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Item No.: 30  
Date: 21 2023 NOV  
11/14/23  
Vila  
1:50pm  
PROVINCE OF LEYTE

Republic of the Philippines  
PROVINCE OF LEYTE  
Palo, Leyte

**PROVINCIAL LEGAL OFFICE**

2<sup>nd</sup> INDORSEMENT  
November 13, 2023

Province of Leyte  
Legal Office  
Released: [Signature]  
Time: 9:00  
Date: 11/14/23

Respectfully returned to the Sangguniang Panlalawigan of Leyte, through the SP Secretary, the attached Ordinance No. 2023-04 of the Sangguniang Bayan of Albuera, Leyte, recommending for the declaration of its validity, pursuant to its power under Section 56 (C) of R.A. 7160, to the opinion of the Provincial Legal Office (PLO), an exercise of the power authorized under Section 17 (2)(ix)<sup>1</sup> of the Code.

**ATTY. JOSE RAYMUND A. ACOL**  
Asst. Provincial Legal Officer [Signature]

<sup>1</sup> Section 17. Basic Services and Facilities. -

Local government units shall endeavor to be self-reliant and shall continue exercising the powers and discharging the duties and functions currently vested upon them. They shall also discharge the functions and responsibilities of national agencies and offices devolved to them pursuant to this Code. Local government units shall likewise exercise such other powers and discharge such other functions and responsibilities as are necessary, appropriate, or incidental to efficient and effective provisions of the basic services and facilities enumerated herein:

(ix) Public markets, slaughterhouses and other municipal enterprises

PLO

Republic of the Philippines  
Province of Leyte  
**OFFICE OF THE SANGGUNIANG PANLALAWIGAN**



**Endorsement**  
27 October 2023



The Provincial Legal Office is respectfully requested to review and submit recommendations on the herein enclosed **MUNICIPAL ORDINANCE NO. 2023-04** of the Municipality of **ALBUERA, Leyte**; entitled, per Section 1, thereof: **"MUNICIPAL SLAUGHTERHOUSE CODE OF ALBUERA, LEYTE."**

**FLORINDA JILL S. UYVICO**  
Secretary to the Sanggunian

by:   
**ANDRE S. SANICO**  
PGADH  
Asst. SP Secretary

SP RECORDS  
1027/2023



Republic of the Philippines  
PROVINCE OF LEYTE  
Municipality of Albuera

**OFFICE OF THE SANGGUNIANG BAYAN SECRETARIAT**

**TRANSMITTAL**

October 27, 2023

**Hon. Leonardo Javier, Jr.**  
Vice-Governor  
Province of Leyte  
Palo, Leyte

Thru: **Florinda Jill S. Uyvico**  
Secretary of the Sanggunian  
Province of Leyte

**Dear Vice Governor Javier:**

Respectfully transmitting herein Municipal Ordinance No. 2023-04, "**An Ordinance Establishing the Municipal Slaughterhouse of Albuera, Leyte, prescribing rules and regulations governing the operation thereof, and for other purposes.**"

Please acknowledge receipt hereof.

Very truly yours,

  
**PAMELA M. BOHOLST, MPA**  
Secretary to the Sangguniang Bayan I





Republic of the Philippines  
PROVINCE OF LEYTE  
Municipality of Albuera

## OFFICE OF THE SANGGUNIANG BAYAN

### CERTIFICATION

#### TO THE CONCERNED:

**THIS IS TO CERTIFY** that **Municipal Ordinance No. 2023-04, "An Ordinance Establishing the Municipal Slaughterhouse of Albuera, Leyte, prescribing rules and regulations governing the operation thereof, and for other purposes,"** has been posted in the bulletin board of the Sangguniang Bayan of Albuera, Leyte on October 24, 2023 and shall remain posted until a period of two (2) consecutive weeks thereof.

**ISSUED** this 24<sup>th</sup> day of October 2023 at Albuera, Leyte, Philippines.

**PAMELA M. BOHOLST, MPA**  
Secretary to the Sangguniang Bayan I



Republic of the Philippines  
PROVINCE OF LEYTE  
Municipality of Albuera

SANGGUNIANG PANLALAWIGAN



SIXTO B. DELA VICTORIA

OFFICE OF THE SANGGUNIANG BAYAN

PROVINCE OF LEYTE

EXCERPT FROM THE MINUTES OF THE 66<sup>TH</sup> REGULAR SESSION OF THE SANGGUNIANG BAYAN HELD AT THE MULTI-PURPOSE COVERED COURT, BARANGAY MAHAYAG, ALBUERA, LEYTE ON OCTOBER 10, 2023

**MUNICIPAL ORDINANCE NO. 2023-04**

**AN ORDINANCE ESTABLISHING THE MUNICIPAL SLAUGHTERHOUSE OF ALBUERA, LEYTE, PRESCRIBING RULES AND REGULATIONS GOVERNING THE OPERATION THEREOF, AND FOR OTHER PURPOSES**

