ORDINANCE NO-07-127

AN ORDINANCE SUPPLEMENTING ORDINANCE NO. 05-033 ON THE SALE OF SAFE MEAT IN MUNTINLUPA CITY AND IMPOSING MORE COMPREHENSIVE FEES AND PENALTIES THEREFOR.

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               Hon. Artemio A. Simundac
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WHEREAS, Ordinance No. 05-033 entitled "AN ORDINANCE REGULATING THE SALE OF SAFE MEAT IN MUNTINLUPA CITY" was passed by the Sangguniang Panlungsod on 17 February 2005;

WHEREAS, there is a need to further regulate, monitor, and standardize the proper hygienic requirements for the sale, distribution, transportation, and documentation of imported meat and meat food products, and facilitate or implement the proper monitoring and inspection of the same to better improve the quality standard of meat trading in Muntinlupa City;

WHEREAS, consistent with the mandate of R.A. 7394, otherwise known as The Consumer Act of the Philippines, particularly Articles 18 and 23 thereof, adequate protection must be accorded to the local consumers against banned meat products and adulterated food, in addition to the threat of Foot and Mouth Disease;

WHEREAS, pursuant to Sec. 9, Rule 9.5 of the Rules and Regulations implementing R.A. 9296, otherwise known as the Meat Inspection Code of the Philippines, the City Veterinarian shall head the City Meat Inspection Service (CMIS) and shall exercise direct supervision over meat inspection operations and personnel;

WHEREAS, under Sec. 9, Rule 9.9 (9.9.1) of the Rules and Regulations implementing R.A. 9296, the City Meat Inspection Service (CMIS) is authorized to establish and implement local rules and regulations within its jurisdiction in relation to safety and quality standards of meat and meat products; measures to ensure pure, wholesome and safe supply of meat and meat products in the city; licensing, registration, certification and identification of meat handlers and meat brokers operating within the city; and labeling, advertising and promotion of meat and meat products;
WHEREAS, under Sec. 10 of the Rules and Regulations implementing P.A. 9296 and pursuant to the provisions of R.A. 7160, the local government unit shall "regulate the construction, management and operation of slaughterhouses, meat inspection, meat transport and post-abattoir control, monitor and evaluate and collect fees and charges in accordance with national policies, procedures, guidelines, rules and regulations and quality and safety standards";

WHEREAS, under Rule 10.1, Sec. 10 of the Rules and Regulations implementing R.A. 9296, the responsibility for delivery of basic meat inspection service and operation of meat establishments shall remain with the city, as stated in Art. 25 Rule V of the IRR of RA 7160;

WHEREAS, under the same law and in the implementation of its mandate, the local government unit is allowed to collect reasonable fees and charges including but not limited to ante and post-mortem inspection fees;

WHEREAS, there is a need for a more complete and comprehensive legislation in order to achieve the objective of regulating the sale of safe meat in the city.

NOW THEREFORE, BE IT ORDAINED as it is hereby ordained by the Sangguniang Panglunsod in session duly assembled that:

SECTION 1. DEFINITION OF TERMS

a. Abattoir or slaughterhouse – premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption.

b. Accrediting – the power of the National Meat Inspection Service (NMIS) to give authority to (a) any meat establishment engaged in the slaughtering operation, preparation, processing, manufacturing, storing, or canning of meat and meat products for commerce, (b) any importer, exporter, broker, dealer, or meat handler; (c) any meat vehicle or conveyance; (d) any person, firm, corporation as providers, or independent inspection or audit agencies.

c. Adulterated – Carcasses, or any part thereof, whether meat or meat product under one or more of the following categories.

i. If it bears or contains any poisonous or deleterious substance which may render it injurious to health of the public; but in case the substance is not an added substance, such meat and meat products shall not be considered adulterated under this clause if the quantity of such substance does not ordinarily render it injurious to the health of the public;
ii. if it bears or contains any added poisonous or deleterious substance other than one which is (i) a pesticide chemical in or on a raw agricultural commodity (ii) a food additive, (iii) a color additive, for which tolerances has been established and it conforms to such tolerances;

iii. if it consists in whole or in part of a filthy, putrid or decomposed substance, or if it is otherwise unfit for human consumption;

iv. if it has been prepared, packed or held under unsanitary conditions whereby it may have become contaminated with filth or whereby, it may have been rendered injurious to the health of the public;

v. if it is in whole or in part, the product of a diseased animal or of an animal which has died other than by slaughter;

vi. if its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to public health;

vii. if it has been intentionally subjected to radiation, unless the use of the radiation was in conformity with an existing regulation or exemption;

viii. if any valuable constituent has been in whole or in part omitted or abstracted therefrom; or if any substance has been substituted, wholly or in part; or if damage or inferiority has been concealed in any manner; or if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight, or reduce its quality or strength, or make it appear better or of greater value than it is;

ix. if it has not been, prepared in accordance with current acceptable manufacturing practice as promulgated by the Secretary by way of regulations;

x. if it has passed its expiry date.

d. **All-In-All-Out Policy** – a strategy directed at the control of infectious disease. All animals should be slaughtered within twenty four (24) hours from arrival at the slaughterhouse. The slaughterhouse is emptied of all animals on a particular time of day for disinfection before the arrival of the next stock.

e. **Approved meat establishment** – means the same as accredited meat establishment.

f. **Brand** – shall mean the mark, stamped on the surface of meat and meat products or attached as a label showing distinct characteristics or information for the main purpose of identification and traceability.
g. **Butcher** — someone who slaughters animals for market and/or for food purposes.

h. **Butcher's License** — refers to the licensing and registration of the butchers working within the city jurisdiction.

i. **Carcass** — the body of any slaughtered animal after bleeding and dressing.

j. **Commerce** — meat trade between a province within the Philippines and any place outside thereof.

k. **Condemnation** — means the examination and judgment of meat or meat products according to approved protocols by a competent person, or otherwise determined by the controlling/competent authority, as being unsafe or unsuitable for human consumption and requiring appropriate disposal.

