirements. Incomplete requirements shall be returned to the applicant;
- c) PMIS shall set the schedule of the on-site verification. Verification shall always be done during operation of the ME;
- d) PMIS shall conduct the verification activity based on prescribed procedures and audit checklist set by the NMIS;
- e) PMIS shall prepare an audit report including the needed CAPA Plan to be accomplished and complied with by the ME within the prescribed deadline for correction. The verification of CAPA Plan shall be done during the next surveillance activity;
- f) All compliant MEs shall be issued with a certification to be signed by the Governor; and
- g) Validity of the certificate shall be three (3) years;



Section 7.3 - The PMIS shall conduct periodic surveillance (semi-annually) to verify the implementation of meat safety and quality programs by CMIS and MMIS of all LGUs within the province.

CHAPTER VIII **Receipt and Humane Handling of Animals for Slaughter**

Section 8.1 - The following are the minimum operational and structural requirements during the receipt and humane handling of animals deemed for slaughter that shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) All livestock handlers, including their LTVs, shall be licensed and/or registered by the PMIS, CMIS, MMIS (livestock is transported within the city/municipality) or DA (livestock is transported from outside the city /municipality);
- b) Livestock transport vehicles (LTVs) shall be properly cleaned and disinfected before loading and after unloading of animals upon entry into the ME. Wheel baths or wheel sprays shall be strategically located or provided, respectively, at the entrance of the ME;
- c) All LTVs managed by the PMIS shall be accredited by the BAI;
- d) Only food animals, as defined under the amended R.A Nos. 9296 and 8485, shall be received, unloaded, inspected and allowed for slaughter in all MEs within the Province. All food animals deemed for slaughter shall be accompanied by the following documents upon entry into the ME:
 1. VHC issued by the LGU and private veterinarians;
 2. Certificate of Ownership/Transfer (for large animals);
 3. Shipping Permit (for animals transported across provincial boundaries;
- e) Food animals with lacking or no documents presented shall not be allowed to all MEs within the Province. "NO DOCUMENT NO SLAUGHTER POLICY shall be strictly implemented;
- f) Designated areas for cleaning and sanitation of LTVs shall be provided along with the needed facilities to conduct the activity by the ME. All LTVs shall be properly cleaned and disinfected after unloading of animals;
- g) The ME operator shall ensure the following minimum requirements and conditions for lairage and other facilities are provided with upon entry of all food animals deemed for slaughter that include, but not limited to:
 1. Properly constructed unloading bay to ensure the welfare of animals during unloading;
 2. Properly constructed holding pens/lairage with sufficient space to permit ante-mortem inspection provided with enough water supply for drinking and cleaning animals;
 3. Lairage management shall ensure that biosecurity measures and cleaning and disinfection programs are continuously implemented in the ME;



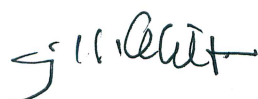
4. Animals shall be adequately rested and not overcrowded and protected from weather;
 5. Adequate space shall be provided to ensure complete separation of different classes and types of slaughtered animals;
 6. Only animals that are sufficiently clean shall be allowed to enter the slaughterhouse;
 7. Feed shall be withdrawn at least six (6) hours before the actual slaughtering;
 8. Identification scheme of animals shall be established until the time of slaughtering for traceability purposes;
 9. "ALL-IN, ALL-OUT" policy shall be observed. All animals brought to the slaughterhouse are considered for the sole purpose of slaughtering. At no time shall holding pens be used for stocking purposes and/or holding area for live sales; and
 10. All animals brought in the slaughterhouse shall be slaughtered within the days of its arrival. No slaughter animal shall be kept in lairage for more than 24 hours. However, animals deposited which were not slaughtered for some valid reasons shall be charged with penalty stated in the next succeeding chapter;
- h) The handling of food animals shall be done as expeditiously and carefully as possible in a manner that does not cause trauma, overheating, behavioral stress, physical harm or unnecessary discomfort. The food animals shall be adequately rested and not overcrowded. No food animal presented upon entry at the ME shall have any signs of trauma, such as, but not limited to, "Zorro" marks and the like.

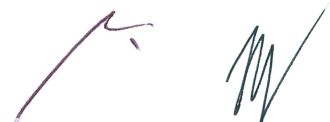
CHAPTER IX

Ante-mortem Inspection Guidelines

Section 9.1 - The following are the minimum operational and structural requirements during the ante-mortem inspection activity which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) Ante-mortem inspection shall be carried out prior to slaughter by authorized inspectors. It shall be carried out in a systematic manner in Provincial Ordinance No. 065-2021 accordance with routine inspection procedure prescribed by NMIS and shall ensure that animals found to be affected by a disease or defect that would render their meat unfit for human consumption are identified and removed from the food chain. The purpose of this required activity shall be the following:
 1. Select food animals which are adequately rested and are apparently free from disease or abnormal conditions;
 2. Isolate for further examination diseased, suspected diseased or suspected abnormal animals;
 3. Prevent contamination of personnel, premises and equipment by an animal suffering from communicable diseases; and
 4. Gather information for post-mortem inspection, diagnosis and judgment of carcass and offals;
- b) Ante-mortem examination shall be made in appropriate premises of the ME after ensuring that the animals are adequately rested. If animals remained in the holding pens/stockyard for more than twenty-four hours (24) hrs.) after arrival, another inspection shall be done before Slaughtering;



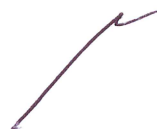
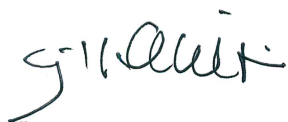


- c) No animals shall proceed for slaughter until an inspector has carried out ante-mortem inspection. Exceptions may be under emergency slaughter procedure where a delay in carrying out ante-mortem inspection would result in undue suffering of the animal;
- d) The animals shall be inspected while in rest and in motion. During the ante-mortem inspection, the following should be carefully noted:
 - 1. Species, age and sex;
 - 2. Color and markings on skin;
 - 3. Nutritional status (fat, thin, emaciated);
 - 4. Abnormal breathing;
 - 5. Abnormal behavior;
 - 6. Abnormal gait;
 - 7. Abnormal posture;
 - 8. Abnormal discharge or protrusion from body openings;
 - 9. Abnormal color;
 - 10. Abnormal appearance (conformation, injuries, inflammation, edema and others); and
 - 11. Abnormal odor;
- e) Ante-mortem shall ensure that suspect animals that require special handling during slaughter, as well as require special attention during post-mortem inspection, shall be segregated in an isolation pen, subject to thorough inspection and shall be last to be slaughtered;
- f) Only clean food animals found without evidence of any disease or abnormal condition shall be allowed for slaughter;
- g) The results of the ante-mortem inspection shall be brought immediately to the attention of the authorized inspector performing the post-mortem inspection.
- h) Suspected sick animals should be isolated immediately in isolation tent for further inspection.

