

Republic of the Philippines  
PROVINCE OF NEGROS ORIENTAL  
**City of Bayawan**  
*Office of the Sangguniang Panlungsod*

EXCERPT FROM THE MINUTES OF THE REGULAR SESSION HELD BY THE CITY COUNCIL OF BAYAWAN, NEGROS ORIENTAL ON NOVEMBER 17, 2015 AT 2:00 PM AT THE SP SESSION HALL.

RECORD OF ATTENDANCE

HON. MARK FIDENCIO L. AURELIA	Presiding Officer	Present
HON. PETER PAUL F. RENACIA		OB-Tanjay
HON. MARK ANTHONY A. DUQUE		Present
HON. LUIS J. SUMALPONG		Present
HON. ERNESTO T. TIJING		Present
HON. SHARLOU F. JAMIN		Present
HON. DANILO G. LAMIS		Present
HON. JONAS M. TRIAS		Present
HON. ALEX D. TIZON		Present
HON. HENRY E. CARREON, JR.		Present
HON. NARCISO N. CASIPONG	(LNMB Vice President)	Present

RESOLUTION NO. 846

“Presented for Third and Final Reading of An Ordinance enacting the Bayawan City Poultry and Livestock Meat Inspection Code of 2015 and providing penalties for violation thereof.

“On motion of Honorable Councilor Sumalpong and duly seconded by Honorable Councilor Jamin, the Council

“RESOLVED, To enact, as it hereby enacts the following ordinance:

ORDINANCE NO. 63

AN ORDINANCE ENACTING THE BAYAWAN CITY  
POULTRY AND LIVESTOCK MEAT INSPECTION CODE OF  
2015 AND PROVIDING PENALTIES FOR VIOLATION  
THEREOF

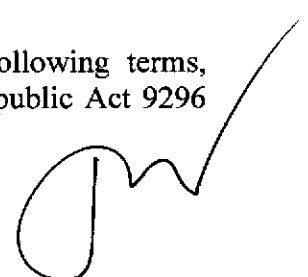
Be it ordained that:

ARTICLE I  
TITLE, COVERAGE AND DEFINITION OF TERMS

SECTION 1. Short Title. This ordinance shall be known as Bayawan City Meat Inspection and Slaughterhouse Ordinance.

SECTION 2. Coverage. The provisions of this ordinance shall govern all subject matters relating to Establishing, Operating and Maintaining the Bayawan City Slaughterhouse, Preserving Meat Hygiene and Meat Inspection, Imposing New Rates and Fees, and Providing Policies thereof.”

SECTION 3. Definition of Terms. As used in this ordinance, the following terms, words and phrases shall be construed to mean as follows as defined under Republic Act 9296



(Meat Inspection Code of the Philippines) and Republic Act 7394 (Consumer Act of the Philippines) respectively.

Accreditation of carriers – means, the approval of meat delivery vans by the controlling authority to transport meat and dressed poultry and edible offal from the slaughterhouse/abattoir and meat and poultry dressing plants to markets, restaurants, hotels and other meat establishments within the jurisdiction of the city. Further, it means the approval of livestock transport vehicles by the controlling authority to transport animals and animal products from the place of origin to the slaughterhouse and other places within the jurisdiction of the city.

Adulterated – carcass(es) or part thereof, whether meat or meat product under one or more of the following categories as defined under Republic Act 9296 (Meat Inspection Code of the Philippines) are adulterated:

- a. If it bears or contains any poisonous or deleterious substance which may render it injurious to the health of the public; but in case the substance is not an added substance, such meat and meat product 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;
- b. If it bears or contains any added poisonous or deleterious substance other than one which is pesticide chemical or on a raw agricultural commodity, food additive, color additive for which tolerances have been established and it conforms to such tolerances;
- c. If it consists in whole or in part, of a filthy, putrid or decomposed substance or if it is otherwise unfit for human consumption;
- d. 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 (such as, but not limited to smearing carcasses with blood etc)
- e. If it is in whole or in part the product of a deceased animal or of an animal which has died by means or causes other than by slaughter;
- f. If its container is composed, whole or in part, of any poisonous or deleterious substance which may render the contents injurious to public health;
- g. If any valuable constituent has been in whole or in part omitted or abstracted wherefrom; or any substances has been added thereto or mixed or packed therewith so as to increase its bulk or weight, or reduce its strength, or make it appear better or of greater value than it is; if it has passed its expiry date.

Animals – refers to livestock, poultry, and all members of the animal kingdom, including birds, whether domesticated or not.

Animal Products – any article made wholly or in part from any meat or other parts of any cattle, carabao, sheep, swine, goat or any other animals as earlier defined.

Ante-mortem – refers to the process before slaughter.

Post-mortem – refers to the process after slaughter.

Butcher/Dresser – refers to a person engaged in the slaughtering of food animals, dressing and cutting their carcasses into various desired wholesome meat cuts.

Carcass – refers to all parts of slaughtered animals, excluding the viscera, after bleeding and dressing that may be used for human consumption.

Controlling Authority – refers to the Bayawan City Veterinary Office of National Meat Inspection Services in relation to meat inspection and disposition of condemned carcass,

organs and parts thereof, registration and accreditation of meat delivery vans and livestock transport vehicle.

Confiscation – is the taking into custody for proper disposal of livestock and/or poultry carcass/es, including paraphernalia by the Task Force and/or by the City Veterinarian or his/her authorized representative.

Contamination – the direct/indirect transmission of objectionable matters or organisms to the meant.

Disease or Defect – a pathological change or other abnormality.

Emergency Slaughter – the immediate slaughter of flood animals in case where livestock suffers from difficult delivery, puerperal paralysis, acute tympany, injury or any incurable state due to accident or event.

Fit for Human Consumption – refers to the meat offered thru sale for public consumption which has been fully inspected, passed and appropriately branded by an authorized Meat Inspector, and in which no changes due to disease, decomposition or contamination that has subsequently been found.

Food Animals – includes all domestic livestock slaughtered for human consumption, such as, but not limited to cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbit and poultry (chicken, ducks, geese, turkeys, pigeons, quails, ostrich and other similar species of fowls).