l. **Contamination** — means direct or indirect transmission of any biological or chemical agent, foreign matter or substances not intentionally added to food that may compromise food safety or suitability.

m. **Controlling authority** — the official authority charged by the government with the control of meat hygiene and meat inspection.

n. **Destroyed for food purposes** — means the complete alteration of meat and meat products making it unfit for human consumption.

o. **Direct Supervision** — means the authority and responsibility for the delivery of actual meat inspection service where the supervisor is in the premises and is quickly available and includes the accountability for the issuance of relevant inspection certificates.

p. **Double-Dead Meat** — refers to carcasses, parts thereof, of food animals or poultry that are already dead, but are still slaughtered and offered for sale to innocent consumers.

q. **Disease or Defect** — a pathological change or abnormality.

r. **Expiry date** — means the date stated on the label of meat and meat products after which they are not expected to retain their claimed safety, quality and wholesomeness and after which, it is no longer permissible to sell them.

s. **Fit for Human Consumption** — meat that has passed and appropriately branded by the inspector as safe and wholesome and in which no changes due to disease, decomposition or contamination have subsequently been found.

t. **Food Animal** — all domestic animals slaughtered for human consumption such as but not limited to cattle, carabaois, buffaloes, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry.
u. **Good Manufacturing Practices (GMPs)** — are minimum common sense sanitation and processing requirements which should apply to food processing establishment. GMP generally relates to good house keeping practices concerning food safety and quality.

v. **Food chain**— means the succession of activities, transformation or events from primary production to consumption of food.

w. **Fresh Meat** — meat that has not been yet treated in any way other than by modified atmosphere packaging or vacuum packaging to ensure its preservation except that if it has been subjected only to refrigeration, it continues to be considered as fresh.

x. **Hot Meat** — refers to carcass or parts of carcass of food animal which was slaughtered in an unregistered establishment and has not undergone the required inspection.

y. **Imitation** — meant the product that is made to appear as to be mistakenable for what is real and original.

z. **inspected and Passed** — a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be safe, wholesome and fit for human consumption.

aa **inspection** — an act by an official inspector to ensure compliance with the rules and regulations including but not limited to humane handling of slaughter animals, ante and post mortem inspection, quality assurance program, hygiene and sanitation program, good manufacturing program, sanitation standard operating procedures, hazard analysis critical control point program, residue control program on any meat and meat product, meat establishment facilities, transport vehicles and conveyance.

bb **Inspector/Meat inspector** — a professionally qualified and properly trained officer duly appointed by the NMIS or the local government unit for meat inspection and control of hygiene under the supervision of a veterinary inspector.

c. **Label** — a display of written, printed or graphic matter upon the immediate container (not including packaging liners) of any article.

dd **Local Government Units (LGUs)** — refer to municipalities, component cities, chartered cities and provincial governments created by law.

ee **Meat** — refers to the fresh, chilled or frozen edible carcass including offal derived from food animals.
ff. **Meat Broker** — any person, firm or corporation in business of buying or selling carcasses, meat, or meat food products of food animals on commission or otherwise negotiating purchases or sales of such articles other than for his own account or as an employee of another person, firm or corporation.

gg. **Meat Establishment** — premises such as slaughterhouse, poultry dressing plant, meat processing plant, cold storage, warehouse and other meat outlets that are approved and registered by the NMIS in which food animals or meat or meat products are slaughtered, prepared, processed, handled, packed or stored.

hh. **Meat Handler** — shall mean persons directly involved in the preparation, transport, and sale of meat and meat products, poultry, fish and shellfish.

ii. **Meat Handler’s License** — refers to the licensing of all meat handlers practicing their profession within the city to be issued by the City Veterinary Office.

jj. **Meat hygiene** — all conditions and measures necessary to ensure the safety and suitability of meat and meat products.

kk. **Meat Inspection Certificate (MIC)** — an official certificate issued by the meat inspector or meat control officer who conducted the post-mortem inspection to certify that the carcass is fit for human consumption.

ll. **Meat Product** — any product capable of use as human food which is made wholly or in part from any meat or other portion of the carcass of any food animals except products which contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat industry, and which are exempted from definition as meat product by the Secretary under conditions as he may prescribe, to assure that the meat or other portions of such carcasses contained in products are not represented as meat products.

mm. **Meat transport vehicle** — is an enclosed conveyance facility used for the transfer of meat and meat products from one place to another in a hygienic manner.

nn. **Mega-Supermarket** — a full air conditioned type of market and is more larger than supermarket.

oo. **Misbranded** — this term shall apply to any carcass, part thereof, meat or meat product where one or more of the following circumstances as defined under the Republic Act No. 7394 (Consumer Act of the Philippines) is present:

i. if its labeling is false or misleading in any particular:
ii. if it is offered for sale under the name of another meat or meat product;

iii. if it is an imitation of another meat or meat product, unless its label bears, in type of uniform size and prominence, the word "imitation" and immediately thereafter, the name of the meat or meat product imitated;

iv. if its container is so made, formed or filled as to be misleading;

v. in a package or other container unless it bears a label showing (1) the name and place of business of the manufacturer, packer, or distributor; and (2) an accurate statement of the quantity of the contents in terms of weight, measure or numerical count. Provided, that under clause (2) of this subparagraph, reasonable variations may be permitted, and exemptions as to small packages shall be established, by regulations prescribed by the Secretary;

vi. if any word, statement, or other information required by or under authority of this chapter to appear on the label or other labeling is not prominently placed thereon with such conspicuousness (as compared with other words, statements, designs, or devices, in the labeling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary condition of purchase and use;

vii. if it purports to be or is represented as a meat or meat product for which a definition and standard of identity or composition has been prescribed by regulations of the Secretary under this title unless (1) it conforms with such definition and standard, and (2) its label bears the name of the meat and or meat product specified by the definition and standard and, insofar as may be required by such regulations, the common names of optional ingredients (other than spices, flavoring, and coloring) present in such meat product;