CHAPTER X **Outright Condemnation Guidelines**

Section 10.1 - The following are the minimum guidelines on conditions for outright condemnation after the conduct of ante-mortem inspection which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) Any animal manifesting during ante-mortem inspection any disease or condition that shall warrant outright condemnation shall be marked as "INSPECTED AND CONDEMNED", isolated immediately and disposed of under the supervision of an inspector;
- b) When the ante-mortem inspection of animal reveals signs of disease indicative of a systematic involvement, communicability to humans or toxicity from chemicals or biological agents that render or may render the meat unsound, the animal so affected shall be condemned immediately as unfit for human consumption or where appropriate, set aside and remain under control of the inspector until a further decision regarding disposition is taken;



- c) Food animals exhibiting normal behavior but known to be carrying 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;
- d) Food animals admitted to the meat establishment shall be condemned if at ante-mortem inspection, a disease or condition is diagnosed which, at the final judgment, would give reason for total condemnation which represents an acceptable health hazard for meat handlers or which involves an unacceptable risk of contaminating the SLH premises and other carcasses;
- e) 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 disposed accordingly under the supervision of an inspector.

CHAPTER XI Humane Slaughtering

Section 11.1 - The following are the minimum operational and structural requirements during the conduct of humane slaughtering activity which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) The ME operator of the slaughtering facility shall take full responsibility for the humane slaughter of food animals while inspector shall continue to make such inspection as would be necessary to prevent the inhumane slaughtering of food animals;
- b) The food animals presented for slaughter, except those animals slaughtered following rituals and religious practices, shall be effectively stunned following approved stunning method prior to sticking or bleeding to ensure that the animals are rendered unconscious with a minimal of excitement of disturbance and without suffering;
- c) There shall be designated FAWO in every ME within the Province which shall oversee and monitor the implementation of the AWA as it pertains to slaughtering of food animals.

CHAPTER XII Guidelines on Hygienic Slaughtering and Carcass Handling

Section 121 - The following are the minimum operational and structural requirements on hygienic slaughtering and carcass handling which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) The objective of hygienic slaughtering and carcass handling is 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;
- b) "Floor Dressing" shall never be allowed in all MEs within Davao Oriental. Dressing on slatted tables is acceptable but the use of overhead rails is preferred;

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c) Meat handlers shall undertake all necessary steps to prevent carcass and edible by-products from contamination including, but not limited to, the following:

1. Showering

1.a. All food animals shall be subjected to shower to wash-off dirt before entering the ME;

2. Stunning

2.a. All food animals shall be stunned before slaughter by an appropriate and acceptable method in accordance to the Philippine standards;

3. Sticking and Bleeding

3.a. Sticking shall only be carried out on food animals that had been properly stunned. The knife to be used shall be maintained clean, sharp and of sufficient length intended for the species and size of the food animal;

3.b. Following sticking, the food animal shall be completely bled before any further dressing procedure is carried out;

3.c. Blood intended for food shall be collected in a hygienic manner using lean containers and utensils;

3.d. Whenever water is used in the preparation of blood, only potable water shall be used;

3.e. A separate room shall be provided for the handling, preparation, cleaning, scalding and cooking of offal or by-products;

4. Scalding

4.a. All food animals shall be scalded by immersing the whole body or its parts into hot water (approximately 60) to loosen hairs or feathers for easy removal. The following shall be observed in scalding:

4.a.1. Potable water shall be used for scalding;

4.a.2. Scalding water shall be regularly changed before each operation;

5. Dehairing/Dehiding

5.a. Dehairing and removal of hooves shall be done off-floor and on slatted dehairing tables, not in the scalding tank;

5.b. Dehiding and removal of feet, tail and head of large animals shall be done off-floor by means of cradle or hoist;

5.c. The procedure in the slaughter of small ruminants such as goat or sheep may vary according to cultural preference. However, hygienic and sanitary practices as required in this Ordinance shall be followed;

5.d. The plucking machine used in the defeathering of poultry shall be properly maintained and kept clean;

6. Evisceration

6.a. Prior to evisceration, the esophagus and rectum shall be separated from the surrounding tissues and properly tied;

6.b. During evisceration, edible organs shall be handled hygienically. Red offal heart, liver, lungs, spleen and kidney are handled and cleaned separately from white offal like stomach, small and large intestine;

6.c. Butchers and meat handlers shall ensure the proper evisceration to prevent accidental cuts and leaks of intestinal contents which may contaminate the carcass;

6.d. Separate equipment for offal, viscera and heads to facilitate inspection shall be provided and maintained clean;

7. Carcass Splitting

7.a. If the carcass is to be cut, it shall be done while hanging on rail or on top of clean surfaces;

7.b. Cleaver or axe shall be maintained sharp and clean;



8. Final Trimming and Washing of Carcass

- 8.a. Trimming shall be done to remove damaged, soiled or unwanted tissues;
- 8.b. Abnormal and/or diseased parts shall not be trimmed off until they have been inspected by the meat inspector;
- 8.c. Washing of carcass shall be done to remove the remaining blood on cut surfaces, adhering hairs and unwanted tissues. Potable water with approved food-grade sanitizing agent shall be used for washing; and
- 8.d. Carcass shall not be smeared with blood or coloring agent;

