

**[NMIS ADMINISTRATIVE ORDER NO. 21, S. 2010,
October 21, 2010]**

**GUIDELINES FOR THE IMPLEMENTATION OF MEAT INSPECTION
SERVICE BY THE LOCAL GOVERNMENT UNITS (LGUS)**

WHEREAS, the Congress of the Philippines enacted Republic Act No. 9296, otherwise known as the Meat Inspection Code of the Philippines of 2004;

WHEREAS, the said Act declares that it is the policy of the State to support local government units in their endeavor to be self-reliant and to continue exercising the powers and discharging the duties and functions currently vested upon them;

WHEREAS, Rule 6.5.d.2 of the IRR of RA 9296 provides that the Secretary as the Chairperson of the Board shall issue Administrative Order prescribing regulations, guidelines and/or procedures on the transfer of certain powers and functions of NMIS to PMIS specifically on the Certification of PMIS in its compliance to national standards;

WHEREAS, Chapter 3 of RA 9296 provides for the Local Government Units to 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 as promulgated by the Secretary.

NOW THEREFORE, I PROCESO J. ALCALA, Secretary of the Department of Agriculture and Chairperson of the NMIS Meat Inspection Board (MIB), by virtue of the powers vested in me by law, do hereby issue this Order prescribing the Guidelines for the Implementation of Meat Inspection Service by the Local Government Units (LGUs).

**Section 1
SCOPE**

This Order covers the delineation of functions and shared responsibilities between the Department of Agriculture-National Meat Inspection Service (DA-NMIS) and the LGUs in the regulation of persons, meat establishments, meat and meat products and post-meat establishment control.

**Section 2
DEFINITION OF TERMS**

The following terms as used in this Order shall mean:

2.1 ACCREDITATION – 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 or meat and meat

products for commerce; (b) any importer, exporter, broker, trader or meat handler, (c) any meat vehicle conveyance; (d) any person, firm, corporation as provider of government services such as independent or third party service providers, or independent inspection or audit agencies.

2.2 ACTUAL MEAT INSPECTION – the conduct of ante-mortem and post-mortem inspection and ensures the proper cleaning and disinfection of the meat establishment by the meat inspector. He/she is required to be present during the entire duration of slaughtering operation.

2.3 CITY – a highly urbanized city (HUC) or independent component city (ICC) that shall perform meat inspection functions devolved to provinces. It has a city veterinary office performing meat inspection service known as City Meat Inspection Service (CMIS).

2.4 COMPONENT CITY (CC) – has a city veterinarian but is under the supervision of the provincial veterinarian relative to meat inspection function. It has also meat inspection service known as City Meat Inspection Service (CMIS).

2.5 DELINEATION – division of functions or responsibilities among offices/units according to their respective mandates.

2.6 DEPUTATION – the authority of the NMIS to allow inspectors and meat control officers employed by the local government units to perform the duties of a meat inspector or meat control officer of the NMIS.

2.7 DEVOLUTION – the transfer of power and authority from the National to Local Government Units to enable them to perform specific functions and responsibilities.

2.8 DIRECT SUPERVISION – for LGUs, 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. For NMIS, it includes circuit inspection to ensure proper implementation of meat inspection and other safety and quality assurance program.

2.9 JOINT RESPONSIBILITY – mutual or shared allocation of available capabilities, facilities, resources and other forms of support, formalized through a Memorandum of Agreement or Understanding between and among the concerned parties, to pursue a common goal.

2.10 LOCAL MEAT INSPECTION SERVICE (LMIS) – includes Provincial, City or Municipal Meat Inspection Service that is responsible for ensuring the safety and quality of meat and meat products for human food.

2.11 LOCALLY REGISTERED MEAT ESTABLISHMENTS (LRMEs) – slaughterhouses, meat processing plants, poultry dressing plants, meat cutting plants and cold storages that are allowed to operate by the city/municipal government but are not accredited by the NMIS.

2.12 MEAT ESTABLISHMENTS – premises such as slaughterhouse, poultry dressing plant, meat processing plant, cold storage, warehouse and other meat outlets that are approved and registered by NMIS/CMIS/MMIS in which food animals or meat products are slaughtered, prepared, processed, handled, packed or stored with the following classifications relative to product movement:

- 1 "A" within the city or municipality where the meat establishment is located
2. "AA Intra" intra-provincial/city distribution of meat and meat products
3. "AA Inter" Inter-provincial distribution of meat and meat products
4. "AAA" domestic and international

2.13 MEAT HYGIENE – all conditions and measures including but not limited to good hygienic slaughtering practices or good manufacturing practices necessary to ensure quality, safety and suitability of meat at all stages of the food chain.

2.14 MEAT INSPECTION – the act by an official inspector to ensure compliance with rules and regulations on but not limited to humane handling of slaughter animals, ante and post mortem inspection, good hygienic slaughtering practices or good manufacturing practices, slaughterhouse facilities, transport vehicles and post-meat establishment control.

2.15 MEAT INSPECTOR (MI) – a professionally qualified and properly trained officer, duly appointed by the NMIS or the local government unit for inspection and control of hygiene under the supervision of a veterinary inspector.

2.16 MEAT DELIVERY VEHICLE – an enclosed conveyance used for the transfer of meat and meat products from one place to another in a hygienic manner.