viii. if it purports to be or is represented as a meat product for which a standard or standards of fill of container have been prescribed by regulations of the Secretary under this title and it falls below the standard of fill of container applicable thereto, unless its label bears, in such manner and form as such regulations specify, a statement that it falls below standard;

ix. if it is not subject to the provisions of subparagraph (g), unless its label bears (a) the common or usual name of the meat product, if there be, and (b) in case it is fabricated from two or more ingredients, the common or usual name of each such ingredient; except that spices, flavorings, and coloring may, when authorized by the Secretary, be designated spices, flavorings and colorings without naming each. Provided, that to extent that compliance with the requirements of clause (b) of this subparagraph (i) is impracticable, or results in deception of unfair competition, exemptions shall be established by regulations promulgated by the Secretary;
x. if it purports to be or is represented for special dietary use, unless its label bears such information concerning its vitamin, mineral, and other dietary properties as determined by the Secretary, and by the regulations prescribed as necessary in order to fully inform purchasers as to its value for such uses;

xi. if it bears or contains any artificial flavoring, artificial coloring, or chemical preservative, unless it bears labeling stating the fact. Provided, that to the extent that compliance with the requirements of this subparagraph (k) is impracticable, exemptions shall be established by the regulations promulgated by the Secretary; or

xii. if it fails to bear, directly on its container, as the Secretary may by regulations prescribe, the inspection mark or legend and, unrestricted by any of the foregoing, such other information as the Secretary may require in such regulations to assure that it will not have false or misleading labeling and that the public will be informed of the manner of handling required to maintain the article in a wholesome condition.

pp. National Meat Inspection Service (NMIS) – the sole national controlling/competent authority attached to the Department of Agriculture charged by the government with the control of meat hygiene and meat inspection. Authorize the local government units (LGU) to implement the meat inspection code of the Philippines in their respective jurisdictions.

qq. Official Certificate – any certificate prescribed by the Secretary for issuance by an inspector or other person performing official functions under this chapter.

rr. Post abattoir control – 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.

ss. Prepared – slaughtered, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed.

tt. Preservation – the process in which a product is prepared or stored to extend its wholesomeness and fitness for human consumption.

uu. Public Market – a government-owned market, composed of wet and dry section openly accessible to the public.

vv. Quality Assurance (QA) system – the organizational structures, procedures, processes and resources needed to implement quality assurance.

ww. Processed – includes all methods of manufacture and preservation but does not include prepackaged fresh, chilled or frozen meat.
xx. Recall – means where measures are applied to return unsafe or unsuitable products that has already been supplied or made available to consumers.

yy. Registered – shall mean officially listed with the NMIS.

zz. Rendering – means the process of converting condemned carcases or parts of carcases, meat or meat products into inedible by products by heating.

aaa. Residue – any foreign substance including metabolites, therapeutic or prophylactic agents which are objectionable or hazardous to human health remaining in the meat or meat products as a result of treatment or accidental exposure.

bbb. Risk Analysis – a process consisting of the (3) components that includes risk assessment, risk management and risk communication, all of which are essential to the decision making process that determines acceptable levels of risk, and the implementation of those decisions.

ccc. Routine inspection – the regular inspection conducted by an inspector during the day-to-day operation of the meat establishment.

ddd. Safe and wholesome – refers to meat and meat products that has been passed as fit for human consumption using the criteria that it a) will not cause food borne infection or intoxication when properly handled and prepared with respect to the intended use, b) does not contain residue in excess of set limits, c) is free of obvious contamination, d) is free of defects that are generally recognized as objectionable to consumers, e) has been produced under adequate hygiene control, and f) has not been treated with illegal substances as specified in this Act or other related national legislation.

eee. Satellite Market/Talipapa – a type of public market with less than 150 stalls that cater to limited number of costumers.

fff. Secretary – refers to the Secretary of the Department of Agriculture and Chairman of the National Meat Inspection Service.

ggg. Supermarket – a fully air conditioned type of market, usually more larger than public markets.

hhh. Suspect – the condition wherein final judgment on the animal, meat, or meat products cannot be ascertained and would therefore require further inspection and/or examination.

iii. Unfit for human consumption – in relation to meat and meat products, means inspected and found not meeting the criteria of safety and wholesomeness.
iii. Zoonotic diseases – diseases of animals transferable to humans.

kkk. Traceability – the ability to track meat and meat products back to their source or to identify the source of product so as to minimize liability and prevent the occurrence of food safety problems.

iii. Veterinary Inspector or Meat Control Officer – an inspector who is professionally qualified as a veterinarian duly appointed by the NMIS or the local government unit responsible for the supervision and control of meat hygiene including meat inspection.

SECTION 2. OBJECTIVE

The objective of this Supplemental Ordinance is to provide additional guidelines in order to regulate the management and operation of slaughterhouses, meat inspection, meat transport and post-abattoir control in the City of Muntinlupa and monitor, evaluate and collect fees and charges in accordance with national policies, procedures, guidelines, rules and regulations and quality and safety standards as promulgated by the National Government.

SECTION 3. THE CITY MEAT INSPECTION SERVICE

a. The local meat inspection services shall be established following the hierarchy of political units to implement the functions as called for under Sec. 489 (b) (3) (i-v) of RA 7160 pertaining to slaughter of animals for human consumption and the regulation of slaughterhouses within the city jurisdiction.

b. The City Veterinarian shall head the City Meat Inspection Service (CMIS) and shall exercise technical supervision over meat inspection personnel within the city to ensure that they act within the scope of their prescribed powers and functions.