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

Holding Pen (Lairage) – the facility used to keep adequately rested animals that are fit for slaughter.

Hot Meat – meat from food animals and poultry clandestinely slaughtered outside the slaughterhouse/abattoir or dressing plant.

Illegal Slaughtering – the slaughtering/killing of any kind of animal outside the slaughterhouse/abattoir or dressing plant.

Illegal Shipment – any shipment of animals, animal products or animal effects which are not covered by any permit or authority duly issued by the City or Provincial Veterinarian or by the Veterinary Quarantine Service or its authorized representative/s.

Inspected and Passed or any authorized abbreviation thereof – the carcasses or part of carcasses thereof so marked have been inspected and passed under this ordinance, and , that at the time they were inspected, passed and so marked, they were found to be sound, healthful, wholesome and fit for human consumption.

Inspected and Condemned – a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be unsafe and unfit for human consumption.

Large Animals/Large cattle – refers to cattle, carabao, buffalo and horses as a group.

License or Permit – the privilege or permission granted in accordance with law by a competent authority to engage in legitimate business.

Livestock – shall refer to food animals as defined in this ordinance.

**Livestock Transport Vehicle/Carrier** – any vehicle accredited by the City of Bayawan and used to transport livestock and animal products within the City of Bayawan.

**Meat** – refers to the fresh, chilled or frozen edible carcass including offal derived from food animals.

**Meat Broker** – any person, firm or corporation engaged in the business of buying and selling carcasses, parts of carcasses, meat or meat food products of food animals or 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.

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

**Meat Brand or Meat Inspection Stamp** – any mark or stamp approved by the National Meat Inspection Commission and adopted by the slaughterhouse management, including any tag or label bearing such mark or stamp used to mark or stamp animal carcasses as having passed inspection.

**Meat Delivery Van** – any vehicle or means of transport registered and/or accredited by the City Veterinary Office and/or the NMIS & used to deliver meat and meat products to its point of destination.

**Meat Handler** – includes butchers, meat vendors and dealer, meat cutters, meat “cargadors”, meat processors and those working in meat processing plants, meat shops, dressing plant, slaughterhouses, “lechonan”, manokan establishments and transport services and others who have access to and in contact with meat precuts in their place of work.

**Meat Handling** – as used in the meat, trade, includes slaughter, inspection, cutting, processing, preservation, storage, transport and packaging of meat and meat products.

**Meat Inspection Certificate(MIC)** – an official certificate issued by the City Veterinarian or Meat Inspector who conducted the post-mortem inspection to certify that the meat and meat products, carcass, organs or parts thereof are fit for human consumption.

**Meat Inspector** – personnel appointed to a Meat Inspector position in the local government unit and/or those properly trained officers deputized by the NMIS and/or by the City Veterinarian for the purpose of meat inspection and supervision of meat hygiene. Meat hygiene, including inspection of meat is the responsibility of a veterinarian or his/her authorized representative.

**Meat Processor** – a duly registered and accredited entity, person or corporation that converts and transforms meat raw materials into finished edible and processed meat products.

**Meat Products** – an animal carcass, the products or by-products of an animal carcass and a food product containing meat or meat by-products.

**Meat Vendor** – one who is engaged in the retail of meat in fixed outlets such as markets, meat shops, supermarkets, etc.

**Misbranded** – this term shall apply to any carcasses, part thereof, meat or meat product where one or more of the following circumstances as defined under the RA7394 is present.

NMIS – National Meat Inspection Service.

Offal – by-products, organs, glands and tissues other than meat of the food animal that may or may not be edible.

Poultry – refers to the chicken and other fowls slaughtered for their meat that is offered for sale in the markets.

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

Processed – meat that has undergone all methods of manufacturing and preservation but does not include repackaged fresh, chilled or frozen meat.

Post Abattoir Handling. In relation to meat inspection, it refers to the handling of meat as it is prepared and leaves the abattoir, how it is handled, prepared, preserved and processed in the meat markets, processing plants, cold storage, etc.

Processing of meat – includes all the process involved in the handling and preparation of slaughter animals, slaughtering, dressing, meat processing, refrigeration and cold storage.

Registration – the process of approval by the Office of the City Veterinarian for establishments engaged in the preparation handling, preservation, sale, distribution, processing and transport of meat and meat products, as well as the handling and transport of slaughter animals.

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

Safe and wholesome – refers to meat and other 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 generally recognized as objectionable to consumers,
- e.) has been produced under adequate hygiene control, and
- f.) has not been treated with substance(s) deemed illegal as specified in this ordinance and in other related legislations.

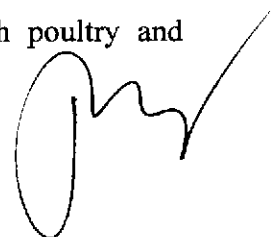
Shipping Permit – the documents issued by the Bureau of Animal Industry, Veterinary Quarantine Service or their authorized representatives, authorizing the person indicated therein to ship or transport the items stated therein to the specified destination.

Slaughter – the process of killing, butchering and dressing of animals.

Slaughter Animal – any food animal brought into an abattoir to be slaughtered.

Slaughterhouse/Abattoir/Poultry Dressing Plant – an establishment either private or government owned/operated/managed, wherein animals, such as, but not limited to: cattle, carabaos, hogs, horses, goats, and poultry are slaughtered and dressed for human consumption.

Stockyard – a yard with pens, equipment and other fixtures in which poultry and livestock are kept temporarily before slaughter or marketing.



Task Force – a Team or group of technician representatives from the City Veterinary Office, City Health Office and Philippines National Police that conducts raids, set up veterinary check points, and performs other activities to strengthen the campaign against illegal slaughtering of livestock and poultry, the sale and distribution, processing and transport of illegally slaughtered meat and meat products, including illegal transport of animals into the city.

Viscera – the internal organs of food animals.

Veterinary Health Certificate – the Certificate issued by a Licensed Veterinarian, specifying therein that the animals and animal products to be transported are free from any communicable animal disease or are not carriers thereof.