2.17 MUNICIPAL MEAT INSPECTION SERVICE (MMIS) – has a municipal veterinarian/agriculturist/meat inspector but is under the supervision of the provincial veterinarian relative to meat inspection function. It has also meat inspection service known as Municipal Meat Inspection Service (MMIS).

2.18 NATIONAL MEAT INSPECTION SERVICE (NMIS) – the sole national controlling authority on all matters pertaining to meat and meat product inspection and meat hygiene.

2.19 PRIORITY REPORTABLE ANIMAL DISEASES – all those included under OIE list A and B diseases.

2.20 POST MEAT ESTABLISHMENT CONTROL – the enforcement of regulations governing meat and meat product inspection during transport up to the time of retail sale in the meat outlets.

2.21 SAFE AND WHOLESOME – 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 and in other related national legislation.

2.22 SLAUGHTERHOUSE – approved, registered and licensed by the Local Government Units in which food animals are slaughtered, dressed, inspected and

hygienically handled in order to produce meat and offal that are safe and wholesome.

2.23 TECHNICAL SUPERVISION – the authority and responsibility vested on the next higher level of government to ensure that meat inspection service is properly delivered by those tasked to perform it.

Section 3

CREATION OF THE LOCAL MEAT INSPECTION SERVICE (LMIS)

The province and the city shall establish the PMIS and CMIS headed by a licensed veterinarian. For the 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.

Section 4

FUNCTIONS AND RESPONSIBILITIES

4.1 JURISDICTION

4.1.1. The NMIS is the sole national controlling authority on all matters pertaining to meat and meat product inspection and meat hygiene. It shall undertake functions of policy formulation and program implementation, supervision and control of meat inspection and meat hygiene in "AA Inter", and "AAA" meat establishments, information dissemination, training and capability building, and regulation of meat products.

4.1.2. The Provincial Meat Inspection Service (PMIS) shall regulate the preparation, transport, marketing, inspection and hygiene of meat and meat products in "AA Intra, "A" and LRMES within the provincial territorial jurisdiction in accordance with the national policies. The Provincial Veterinarian shall head the PMIS and shall exercise direct supervision over meat inspection personnel of the province and technical supervision over meat inspection personnel of component cities and municipalities within the territorial jurisdiction of the province to ensure that they act within the scope of their prescribed powers and functions.

4.1.3. The HUC & ICC shall perform functions devolved to provinces. They shall provide slaughtering facilities and meat inspection services in their respective territorial jurisdiction similar to that in the municipalities.

4.2 POLICY FORMULATION AND ACCESS TO INFORMATION

4.2.1 The NMIS shall formulate the policies and guidelines for approval of the Secretary on all matters pertaining to meat inspection and meat hygiene. Any subsequent change in national policies, guidelines, and standards affecting the delivery of meat inspection service by the LGUs shall be subject to prior consultations with them.

4.2.2 The NMIS shall establish a public access policy to information and information access facility on meat and meat products safety and quality standards; regulations; impositions; programs, projects and activity

updates; supply and demand of meat and meat products and all other information not classified as confidential.

4.2.3 The DILG shall continue to provide recommendations and guidance on LGU meat inspection regulations, programs and various activities.

4.2.4 The PMIS shall review and recommend all proposed component city and municipal ordinances on (a) meat inspection and meat hygiene; and (b) imposition of meat inspection fees and charges as their compliance to national regulations. To ensure alignment to national policies and standards, the PMIS shall likewise furnish a copy of the draft provincial, component city or municipal ordinance to the NMIS for further review and recommendation.

4.3 CONSTRUCTION, IMPROVEMENT AND REHABILITATION

4.3.1 The concerned Local Legislative Body, provincial, city or municipal, shall pass resolution relating to (a) the construction, improvement, rehabilitation, and operation of the slaughterhouse; and (b) the granting of franchise, lease, mortgage or sale of the slaughterhouse to the private sector.

4.3.2 The NMIS, when requested, shall render technical assistance to the city/municipal in the construction of the slaughterhouse particularly on the site selection, establishment and equipment design preparation based on the national standard and GHSP or GMP requirements and test runs.

4.3.3 The PMIS in collaboration with NMIS shall monitor the construction, maintenance, improvement, and rehabilitation of the slaughterhouses.

4.3.4 The PMIS shall prepare a Provincial Slaughterhouse Improvement Plan, the objective of which is to upgrade the component city and municipal slaughterhouses in the province to conform to the national standard. During the preparation and implementation of the plan, it may seek the assistance and cooperation of any department, bureau, office, agency or instrumentality of the government or other private entities and organizations in the improvement of the slaughterhouses and the performance of its functions within the province.

4.4 REGISTRATION, LICENSING AND ACCREDITATION

4.4.1 Meat Establishments

4.4.1.1 The Office of the City/Municipal Mayor shall register and issue the business permit to all meat establishments operating in their area of jurisdiction.

4.4.1.2 The PMIS shall maintain a provincial registry of all meat establishments operating in the province, which shall be regularly updated and a copy submitted to the NMIS.

4.4.1.3 The NMIS shall maintain the Registry of LRMEs (NMIS MC No. 10-2010-10).