The City Meat Inspection Service will be composed of:

City Veterinarian

- command supervision over the staff of CMIS
- represent the city in functions involving meat inspection.
- Formulate and implement existing national laws, city ordinances, city rules and regulations on all meat establishments within the city jurisdiction.
Qualification:
- Doctor of Veterinary Medicine
- Three (3) years of experience
- RA 1080 eligibility

Meat Control Officer
- Supervise and assist meat inspectors in the accreditation of meat delivery vehicles and other meat establishments.
- Supervise and assist the licensing of butchers, meat handlers and meat vendors.
- Formulate orientation and training designs for butchers and meat handlers in terms of hygiene, sanitation and proper handling.
- Recommend to the City Veterinarian appropriate measures concerning meat inspection work to prevent spread of zoonotic diseases in the city.
- Act as team leader during raids of illegal slaughtering and other related activities.
- Conduct meetings on a weekly/monthly basis or as the need arises with staff engaged in meat inspection work.
- Over-all supervision of all meat inspectors and meat control officers.

Qualification:
- Doctor of Veterinary Medicine
- Three years experience
- Eighteen (18) hours relevant training
- RA 1080 eligibility

Meat Inspector
- A professionally qualified and properly trained officer, duly appointed by the NMIS or the local government unit for meat inspection and control of hygiene under the supervision of the City Veterinarian.
- Inspect, check and verify supporting papers of meat being brought into the markets and/or being offered for sale.
- Perform various phases of ante-mortem inspection involving the visual and digital ‘temperature’ of food animals prior to slaughter and condemn those found to be afflicted with diseases or any other abnormality that renders the animal unfit for slaughter.
- Perform rigid post-mortem inspection of all slaughtered animals to detect and eliminate diseased carcases, tissues internal organs of parts thereof and pass only meat and/or internal organs that are sound, healthy and fit for human consumption.
- Check for "hot meat" and other illegal activities and apprehend persons selling hot meat and other meat products unfit for human consumption.
- Issue meat inspection certificates to meat and poultry destined to various outlets or channels of trade.
- Assist in animal disease intelligence work
- Implement proper hygiene and sanitation in the premises before and after slaughtering
- Assist in the accreditation of delivery vehicles, slaughterhouse and other meat establishments engaged in the preservation, storage and processing of meat within the city.
- Assist in licensing of butchers, meat handlers and meat vendors within the city.
- Prepare weekly and monthly reports of their designated meat establishments.
- Perform duties as may be assigned.

Qualification:
- Two (2) years college study
- Two (2) years relevant experience
- Eighteen (18) hours relevant training
- RA 1080 eligibility
- CS sub-professional

Document Checker
- an appointed personnel of the local government unit and is in charge of the recording, monitoring and inspection of documents regarding livestock transportation, ante- and post-mortem inspection and post abattoir inspection.

Qualification:
- Two (2) years college study
- Two (2) years relevant experience
c. Meat inspection regulations shall be issued as ordinances and shall conform with existing laws, policies, rules and regulation.

d. The functions of CMIS as specified under E.O. 137 (pursuant RA 7160) shall delineate levels of authority and responsibility between the national and local governments.

e. The CMIS shall issue and implement local rules and regulations and programs following prescribed national standards in relation to:

   i. Safety and quality standards for meat and meat products;
   ii. Measures to ensure pure, wholesome and safe supply of meat and meat products in the city;
   iii. Licensing, registration and certication of meat handlers and meat brokers operating within the city;
   iv. Labeling, advertising and promotion of meat and meat products.

f. Supervise and control meat inspection in all meat establishments located within its territorial jurisdiction engaged in domestic meat trade;

  g. Foster effective exchange of information and coordination of programs, projects and activities in the province among various entities;

  h. Conduct training supplementary to that required and provided by NMIS of the persons employed in meat inspection and in meat trade within its territorial jurisdiction;

  i. Recommend measures to professionalize the meat inspection service in the city.

  j. Seek the assistance of any department, bureau, office agency or instrumentality of the government or other private entities and organizations for cooperation in the performance of its functions within the city.

SECTION 4. SLAUGHTERHOUSE OPERATION

a. As provided for in Executive Order 137 the following ante-mortem and post-mortem fees shall be imposed and collected in connection with the ante-mortem and post-mortem inspections referred to in Section 3 (c) of Ordinance No. 05-033. to be conducted by the City Veterinary Office, through its meat inspectors duly appointed and designated by the City Mayor:
The inspection fees are divided as follows:

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<th>Species</th>
<th>Post-Mortem Fee/Head</th>
<th>Ante-Mortem Fee/Head</th>
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<tbody>
<tr>
<td>Cattle</td>
<td>Php 10.00</td>
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<tr>
<td>Carabao/Buffaloes</td>
<td>Php 10.00</td>
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<td>Horses</td>
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<td>Poultry</td>
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b. To improve slaughter facilities and strengthen local meat inspection services, seventy-five percent (75%) of these ante-mortem and post-mortem fees collected shall be retained by the City Government, as provided under the Local Government Code and Executive Order No. 137.

c. All slaughterhouses shall ensure adequate protection and welfare of food animals while awaiting slaughter in order to avoid mishandling or infliction of unnecessary pain or distress during the slaughter process in accordance to the R.A. 8485, otherwise known as the "Animal Welfare Act".

d. To ensure compliance with accreditation standards of the NMIS in accordance with pertinent laws, the following regulations and the corresponding penalties for violations thereof shall be imposed, in addition to those found in Section 3 of Ordinance No. 05-033:

i. While in transit to accredited slaughterhouses for more than twelve (12) hours or whenever necessary, shippers must provide sufficient food and water to these animals. Overcrowding, improper markings or branding and mixing with other animals is prohibited in accordance with the Animal Welfare Act.

Those found guilty of violating the above provision shall be penalized as follows:

- **First Offense** – a fine of Php 500;
- **Second Offense** – a fine of Php 1,000 and confiscation of Livestock Handler's License and impounding of the alleged vehicle;
- **Third Offense** – a fine of Php 2,000 and imprisonment for six (6) months in accordance to the Animal Welfare Act, and/or both at the discretion of the court.

ii. Butchers must wear proper, clean and prescribed uniform within the slaughterhouse premises and must follow the Good Manufacturing Practices (GMP) and rules and regulations of the slaughterhouse.
Violators of this provision shall be penalized as follows:

First Offense – Php 100 fine and one (1) day suspension;
Second Offense – Php 300 fine and three (3) day suspension;
Third Offense – Php 500 fine and one (1) week suspension.

iii. All animals intended for slaughter must be properly rested for at least six (6) hours and provided with adequate supply of water before slaughtering.