CHAPTER XIII
Post-Mortem Inspection Guidelines

Section 13.1 - The following are the minimum operational and structural requirements on post-mortem inspection activities which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) The inspectors shall conduct a post-mortem examination and inspection of the carcasses and parts thereof of all food animals prepared at any establishment as articles of commerce which are capable of use as human food;
- b) 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 which are based on the CODEX Alimentarius. Only meat and edible offal fit for human consumption shall pass the inspection;
- c) 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 such as, but not limited to, GMP. The following shall be observed at all times in conducting post-mortem inspection:
 - 1. Without delay after slaughter of animals, post-mortem inspection shall be performed in a hygienic manner;
 - 2. The premises, equipment and implements are in condition for the hygienic and efficient performance of the inspection;
 - 3. Use clean and appropriate PPE, tools and equipment, etc.;
 - 4. Wash hands and inspection tools as often as necessary;
 - 5. Due care shall be exercised during the post-mortem inspection to avoid contamination of the carcass and edible viscera with any discharges from the digestive and urinary tract, gall bladder, uterus, mammary glands and lesions;
 - 6. Meat which has been inspected and passed for food shall be removed from the inspection area without unnecessary delay; and
 - 7. Results of the post-mortem inspection shall be recorded accordingly. Any notable finding shall be documented and reported immediately to the SL.H management,
- d) The carcasses and parts thereof of food animals shall be condemned for human consumption when the post-mortem examinations have revealed the following:
 - 1. When meat poses a hazard to meat handlers, consumers and other animals;
 - 2. When there are severe organoleptic deviations from normal meat;

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3. When laboratory tests indicate that they contain contaminants or residues which exceed the established limits; and
4. When the meat has been conditionally approved for human consumption but the meat has not been treated as stipulated within the indicated period.

CHAPTER XIV Disposal Guidelines of Condemned Products


Section 141 - The following are the minimum guidelines on conditions for condemnation of unfit and waste meat items which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) The condemned meat shall remain under the custody of the ME within Davao Oriental 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;
- b) The disposal of condemned carcasses and parts thereof shall conform with all the pollution control and environmental laws and regulations. The CMIS and MMIS shall coordinate with the City Environment Office or Municipal Environment Office in monitoring the disposal of waste and condemned carcasses in the CSLH. A separate guideline may be warranted for the appropriate disposal procedures in coordination with the local, regional and national environment agencies;
- c) In handling of condemned carcasses and/or any of its parts, the following shall be observed:
 1. A leak-free properly covered and labeled receptacle for condemned material shall be provided;
 2. Condemned materials shall be removed from the area after operation and disposed of immediately under the supervision of meat inspector. The meat inspector shall ensure that all condemned materials are properly accounted for and are disposed of accordingly; and
 3. A condemnation pit shall be provided by the Provincial Government for the disposal of condemned material.

CHAPTER XV Guidelines on Proper Marking of Carcasses

Section 151 - The following are the minimum operational and structural requirements on the proper marking of carcasses which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) The carcasses and parts thereof of all food animals found not to be adulterated shall be marked, stamped, tagged or labeled as "INSPECTED AND PASSED" by authorized inspector of CMIS and MMIS. The meat inspector shall label, mark, stamp or tag as "INSPECTED AND CONDEMNED" all carcasses and parts thereof found to be adulterated;
- b) The carcasses and parts thereof of food animals shall be properly marked in





accordance with NMIS rules and regulations to show the result of the inspection after a decision has been made by the meat inspector if such meat is fit or unfit for human consumption;

- c) The size, shape and wording of any inspection mark, as well as the color and composition of marking ink used for the branding of meat, shall be prescribed by the NMIS; and
- d) The marking ink to be used for branding shall be approved as "food-grade". 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 inspector.

CHAPTER XVI

Guidelines on the Issuance of Meat Inspection Certificate (MIC)

Section 16.1 - The following are the minimum operational and structural requirements on the issuance of MICs which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

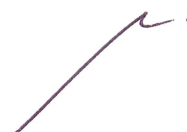
- a) The MI assigned at the ME shall issue a certificate of wholesomeness in the form of an MIC certifying as to the condition of the food animal and the fitness of the meat for human consumption;
- b) All carcasses and parts thereof fit for human consumption shall accompany MIC duly signed by the authorized inspector assigned at the ME within the Province of Davao Oriental;
- c) The CMIS/MMIS office shall allocate budget for the printing and maintenance of MICs and other accountable forms to be used in the implementation of this Ordinance.

CHAPTER XVII

Guidelines on the Transport of Meat

Section 17.1 - The following are the minimum operational and structural requirements on the transport of meat which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) All MTVs used for transport of meat within the Province shall be licensed or registered by NMIS, CMIS or MMIS;
- b) Only licensed and registered MTVs shall transport meat from licensed and registered MEs in the municipality and city within the Province wherein licensed MTVs and those vehicles certified by NMIS may transport meat outside the municipality/city while registered MTVs and those vehicles certified by the CMIS or MMIS shall transport meat within the city/ municipality;
- c) Meat handlers shall undertake all necessary steps to prevent meat from being contaminated during the transport including, but not limited to, the following:



1. Meat and edible offal shall not be loaded in any means of transport used for live animals or any other vehicle which may affect adversely the meat or edible offal. Only accredited or registered MTV shall be allowed to transport meat from SLH to the meat market. However, in their absence, other means of conveyance may be allowed provided that the carcasses are protected from contamination and adulteration;
2. All parts likely to come in contact with the meat or edible offal shall be made of impervious, corrosion-resistant material with smooth surfaces and joints and easy to clean and disinfect;
3. MTV shall be washed and disinfected prior to loading of carcass or any parts thereof and offal;

4. If the carcass cannot be transported in hanging position, the meat shall be placed and transported in clean containers;
5. Offal shall be transported in leak-proof, clean and properly covered receptacle; and
6. Carcass being transported manually by meat handlers shall be" properly protected from contamination and adulteration.