## ARTICLE II DECLARATION OF POLICY

SECTION 4. Declaration of Policy - It is hereby the policy of the Local Government of Bayawan City:

- a. To promulgate specific policies and procedures governing the flow of food animals meat and meat products through the various stages of marketing and proper preservation and inspection of such product within its jurisdiction;
- b. To ensure food security and provide safety and quality standards for consumer products related to agriculture to ensure the protection of the public against unreasonable risk of injury and hazards to health;
- c. To strengthen and harmonize various issuances on meat establishment operations and meat inspection and at the same time create a favorable climate of investment to encourage the meat and poultry industry to put up world class meat establishment;
- d. To support the development of the livestock and poultry industry and promote animal health by preventing the entry of disease-carrying animals, and surveillance of zoonotic and reportable disease in meat establishments.
- e. To establish and maintain abattoir/slaughterhouse. The City of Bayawan has the sole and exclusive power to establish, equip, maintain and operate an abattoir/slaughterhouse of any kind within its territorial jurisdiction. The city may, however, subject to RA 7160 to allow qualified entities to lease, manage and maintain the same;

## ARTICLE III POLICIES AND GUIDELINES

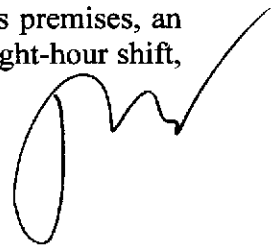
SECTION 5. Abattoir/Slaughterhouse Operation

### 5.1 Place of Slaughter

- a.) The slaughter of any kind of animal for sale to and for public consumption should not be done in any place other than that of the Bayawan City Slaughterhouse. The slaughter of food animal for home consumption may be allowed, provided that an owner shall secure a Permit to Slaughter at the City Veterinary Office prior to slaughter.
- b.) In no case shall “Emergency Slaughter” be performed without an ante-mortem Inspection conducted prior to slaughter by the City Veterinarian or by his/her authorized representative, and a Permit to Slaughter is issued in connection therewith.

### 5.2 Schedule of Operation

- a.) Schedule of slaughterhouse operation shall be fixed by the City Veterinarian upon the recommendation of the Meat Inspector.

- b.) All food animals for slaughter shall be in the holding pen at least six (6) hours prior to slaughter for purposes of ante-mortem inspection and examination and rest prior to slaughter.
- 5.3 Animals that are Suitable for Slaughter for Public Consumption.
- a.) Within the scope of this Ordinance, only food animals as defined herein shall be slaughtered for public consumption.
- b.) The Slaughterhouse management should not allow the slaughter of any food animal that had not been issued a Veterinary Health Certificate, Shipping Permit, and/or Permit to Slaughter by the City Veterinarian or his/her authorized representative.
- c.) It shall be unlawful for any person or business entity to slaughter dogs and cats and other canine species of animals for public consumption or commercial and industrial uses Pursuant to R.A 8385 also known as Animal Welfare Act of 1998.
- 5.4 Billing and Collection of Slaughterhouse Fees
- a.) The Billing Clerk employed in the Bayawan City Treasurer's Office, shall prepare the bill for every client based on the Slaughter and Inspection Report signed by the Meat Inspector who conducted the inspection and supervised the operation, respectively.
- b.) The Billing Clerk shall prepare and submit two (2) copies of Statement of Account (original copy to the Revenue Collector and duplicate copy to the Veterinary Office for office file) based on the actual name of clients listed in the Slaughter and Inspection Report.
- c.) Issuance of Official Receipts shall be based on the actual names, listed in the billing list submitted by the Billing Clerk. The Billing Clerk, likewise, shall base his Billing Report on the name listed in the Daily Slaughter & Inspection Report.
- d.) The Post-mortem Report shall be in accord with that of the Ante-mortem Report on animals inspected and issued a Permit to Slaughter.
- e.) The collection of slaughterhouse fees and other charges from any persons or entity doing business with the slaughterhouse and/or Veterinary Office shall solely be vested with the City Treasurer or his/her authorized agent.
- f.) Revenue Collector assigned in the slaughterhouse shall accept payments, and issue Official Receipts of all payments of slaughterhouse fees and other fees/charges.
- g.) For proper checking and monitoring, the Revenue Collector shall furnish copy of Official Receipts (issued to the clients) to the City Veterinary Office daily.
- 5.5 Release of Carcass and Edible Offal. No carcass and/or edible offal of any food animal slaughtered and dressed in the slaughterhouse shall be released if the meat is not appropriately branded, or without a Meat Inspection Certificate (MIC) issued and duly signed by the Meat Inspector on duty, and if it has no Official Receipt issued showing payments of fees required thereof and/or all arrears have been settled as the case may be.
- 5.6 Sanitary Maintenance of the Slaughterhouse. The provisions of Chapter IV – "Markets and Abattoirs" of the Code of Sanitation of the Philippines (P.D.8586), its implementing Rules and Regulations, and the Meat Hygiene and Inspection Rules and Regulations promulgated by the National Meat Inspection Service (NMIS) and The Meat Inspection Code of the Philippines (RA 9296) are hereby adopted;  
Upon the approval of the City Mayor, the City Veterinarian may formulate policies, rules and regulations as may be necessary from time to time for the maintenance of the sanitation of Bayawan City Slaughterhouse including its premises. Such policies, rules and regulations shall apply to all personnel, employees/workers, as well as to all persons and entities engaged or doing business therein.
- 5.7 Security Personnel. For security and safety of the Slaughterhouse and its premises, an employee or employees shall be assigned to perform security duties in an eight-hour shift,
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24 hours daily, and/or if necessary private licensed Security Guards maybe hired for such purposes.

**SECTION 6. Ante-Mortem and Post Mortem Examination and Inspection.** Meat inspection shall be conducted in accordance with the existing meat inspection rules and regulations and those that may hereafter be issued and promulgated by appropriate agency to effectively implement the national meat inspection system in the country.

6.1 **Ante-Mortem Examination and Inspection.** Prior to the issuance of a Permit to Slaughter for any food animal, an Ante-mortem inspection and examination shall be performed by the City Veterinarian or his/her authorized representative.

