



GENERAL ORDINANCE NO. 20-076- 2023

AN ORDINANCE CREATING THE MUNICIPAL SLAUGHTER-HOUSE OF THE MUNICIPALITY OF TUNGAWAN WITH DOUBLE "A" ACCREDITATION AND THE IMPLEMENTING RULES AND REGULATIONS GOVERNING THE DEVOLUTION OF CERTAIN POWERS AND FUNCTIONS OF THE NATIONAL MEAT INSPECTION SERVICE TO THE LOCAL GOVERNMENT UNITS PURSUANT TO REPUBLIC ACT NO. 7160 OTHERWISE KNOWN AS THE LOCAL GOVERNMENT CODE OF 1991

Authored by: Hon. Khemar N. Alam
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WHEREAS, the health and safety concerning meat consumptions of the municipality's constituents is the paramount concern of the Municipality of Tungawan;

WHEREAS, there is a need to further regulate, monitor, and standardize the proper hygienic requirements for the sale, distribution, transportation, and documentation of locally exported meat and meat food products, and facilities or implement the proper monitoring and inspection of the same to better improve the quality standard of meat trading in Zamboanga Peninsula and other cities;

WHEREAS, pursuant to Section 9, Rule 9.5 of the Rules and Regulations implementing Republic Act No. 9296, otherwise known as the Meat Inspection Code of the Philippines, "the Meat Inspection Section of Veterinary Services Office" shall exercise direct supervision over meat inspection operations and personnel;

WHEREAS, under Section 9, Rule 9.9 (9.9.1) of the Rules and Regulations implementing Republic Act No. 9296, "the Meat Inspection Division of the Veterinary Services Office is authorized to establish and implement local rules and regulations within its jurisdiction in relation to safety and quality standards of meat products in the City/Municipality. Licensing, registration, certification and identification of meat handlers and meat brokers operating within the Municipality and labeling, advertising and promotion of meat and meat products";

WHEREAS, Section 447 (a) (3) (vii) and (5) (ii) (iv) and similar paragraphs of Section 458 of Republic Act No. 7160 provides that the Sangguniang Panlungsod shall enact ordinances that shall regulate the sale of meat, fish, shellfish, vegetables, fruits, fresh dairy products and other foodstuff for human consumption; establish or regulate the construction and operation of public markets, slaughterhouses or animal corral; or grant franchise to any person to establish and operate the same as may be allowed by existing laws; and to levy, assess, collect taxes, fees, and other charges such as Veterinary Inspection Certificate for this purposes;

WHEREAS, under Section 10, Section 11, Section 12 of the Rules and Regulations implementing Republic Act No. 9296, "the responsibility for delivery of basic meat inspection service, ante and post mortem fees collection and implementation of National Meat Standards and meat establishment shall remain with the jurisdiction of the Local Government Unit.";

WHEREAS, under the same law and in the implementation of its mandate, the Local Government Unit (LGU) is allowed to collect reasonable fees and charges including but not limited to ante and post-mortem inspection fees.

NOW, THEREFORE, BE IT ENACTED, AS IT IS HEREBY ENACTED BY THE SANGGUNIANG BAYAN OF TUNGAWAN, ZAMBOANGA SIBUGAY, BY VIRTUE OF THE POWERS VESTED IN IT BY LAW, IN SESSION ASSEMBLED, THAT:

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ARTICLE I

GENERAL PROVISIONS

Section 1. This Ordinance shall be known as the "MUNICIPAL MEAT AND SLAUGHTER ORDINANCE" and its Implementing Rules and Regulations.

ARTICLE 2

DEFINITIONS OF TERMS

The following terms and phrases shall mean and be

Section 2. understood/construed as follows:

2.1 **ABATTOIR/SLAUGHTERHOUSE** - premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption.

2.2 **ACCREDITATION** — the power of the National Meat Inspection Service (NMIS), and Local Government Unit (LGU) to give authority to:

Any meat establishment engaged in the slaughtering operation, preparation, processing, manufacturing, storing, or canning of meat and meat products for commerce; any importer, broker, trader, or meat handler; any meat vehicle or conveyance:

Any person, firm, corporation as providers, or independent inspection or audit agencies.

2.3 **ADULTERATED** — Carcasses, or any part thereof, whether meat or meat product under one or more of the following categories:

2.3a 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 quality of such substance does not ordinarily render it injurious to the health of the public;

2.3b if it bears or contains any added poisonous or deleterious substance other than one which is a pesticide chemical in or on a raw agricultural commodity; ❖ A color additive, for which tolerances has been established and it conforms to such tolerances.

2.3c if it consists in whole or in part of a filthy, putrid or decomposed substance, or if it is otherwise unfit for human consumption;

2.3d 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;

2.3e 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;

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- 2.3f 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;
- 2.3g if it has been intentionally subjected to radiation, unless the use of the radiation was in conformity with an existing regulation or exemption;
- 2.3h 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 passed its expiry date.
- 2.4 **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;
- 2.5 **BUTCHER** — someone who slaughters animals for market and/or for food purposes;
- 2.6 **BUTCHER'S LICENSE** - refers to the licensing and registration of the butchers working within the Municipality jurisdiction;
- 2.7 **CARCASS** — the body of any slaughtered animal after bleeding and dressing;
- 2.8 **COMMERCE** — meat trade between a province within the Philippines and any place outside thereof;
- 2.9 **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;
- 2.10 **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;
- 2.11 **CONTROLLING AUTHORITY** - refers to the NMIS, provincial, city or municipal meat inspection service;
- 2.12 **DESTROYED FOR FOOD PURPOSES** - means the complete alteration of meat and meat products making it unfit for human consumption;
- 2.13 **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;
- 2.14 **DEAD MEAT DOUBLE** - 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;
- 2.15 **DISEASE OR DEFECT** — a pathological change or abnormality;