CHAPTER XVIII

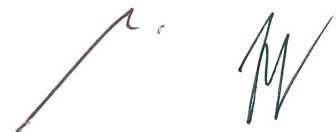
Guidelines on Hygienic Practices in the Meat Establishment

Section 18.1 - The following are the minimum operational and structural requirements on hygienic practices which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) All MEs within the Province shall implement a GMP Manual duly approved and certified by the NMIS or the PMIS. The GMP Manual shall include, but not limited to, the following principles of food hygiene to be implemented as operational and structural requirements in all MEs within the Province:

1. Environmental Hygiene

- 1.a. Proper perimeter fencing shall be built to prevent the entry of unauthorized persons and stray animals in the SLH premises;
- 1.b. Solid waste shall be separated from liquid waste to prevent clogging of drains;
- 1.c. Blood shall be properly collected to reduce waste water;
- 3.e. Basic cleaning materials such as, but not limited to, scraper, brooms, water hose and others shall be provided and maintained;
- 3.f. The following general cleaning procedure shall be applied:
 - 3.f.1. Cleaning shall be done from top to bottom by removing soils/dirts/solids before spraying the walls and floors with water;
 - 3.f.2. After the initial wash, the walls, floor and equipment are rendered physically clean by brushing with the use of a suitable detergent solution;
 - 3.f.3. When all equipment has been cleaned, the wall, floor and canal shall be well rinsed with water.
 - 3.f.4. After rinsing, a solution of disinfectant is applied over the whole area for at least five (5) minutes. Personnel doing disinfection shall wear protective clothing such as, but not limited to, rubber boots, gloves, plastic coat and others; and
 - 3.f.5. The whole is rinsed with potable water;



3.g. To maintain good housekeeping in all areas of the ME and equipment and utensils therein, the following principles shall be applied:

- 3.g.1. There shall be no unserviceable, idle or for repair equipment, litter and waste within and around the establishment;
- 3.g.2. Grass and weeds in the premises shall be cut regularly;
- 3.g.3. Canals shall be regularly drained; and
- 3.g.4. Equipment and tools that come in contact with meat shall be cleaned and sanitized before and after operation or as often as necessary to prevent meat contamination;

3.h. Cleaning and sanitation shall be done regularly. The suggested schedule on maintenance of cleanliness is listed below:

| Frequency | Areas |
|--------------|--|
| Daily | Premises , production areas and facilities , equipment and tools , MTV's , LTV's etc |
| Monthly | Furnace , storehouses , etc |
| Semi- Annual | Buildings , fences , driveways , chimneys etc |

4. Personnel Hygiene

- 4.a. To ensure hygienic handling of meat, no individual shall be allowed to handle meat at the public and private market, abattoir, roasting places, meat cold storage facility, meat shop/meat house and similar establishments, unless the corresponding license for this purpose is secured from the LMIS (CMIS or MMIS) Office;
- 4.b. All individual securing meat vendors, meat dealers, meat handlers license shall first secure the following requirements to be submitted to the LMIS (CMIS or MMIS) in order to acquire license, to wit:
 - 4.b.1. Mayor's Permit,
 - 4.b.2. Business Permit,
 - 4.b.3. Health Certificate (issued by the City/ Municipal Health Officer);
 - 4.b.4. Sanitation Permit (issued by the City / Municipal Health Officer);
 - 4.b.5. Police Clearance;
 - 4.b.6. Barangay Clearance; and
 - 4.6.7. Drug-free Certificate;
- 4.c. There shall be a medical examination of MIs, meat handlers, butchers and other persons who have access to and come in contact with meat in MEs. The medical examination shall be done before these persons are employed or permitted to work in the establishment and at a periodic interval as prescribed by a government physician;
- 4.d. Any person who is suffering from or who is a carrier of any communicable disease, particularly tuberculosis or is suffering from diarrhea, skin disease or any other condition that result to expulsion or discharges from any part of the body, shall not be allowed to work in the preparation, handling, packaging areas within the ME or transportation of meat from ME to meat market/stall. Any person shall report immediately to the management of the establishment if such occurrence happens;
- 4.e. Meat handlers shall maintain personal cleanliness and wear suitable protective clothing, head covering and footwear. Cuts and wounds where

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personnel are permitted to continue working shall be covered by suitable waterproof dressings;

- 4.f. Personnel shall always wash their hands (a) at the start of meat handling activities; (b) immediately after using the toilet; and (c) after handling the raw food or any contaminated material where this could result in contamination;
- 4.g. Visitors entering the ME shall wear appropriate protective clothing and adhere to the other personal hygiene provisions of this Ordinance;
- 4.h. Meat handlers shall refrain from behavior which could result in contamination of food such as, but not limited to, smoking, spitting, chewing or eating and sneezing or coughing over unprotected food;
- 4.i. Personal effects such as, but not limited to, jewelries, watches, pins and other items, shall not be worn or brought in areas of production of the meat establishment;

5. Safety of Water Supply

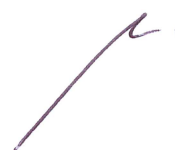
- 5.a. There shall be an adequate supply of potable water to meet the water requirements in the operation of the ME, including the cleaning of food animals;
- 5.b. A minimum supply of potable water shall be made available as follows: (a) 227 liters per cattle; (b) 14 liters per swine; and (c) 57 liters per goat and sheep;

6. Equipment and Facilities

- 6.a. Hand washing facilities shall always be provided, suitably located and maintained in good condition;
- 6.b. Adequate means of natural or mechanical ventilation shall be provided to (a) minimize air-borne contamination of meat; (b) control ambient temperature; (c) control odors; and (d) control humidity;
- 6.c. Adequate natural or artificial lighting shall be provided. Lighting fixtures shall be protected to ensure that food is not contaminated by breakages;
- 6.d. Adequate facilities for the storage of chemicals, cleaning implements and others shall be provided;

7. Training

- 7.a. All employees involved in the production of meat shall be trained in personal hygiene, GHP, cleaning and disinfection procedures, product handling and protection;
- 7.b. Regular and refresher/follow-up training courses shall be part of the overall training program;



7.c. Training program shall be routinely reviewed and updated, whenever necessary;

8. Records Keeping

8.a. Suitable records shall be maintained and kept for a minimum period of five (5) years. Records may be required by regulatory officers and shall be made available on request. The records shall show, but not limited to, the following: (a) slaughter report; (b) condemnation report; (c) certificate of water potability; (d) VHC with description on the point of origin of food animals, name of the farm and the farm owner; (e) MICs; (f) details of samples taken and dates of sampling and testing; and (g) GMP document and records;

9. Product Information and Consumer Awareness

9.a. The City/Municipal Government shall prepare a Product Information and Consumer Awareness Program following the list and communication objectives: (a) impart to stakeholders the importance of meat safety; (b) impart to stakeholders on how to make informed choices in terms of proper acquisition and consumption of meat; and (c) impart to stakeholders the ways to prevent contamination and growth or survival of foodborne pathogens by proper storage, preparation and utilization of meat.