Violators of this provision shall be penalized as follows:

First Offense – Php 500 fine;
Second Offense – Php 800 fine;
Third Offense – Php 1,000 fine.

iv. Sicks, metal pipes, clubs or pointed objects and indiscriminate behaviors such as kicking or punching shall not be used for moving livestock. Improper markings by means of using sharp, pointed objects shall not be used on livestocks.

Violators of this provision shall be penalized as follows:

First Offense – Php 300 fine and one (1) day suspension;
Second Offense – Php 500 fine and three (3) day suspension;
Third Offense – Php 1,000 fine and one (1) week suspension and imprisonment for one (1) to six (6) months in accordance to the animal welfare act.

v. All animals brought to the slaughterhouse must be slaughtered within twenty-four (24) hours from the time of arrival. Animals exceeding the twenty-four (24) hour limit will be ordered for immediate slaughter. The “All-In-All-Out” policy (A.O. 32) shall be strictly implemented.

Violators of this provision shall be penalized as follows:

First Offense – a fine of Php 5,000;
Second Offense – a fine of Php 8,000;
Third Offense – a fine of Php 10,000;

vi. All animals must be slaughtered using the approved procedure for slaughter, free from unnecessary pain and suffering using correct slaughtering procedures in accordance with the Code of Conduct in the Slaughter of Animals for Food.
Violators of this provision shall be penalized as follows:

First Offense – Php 1,000 fine and one (1) day suspension of the responsible Butcher/Slaughter man;

Second Offense – Php 3,000 fine and three (3) day suspension of the responsible Butcher/Slaughter man;

Third Offense – Php 5,000 fine and one (1) week suspension of the responsible Butcher/Slaughter man and imprisonment for up to six (6) months in accordance to the Animal Welfare Act, upon discretion of the court.

SECTION 5. MEAT TRANSPORT

a. Only accredited vehicles by the City Veterinary Office (C.V.O.) shall be allowed to transport/deliver meat and meat products within the city. Meat transport vehicles who are delivering their meat or meat products outside of the city will be required to register their vehicles with the National Meat Inspection Service (NMIS).

Meat Transport Vehicle Accreditation fee – Php 100.00

b. The Meat transport Vehicle Accreditation will be renewed on a yearly basis.

c. Failure to secure proper accreditation, the concerned distributor/transporter shall be fined with Php 5,000.

d. As applied to the transport of meat and meat products in general from slaughterhouses or abattoirs, the following minimum standards and sanitary requirements shall be observed:

i. The floors and walls of meat vans and in which meat and food products are transported shall be constructed of impervious materials and kept in a clean and sanitary condition.

ii. Meat vans and trucks used in transferring meat and meat products to meat establishments shall be closed or so covered that the contents are kept clean. The meat and edible offal shall not be loaded in a vehicle or any means of transport which has not been cleaned and disinfected.

iii. Meat carcasses, meat products or edible offal shall not be loaded in any means of transport used for live animals or any other cargo which may adversely affect the meat or edible offal.

iv. Except when frozen, adequately wrapped carcasses, quarters or sides shall be hung on overhead rails during transport or placed in suitable racks or similar devices.
v. The meat van or other means of transport shall comply with the following:

1. All meat vans delivering, distributing or selling imported meat, processed meat, frozen meat cuts or carcasses and any meat or meat products should follow the appropriate design and equipment so as to maintain a temperature of 4 °C to 7 °C or colder during the whole transport and to prevent the contents from contamination. All parts likely to come in contact with the meat or edible products shall be made of impervious, corrosion-resistant materials with smooth surfaces and joints and easy to clean and disinfect.

2. Meat vans shall be provided with overhead rails or with duckboards and racks made of impervious corrosion-resistant materials which shall always be kept clean and in a satisfactory state of repair. If a meat loading equipment is used, it shall be so designed as to facilitate easy cleaning and disinfection. Contact between meat and personnel should be minimized and contact between meat and floor prevented.

3. Closed containers shall be provided for edible offal. If period of transport is more than two (2) hours, edibles in close containers should be transported under refrigeration.

e. Any person who is convicted for violating this section shall suffer the following penalties:

First Offense – Php 1,000 fine and confiscation of meat and meat products;
Second Offense – Php 3,000 fine, confiscation of the meat and meat products and one (1) week impounding of the alleged vehicle;
Third Offense – Php 5,000 fine and confiscation of the meat and meat products and one (1) month impounding of the alleged vehicle.

SECTION 6. PROHIBITION OF ILLEGAL SLAUGHTERING AND ILLEGAL SLAUGHTER HOUSES

Accreditation means the approval of Abattoir, Poultry Dressing Plant, Meat Processing Plant and other establishments to operate for the production, preservation of clean, safe, wholesome meat and poultry, their product and by-products by the NMIS.

Only legal slaughterhouse should be allowed to operate within Muntinlupa City. All kinds of live animals that are about to be slaughtered and sold to Public Markets, supermarkets and any meat establishments must be slaughtered to NMIS accredited slaughterhouses.
All meat, meat carcass or meat products that are not slaughtered on any NMIS accredited slaughterhouse will be termed as Hot Meat and the place where the animal was slaughtered will be termed as illegal slaughterhouse.

Illegal slaughtering and illegal slaughterhouses are prohibited within the city and any person who is convicted for violating this section shall suffer the following penalties:

First Offense – Php 5,000 fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and one (1) to six (6) months imprisonment upon discretion of the court.

Second Offense – Php 8,000 fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and one (1) to six (6) months imprisonment upon discretion of the court.

Third Offense – Php 10,000 fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and one (1) to six (6) months imprisonment upon discretion of the court.