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- 2.16 **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;
- 2.17 **FIT FOR HUMAN CONSUMPTION** - meat that has passed and appropriately branded by the inspector as safe and wholesome and in which no change due to disease, decomposition or contamination have subsequently been found;
- 2.18 **FLEA/SATELLITE MARKET** - a type of market with less than 15 stalls that cater to a limited number of customers. (P.D. 856);
- 2.19 **FOOD ANIMAL** - all domestic animals slaughtered for human consumption such as but not limited to cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry;
- 2.20 **FRESH MEAT** — meat that has not been yet treated in any way other than by modified atmosphere packaging or vacuum packaging to ensure its prevention except that if it has been subjected only to refrigeration, it continues to be considered as fresh;
- 2.21 **GOOD MANUFACTURING PRACTICES (GMPs)** - are minimum common sense sanitary and processing requirements which should apply to food processing establishment. GMP generally relates to good housekeeping practices concerning food safety and quality;
- 2.22 **HOT MEAT** — refer to meat, aquatic and meat products which were slaughtered, prepared, processed, handled, packed, stored in an unregistered/unaccredited meat establishment and has not undergone the required inspection;
- 2.23 **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;
- 2.24 **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, good manufacturing program, sanitation standard operating procedures, hazard analysis critical control point program, residue control program on any meat, aquatic and meat product, meat establishment facilities, transport vehicles and conveyance;
- 2.25 **LOCALLY REGISTERED MEAT ESTABLISHMENTS (LRMEs)** _slaughterhouses, meat processing plants, poultry dressing plants, meat cutting plants, cold storage and aquatic products that are allowed to operate by the city/municipal government but are not accredited by the NMIS;
- 2.26 **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;
- 2.27 **MEAT** — refers to the fresh, chilled or frozen edible carcass including offal derived from food animals;

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- 2.28 **POST-MEAT ESTABLISHMENT CONTROL** - to the monitoring and checking of meat, and meat products during transport and sale in any outlet. It also means surveillance of persons/vehicles, casing of place involved in illegal processing or storage and measures to control proliferation of hot meat and meat products sold for human consumption;
- 2.29 **PRESERVATION** - the process in which a product is prepared or stored to extend its wholesomeness and fitness for human consumption;
- 2.30 **PROCESSED** - includes all methods of manufacture and preservation but does not include prepackaged fresh, chilled or frozen meat;
- 2.31 **PUBLIC MARKET** — a government—owned market composed of wet and dry sections openly accessible to the public;
- 2.32 **REGISTERED** - shall mean officially listed with the NMIS/LGU.
- 2.33 **SAFE AND WHOLESOME** - refers to meat and meat products that have been passed as fit for human consumption using the criteria that it:
- ❖ will not cause food borne infection or intoxication when properly handled and prepared with respect to the intended use;
 - ❖ does not contain residue in excess of set limits;
 - ❖ is free of obvious contamination;
 - ❖ is free of defects that are generally recognized as objectionable to consumers;
 - ❖ has been produced under adequate hygiene control; and
 - ❖ has not been treated with illegal substances as specified in this Act and other related national legislation.
- 2.34 **UNFIT FOR HUMAN CONSUMPTION** - in relation to meat and meat products, means inspected and found not meeting the criteria of safety and wholesomeness;
- 2.35 **ZOONOTIC DISEASES** - diseases of animals transferable to humans;
- 2.36 **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.

ARTICLE III

GENERAL OBJECTIVES

SECTION 3. OBJECTIVE - The first and foremost objective of this Ordinance is to safeguard the health and well-being of the Municipality constituents in their purchase and consumption of food animals that are slaughtered and dressed for human consumptions. This Ordinance is, likewise, intended to provide

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guidelines in order to regulate the management and operation of meat markets/channels, meat processing plants, poultry dressing plants, meat cutting plants, cold storages, meat inspection, meat transport and post-meat establishment control in the Municipality of Tungawan 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.

ARTICLE IV

TRANSPORT VEHICLE

SECTION 4. MEAT TRANSPORT - Only accredited vehicles by the Veterinary Services Office shall be allowed to transport/deliver meat products within the Municipality; and by the NMIS when the destination is outside of the municipality.

- 4.1 Meat Products Transport Vehicle Accreditation Fee — One Thousand Pesos (P1,000.00);
- 4.2 Meat Products Transport Vehicle Accreditation will be renewed on a yearly basis;
- 4.3 For failure to secure proper accreditation, the concerned distributor/ transporter shall be fined with Five Hundred Pesos (P500.00);
- 4.4 Meat handlers shall undertake all necessary steps to prevent meat and meat products from being contaminated during transport including, but not limited to the following: (in accordance to Administrative Order No. 19, Series of 2010)
- 4.5 Vehicles used for transport of live animals shall not be allowed for meat delivery and transport;
- 4.6 Meat delivery van shall be used for transporting meat from the slaughterhouse to the meat market. However, in their absence, other means of conveyance may be allowed provided that carcasses are protected from contamination. Meat delivery van or other conveyance shall be washed and disinfected prior to loading of carcass/meat parts and offal;
- 4.7 If the carcass cannot be transported in hanging position, the meat must be placed and transported in clean containers; 4.8 Products/offal shall be transported in leak proof and properly covered receptacle;
- 4.9 Carcass being transported manually by meat handlers shall be properly protected from contamination.
- 4.10 Any person who is convicted for violating this Section shall be penalized as follows:
 - FIRST OFFENSE - One Thousand Pesos (P1,000.00) fine, confiscation of meat and meat products;
 - SECOND OFFENSE - One Thousand Five Hundred Pesos (1,500.00) fine; confiscation of meat and meat products and impounding of the alleged vehicle.
 - THIRD OFFENSE - Two Thousand Five Hundred Pesos (2,500.00) confiscation of the meat and meat products and six (6) months impounding of the alleged vehicle.