CHAPTER XIX
Guidelines on the Distribution and Sale of Meat

Section 19.1 - The following are the minimum operational and structural requirements on the distribution and sale of meat which shall be implemented by the CMIS and MMIS within the Province of Davao Oriental:

- a) All meat from food animals slaughtered in licensed MEs by NMIS are suitable for distribution and sale in any registered market and/or meat stall/shop within the Province of Davao Oriental;
- b) All meat from food animals slaughtered in registered MEs by CMIS and MMIS are suitable for distribution and sale in any registered market and /or meat stall/shop within theft municipality;
- c) All meat from food animals slaughtered in licensed and registered MEs sold in any registered market and/or meat stall/shop shall be governed by the provisions of DA AO Nos. 5 and 6, series of 2012, entitled: "Rules and Regulations on Hygienic Handling of Newly Slaughtered Meat in Meat Markets" and "Rules and Regulations on Hygienic Handling of Chilled, Frozen and Thawed Meat in Meat Markets", respectively;
- d) All meat stalls, meat market, meat shop and lechon house/stand shall post the MIC in conspicuous place or be presented to meat inspector upon request during post-abattoir inspections;
- e) Only meat markets, supermarkets, meat stalls and shops registered by the CMIS and MMIS within the Province shall be allowed to sell meat for human consumption;
- f) Prohibition on the use of color enhancing lights, mats and other materials as a means to deceive the consumers as to the freshness/wholesomeness of the goods. Prohibition on the use of dyes/colorant and other substances, such as blood and achuete or annatto and the like.



CHAPTER XX
Collection of Service Fee and Charges

Section 20.1 - All MEs regulated by the PMIS shall collect 25% of all revenues collected from ante-mortem and post-mortem inspection fees.

Section 20.2 - Issuance of VHC (per head, per lot or batch)

| | | |
|--|----------------|---------------|
| a.) VHC Pig, Goat, Sheep | | Php 10.00/ hd |
| Large Animals (cattle, Carabao, Horse) | | 50.00/hd |
| Poultry Broiler | 1-100 birds | 50.00 |
| | 1001-250 birds | 100.00 |
| | More than 250 | 300.00 |

Section 20.3 - Registration Fees (inter-provincial transport)

a.) Annual LTV Registration Fee (privately-owned)

| | |
|--------------------------------------|------------|
| 1. Cattle, carabao, horses | Php 350.00 |
| 2. Poultry, hogs/swine, goats, sheep | Php 350.00 |
| 3. All others | Php 350.00 |

b.) Annual MTV Registration Fee (privately-owned)

| | |
|---------------------------------------|------------|
| 1. MTV for meat of large animal | Php 350.00 |
| 2. MTV for meat of hogs, goats, sheep | Php 350.00 |
| 3. MTV for poultry | Php 350.00 |


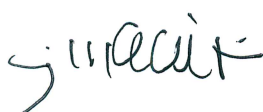
Section 20.4 - Certification Fees

a) GMF Certification and Renewal Fee Php 1,500.00

CHAPTER XXI
Guidelines on Post-Meat Establishment Control

Section 21.1. - The following are the minimum operational and structural requirements on post-meat establishment control which shall be implemented by the PMIS, CMIS, and MMIS within the Province of Davao Oriental:

- a.) Inspection of meat and poultry, including its by-products shall be conducted by the CMIS/MMIS in the market, meat outlets, including groceries, supermarkets or establishments where meat, poultry and by-products are sold and shall be carried out in a manner as prescribed by R.A No. 10536 and DA AO No. 21, series of 2010, with the subject: Guidelines on Post-Meat Establishment Control;
- b.) Meat stalls shall meet the following requirements:
1. Located in separate section of the general market and shall be far from fish stalls;
 2. Of adequate size based on the average of the load it can accommodate daily;
 3. With sufficient space provided for the buying public;
 4. For better ventilation and natural light, the building shall be high and open as much as possible;
 5. With chopping boards made of appropriate materials and not made of wood;
 6. Freshly slaughtered meats shall be hung by means of hanging rail and shall not be kept lying on the counter. The bulk of the meat shall hang in fly-proof storage provided for each stall;



7. Latrines and hand washing facilities shall be provided for butchers and meat vendors;
 8. If feasible, a meat stall should have a refrigerator; and
 9. Sign boards showing the kind of meat sold in every stall shall be provided in conspicuous places, including the name of the vendor and the stall;
- c.) The PMIS, CMIS, and MMIS through their authorized inspectors shall seize, confiscate, condemn or dispose of carcasses or parts thereof of food animals that is sold, transported, distributed, offered or received for distribution in commerce that have not passed through ante-mortem inspection. Carcasses or parts thereof are considered as "hot meat" and shall be disposed of properly:
1. The carcasses or parts thereof of food animals slaughtered in a non-registered or non-accredited ME have not undergone ante-mortem inspection and sold, transported, distributed, offered or received for distribution in commerce and considered "hot meat" and shall be confiscated, destroyed or disposed of properly;
 2. Carcass or parts of carcass not coming from food animal shall be considered "hot meat" and shall be confiscated and disposed of properly;
 3. The owner, distributor, consignee and accompanying handlers/staff during the Slaughtering, transport, distribution, receipt by consignee or selling of "hot meat" shall be prosecuted and the vehicle impounded and turned over the Philippine National Police (PNP) for custody;
 4. The PMIS, CMIS or MMIS Office, through their meat inspectors, shall have the authority to confiscate "hot meat" and or carcasses and parts of carcasses in accordance with established procedures found to have been prepared, handled, packed, stored, transported, distributed, sold, offered or received for distribution in commerce without undergoing the required ante-mortem inspection;
 5. All expenses incurred in the proper disposal destruction of confiscated meat shall be borne by the owner or person found in possession of "hot meat" or involved in its sale and distribution;
- d.) Protective clothing in clean condition shall be worn by meat choppers and handlers in meat markets, shops and stalls. Naked and undesirable clothing shall not be allowed. This will be regularly verified by the PMIS to ensure that the necessary standards of sanitation are carried out; and
- e.) It is desirable that a meat market in its own interest should have single individual to be held responsible for the maintenance of general cleanliness.