Requirements to be presented prior to Ante-Mortem Inspection

a. **Certificated of Ownership and/or Transfer of Large Cattles.** For large cattle, the City Veterinarian or his/her authorized representative shall require the Certificate of Ownership from the applicant. If he/she is not the original owner, the Certificate of Ownership and the Certificate of Transfer issued in his name shall be required of him/her. In the latter case, where the applicant has no Certificate of Transfer of Large Cattle, the same shall be issued in his/her favor, whereby a corresponding fee shall be collected before a Permit to Slaughter is granted. The City Veterinarian or his/her authorized representative shall require such evidence to prove the ownership of the animal for which a Permit to Slaughter has been requested.

**Invalid Certificate of Ownership and/or Transfer.** When there is evidence that a Certificate of Ownership of Large Cattle and/or the Certificate of Transfer of Large Cattle is tampered, the Certificate is automatically deemed invalid.

- a. **Valid and current Business Permit.** A person or entity applying for a Permit to slaughter of any food animal for public consumption, must have a valid and current Business Permit to engage in the preparation, preservation, processing, sale distribution of meat and meat products in the City of Bayawan.
- b. **Permit to Slaughter.** A Permit to Slaughter, with a control number shall be issued to any qualified applicant whose slaughter animal has met all the requirements on ante-mortem inspection by the City Veterinarian, Meat Inspector or his/her representative.

Animals found to be sick or suffering from any animal disease shall be placed under the custody of the City Veterinarian for proper treatment and/or disposal in a safe and secure manner. The City Veterinarian is deemed to have jurisdiction over any subject food animals from the moment it enters the slaughterhouse premises. Food animal is released for slaughter without delay/restriction after the ante-mortem inspection is done; Provided that there is no evidence of any abnormal conditions or disease on the animal and a Permit to Slaughter is issued thereof by the City Veterinarian or his/her authorized representative.

**Dead on Arrival (DOA).** Food animal found Dead on Arrival (DOA) shall be put under the custody of the City Veterinarian or his/her representative who shall dispose of it in accordance with the inspection rules and regulations.

6.2 **Post-Mortem Examination and Inspection.** No person or entity shall store, traffic, transport, sell or otherwise dispose carcasses or parts thereof which have not been previously inspected and passed in accordance with this ordinance and other related national mean inspection laws. Only carcasses or parts thereof, upon post-mortem inspection and examination by the Meat Inspector, found to be sound, healthful, wholesome and fit for food shall be released for public consumption. The same shall be marked "INSPECTED AND PASSED" as provided for in the NMIC A.O. No.6, Series of 1975; and a corresponding Meat Inspection Certificate shall be issued by the Meat Inspector stating therein the type and volume of meat, the corresponding number of



heads, the time and date of slaughter, the place of destination and the conveyance use for transport.

Any erasure or alternation on the face of the Meat Inspection Certificate shall render it invalid. Condemned carcasses, organs or parts thereof shall be properly disposed of in a safe and secure manner by the City Veterinarian or his/her authorized representative.

The Meat Inspection Certificate (MIC), with a control number shall be issued to all carcasses or parts thereof that have been inspected and passed. The Meat Inspector who certifies the fitness for human consumption of any meat and/or meat products shall print his/her full name and position/title and affix his/her signature thereon.

6.3 Authorized personnel to conduct meat inspection. Only the following are authorized to perform Ante-mortem and Post-mortem inspection and examination of all livestock and fowls slaughtered for home or public consumption, to wit:

- a. City Veterinarian
- b. Meat Inspector
- c. Livestock Inspector and
- d. Those appointed or deputized by the NMIS

## SECTION 7. Livestock and Meat Handling

7.1 Meat Handling and Transport. Carriers or vehicles as means to transport commercial carcass(es), meat and/or meat products may be allowed provided that such carriers/vehicles possess accreditation/permit from the City of Bayawan. Carriers or vehicles used to transport live animals or any other cargo shall not be allowed to transport commercial carcasses, meat and/or meat products. Transport of meat, meat products and by-products thru unregistered/unaccredited carriers/vehicles shall be punishable under this ordinance.

Only carcass(es), meat and/or meat products or poultry products which were slaughtered from abattoir/dressing plants accredited by the National Meat Inspection Services (NMIS) and have been subjected to ante-mortem and post-mortem inspection, accompanied by an appropriate Meat Inspection Certificate (MIC) and properly marked "INSPECTED AND PASSED" by the Veterinarian or by the authorized/deputized officers of the NMIC, shall be allowed for entry and safe for public consumption in the City.

Transport of Carcass(es), Meat and/or Meat Products Longer Than Two Hours. Carcass(es), meat and/or meat products that will be transported for two (2) hours or more shall be shipped in accredited refrigerated vans or in the absence thereof, it shall be packed in ice and place it in a proper container. However, if upon inspection, such items are found to be contaminated, and therefore, unwholesome and unfit for human and/or public consumption, the same shall be condemned and disposed in accordance with this ordinance.

7.2 Responsibility and Liability of the Shippers/Owners/Operators. It shall be the responsibility of the shippers/owners/operators of the business entities to see to it that the carcass(es), meat and/or meat products transported/shipped to Bayawan City are properly documented and have been appropriately inspected and passed for human food, and likewise properly packed and sealed in a close and sanitary container. Transport of Carcass(es), Meat and/or Meat Products thru unregistered or unaccredited carriers or vehicles shall be punishable under this ordinance.

7.3 Inspection/Re-inspection of Carcass(es), Meat and/or Meat Products Shipped in Bayawan City. For purpose of inspection, all carcass(es), meat and/or meat products shipped in Bayawan City are subject to inspection or re-inspection the moment it enters the jurisdiction of the City, and shall be issued Meat Inspection Certificate.

Valid Veterinary Health Certificates/Meat Inspection Certificate and/or Shipping Permits. Only Veterinary Health Certificates/Meat Inspection Certificates (MIC) and/or Shipping Permits, thereof issued by the Provincial/City/Municipal Veterinarian or by the NMIC Officer or its authorized representative shall be considered valid and as such shall be honored for inspection in the City of Bayawan.