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ARTICLE V

ILLEGAL SLAUGHTER

PROHIBITION OF ILLEGAL SLAUGHTERING AND ILLEGAL SLAUGHTER HOUSES. Accreditation means the approval of abattoir, poultry dressing plant, meat processing plant, meat cutting plant, cold storages and other establishments to operate for the production, presentation of clean, safe, wholesome meat products and poultry by-products by the NMIS or Locally Registered Meat Establishment (LRME). Only accredited slaughterhouse should be allowed to operate within the Municipality. All kinds of live animals that are about to be slaughtered and sold to public markets, supermarkets and any meat markets/channels must be slaughtered in NMIS/LRME accredited slaughterhouses within or outside the Municipality boundaries. All meat, meat carcass and meat products that are not slaughtered and registered in LRME or 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 slaughterhouse are prohibited within the City and any person who is convicted for violating this Section shall suffer the following penalties:

FIRST OFFENSE - Confiscation of meat products and permanent closure of the illegal slaughterhouse and six (6) months imprisonment.

SECOND OFFENSE- One Thousand Five Hundred Pesos (P1,500.00) fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and six (6) months imprisonment.

THIRD OFFENSE - Two Thousand Five Pesos (P2,500.00) fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and six (6) months imprisonment.

ARTICLE VI

MEAT INSPECTION

SCOPE OF MEAT INSPECTION OF THE VETERINARY SERVICES OFFICE

- 6.1 The Local Meat Inspection, through the Meat Section of Veterinary Service Office shall conduct meat inspection in all meat markets within the Municipality where food animals are prepared, processed, handled, packed, store or sold.
- 6.2 Meat and their meat products shall be subjected to veterinary inspection and examination before distribution and sale.
- 6.3 Meat vendors acquiring meat or meat products from local slaughter-houses to be sold within the municipality shall be required to secure Meat Inspection Certificates (MIC) from NMIS/LRME accredited slaughterhouse;

Violators of this provision shall be penalized as follows:

FIRST OFFENSE - One Thousand Pesos (P1,000.00) fine and confiscation of meat and meat products.



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SECOND OFFENSE -One Thousand Five Hundred Pesos (P1,500.00) fine and confiscation of meat and meat products and two (2) weeks suspension of the meat stall/establishment to operate.

THIRD OFFENSE - Two Thousand Five Hundred Pesos (P2,500.00) fine and confiscation of meat and meat products and one (1) month suspension of the meat stall/ establishment to operate.

6.4 It is unlawful for any person to forge, counterfeit, tamper, print, alter or cast any mark on the Shipping Permit, V.H.C., M.I.C., C.O.M.I. or 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 Meat Inspection Section of V.S.O. or NMIS. In accordance with the Consumer Act of the Philippines (Prohibited Acts and Penalties);

a. The Veterinary Services Office shall seize, recall, confiscate, condemn or dispose by destruction any local or imported meat and meat products, poultry and poultry products found to be banned, filthy, contaminated, adulterated or misbranded during inspection. Violators of this provision shall be penalized as follows:

FIRST OFFENSE - One Thousand Pesos (P1,000.00) fine and confiscation of meat and meat products and suspension from operation for two

SECOND OFFENSE - One Thousand Five Hundred Pesos (P1,500.00), fine and confiscation of meat and meat products and suspension for one (1) month.

THIRD OFFENSE - Two Thousand Five Hundred Pesos (P2,500.00) fine and confiscation of meat and meat products and will be penalized by the Consumer Act of the Philippines. The meat establishment will be suspended for six (6) months and imprisonment of not less than six (6) months.

6.5. Meat vendors shall keep their stalls clean. Meat 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 - One Thousand Pesos (P 1,000.00) fine and confiscation of meat and meat products.

SECOND OFFENSE - One Thousand Five Hundred Pesos (P1,500.00) fine and confiscation of meat and meat products and two (2) weeks suspension of the meat stall/establishment to operate.

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THIRD OFFENSE - Two Thousand Five Hundred Pesos (P2,500.00) fine and confiscation of meat and meat products and one (1) month suspension of the meat stall/ establishment to operate.

6.6. It is prohibited to conduct meat processing in markets and talipapa. Only accredited meat processors by the NMIS and/or Locally Registered Meat Establishment (LRME) are authorized to conduct meat processing. Meat vendors shall be prohibited from using illuminator/colored lights in the vending area. Walls and ceiling must be painted with light colors only. Violators of this provision shall be penalized as follows:

FIRST OFFENSE - One Thousand Pesos (P1,000.00) fine and confiscation of meat and meat products along with the Equipment and illuminators used for meat processing.

SECOND OFFENSE - One Thousand Five Hundred Pesos (P1,500.00) fine and confiscation of meat and meat products and along with the equipment and illuminators used for meat processing and two (2) weeks suspension of the meat stall/ establishment to operate.