CHAPTER XXII

Guidelines on Border Control

Section 221 - The PMIS, together with other provincial regulatory agencies, shall establish border entry points strategically located within the province.

Section 222 - These border points shall be manned 24/7 by PMIS technical personnel with the following responsibilities:

- a.) Inspect all incoming vehicles, travelers and commuters for illegally-transported (without proper documents), contaminated and adulterated meat;
- b.) Confiscate all non-conforming or unsafe meat;
- c.) Dispose of properly all confiscated items, unless needed to be stored and kept for litigation process; and







d.) Issuance of NOV to all violators as well as other accountable forms such as, but not limited to, confiscation slip, disposal slip and the like.

Section 22.3 - All paraphernalia and other welfare materials needed by the inspectors assigned at the border shall be provided by the PMIS Office and shall allocate within the annual budget of the said office.

Section 22.4 - Border inspectors shall be allowed to claim overtime according to existing guidelines and policies of the Provincial Government and the COA rules.

CHAPTER XXIII **The Provincial "Task Force Bantay Karne"**

Section 23.1 - The following are the minimum operational and structural requirements on the creation and establishment of Provincial "Task Force Bantay Karne" of the Province of Davao Oriental:

a.) The Provincial "Task Force Bantay Karne" shall be created to strengthen the power and functions of the national, provincial, city and municipal meat controlling authorities to curb down illegal practices by unscrupulous vendors, traders, importers, consolidators and technical smugglers, as well as inadequate hygienic practices during slaughtering or carcass handling;

b.) The Provincial "Task Force Bantay Karne" shall be composed of the following:

Chairperson

Vice Chairperson:

Members

Local Chief Executive

Office of the Provincial Veterinarian

SP Member, Committee Chairperson on Market and Slaughterhouse

Operation Provincial Planning and Development Officer

PNP Chief of Police

Provincial Agriculturist

Provincial Health Officer

Provincial Administrator

Provincial Legal Officer

PMIS Office

Market Supervisor

Provincial Engineer

Licensed Inspector

b.) The Provincial "Task Force Bantay Karne" shall have the following functions, duties and responsibilities:

1. Ensure that the consumers are being protected against hazards to health and safety, deceptive, unfair and unconscionable sale, acts and practices;
2. Guarantee the safety and quality of meat for human food;
3. Conduct enforcement activities such as, but not limited to, monitoring, surveillance, search, seizure and others;
4. Execute regular meat inspection and control of hygiene under the supervision of PMIS and other regulatory agencies;
5. Conduct regular post-ME inspection;
6. Safeguard compliance with rules and regulations on, but not limited to, humane handling of slaughter of animals, ante and post-mortem

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- inspection, good hygienic slaughtering practices, slaughterhouse facilities, transport vehicles and post-ME control;
- 7. Warrant the effective and efficient implementation of all related laws, administrative orders, ordinances and rules and regulations concerning meat inspection and hygienic slaughtering practices for locally registered ME;
- 8. Submit a status and completion report to the Governor in relation to the conduct of enforcement activities such as, but not limited to, monitoring, surveillance, search and seizure and others;

d.) The following shall be the areas of concern in conducting post-ME control:

1. Meat markets channels shall include, but not limited to the following:
 - 1.a. Wet markets;
 - 1.b. Flea markets (talipapa);
 - 1.c. "Bagsakan" centers;
 - 1.d. Rolling stores;
 - 1.e. Meat shops/ stalls;
 - 1.f. Lechon houses and stands;
 - 1.g. Ambulant meat stalls/vendors/peddlers;
 - 1.h. Grocery stores;
 - 1.i. Restaurants, canteens and eateries;
 - 1.j. Catering services; and
 - 1.k. Hotels and other institutional buyers;
2. Private domicile, particularly, those suspected depots of "hot meat" subject to legal requirements; and
3. Other channels where meat and meat products are slaughtered, prepared, handled, processed, packed, stored and distributed;

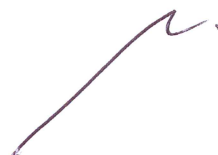
e.) The following items shall be the subject of regulation which could lead to legal procedure:

1. Carcasses/parts/offal, whether imported or locally produced;
2. Adulterated as defined under R.A 10536;
3. Derived from non-food animals, such as dog meat, cat meat, etc.;
4. From an unaccredited or banned country; and
5. Without accompanying valid and required documents such as, but not limited to, MIC, shipping permit, COMI and others;

f.) The following guidelines shall serve as the basic principles and procedures in conducting post-ME control:

1. The "Task Force Bantay Karne" shall be equipped with the following:
 - 1.a. A specific mission order issued by the LCE for every operation to be conducted;
 - 1.b. An official uniform which shall be worn when conducting routine post-ME inspections. In case of strike operation, the team may wear ordinary clothing;
 - 1.c. An official identification card;
 - 1.d. Minimum serviceable communication equipment and other tools such as, but not limited to, cellular phones, flashlights, ticklers, ball pens and other;