SECTION 7. SCOPE OF MEAT INSPECTION BY THE CITY VETERINARY OFFICE

a. The Local Meat Inspection Board, through the City Veterinary Office, shall conduct meat inspection in all slaughterhouses and markets within the City (Section 10 [a] [b] [1], Ordinance No. 05-033) where food animals are slaughtered, prepared, processed, handled, packed, stored or sold. All livestock and fowls slaughtered for food, meat and their meat products, as well as aquatic products shall be subjected to veterinary inspection and examination before distribution and sale.

b. Only meat control officers, deputized meat control officers, meat inspectors, and deputized meat inspectors of the City Veterinary Office, duly appointed and designated by the City Mayor or the NMIS, are authorized to conduct meat and aquatic products inspection work, and shall be recognized as public health workers entitled to all its emoluments and benefits.

c. In the post-abattoir inspections to be conducted by the assigned personnel of the City Veterinary Office, the following rules and regulations shall be implemented to check illegal slaughtering and meat distribution, to complement the requirements found under Sections 4 and 5 of Ordinance 05-033.

i. Meat vendors acquiring meat or meat products from local slaughterhouses to be sold within the City shall be required to secure Meat Inspection Certificates (M.I.C.) from NMIS-accredited slaughterhouse.
Violators of this provision shall be penalized as follows:

First Offense – Php 1,000 fine and confiscation of meat and meat products;
Second Offense – Php 3,000 fine, confiscation of the meat and meat products and one (1) week suspension of the meat stall/establishment to operate;
Third Offense – Php 5,000 fine and confiscation of the meat and meat products and one (1) month suspension of the meat stall/establishment to operate.

ii. Meat vendors acquiring meat and meat products from slaughterhouses outside the City’s jurisdiction and to be sold within the City are required to secure Meat and Meat Products Inspection Certificate (M.M.P.I.C.) issued by NMIS-accredited slaughterhouses outside the City jurisdiction.

Violators of this provision shall be penalized as follows:

First Offense – Php 1,000 fine and confiscation of meat and meat products;
Second Offense – Php 3,000 fine, confiscation of the meat and meat products and two (2) week suspension of the meat stall/establishment to operate;
Third Offense – Php 5,000 fine and, confiscation of the meat and meat products and one (1) month suspension of the meat stall/establishment to operate.

iii. Meat vendors, Meat stalls and other meat establishments found to be marketing/selling imported meat products are required to secure a Certificate of Meat Inspection (C.O.M.I.) of Imported Meat and meat products for domestic transport issued from accredited NMIS cold storages.

Violators of this provision shall be penalized as follows:

First Offense – Php 1,000 fine and confiscation of meat and meat products;
Second Offense – Php 3,000 fine, confiscation of the meat and meat products and two (2) week suspension of the meat stall/establishment to operate;
Third Offense – Php 5,000 fine and, confiscation of the meat and meat products and one (1) month suspension of the meat stall/establishment to operate.
iv. It is unlawful for any person to forge, counterfeit, tamper, print, alter or cast any mark on the Shipping Permit, V.H.C., L.H.C., M.I.C., M.M.P.I.C., C.O.M.I., or on any official certificates involved in transport of livestock and on meat marketing/trading without the supervision of meat inspector/meat control officer appointed by the CVO or NMIS. In accordance with the Consumer Act of the Philippines (Prohibited Acts and Penalties), meat coming from other provinces outside Muntinlupa City shall secure Transfer Permits from the Veterinarian of the said province.

Violators of this provision shall be penalized as follows:

First Offense – P5,000 fine and confiscation of meat and meat products; in case of the Shipping Permit and Livestock Handler’s License, the person violating this provision will be sent back to origin.
Second Offense – P8,000 fine, confiscation of the meat and meat products; in case of the Shipping Permit and Livestock Handler’s License, the Meat transport vehicle used will be impounded for two (2) weeks.

Third Offense – P10,000 fine, confiscation of the meat and meat products and will be penalized under the Consumer Act of the Philippines; in case of the Shipping Permit and Livestock Handler’s License, the Meat transport vehicle used will be impounded for (1) month and will be banned to travel within the jurisdiction of Muntinlupa City and the owner will be penalized under the Consumer Act of the Philippines.

v. It shall be unlawful for any person to inject meat and aquatic resources, chicken, fowls and other foodstuff with water or any adulterating solution and/or sells chicken, fowls, meat and meat products and other foodstuff so injected in any market, talipapa, or other meat establishments.

Violators of this provision shall be penalized as follows:

First Offense – P5,000 fine and confiscation of meat and meat products and suspension to operate for two (2) weeks;
Second Offense – P8,000 fine, confiscation of the meat and meat products and suspension for one (1) month;
Third Offense – P10,000 fine, confiscation of the meat and meat products and imprisonment for one (1) to six (6) months in accordance to the Consumer Act of the Philippines. The meat establishment will be suspended from operating until the said case is closed.

vi. The City Veterinary Office shall seize, recall, confiscate, condemn or dispose by destruction any local or imported meat and meat products, poultry and poultry products, fish, aquatic resources, found to be banned, filthy, contaminated, adulterated or misbranded during inspection and laboratory analysis as necessary.
Violators of this provision shall be penalized as follows:

First Offense – PhP 5,000 fine and confiscation of meat and meat products and suspension from operation for two (2) weeks;
Second Offense – PhP 8,000 fine, confiscation of the meat and meat products and suspension for one (1) month;
Third Offense – PhP 10,000 fine, confiscation of the meat and meat products and will be penalized by the Consumer Act of the Philippines. The meat establishment will be suspended from operating until the said case is closed.

vi. It shall be unlawful for any person to use food colorings and other chemicals to preserve meat and meat products, poultry and poultry products, fresh fish or any aquatic resources being sold in any market, talipapa or any business establishment.