THIRD OFFENSE - Two Thousand Five Hundred Pesos (P2,500.00) fine and confiscation of meat and meat products along with equipment and illuminators used and one (1) month suspension of the meat stall/ establishment to operate.

6.7 Meat establishment 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 products within their meat stall. Violators of this provision shall be penalized as follows:

FIRST OFFENSE - One Thousand Pesos (P1,000.00) fine and confiscation of meat and meat products.

SECOND OFFENSE - One Thousand Five Hundred Pesos (P1,500.00) fine and confiscation of meat and meat products and three (3) weeks suspension of the meat stall/ establishment to operate.

THIRD OFFENSE – Two Thousand Five Hundred Pesos (P2,500.00) fine and confiscation of meat and meat products and six (6) months suspension of the meat stall/ establishment to operate.

6.8 The meat control officers, deputized meat control officers, document checkers, meat inspectors, deputized meat inspectors of the Veterinary Service Office shall have

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access to all meat establishments, meat markets/channels and shall conduct examination and inspection of all meat and meat products, poultry and poultry products 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.

6.9 The meat and meat products, poultry 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. Violators of this provision shall be penalized as follows:

FIRST OFFENSE - One Thousand Pesos (P1,000.00) fine and confiscation of meat and meat products.

SECOND OFFENSE - One Thousand Five Hundred Pesos (P1,500.00) fine and confiscation of meat and meat products and three (3) weeks suspension of the meat stall/ establishment to operate.

THIRD OFFENSE - Two Thousand Five Hundred Pesos (P2,500.00) fine and confiscation of 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.

6.10 The meat establishment shall be responsible for all labels on their product. The VSO shall verify compliance to this requirement.

6.11 Meat and meat products sold in market outlets without the prescribed label shall be seized or confiscated as prescribed in Section 58 of Republic Act No. 9296

ARTICLE VII

LICENSING

SECTION 7. LICENSING OF MEAT HANDLERS AND BUTCHERS

7.1 All personnel/individual employee involved in meat products handling, meat cutting operation, dressing, market stall vendors, processors, meat dealers, meat shops, and supermarket butchers working at and/or employed within the Municipality of Tungawan must register and secure an individual Meat Handler's License and Butcher's License from the Veterinary Services Office to ensure their fitness and qualification for the job. The fee for these licenses are as follows:

BUTCHER'S LICENSE FEE	P 200.00 / year
MEAT HANDLER'S FEE	P 200.00 / year
MEAT DEALER'S FEE	P 300.00 / year

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7.2 In addition, all meat handlers, processors, butchers, meat 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.

- 7.2.a. 1 Health Certificate
- 2 Police Clearance
- 3 Mayor's Permit

7.3 The Meat Handler's License and Butcher's License shall be valid and effective only within the Municipality;

7.4 The Meat Handler's License and Butcher's License shall be renewed on a yearly basis;

7.5 Anyone who violates the foregoing shall upon conviction, be penalized with a fine of Five Thousand Pesos (P5,000.00) or imprisonment of not more than one (1) year or both upon the discretion of the court.

7.6 VETERINARY INSPECTION CERTIFICATE - All meat markets/channels are to secure Veterinary Inspection Certificate from Veterinary Service Office before applying and/or renewal of their Business License. The fees for the following to be the areas of concern. Meat markets/channels shall include, but not limited to the following:

a. Wet markets	P 200.00
b. Flea/Satellite markets (talipapa)	200.00
c. Meat shops/stalls	200.00
d. Lechon Stands	200.00
e. Convenient Store/Grocery	200.00
f. Eatery/Canteen	200.00
g. Catering Servies	200.00
h. Institutional Buyers	200.00
i. Other Channels	200.00

The Meat Inspection Certificate shall be renewed on a yearly basis before the end of their business permit. Any business establishment found violating the foregoing shall be penalized as follows:

FIRST OFFENSE	One Thousand Pesos (P1,000.00) fine, confiscation of meat products and closure of the said establishment
SECOND OFFENSE	One Thousand Five Hundred Pesos (P1,500.00) fine, confiscation of meat products, closure of the meat establishment and six (6) months imprisonment of the owner of the said establishment.
THIRD OFFENSE	Two Thousand Five Hundred Pesos (P2,500.00) fine, confiscation of meat products, closure of meat establishment and one (1) year imprisonment of the owner of the said establishment.

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ARTICLE VIII

OTHER MEAT ESTABLISHMENT WITHIN THE MUNICIPALITY

Section 8.1 Any Person, natural or juridical, interested to establish, construct and/or operate a ME such a Poultry Dressing Plant (PDP), Meat Cutting Plant (MCP), Meat Processing Plant (MPP), Cold Storage Warehouse (CSW) and the like except slaughterhouse (SLH) shall be provided has operator complies with the requirements under this ordinance and other relevant laws regulation.

Section 8.2 The following shall be the requirement to be submitted to the Office of the Municipal Mayor through the MMIS Office relative to the application of a franchise to operate of ME other than MSLH

8.2.1 Documents requirements for the application of franchise by the SB:

- a.) Letter of intent addressed to the Municipal Mayor through the MMIS Office duly signed by the proponent
- b.) Certified True Copy (CTC) of OCT/TCT of lot or deed of sale or lease of contact or any document showing right occupation.
- c.) A resolution from the Sangguniang Bayan if the applicant is the Barangay, and for private sector, Barangay Council Resolution of no objection allowing the proponent to apply for the establishment of ME.
- d.) Certificate that the propose site conforms to the Municipal Zoning Ordinance
- e.) Certificate of water portability of water source issued by a Government testing facility
- f.) Wastewater treatment facility design prepared by the licensed Sanitary and Environment Engineer
- g.) Sanitary permit
- h.) Good Manufacturing Practices (GMP) manual reviewed by MMIS Office.
- i.) Engineering and equipment, facilities and areas in accordance to the Philippines standards set by NMIS;
- j.) Environment Compliance Certificate (ECC) from DENR

8.2.2 Thereafter, upon review at all the submitted requirements by the Office of the Municipal Mayor through the MMIS Office, the application shall be endorsed to the SB for the grant or denial of the franchise.