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- 1.e. Camera (capable for still photo shots and video footaging) shall be used for the documentation of all operations and disposal of seized items that may be conducted;
 - 1.f. At least two (2) service vehicles, one for the transport of team members and the other vehicle for the transport of seized items;
 - 1.g. Chest freezer/s for safekeeping of seized items; and
 - 1.h. Denaturants or other chemicals such as, but not limited to, kerosene and others;
 2. The following elements of an effective post-ME control shall be prepared and conducted by the PMIS:
 - 2.a. Manual of operational procedures on post-meat establishment control duly approved by the LCE;
 - 2.b. Series of information drives for meat vendors, traders/suppliers, importers, consolidators, indentors, consumers and other concerned stakeholders through the conduct of orientation, seminar, distribution of IC materials and other means of awareness campaign;
 - 2.c. Conduct of regular post-ME inspections;
 - 2.d. Prompt action on consumer complaints;
 - 2.e. Surveillance of suspected individuals and vehicles or in case finding any meat channel committing a possible violation of this Ordinance. The surveillance personnel shall decide if a strike operation is necessary and shall present to the team his findings and recommendation/ action. All subjects shall be divulged only during the final planning/briefing at the time prior to the conduct of a strike operation which shall be led by the surveillance officer;
 - 2.f. A warrantless strike operation shall be conducted when the illegal activity is done in plain view. In case of clandestine activity, a search warrant shall be secured prior to the conduct of strike operation;
 - 2.g. Seizure of meat slaughtered, prepared, handled, processed, packed, stored, transported, distributed or offered for sale as human food not in accordance with the provisions of R.A No. 10536, R.A No. 10611 and other related rules and regulations;
 - 2.h. Inventory of confiscated meat shall be properly accounted and turned-over to the disposal section of the LGU governing the confiscated items in accordance with existing COA rules and regulations;
 - 2.i. Proper coordination of activities between and among the concerned agencies, NMIS, FDA, LGUs, PNP, etc.;
 - 2.j. Setting-up checkpoint/s in identified strategic area/s, as the need arises;
 - 2.k. Blotter the illegal activity after the conduct of operation at the nearest police station having jurisdiction over the area where the strike operation was conducted and obtain a copy of the police blotter for future reference; and
 - 2.1. Filing of legal action/s against violators of the existing meat inspection laws, rules and regulations;
 3. The team or any of its members, in the discharge of its or his/her official duties, shall be provided with legal assistance by the local government and NMIS when necessary such as, but not limited to, filing of cases against violators when charged in court, during attendance to court hearings, etc.;
- g.) Corresponding logistical support shall be included in the annual budgetary appropriation of the Provincial Government of Davao Oriental to sustain the functions and activities of the task force; and

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h.) The following official forms shall be used during the conduct of post- ME control provided as annexes in this Ordinance:

1. Post-ME Management Receipt (Annex);
2. Summon Letter (Annex);
3. Show Cause Directive (Annex);
4. Notice of Final Warning (Annex);
5. Notice of Violation (Annex);
6. Hold Order (Annex);
7. Condemnation Receipt (Annex);
8. Coordination Letter to the Local Police (Annex).

CHAPTER XXIV **Guidelines on the Disposal of Confiscated Meat**

Section 24.1 - The following are the minimum operational and structural requirements on the disposal of confiscated meat which shall be implemented by the PMIS:

a.) All the seized meat items shall be under the custody of the task force until it has been properly documented and disposed of by the LGU governing the confiscated items. The following shall be the minimum requirements in the disposal of meat seized during a strike operation:

1. All confiscated meat shall be disposed after 48 hours, except those to be used as evidence in case of legal action. It shall be stored in a freezer storage to preserve its condition until the court has rendered a judgment on the case;
2. As the need arises, five (5) two hundred fifty grams (250g) samples units may be obtained randomly for organoleptic examination and other laboratory analysis. The laboratory results may be used as evidence in the on-going litigation;
3. No confiscated items shall be donated to charitable institution;
4. In cases where the violator was issued a notice of final warning and a summon order/show cause directive to appear and explain on the charges within 48 hours at the PMIS Office, the seized items shall be disposed of properly. This action is for legal purposes in case the violator files a case against the regulatory agency;
5. Those confiscated meat items shall be either disposed of by:
 - 5.a. Burying six (6) feet below the ground; or
 - 5.b. Passed for rendering in a registered rendering plant;
6. Disposal procedures shall be properly documented for future reference. The condemnation receipt shall be signed by all concerned representatives, witnesses and other interested parties;

b.) All expenses incurred during the disposal of confiscated meat shall be shouldered by the violator.

CHAPTER XXV **Prohibited Acts**

Section 25.1 - No person, firm or corporation shall:

a.) Slaughter any food animal or prepare meat in any ME, except in compliance with the requirements of this Ordinance;



- b.) Slaughter or handle in connection with slaughter any food animal in a manner not considered humane;
- c.) Sell, transport, offer or receive for sale or transportation in commerce carcasses or parts thereof, meat required to be inspected under this Ordinance, unless they have been so inspected and passed;
- d.) Do any act while they are being transported in commerce or held for sale which is intended to cause or has the effect of causing such articles to be adulterated or misbranded.

Section 25.2 - Any person, firm or corporation found directly or indirectly violating any provision of this Ordinance, in addition to the penalties and sanctions prescribed herein, shall be charged under applicable laws.

Section 25.3 - No brand manufacturer, printer or other person, firm or corporation shall cast, print, lithograph or otherwise make any device containing any official mark or simulation thereof or any label bearing any such mark or simulation or any form of official certificate or simulation thereof, except as authorized by the Provincial Government of Davao Oriental and other controlling authorities.

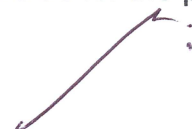
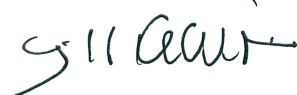
Section 25.4 - No person, firm or corporation shall:

- a.) Forge any official device, mark or certificate;
- b.) Use any official device, mark or certificate or simulation thereof or alter, detach, deface or destroy any official device, mark or certificate;
- c.) Contrary to the regulations prescribed by the Provincial Government of Davao Oriental and other controlling authorities, fail to use or detach, deface or destroy any official mark or certificate;
- d.) Knowingly possess any official device or any counterfeit, simulated, forged or improperly altered official certificate or any device or label or any carcass of any animal or part or product thereof bearing any counterfeit, simulated, forged or improperly altered official mark;
- e.) Knowingly make any false statement in any certificate;
- f.) Knowingly represent that any article has been inspected and passed under this Ordinance when, in fact, it has not been so inspected and passed.

Section 25.5 - It shall be unlawful for any person, either for himself or in behalf of another person, firm or corporation or partnership to slaughter food animals which have not been submitted for ante-mortem inspection or to store, transport or sell carcasses, organs or parts thereof which have not been previously inspected and passed or have been found upon inspection to be unfit for human consumption.

Section 25.6 - It shall be unlawful for any person, firm or corporation to resist, harass, intimidate, assault, impede or interfere with any inspector during the performance of his duties and shall be held liable and charged accordingly under this Ordinance and other applicable laws. Any meat inspection officer who is harassed, intimidated, threatened or assaulted during the performance of his duties shall be given full assistance by law enforcement agencies by the Provincial Government of Davao Oriental and other controlling authorities. A legal and medical assistance fund shall be made available and taken from the Provincial Meat Inspection Development Trust Fund (PMISDTF) which shall be used for the legal and medical expenses of meat inspection officers and CMIS/MMIS personnel who are subjected to harassment, physical injury or retaliatory suits.