Violators of this provision shall be penalized as follows:

First Offense – PhP 5,000 fine and confiscation of meat and meat products and suspension to operate for two (2) weeks;
Second Offense – PhP 8,000 fine, confiscation of the meat and meat products and suspension for one (1) month;
Third Offense – PhP 10,000 fine, confiscation of the meat and meat products and will be penalized by the Consumer Act of the Philippines. The meat establishment will be suspended from operating until the said case is closed.

vii. Meat and aquatic vendors shall keep their stalls clean. Meat and aquatic products being sold should not be placed in direct contact on any surface of their stall area (tiles, wood, cement). Meat and meat products to be sold to consumers should be hanged on hooks or placed on trays.

Violators of this provision shall be penalized as follows:

First Offense – PhP 1,000 fine and confiscation of meat and meat products;
Second Offense – PhP 3,000 fine, confiscation of the meat and meat products and two (2) week suspension of the meat stall/establishment to operate;
Third Offense – PhP 5,000 fine and, confiscation of the meat and meat products and one (1) month suspension of the meat stall/establishment to operate.

ix. It is prohibited to conduct meat processing in markets and talipapa. Only accredited meat processors by the NMIS are authorized to conduct meat processing.
Violators of this provision shall be penalized as follows:

First Offense – Php 1,000 fine and confiscation of meat and meat products along with the equipments used for meat processing;
Second Offense – Php 3,000 fine, confiscation of the meat and meat products, along with the equipments used for meat processing and two (2) week suspension of the meat stall/establissement to operate;
Third Offense – Php 5,000 fine and, confiscation of the meat and meat products along with the equipments used for meat processing and one (1) month suspension of the meat stall/establissement to operate.

x. Meat and aquatic vendors shall be prohibited from using illuminator/colored lights in the vending area. Walls, ceiling and the stalls itself must be painted with light colors only.

Violators of this provision shall be penalized as follows:

First Offense – Php 1,000 fine and confiscation of meat and aquatic products along with the light and illuminator used and suspension to operate for two (2) weeks;
Second Offense – Php 3,000 fine, confiscation of the meat and aquatic products along with the light and illuminator used and suspension for one (1) month;
Third Offense – Php 5,000 fine, confiscation of the meat and aquatic products and will be penalized by the Consumer Act of the Philippines. The meat establishment will be suspended to operate until the said case will be closed.

xi. Meat establishments selling imported meat and meat products should maintain the required temperature of 4 °C to 7 °C or colder in order to prevent thawing of the meat and meat products within their meat stall.

Violators of this provision shall be penalized as follows:

First Offense – Php 1,000 fine and confiscation of meat and meat products;
Second Offense – Php 3,000 fine, confiscation of the meat and meat products and three (3) week suspension of the meat stall/establishment to operate;
Third Offense – Php 5,000 fine and, confiscation of the meat and meat products and penalized by the Consumer Act of the Philippines the meat establishment will be suspended to operate until the said case is closed.
d. The meat control officers, deputized meat control officers, document checkers, meat inspectors, deputized meat inspectors and document checkers of the City Veterinary Office shall have access to all meat establishments and shall conduct examination and inspection of all meat and meat products, fish, and aquatic resources prepared for commerce in any slaughtering, meat canning, salting, packing, rendering, or similar establishment, and for that purpose, shall have access at all times, day or night, whether the establishment is in operation or not, and at every part thereof.

e. The aquatic resources, aquatic products, meat and meat products, carcass and parts thereof of all such animals found to be adulterated shall be condemned and destroyed, in accordance to the proper disposal of goods.

SECTION 8. LICENSING OF MEAT HANDLERS AND BUTCHERS EXERCISING THEIR PROFESSION WITHIN MUNTNLUPA CITY

a. All meat handlers, meat cutting operators, dressers, cutters, vendors, processors dealers, and butchers working at and/or employed within the City of Muntinlupa must register with and secure an individual Meat Handler’s License and Butcher’s License from the City Veterinary Office to ensure their fitness and qualification for the job. The fee for these licenses are as follows.

i. Meat Processor – Php 500.00/year;
ii. Meat Cutting Operator – Php 500.00/year;
iii. Meat Dealer – Php 500.00/year;
iv. Vendor – Php 200.00/year;
v. Butcher – Php 200.00/year;
vi. Dresser – Php 100.00/year;
vii. Cutter – Php 100.00/year.

b. In addition, all meat handlers, processors, butchers, meat and aquatic resource vendors, dealers, and meat stall owners/operators, must first secure the following requirements in order to acquire the Meat Handler’s License and Butcher’s License.

i. Health Certificate;
ii. Police Clearance;
iii. Drug Test;
iv. Barangay Clearance.

c. The Meat Handler’s License and Butcher’s License shall be valid and effective only within the City of Muntinlupa.
d. The Meat Handler’s License and Butcher’s License shall be renewed on a yearly basis.

e. Any one who violates the foregoing shall, upon conviction, be penalized with a fine of Php 5,000 or imprisonment of not more than one (1) year or both upon the discretion of the court.

SECTION 9. DISTRIBUTION FOR SALE OF MEAT AND MEAT PRODUCTS IN MUNTINLUPA CITY

a. In order to enforce proper sanitation requirements and to ensure the safety of the meat and meat products, and to further facilitate effective monitoring and meat inspection, the following rules and regulations shall be implemented.

1. All livestock and fowls slaughtered for food and their meat products, including poultry and aquatic produce, and all establishments engage in selling of meat and meat products shall be subjected to veterinary inspection and examination before distribution and sale within the city.

2. In order to effectively and efficiently control and monitor distribution and selling of safe meat and aquatic products, all dealers, retailers and wholesalers are prohibited to sell their meat products outside registered public markets, supermarkets and mega supermarkets in Muntinlupa city.

3. Those with existing private stores outside public markets, supermarkets and mega supermarkets shall immediately cease to operate and stop operation at the end of their mayor’s permit within thirty six (36) hours from notice. Unless they secure locational clearances in accordance with the city comprehensive zoning ordinance upon approval of their clearances.