Section 8.3 Once the franchise of the applicant is granted, the business permit shall be issued by the office of the Municipal Mayor.

Section 8.4 Renewal of business permits shall be done annually. Additionally, before they can renew their business permits MEs shall be subjected to surveillance GMP evaluation/verification audit to access the meat safety implementation to be conducted by the MMIS, MEs who fail the evolution/verification audit shall not be renewed and shall be subjected to re-evaluation. MEs who fail two (2) re-evaluation shall be suspended from production of meat until clearance by NMIS postre-evaluation of their GMP implementation.

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MUNICIPALITY OF TUNGAWAN

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OFFICE OF THE SANGGUNIANG BAYAN

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Section 8.5 The ME shall conform to the standards set by the NMIS and other relevant authorities for the minimum structural and operational requirements.

Section 8.6 The MMIS shall closely monitor licensed and registered MEs as to their compliance to the operational requirements under the section.

8.6.1 The schedule of operations shall be as follows:

Arrival/acceptance of animals/ante-mortem examination	01:00pm-06:00pm
Slaughter time	01:00am-04:00pm
Cleaning and disinfection	04-01pm-05:00pm

ARTICLE IX

RECEIPT AND HUMANE HANDLING OF ANIMALS FOR SLAUGHTER

Section 9.1 All livestock handlers including their livestock's transport vehicles (LTVs) shall be licensed and/or registered by the MMIS (Livestock is transported within the Municipality) or DA (Livestock is transported from outside the Municipality).

Section 9.2 Livestock vehicles 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.

Section 9.3 The MSLH shall be equipped with at least three (3) Bureau of Animal Industry (BAI) registered LTVs (one animal/small ruminants, and hogs) for livestock transport service within the Municipality available for clients with a fixed service fee.

Section 9.4 Only food animals, as defined under the amended RA Nos. 9296 And 8485, shall be received, unloaded, inspected and allowed for slaughter in the MSLH. All food animals deemed for slaughter shall be accompanied by the following documents upon entry into the ME:

9.4.1 Veterinary Health Certificate (VHC)

9.4.2 Certificate of Ownership/Transfer (for large animals)

9.4.3 Shipping permits (for animals transported across provincial boundaries)

Section 9.5 Food animals with lacking or no documents presented shall not be allowed to enter the MSLH. "NO DOCUMENT NO SLAUGHTER POLICY." shall be strictly implemented.

Section 9.6 Designated areas for cleaning and sanitation of LTVs shall be provided along with the needed facilities to conduct the activity. All LTVs shall be properly cleaned and disinfected after uploading of animals;

Section 9.7 The ME operator shall ensure the following conditions for lairage and other facilities are provided with upon entry of all food animals deemed for slaughter that included but not limited to:



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- 9.7.a Properly constructed unloading bay that ensures the welfare of animals during unloading.
- 9.7.b Properly constructed holding pens/lairage with sufficient space to permit ante-mortem inspection provided with enough water supplies for drinking and cleaning the animals;
- 9.7.c Lairage management shall ensure the biosecurity measures and cleaning and disinfection programs are continuously implemented in the ME;
- 9.7.d Animals shall be adequately rested and not overcrowded and protected from weather
- 9.7.e Adequate space shall be provided to ensure complete separation of different classes and types of slaughter animal
- 9.7.f Only animals that are sufficiently clean shall be allowed to enter the slaughterhouse
- 9.7.g Feed shall be withdrawn at least six (6) hours before the actual slaughtering
- 9.7.h Identification scheme of animals shall be established until the times of slaughtering for traceability purposes;
- 9.7.i **"ALL-IN ALL-OUT"** policy shall be observed. All animals brought to the slaughterhouse as considered for the sale purpose of slaughtering. At no time shall holding pens be used for stocking purposes and for holding area for live sales; and
- 9.7.j All animals brought in the slaughterhouse shall be slaughtered within the day of its arrival. No slaughter animal shall be kept in the large for more than 24 hours.

Section 9.8 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.

Section 9.9 Ante-mortem inspection shall be carried out prior to slaughter by authorized inspectors. It shall be carried out in a systematic manner in accordance with routine inspection procedures prescribe 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:

- 9.9.a Select food animal which are adequately rested and are apparently free from disease or abnormal conditions;
- 9.9.b Isolate for further examination diseased, suspected diseased, or suspected abnormal animals;
- 9.9.c Prevent contamination of personnel, premises and equipment by an animal suffering from communicable diseases or abnormal conditions;
- 9.9.d Gather information for post-mortem inspection, diagnosis and judgement of carcass and offal's.

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Section 9.10 Ante-mortem examinations shall be made in holding pens in the premises of the MSLH 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.

Section 9.11 No animals shall proceed for slaughter until an inspector has carried out ante-mortem inspection. exceptions may be under the emergency slaughter procedure where a delay in carrying out ant-mortem inspection would result in undue suffering of the animal.