Storage of Carcass(es), Meat and/or Meat Products. Ice plant/cold storage owner/operator or his/her authorized person who stores carcass(es), meat and/ or meat products of any food animal without appropriate document required in this Ordinance shall be guilty of storing "hot meat" as contemplated in this ordinance. Furthermore, it is the duty of the Owner/Operator or his/her authorized person to see to it that the subject items being stored have been properly inspected and passed for human food by the City Veterinarian or his/her representative.

- 7.4 Accreditation and/or Registration of Meat Delivery vans/vehicles and Livestock Carriers. Only meat and livestock delivery carriers/vehicles/vans which are registered and/or accredited by the City Veterinarian Office, the NMIS or by the Bureau of Animal Industry shall be allowed to deliver mean and/or meat products, livestock and/or livestock products within the City.

Application and/or Renewal of the Registration or Accreditation of Meat/Livestock Delivery Vans/Carriers/Vehicles. Any person or business entity whether public or private shall make his/her application for accreditation or registration and/or renewal of registration thereof of their meat or livestock delivery vans/carrier/vehicles in such form and in a manner as may be prescribed from time to time by the City Veterinary Office.

Actual Inspection and Evaluation. Application for registration/accreditation of mean/livestock delivery vans/carriers/vehicles shall submit such vans/carriers/vehicles for actual inspection and evaluation by the City Veterinarian or his/her authorized representative.

Standards and Requirements for Registration or Accreditation of Meat/Livestock Delivery Vans/Carriers/Vehicles. The meat and meat product delivery vans/carries/vehicles shall conform with the requirements for meat hygiene and sanitation. Also, livestock delivery vans/carriers/vehicles shall conform with the requirements of meat hygiene and sanitation as well as to the rules and regulations promulgated for the implementation of the Animal Welfare Act of 1998. The City Veterinarian is hereby authorized to formulate the implementing rules and regulations of this order subject to the approval by the Sangguniang Panlungsod.

- 7.5 Meat and Livestock Handler's License. Registration and Issuance of licenses of meat handlers like: Brokers, butchers, meat vendors, meat dealers, meat stalls/shop operator, livestock handlers, carriers and traders and their workers, shall be required by the city. All concerned shall register annually with the City Veterinary Office as requirement before securing Business Permits from the City Mayor's Office.

Rules and Regulations for Licensing of Meat Handlers. The City Veterinary Office thru the City Veterinarian shall formulate rules and regulations and guidelines as may be necessary for the issuance of a License to Meat Handler's and/or Livestock Handler, subject to the approval of the Sangguniang Panlungsod.

Securing Veterinary Clearance by new Applicants or Applicants for Renewal of Business Permit. Any person or business entity engaged in the handling, preparation and preservation of meat and meat products, livestock and livestock products applying for a New or Renewal of Business permit must secure a veterinary clearance from the City Veterinary Office after paying the corresponding veterinary fees.

Eligibility to Apply for Permit to Slaughter. Only meat dealers/suppliers, meat vendors, meat shop operators and meat processors with current Business Permit and whose employees are duly licensed Meat Handlers may apply for a Permit to Slaughter any food animals in the City Slaughterhouse, and likewise to sell its meat and meat products, carcass(es) or parts thereof for public consumption. Any person applying for a Permit to Slaughter of any food animal intended for home consumption is exempted from the licensing or registration required in the Ordinance.

Requirements as Pre-requisites to the Issuance of Meat Handler's License. Any person or entity applying for a Meat Handler's License shall be required a Health Certificate from the City Health Office that he/she is free of any communicable disease which shall be valid for a period of six (6) month, and such other requirements as may be required by the City Veterinary Office.

Mandatory Wearing of Ids by Meat Handlers and/or Meat workers. Licensed meat handlers who are working in the slaughterhouse, dressing plants, meat shops, private or public meat markets, meat stalls, including meat transport services, establishments where meat and its products are sold for public consumption shall wear Ids on duty. Operators of the mentioned establishments shall see to it that their duly licensed meat workers wear Ids on duty.

#### SECTION 8. Post-abattoir Control Task Force

- a. The City Veterinarian shall constitute a Task Force composed of
  1. Meat Inspector/Livestock Inspector
  2. Chief of Police or any Member(s) of the Philippines National Police to strengthen the capability for checking illegal slaughtering, illegal shipment of food animals and their products, as well as illegal selling and distribution of meat and/or meat products in Bayawan City.
  3. Sanitary Inspector of the City Health Office
- b. The Task Force which shall be headed by the City Veterinarian or his/her representative may conduct raids in places where there is illegal slaughtering, in places where illegally slaughtered food animals are sold, and likewise in business establishments employing unlicensed meat handlers/workers. The Task Force may established veterinary check points to maintain and prevent the illegal entry of meat and/or meat products, including livestock and/or livestock products that may endanger both public health and animal health, and to apprehend persons involved therein.
- c. Under this ordinance, the Task Force are hereby empowered to confiscate carcass(es), organs or parts thereof found without a valid Permit to Slaughter and/or Meat Inspection Certificate, and is not properly marked "Inspected and Passed" including any tools or equipment used which are found in the course of raids. Corollary to this, to control the spread of animal infection/communicable disease in the City, the Task Force created by virtue of this ordinance, is hereby authorized to establish Veterinary Check Points in various City entry points, whenever necessary to check the illegal entry/shipment, sale and distribution of meat and/or meat products, and animals and/or animal products.
- d. Carcass(es), organs or parts thereof which were certified and marked which shows signs and positively proven that the same are falsified, forged, altered, defaced or destroyed shall likewise be confiscated and disposed of in accordance with this

Ordinance. The carriers and/or vehicles used to transport the same shall be impounded under the custody of the Philippine National Police, and, the release thereof will be until appropriate penalties are paid.

- e. Upon confiscation of meat and/or carcass(es), a Receipt of Confiscation shall be issued by the City Veterinarian or his authorized agent to the owner/representative of such confiscated meat or carcass(es).

Furthermore, Veterinary inspection and examination shall not be restricted to any private markets, supermarkets, hotels, restaurants mall or any meat processing plants, dressing plants, meat shops, refrigeration and storage plants, private and public conveyance and/or any similar establishments by any person to ensure meat hygiene, and to prevent and control any animal infection or disease.