Section 25.7 - It shall be unlawful for any person employed by the Provincial Government of Davao Oriental or by any of its component LGUs for the purpose of



meat inspection work to engage, directly or indirectly, in the business of buying, selling and trading or otherwise negotiating, purchases or sells of meat for his own account or as an employee of another person, firm or corporation. Any person employed for the purpose of meat inspection work found directly or indirectly violating this section shall be charged under applicable laws, rules and regulations.

CHAPTER XXVI Penalties and Sanctions

Section 26.1 - Any carcass, parts of carcasses found to have been prepared, handled, packed, stored, transported or offered for sale as human food not in accordance with any provision of this Ordinance and other relevant laws, rules and regulations shall be confiscated and disposed of properly at the expense of the person, firm or corporation found to be in violation thereof.

Section 26.2 - Any person who commits violation of any of the provisions stipulated herein shall be subjected to legal procedures guided by the penalties and sanctions provided in Chapter XIV of R.A No. 10536, Section 9 of R.A No. 10631 and Article XII of R.A No. 10611.

Section 26.3. - Administrative Penalties and Sanctions

a.) For Section 25.1 (a) and (b) of this Ordinance:

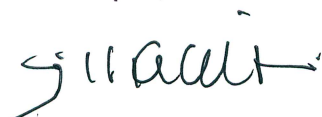
1. First Offense a. Php 1,000.00 fine;
 b. Confiscation of meat;
2. Second Offense a. Php 2,000.00 fine;
 b. Confiscation of meat,
 c. Three (3) months suspension from conducting business;
3. Third Offense a. Php 5,000.00 fine;
 b. Confiscation of meat;
 c. Prohibition from conducting business for two (2) years;

b.) For Section 25.1 (c) and (d) of this Ordinance:

1. First Offense a. Php 2,000.00 fine;
 b. Confiscation of meat;
2. Second Offense a. Php 3,000.00 fine;
 b. Confiscation of meat;
 c. Three (3) months suspension from conducting business;
3. Third Offense a. Php 5,000.00 fine;
 b. Confiscation of meat;
 c. Prohibition from conducting business for two (2) years
(cease and desist order);

c.) For Sections 25.3, 25.4, 25.5 and 25.6 of this Ordinance and "Hot Meat":

1. First Offense a. Php 3,000.00 fine;
 b. Confiscation of meat;
2. Second Offense a. Php 4,000.00 fine







- b. Confiscation of meat;
- c. Three (3) months suspension from conducting business;
- 3. Third Offense
 - a. Php 5,000.00 fine;
 - b. Confiscation of meat,
 - c. Prohibition from conducting business for two (2) years (cease and desist order);
- d.) For Section 25.7 of this Ordinance:
 - 1. First Offense
 - a. Six (6) months suspension;
 - 2. Second Offense
 - a. Dismissal from Government Service

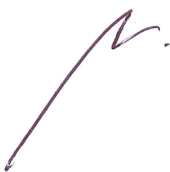

CHAPTER XXVII
Provincial Meat Inspection Service Development Trust Fund

Section 27.1 - An independent and separate PMISDTF shall be established wherein fifty percent (50%) of collected fees, fines, charges and administrative fines shall be used for, but not limited to, the following purposes:

- a. Regular repair, maintenance, improvement, upgrading or rehabilitation of the slaughterhouse facilities and meat section in the market to conform to the national standards;
- b. Health assistance to PMIS personnel who are physically injured while on duty;
- c. Legal assistance to PMIS personnel who are charged in court for causes related to work;
- d. Establishment of PMIS facilities such as, but not limited to, training center and laboratory facilities;
- e. Capacity development of the PMIS personnel;
- f. Operation of the "Task Force Bantay Karne";
- g. Incentives to meat handlers, meat vendors, meat dealers and other meat workers that are performing exceptionally in their compliance to sanitary standards;
- h. Indemnification of condemned animals during ante-mortem inspection due to outbreaks;
- j. Payment of benefits provided in national laws such as Magna Carta for public health workers (Republic Act No. 8489), Section 14.1 of DA AO No. 01, series of 2014, known as the "Revised Implementing Rules and Regulations of R.A No. 9296, otherwise known as "The Meat Inspection Code of the Philippines", as amended by R.A No. 10536, and others; and
- k. Other forms of assistance and support to the livestock, poultry and meat industry in the province/municipality.

CHAPTER XXVIII
Separability Clause

Section 28.1 - Should any provision of this Ordinance be adjudged or declared illegal or unconstitutional by any court of competent jurisdiction, such judgment shall not affect or impair the remaining provisions, sections or parts thereof which shall continue to be in full force and effect.

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**CHAPTER XXIX
Repealing Clause**

Section 29.1- All ordinances or provisions o ordinances which are inconsistent with this ordinances are hereby modified, revoked or repealed accordingly

**CHAPTER XXX
Effectivity Clause**

Section 30.1 – This ordinance shall take effect with the provisions of the local government code of 1991 of the Republic of the Philippines.

ENACTED: JUNE 27, 2023

CARRIED, by eleven (11) affirmative votes of SP Members Anna Cheryl N. Castro, Harold A. Montes, Rotchie M. Ravelo, Art Benjie C. Bulaong, Daud V. Linsag, Stephen Paul L. Uy, Marietta D. Palmera, Andy A. Monday, Joselito B. Villademoso, Eleuterio C. Manaytay, and Ronald T. Lara, Jr.; negative votes – none; and abstention - none.

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**I hereby Certify to the Correctness
of the foregoing Ordinance.**


MAXIMINO A. NAZARENO II

Secretary to the Sangguniang Panlalawigan

**Attested and Certified
to be duly Adopted:**


NELSON R. DAYANGHIRANG, JR.

*Acting Vice Governor
Temporary Presiding Officer*

APPROVED:


NIÑO SOTERO L. UY, JR.

Acting Governor

Date approved
and signed JUN 27 2023