Section 9.12 The animals shall be inspected while in rest and in motion. During the ante-mortem inspection, the following should be carefully noted:

9.12.a Species, age and sex

9.12.b Color and marking on skin

9.12.c Nutritional status (fat, thin, emaciated)

9.12.d Abnormal breathing

9.12.e Abnormal behavior

9.12.f Abnormal gain

9.12.g Abnormal posture

9.12.h Abnormal discharge or protrusion from body openings

9.12.i Abnormal Color

9.12.j Abnormal appearance (conformation, Injuries, inflammation, edema and others)

9.12.k Abnormal Odor

Section 9.13 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.

Section 9.14 Only clean food animals found without evidence of any disease or abnormal condition shall be allowed for slaughter.

Section 9.15 The results of the ante-mortem inspection shall be brought immediately to the attention of the MI performing the post-mortem inspection

ARTICLE X

OUTRIGHT CONDEMNATION GUIDELINES

Section 10.1 Any animal manifesting during ante-mortem inspection any disease or condition that shall warrant outright condemnation shall be marked as **"INSPECTED AND CONDEMNED"**, isolate immediately and disposed of under the supervision of an inspector.

Section 10.2 When the ante-mortem inspection of animal reveals signs of disease indicative of systematic involvement, communicability to humans or toxicity from chemical or biological agents that render or may

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render the meat unsound, the animals so affected shall be condemned immediately unfit for human consumption or where appropriate, set aside and remain under control of the inspector until a further decision regarding dispositions is taken.

Section 10.3 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 level such that they do not exceed established safety levels.

Section 10.4 Food animals admitted to the meat establishment shall be condemned if at ante-mortem inspection, a disease or condition is diagnosed, which at final judgement would give reason for total condemnation, which represent an acceptable health hazards for meat handlers or which involves an unacceptable risk of contaminating the MSLH premises and other carcasses.

Section 10.5 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 have been condemned at ante-mortem inspection and killed shall be disposed accordingly under the supervision of an inspector.

ARTICLE XI

HUMANE SLAUGHTERING

Section 11.1 The ME operator slaughtering facility shall take full responsibility for the humane slaughter of food animals while inspectors shall continue to make such inspection as would be necessary to prevent the inhumane slaughtering of food animals.

Section 11.2 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.

Section 11.3 There shall be designated Food Animal Welfare Officer (FAWO) which shall oversee and monitor the implementation of the Animal Welfare Act (AWA) as it pertains to slaughtering of food animals.

ARTICLE XII

GUIDELINES ON HYGIENIC SLAUGHTERING AND CARCASS HANDLING

Section 12.1 The objective of hygienic slaughtering and carcass handling is to prevent contamination of the carcass and edible by a product, inhibit microbial growth on the carcass or meat and reject any carcass or portions thereof that are deemed unsuitable for human consumption.

Section 12.2 "Floor Dressing" shall never be allowed in the MSLH. Dressing on slatted tables is acceptable but the use of overhead rails is preferred.

Section 12.3 Meat handlers shall undertake all necessary steps to prevent carcass and edible by products from contamination including, but not limited to the following:

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

12.3.b Stunning - All food animals shall be stunned before slaughter by an appropriate and acceptable method in accordance to the Philippines standards.

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Section 12.4 Sticking and Bleeding

- a.) Sticking shall only be carried out on food animals that had been property stunned. The knife to be used shall be maintained clean, sharp and sufficient length intended for the species and size of the food animal
- b.) Following sticking, the food animal shall be completely bled before any further dressing procedure is carried out.
- c.) Blood intended for food shall be collected in a hygienic manner using clean containers and utensils.
- d.) Whenever water is used in the preparation of blood, only potable water shall be used.
- e.) A separate room shall be provided for the handling, preparation, cleaning, scalding and cooking of offal or by-products.

Section 12.5 Scalding

- a.) All foods animals shall be scalded by immersing the whole body or its parts into hot water (approximately 60°C) to loosen hairs or feathers for easy removal. The following shall be observed in scalding:
 - i. Potable water shall be scalding
 - ii. Scalding water shall be regularly changed before each operation

Section 12.6 Dehairing/Dehiding

- a.) Dehairing and removal of hooves shall be done off-floor and slatted Dehairing tables, not in the scalding tank.
- b.) Dehiding and removal of feet, tail and head of large animals shall be done off-floor by means of cradle or hoist.
- 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 Order shall be followed.
- d.) The plucking machine used in the DE feathering of poultry shall be properly maintained and kept clean.

Section 12.7 Evisceration

- a.) Prior to evisceration the esophagus and rectum shall be separated from the surrounding tissues and properly tied.
- b.) During evisceration, edible organs shall be handled hygienically. Red offal like heart, liver, lungs, spleen and kidney are handled and cleaned separately from white offal like stomach, small and large intestine.
- c.) Butchers and meat handlers shall ensure the proper evisceration to prevent accidental cuts and leaks of intestinal contents which may contaminate the carcass.

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

Section 12.8 Carcass Splitting

- a.) If the carcass is to be cut, it shall be done while hanging on rail or on top of clean surface.
- b.) Cleaver or axe shall be maintained sharp and clean.

Section 12.9 Final Trimming and Washing of Carcass

- a.) Trimming shall be done to removed damaged, soiled or unwanted tissues.
- b.) Abnormal and/or diseased parts shall not be trimmed off until they have been inspected by the met inspector.
- 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 agents shall be used for washing.
- d.) Carcass shall not be smeared with blood or colouring agent.

ARTICLE XIII

POST-MORTEM INSPECTION GUIDELINES

Section 13.1 The meat inspector 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.