- f. Storage of confiscated carcass(es), meat or meat products, poultry or poultry products pending submission of the required documents shall in no case exceed a period of three (3) days. Otherwise, the City Veterinarian shall, in accordance with this Ordinance dispose of such confiscated items. In addition thereto, the shipper, consignee or owner of the confiscated items shall pay all the charges for storage, cost of inspection, labor delay incidental to the inspection and other incidental expense born' out of such disposition.
- g. The City Veterinarian and/or his authorized representative/s, or the members of the Task Force shall not be held liable for damages to the apprehended items and any other damages in the course of the implementation of this ordinance.
- h. Each Meat Inspector/ Member of the Task Force shall be furnished with numbered ID (identification card), which shall always be in his/her possession, and which he/she shall properly wear. This ID shall be sufficient identification to entitle him/her to admittance at all regular entrances and to all parts of the establishment or premises and to private or public conveyances subject for inspection.

Disposition of Confiscated Meat and/or Illegally Slaughtered Animals. Confiscated illegally slaughtered animal, meat and/or meat products by the Meat Inspectors, Task Force or by any authorized agent shall be turned over to the City Veterinary Office for appropriate inspection and final disposition.

- 1. The Veterinarian and/or Meat Inspector shall inspect and examine the confiscated meat or meat products. In addition thereto, such confiscated items shall be considered as government property and shall be disposed of in accordance with this ordinance. And, if such confiscated items are found wholesome and fit for human consumption, the City Government of Bayawan shall donate it to any charitable institutions or jail operating in the City of Bayawan. This is without prejudice to the penalty, likewise provided in this ordinance.
- 2. Condemned carcass(es), meat and meat products, organs, viscera or fat shall be immediately place in a chute, truck, trolley, skip or in a particular room or container provided for such purpose, and shall be held there under the supervision of the City Veterinarian and/or Meat Inspector until such condemned items are appropriately disposed of. The condemned items shall be denatured with strong creoline solution or other prescribed agents or destroyed by incineration or buying. Condemned items

shall not be removed or taken by any person except directly authorized by the City Veterinarian or under the supervision of the Meat Inspector.

**Presumptions.** Any persons found in his/her possession, control or custody of carcass, organs or parts of any kind of animal, meat and meat products shall, upon demand by the City Veterinarian, Meat Inspectors, Task Force and other authorize agent, show the mark "INSPECTED AND PASSED" and the Meat Inspector Certificate as prescribed in this ordinance. Failure to show the Meat Inspection Certificate and the markings on the meat, and/or presenting a tampered/altered Meat Inspection Certificate shall be a prima facie evidence that the carcass, organs or parts thereof, meat and meat products found in his possession, control or custody are the fruits of his violation of this ordinance.

**Obstruction, Restriction and Delay of Meat Inspection.** Any person who forcibly assaults, intimidates or interferes with any Meat Control Officer and/or Meat Inspector in the course of his/her official function, and who unlawfully obstructs, restricts or delays the inspection and/or the movement of meat and meat products, shall be penalized in accordance with the appropriate provisions of this ordinance.

#### Livestock and Poultry Handling and Transport

**Veterinary Health Certificate.** No animal coming from the other municipalities, cities or provinces shall be allowed for entry and/or be unloaded in any place within the city's jurisdiction, or be shipped out of Bayawan City, unless it is accompanied by a valid Veterinary Health Certificate and/or Shipping Permit issued by and Licensed Veterinarian and/or the Municipal/City/Provincial Veterinarian deputized by the Secretary of Department of Agriculture stating therein that such animals are health or free from any infections and communicable animal disease. At the discretion of the City Veterinarian, animals not covered by a valid Veterinary Health Certificate may be returned back to its origin or may be inspected and if found free of any infectious and communicable animal disease, may be allowed entry after payment of corresponding Veterinary Inspection Fee.

**Duration of the Veterinary Health Certificate and/or Shipping Permit.** Veterinary Health Certificate/Shipping Permit shall be considered valid for transport of the animal into and out of the City for a period of seven (7) days. Alteration or erasure on the face of the herein mentioned documents shall render such document invalid.

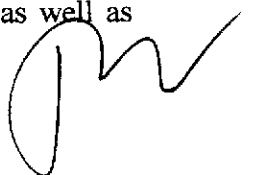
**Place of Inspection/Issuance of Veterinary Health Certificate.** Inspection of animal/s and issuance of the Veterinary Health Certificate shall be conducted in the Office of the City Veterinarian and in all point of entries or exits of the City or in any place designated by the City Veterinarian.

#### SECTION 9. Training of Meat and Livestock Handlers

9.1 All personnel and workers involved in slaughterhouse and dressing plant regulations and operations, as well as all other persons who are engaged in the handling, preparation, preservation, processing, sale and distribution, meat storage and transport of meat and meat products shall be required to undergo training on Good Management Practices (GMP) and other specialized subjects on meat preparation and preservation, meat hygiene and sanitation.

Accreditation training shall be those conducted by the National Meat Inspection Service or by other Governmental and Non-governmental Organizations which has a special training for the particular subject on meat hygiene and sanitation, preparation and preservation.

9.2 A certificate of training on Good Management Practices and other similar subjects shall be a requisite for the issuance and/or renewal of a Meat Handler's License, as well as



issuance or renewal of Business Permits of those engaged in the preparation, preservation, processing, sale and distribution, meat storage and transport of meat and meat products, in the City of Bayawan.

- 9.3 Subject to the approval of the Sannguniang Panlungsod, the City Veterinary Office thru the City Veterinarian shall formulate and implement policies and rules and regulations to keep and maintain Good Management Practices in the City's Slaughterhouse Operation.

SECTION 10. Other National Policies and Guidelines. The NMIS Guidelines on Abattoirs, Meat Handling and Inspection, R.A 9296 otherwise known as the Meat Inspection Code of the Philippines and its Implementing Rules and Regulations, the Meat Inspectors Guide, the Implementing Rules and Regulations of "Market and Abattoirs" of P.D. 856, otherwise known as the Code on Sanitation of the Philippines, and all Executive Orders, Administrative Orders, Policies, Rules, Regulations, Laws, Ordinances and other issuances, issued and promulgated by the agencies concerned, and those that shall hereinafter be prescribed by the Department of Agriculture, National Meat Inspection Service, Bureau of Animal Industry and other concerned agencies issued to effectively implement the national meat inspection system in the country, for the prevention and control of infectious and communicable animals disease for the protection of public health and for the development of the livestock industry in the country, are hereby observed and adopted.