4. Those with existing private stores (outlets) outside said public markets, supermarkets and mega supermarkets should cease to operate in order to fully implement this provision, or otherwise, must comply to the following conditions.

i. All meat dealers/retailers/meat establishment owners, issued a mayor’s permit by the BPLO shall distribute and confine the sale of their meat and meat products exclusively to public markets, supermarkets and mega supermarkets only.

ii. Any person involved in meat trade and/or planning to conduct business within the city jurisdiction should be required to secure Veterinary Clearance from the City Veterinary Office (C.V.O.) before applying for their business license.

Veterinary Clearance - Php 100
iii. The requirements to acquire the Veterinary Clearance are as follows:

   iii a. Health Certificate
   iii b. Police Clearance
   iii c. Drug Test
   iii d. Barangay Clearance
   iii e. Meat Handlers License
   iii f. Number of employed personnel under his/her meat establishment

vi. Any business establishment found violating the foregoing shall be penalized

   First Offense – Php 5,000 fine, confiscation of meat and meat products and
   closure of the meat establishment;
   Second Offense – Php 8,000 fine, confiscation of the meat and meat products
   closure of the meat establishment and six (6) month imprisonment of the
   owner of the said establishment;
   Third Offense – Php 10,000 fine, confiscation of the meat and meat products
   and one (1) year imprisonment of the owner of the meat establishment.

SECTION 10. REGULATION OF IMPORTED MEAT IN THE CITY OF MUNTINLUPA

a. All imported meat and meat products brought into the City must have passed
   safety and quality inspection by the NMIS. All imported meat and meat
   products shall have the necessary permits issued by the NMIS.

b. All meat vendors selling imported meat and meat products shall maintain the
   required temperature of 4 °C to 7 °C or colder in meat vans and freezers on
   all meat establishments in order for them to operate in supermarkets, public
   markets, and other meat establishments. The required temperature shall be
   strictly implemented in order ensure safe and good quality of the meat.

c. Meat vendors selling, retailing, marketing or processing imported meat and
   meat products shall bring their Certificate of Meat Inspection (C.O.M.I.) of
   Imported Meat and meat products for domestic transport issued by NMIS
   accredited cold storages at all times.
SECTION 11. CONFISCATION OF AQUATIC RESOURCES, AQUATIC PRODUCTS, MEAT AND MEAT PRODUCTS

a. The City Veterinary Office shall summarily confiscate meat and meat products that are found to be:

i. "HOT MEAT" -
   1. With proper documents but unfit for human consumption;
   2. Without proper documents but fit for human consumption;
   3. Without proper documents and unfit for human consumption;
   4. Double-dead meat.

ii. Filthy, putrid, rotten, decomposed substance of foreign matter or otherwise unfit for human consumption.

iii. Filthy, contaminated, adulterated or misbranded and when it poses risks to human and animal health.

iv. Carrying any disease-causing organism, toxic or deleterious substance which may render it injurious.

v. In contact with any poisonous, deleterious and unsanitary substance which render the contents injurious to health.

vi. Meat and meat products declared banned by the controlling authority (DA, BAI, NIMS).

b. Aquatic resources with chemicals (like food coloring), being caught by dynamite fishing or in any means, acquired by illegal fishing will be confiscated by the City Veterinary Office. The owner of the said aquatic resource will be penalized by the Consumer Act of the Philippines.

c. Proper documentation shall be made in case of confiscated meat and meat products. A post-abattoir receipt shall be issued to the owner attesting to the cause of confiscation.

d. The owner shall have the right to witness the condemnation or donation of the confiscated meat or meat product.

e. Confiscated meat shall be donated to charitable institutions within the jurisdiction of Muntinlupa City, provided that the meat/aquatic products have undergone inspection by the City Veterinarian or meat inspector and proved to be fit for human consumption.
f. It shall be unlawful for any person, firm or corporation to resist, harass, intimidate, assault, impede or interfere with any inspector in the performance of his duties. Any meat inspector who is harassed, intimidated, threatened, or assaulted by any person during the performance of his official duties shall be given full assistance by law enforcement agencies. Any inspector who, in the performance of his official duties, is charged in court shall be provided with free legal assistance by the City.

g. Any person who resists, interferes with or impedes the completion of duties of an inspector, shall be prosecuted or penalized in accordance with Sections 3, 4, and 5, and 8, Consumer Act of the Philippines (R.A. 7394), the Animal Welfare Act (R.A. 8485) and Meat Inspection Code of the Philippines (R.A. 9296).

SECTION 12. APPLICABILITY OF ORDINANCE NO.05-033

It is hereby explicitly provided that the foregoing ordinance is only a supplement to Ordinance No. 05-033 and does not in any way supplant or repeal any of the provisions thereof.

SECTION 13. SEPARABILITY CLAUSE

If for any reason, any section or provision of this Ordinance is declared unconstitutional or inconsistent with any national laws, other sections or provisions hereof which are not affected hereby shall continue to be in full force and effect.

SECTION 14. EFFECTIVITY CLAUSE

This Ordinance shall take effect in accordance with Section 59 and 511 of Republic Act No. 7160 otherwise known as the Local Government Code of 1991.

ENACTED, by the Fourth (4th) Sangguniang Panlungsod of Muntinlupa this 18th day of January 2007, on its 103rd Regular Session.

CONCURRED:

ALLAN REY A. CAMILON  
Councilor

ELMER S. ESPELETA  
Councilor

MA. LUISA BABARAN-ECHAVEZ, M.D.  
Councilor

FRANCISIAN T. BAGATSING  
Councilor
I HEREBY CERTIFY, as to the correctness of the foregoing Ordinance.

CECILIA C. LAZARTE
Secretary
Sangguniang Panlungsod

ATTESTED:

ALDRIN L. SAN PEDRO
City Vice Mayor/Presiding Officer

APPROVED:

ATTY. JAIME R. PRESNEDI
City Mayor

Date: __________

PBS, JR.

City Hall of Muntinlupa