Section 13.2 Post-mortem inspection of the carcasses and parts thereof shall be carried out in systematic manner in accordance with the routine procedures prescribe by the NMIS which are based on CODEX Alimentarius. Only meat and edible offal fit for human consumption shall pass inspection.

Section 13.3 The carcass and parts thereof of food animals shall be passed for human consumption without any restriction when the post-mortem examination 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 conduction post-mortem inspection:

- 13.3.a** Without delay after slaughter of animals, post-mortem inspection shall be performed in a hygienic manner
- 13.3.b** The premises, equipment and implements are in condition for the hygienic and efficient performance of the inspection
- 13.3.c** Use clean appropriate PPE, tools and equipment etc.
- 13.3.d** Wash hands and inspection tools as necessary
- 13.3.e** Due care shall be exercise during the post-mort inspection to avoid contamination of

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the carcass and edible viscera with any discharges from the digestive and urinary trach, gall bladder, uterus, mammary glands and lesions;

13.3.f Meat which has been inspected and passed for foods shall be removed from the inspection area without unnecessary delay; and

13.3.g Results of the post-mortem inspection shall be recorded accordingly. Any notable finding shall be documented immediately to the MSLH management

Section 13.4 The carcasses and parts thereof of food animals shall be condemned for human consumption when post-mortem examinations have revealed the following:

13.4.a When meat poses a hazard to meat handlers, consumers and other animals

13.3.b When there are severe organoleptic deviations from normal meat

13.3.c When laboratory tests indicate that they contain contaminants or residues which exceed the established limits and

13.3.d When the meat has been conditionally approved for human consumption but the meat has not been treated as stipulated within the indicated period of time.

ARTICLE XIV

DISPOSAL GUIDELINES OF CONDEMNED PRODUCTS

Section 14.1 The condemned meat shall remain under the custody of the MSLH until the required treatment or method of 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.

Section 14.2 The disposal of condemned carcasses ad parts thereof shall conform with all the pollution control and environmental laws and regulations. The NMIS shall coordinate with the Municipal Environment Office in monitoring the disposal of waste and condemned carcasses in the MSLH

Section 14.3 In handling of condemned carcasses and/or any of its parts, the following shall be observed:

Section 14.4 A leak-free, properly covered and labeled receptacle for condemned materials shall be provided;

Section 14.5 Condemned materials shall be removed from the area after operation and disposed immediately under the supervision of meat inspector. The meat inspector shall ensure that all condemned materials are properly accounted for any and are disposed of accordingly and

Section 14.6 A condemnation pit shall be provided by the Municipal Government of Molave for the disposal of condemned material

ARTICLE XV

GUIDELINES ON PROPER MARKING OF CARCASSES

Section 15.1 The carcasses and parts thereof of all food animals found not to be adulterated shall be marked, stamped, togged or labelled as **"INSPECTED AND PASSED"**. The meat inspector shall label,

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mark, stamp or tag as **"INSPECTED AND CONDEMNED"** all carcasses and parts thereof found to be adulterated.

Section 15.2 The carcasses and parts thereof of food animals shall be properly marked in accordance with NMIS rules and regulations to show the result of inspections after a decision has been made by the meat inspector if such meat is fit or until for human consumption.

Section 15.3 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.

Section 15.3 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 meat inspector.

ARTICLE XVI

GUIDELINES ON THE TRANSPORT OF MEAT

Section 16.1 The MSLH shall be equipped with at least one (1) NMIS licensed Meat Transport Vehicle (MTVs) for meat transport service within the Municipality available for clients a fixed service fee.

Section 16.2 Only licensed and registered MTVs shall transport meat from licensed and registered MEs in the Municipality Wherein, licensed MTVs, those vehicles certified by NMIS, may transport meat outside the Municipality, while registered MTVs, those vehicles certified by the NMIS, shall transport meat within the Municipality.

Section 16.2 Meat handlers shall undertake all necessary steps to prevent meat from being contaminated during transport including, but not limited the following:

16.2.a 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 MSLP to the meat market.

However, in their absence, other means of conveyance may be allowed provided that carcasses are protected from the contamination and adulteration;

16.2.b 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;

16.2.c MTV shall be washed and disinfected prior to loading of carcass, parts thereof and offal;

16.2.d If the carcass cannot be transported in hanging position, the meat shall be placed and transported in clean containers;

16.2.e Offal shall be transported in leak-proof, clean and properly covered receptacle; and

16.2.f Carcass being transported manually by meat handlers shall be properly protected from contamination and adulteration.

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ARTICLE XVII

GUIDELINES ON HYGIENIC PRACTICES BIN THE MEAT ESTABLISHMENT

Section 17. The MSLH shall implement a GMP Manual duly approved and certified by the NMIS. The GMP Manual shall include but not limited to the following principles of foo hygiene to be implemented as operational and structural requirements in the MSLH:

17.1 Environmental Hygiene

- a.) Proper perimeter fencing shall be built to prevent the entry of unauthorized persons and stray animals in the MSLH premise.
- b.) Solid waste shall be separated from liquid waste prevent clogging of drains.
- c.) Blood shall be properly collected to reduce waste water.
- d.) All drainage shall always be protected and properly trapped.
- e.) Trash bins shall be properly covered, cleaned, washed and disinfect.
- f.) Solid and liquid and waste shall be disposed according to RA NO. 9003 otherwise known as the Ecological Solid Waste Management Act of 2000 and RA No. 9275 otherwise known as the Clean Water Act.
- g.) Wastes shall be collected in suitable containers and disposed daily in sanitary manner.