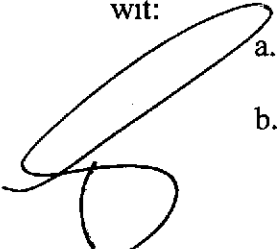
## ARTICLE V FEES AND CHARGES

SECTION 11. Slaughterhouse Fees and Charges. The following fees and charges shall be collected from the service rendered and for the use of the slaughterhouse facilities, to wit:

Delivery Fee. A fee shall be collected from the use of the Meat Delivery Van purposely to transport carcass and edible offal from its point of origin to its point of destinations within the City.

Livestock Development Fund. The following fees shall be collected for every animal slaughtered, purposely for Livestock Development Fund which shall be placed in a Special Fund: Economic Enterprise (Slaughterhouse Operation) to be used for the implementation of the livestock development program of Bayawan City thru the City Veterinary Office.

Meat Inspection Fees. Fees which shall be collected for the inspection of livestock and poultry, whether such are suffering from any animal disease or in abnormal condition, to wit:

- 
- a. Ante-mortem Inspection Fee. A fee shall be collected for Ante-mortem Inspection of livestock and poultry.
  - b. Post-mortem Inspection Fees. A fee shall be collected for Post-mortem inspection of carcass/es and edible offal of livestock & poultry, whether such have the presence of lesions or any abnormality.

Offal and Viscera Cleaning Fee. A fee which shall be collected from the cleaning of edible offal of large cattle (Cow, Carabao, Horse) swine/pigs, sheep, goats.

Permit to Slaughter. A permit granted to the owner before any animal will be allowed to be slaughtered and is subject to actual inspection of the Livestock Inspector/Meat Inspector.

Regulatory Fees.



- a. Certificate of Ownership – a certificate issued by the City Treasurers Office showing the identification of the owner and of the animal through cowlicks and/or color/markings.
- b. Transfer Certificate of Ownership – a certificated issued by the City Treasurers Office showing the identification of the animal through cowlicks and/or color/markings from the original owner to the another individual through sale or donation.

**Slaughter Fees.** A fee shall be collected from every animal slaughtered and on the basis of the weight of its carcass and edible offal.

**Stockyard Fee.** A fee which shall be collected for every animal kept or stored in the City's Stockyard for every 24 hours.

#### SCHEDULE OF FEES

Proposed Fees	UNIT OF MEASURE	ANIMAL			
		Cattle/Carabao	Swine	Goat/Sheep	Poultry
A. Permit to Slaughter	Head	Php 20.00	Php 15.00	Php 10.00	Php 1.00
B. Slaughter Fee	Head	60.00	50.00	20.00	3.00
C. Meat Inspection fees					
Ante Mortem	Head	7.00	5.00	5.00	2
Post Mortem	Kilo	0.50	0.50	0.50	0.50
D. Hauling fee (first 6 kilometers) Succeeding	Head/Head/km	60.00/3.00	50.00/3.00	15.00/3.00	1.00/0.50
E. Offal/Viscera	Set	15.00	10.00	10.00	0.50
F. Stockyard Fee	Head/day	15.00	10.00	10.00	NA
G. Regulatory Fees					
Certificate of	Head	30.00	NA	NA	NA
Transfer Certificate of	Head	30.00	NA	NA	NA
Ownership					
H. Livestock	Head	5.00	5.00	NA	NA

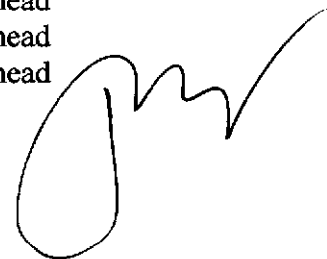
**SECTION 12. Registration and/or Accreditation Fees of Meat Delivery Vans and Livestock Carriers.** A registration or Accreditation Fee shall be collected for the Veterinary Inspection and for the issuance of a Registration and/or Accreditation Certificate/Sticker/Plate of any Van/Vehicle which are used purposely to transport meat or meat products and livestock/livestock products within Bayawan City, in accordance with the following rates:

**MEAT DELIVERY VAN AND LIVESTOCK DELIVERY VEHICLE:**

- Motorized Tricycle (w/ covered carrier) ..... P 200.00 per year
- Jeep: Capacity 1-2 tons Gross Weight (close type) ..... P 250.00 per year

**SECTION 13. Veterinary Health Certificate.** A Veterinary health certificate shall be required before the issuance of a Shipping Permit. For the inspection and issuance of a Veterinary Health Certificate, there shall be collected a fee in accordance with the following rates:

1. Large Cattle (Carabao, Cattle, Horse) - P5.00 per head
2. Swine/Goat/Sheep: 1-10 heads - P3.00 per head
3. Dogs, cats and other small/pet animals - P5.00 per head
4. Poultry and poultry products



- a. Day old chicks/goslings/ducklings - P10.00 per 1,000 heads
- b. Adult chicken, ducks, geese - P10.00 per 10 heads
- c. Hatching/table eggs/"balut" - P10.00 per 1,000 pieces
- d. Gamefowls: 1-5 heads - P25 plus P5.00 per head in excess of four (4) heads

SECTION 14. Meat Handlers & Livestock Handlers License. The following fees shall be collected annually for Veterinary Inspection service, issuance of the license, ID/s, sticker/plate, training or advisory and other relevant package of technology.

Classification	Annual Fee
Meat Shop Operator	P 100.00
Meat Processor/Supplier/Distributor	P 100.00
Meat Vendor/Retailer/Dealer	P 100.00
Driver/Aide of Meat Dealer	P 20.00

SECTION 15. Veterinary Clearance Fee. There shall be collected a fee of fifty peso (P50.00) for securing a Veterinary Clearance from the City Veterinary Office certifying that such person or entity who is applying for a Business has no case pending in violation of this ordinance and/or has no unsettled accounts in the City Veterinary Services Division.