17.2 Pest Control

- a.) Licensed and registered meat establishments including the MSLH shall establish a pest control program.
- b.) Effective measures to control insects and rodents shall be maintained at all times.
- c.) MSLH premises and adjacent areas shall be regularly examined for evidence of infestation wit insects, birds, rodents or vermin. breeding places for rodent and other insects shall be eliminated. In case where pests gain entrance to the slaughterhouse.
- d.) Only approved pesticides shall be used and strict precautions shall be take to prevent any contamination of the meat. Pesticides shall be employed only in case of failure of other methods of eradication. Pest control chemicals shall be handled and store properly. Their handling and dispensing shall be done only by authorized and properly trained personnel.
- e.) Manual eradication and disinfection shall be employed in case of pest found during operation.

17.3 Cleaning Sanitation

- a.) Licensed and registered MEs including the MSLH shall establish an SSOP program

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- b.) All handling equipment and implements shall be cleaned and disinfected at the start and end of operation
- c.) Equipment and implement coming in contact with contaminants or infected material shall be immediately cleaned and disinfected.
- d.) Food grade detergents and sanitizers should be used to regularly clean and sanitize food contact surfaces of equipment and facilities before and after slaughtering operations. A disinfectant /sanitizer shall be capable of killing a wide range of microorganism. Microorganism shall to develop resistance to particular disinfectant. A disinfectant shall not be toxic to personnel using it, or shall it leave toxic residues which can contaminate meat.
- e.) Basic cleaning materials such as but not limited to scraper, brooms, water hose and others shall be provided and maintained.
- f.) The following general cleaning procedures shall be applied:
 - i. cleaning shall be done from top to bottom by removing soil/dirt's/solids before spraying the walls and floors with water;
 - ii. After the initial wash. The walls, floor and equipment are rendered physically clean by rushing with the use of a suitable detergent solution;
 - iii. When all equipment have been cleaned, the wall, floor and canal shall be well rinsed with water;
 - iv. After rinsing, a solution of disinfectant applied over the whole area for at least five (5) minutes. Personnel doing disinfection shall gloves, plastic coat and others; and
 - v. The whole area is rinsed with potable water
- g.) To maintain good housekeeping in all areas of the ME and equipment and utensils therein the following principles shall be applied:
 - i. There shall be no unserviceable, idle or for repair equipment, litter and waste within and around the establishment;
 - ii. Grass and weeds in the premises shall be cut regularly;
 - iii. Canals shall be regularly drained; and
 - iv. Equipment and tools that come in contact with meat shall be cleaned and sanitize before and after operation or as often as necessary to prevent meat contamination.
- h.) Cleaning and sanitation shall be done regularly. The suggested schedule on maintenance of cleanliness is listed below:

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FREQUENCY	AREAS
Daily	Premises, production areas and facilities, equipment and tool, MTVs, LTVs, etc.
Monthly	Furnace, storerooms, etc.
Semi-annual	Building, fences, driveway, chimney, etc.

17.4 Personnel Hygiene

- a.) To ensure hygienic handling of meat o individual shall be allowed to handled meat at the public and private market, abattoir, roasting places meat cold storage facility, meat shop/meat house and similar establishment unless the corresponding license for this purpose is secured from the MMIS Office, through the Office of the Municipal Economic Enterprises.
- b.) All individual securing meat vendors, meat dealer, meat handlers license shall first secure the following requirements to be submitted to the MMIS Office in order to acquire license, to wit:
 - i. Mayors Permit
 - ii. Business Permit
 - iii. Health Certificate (issued by the Municipal Health Officer)
 - iv. Sanitation Permit (issued by the Municipal Sanitation Officer)
 - vi. Barangay Clearance
 - vii. Drug-Free Certificate
- c.) There shall be a medical examination of MI, meat handlers, butchers and other person 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 the Municipal Health Officer (MHO).
- 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 of 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/stalls. Any person shall report immediately to the management of the establishment if such occurrence happens.
- e.) Meat handlers shall maintain personal cleanliness and wear suitable personnel are permitted to continue working shall be covered by suitable waterproof dressings.
- f.) Personnel shall always wash their hands:

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- i. At the start of mat handling activities;
 - ii. Immediately after using the toilet; and
 - iii. After handling raw food or any contaminated material, where this could result in contamination
- g.) Visitors entering the ME shall wear appropriate protective clothing and adhere to the other personal hygiene provisions of this Ordinance.
- h.) Meat handlers shall refrain from behavior which could result in contamination of food such as but limited to:
- i. Smoking
 - ii. Spitting
 - iii. Chewing or eating
 - iv. Sneezing or coughing over unprotected food
- 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.

MISCELLANEOUS PROVISION


Section 18. The Municipal Veterinary Service Office, local police, barangays are directed to strictly implement this Ordinance and the CVSO shall act as the earn leader.

Section 19. If for any reason/s, any part of this Ordinance is declared illegal or invalid, other parts of provision hereof, which are affected, shall remain valid and in full force and effect.

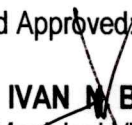
SECTION 20. This ordinance shall take effect immediately upon its approval.

ADOPTED and **ORDAINED** this 16th day of May 2023, at Tungawan, Zamboanga Sibugay.

Certified Correct:


CYNTHIA M. RONDINA
Secretary to the SB

Attested and Approved:


IVAN M. BALANO
Municipal Vice Mayor
Presiding Officer

Approved:


CARLMAN C. CLIMACO
Municipal Mayor

Date Signed: 5/29/23