SECTION 16. Franchise Fee. There shall be collected a Franchise Fee of Two Thousand Five Hundred Pesos (2,500.00/year) for the issuance of Franchise to establish, construct, operate and maintain a slaughterhouse and/or Dressing Plant in the City of Bayawan.

#### ARTICLE VI SPECIAL FUND

SECTION 17. Special Fund. All income earned from slaughterhouse operation shall be set aside in a for the maintenance and other operating expenses of the Bayawan City Slaughterhouse.

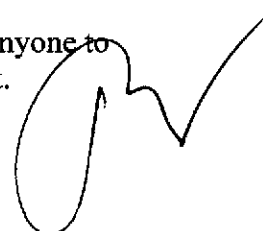
#### ARTICLE VII ADMINISTRATIVE SUPERVISION, CONTROL, ORGANIZATION, AND THEIR FUNCTIONS

SECTION 18. Administrative Supervision, Control and Direction. The Veterinary Office thru the City Veterinarian shall manage and exercise direct administrative and operational supervision, control and direction over the City's Slaughterhouse, subject to the general supervision of the City Mayor.

#### ARTICLE VIII PENALTIES AND SANCTIONS

SECTION 19. General Penal Provisions. Any person, business entity or his/her authorized representative found to have violated any provision of this ordinance, for shall be fined.

- First Offense - Five hundred Pesos (P 500.00)
- Second Offense - One thousand Pesos (P 1,000.00)
- Third Offense & final offense - Two thousand Pesos (P2,000.00)
- Succeeding Offense - Revocation of licenses/permit for allowing anyone to occupy meat stall in any City's public market.





SECTION 20. Falsification, Forgery and Counterfeiting of Meat Inspection Certificates and Meat Brand. Any person or business entity found to falsify, forge, counterfeit, alter, deface or destroy any certificate, pass, tag or any paper/document issued or marked by virtue of the Ordinance and/or the Rules and Regulations set forth by the National Meat Inspection Commission (NMIC) shall be liable for prosecution, and upon conviction thereof shall be fined FIVE THOUSAND PESOS (P5,000.00) or imprisonment of six months (6 months) but not more than One year (1 year), or both, at the discretion of the court. Provided that the City Mayor is hereby authorized to impose upon the offender a compromise mechanism fine for the amount of not less than FIVE THOUSAND PESOS (P5,000.00). And, at his/her discretion may cancel or revoke violator's permit and award to occupy a meat stall in the public market.

SECTION 21. Illegal slaughtering, storage, transport and sell of "hot meat". Any person or business entity who shall slaughter any food animal that has not been submitted for ante-mortem examination as prescribed by the NMIS, or who will store, traffic, transport, sell or otherwise dispose of for food, carcasses, organs or part thereof, within the limits of Bayawan City which have not been previously inspected and passed or have been found upon inspection to be unfit for human consumption, in violation of the provisions of the Ordinance and the rules and regulations set forth by the NMIS shall be liable to prosecution and upon conviction thereof, shall be fined FIVE THOUSAND PESOS (P5,000.00), including the confiscation of the animal carcass, organs or part thereof, as well as all paraphernalia used in illegal slaughtering, or an imprisonment of Six (6) months to One (1) year or both at the discretion of the court. The confiscation of the carcasses and other items as herein provided shall not be in lieu of, but shall be in addition to the penalties provided in this ordinance.

SECTION 22. Offering and/or accepting gifts, money and other things of value. Any person or entity or his/her authorized representative who shall offer (directly or indirectly) money or anything with monetary value with the intent to influence such Inspector in the discharge of his/her functions shall be fined ONE THOUSAND PESOS (P 1,000.00) but not more than FIVE THOUSAND PESOS (P 5,000.00) or an imprisonment from One (1) month to six (6) months or both, at the discretion of the court. Any Meat Inspector or employee in the performance of his/her function as prescribed in this Ordinance who accepts or receives any gift, money or anything of value from any person or entity with the intent to influence his/her official actions shall be liable for prosecution, and upon conviction thereof shall suffer a penalty provided in Section 1 of Rule XI of the " Rules Implementing the Code of Conduct and Ethical Standards for Public Officials and Employees" which is a fine not exceeding the equivalent of Six (6) months salaries or suspension not exceeding One (1) year, or removal from the service depending on the gravity of the offense.

ARTICLE IX  
SEPARABILITY CLAUSE

SECTION 23. Separability Clause. If any provision of this ordinance is declared invalid, unconstitutional or null and void by any competent authority, provisions which are not affected shall remain valid in full force and effect.

ARTICLE X  
REPEALING CLAUSE

SECTION 24. Repealing Clause. Ordinances, Resolutions, and Rules and Regulations inconsistent herewith are deemed invalid and repealed.

ARTICLE XI  
EFFECTIVITY CLAUSE


SECTION 25. Effectivity Clause. This Ordinance shall take effect after compliance with the provisions of R.A. 7160, the LGC of 1991.

“Enacted.”

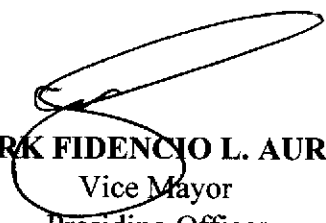
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I hereby certify to the correctness of the foregoing resolution.

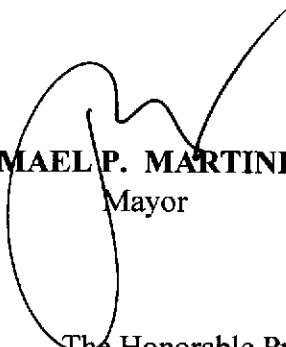
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**JULIUS T. ESPARTERO**  
Secretary to the Sangguniang Panlungsod

ATTESTED:

  
**MARK FIDENCIO L. AURELIA**  
Vice Mayor  
Presiding Officer

APPROVED: DEC 14 2015

  
**ISMAEL P. MARTINEZ**  
Mayor

Copy for:

- The Honorable Provincial Board, Dumaguete City