**INTRODUCED BY: HON. MANUEL E. BANTASAN**  
**SPONSORED BY: COMMITTEE ON AGRICULTURE & COOPERATIVES**  
(Hon. Alberto C. Sumaljag)  
(Hon. Protacio Rizalito M. Ceniza)  
(Hon. Joy S. Patricio)

**BE IT ORDAINED BY THE SANGGUNIANG BAYAN OF ALBUERA, LEYTE IN A REGULAR SESSION DULY ASSEMBLED:**

**ARTICLE I**

**TITLE & SCOPE OF APPLICATION**

**SEC. 1. TITLE** – This ordinance shall be known as the “MUNICIPAL SLAUGHTERHOUSE CODE OF ALBUERA, LEYTE.”

**SEC. 2. SCOPE** – This Code of Municipal Slaughterhouse of the Municipality of Albuera shall serve as the general and comprehensive guide in the governance, use, maintenance, administration and management of the existing public enterprises established by the Municipal Government and those that may hereafter be established & properly designated as such by the Sangguniang Bayan.

**ARTICLE II**

**GENERAL DEFINITION OF TERMS**

**SECTION 1. DEFINITION OF TERMS:**

1. *Ante-Mortem Inspection* - the services in examining the animals prior to slaughter; to select for food animals which are apparently free from diseases or abnormal conditions, isolate for further examination suspected diseased, or suspected abnormal animals; prevent contamination of personnel, premises and equipment by an animal suffering from a disease which is communicable, and gather information for post-mortem inspection, diagnosis and judgment of carcass and offal.
2. *Approved Meat Establishments* – means the same as accredited meat establishment.
3. *Butcher* – the person duly accredited/qualified to undertake slaughtering of animals.
4. *Carcass*- the body of any slaughtered animal after bleeding and dressing.
5. *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.

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**Confiscation** – means the taking into custody of livestock and/or poultry carcasses, edible or inedible parts or parts from said carcasses or meat products by controlling authority for its proper disposal for having been subject of violation of the rules and regulations.

6. **Corral** – refers to the space near the slaughterhouse used for detention of animals preparatory to their being butchered.
7. **Deputation** – the authority of the NMIS to allow inspectors and meat control officers employed by the local government unit to perform the duties of an inspector or meat control officer of the NMIS.
8. **Disease or Defect** – a pathological change or other abnormality.
9. **Fit for Human Consumption** – meat that has passed and appropriately branded by an inspector as safe and wholesome and in which no changes due to disease, decomposition or contamination have subsequently been found.
11. **Fresh Meat** – meat that has not yet 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 only to refrigeration, it continues to be considered as fresh.
12. **Food Animals**- include all domestic livestock slaughtered for human consumption, such as cattle, carabao, horse, sheep, goat, hog, and poultry (chicken, turkey, duck & pigeon).
13. **Hot Meat** – refers to carcass or parts of carcass of food animal which was slaughtered in an unregistered establishment and has not undergone the required inspection.
14. **Imitation** – means the product that is made to appear as to be mistakable for what is real or original.
15. **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.
16. **Inspected and Condemned**- a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be unsafe, unwholesome and unfit for human consumption.
17. **Inspection** – an act by an official inspector to ensure compliance with rules and regulations including but not limited to humane handling of slaughter animals, ante and post mortem inspection, quality assurance program, hygiene and sanitation program, good manufacturing program, sanitation standard operating procedures, hazard analysis critical control point program, residue control program on any meat and meat product, meat establishment facilities, transport vehicles and conveyance.
18. **Inspector** – a professionally qualified and properly trained officer, duly appointed by the NMIS or the local government unit for meat inspection and control of hygiene under the supervision of a veterinary inspector.
19. **Large Ruminants** - includes one-year old horses, mules, asses, carabaos, or other domesticated members of the bovine family.
20. **Meat** – refers to the fresh, chilled, or frozen edible carcass including offals derived from food animals.
21. **Meat Establishment**- premises such as slaughterhouse, poultry dressing plant, meat processing plant, cold storage, warehouse and other meat outlets that are approved and registered by the NMIS in which food animals or meat products are slaughtered, prepared, processed, handled, packed or stored.
22. **Meat Hygiene** – all conditions and measures necessary to ensure the safety and suitability of meat at all stages of food chain.
23. **Meat Inspection** – shall mean the same as Inspection.

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24. *Meat Inspector* – shall mean the same as Inspector.

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

26. *Mortem Inspection* – refers to services in inspecting all animals to ensure detection of lesions and abnormalities, and to pass/approve for sale only meat and edible offal fit for human consumption. All offals as are inspected shall be properly stamped and/or marked before transport to the public market.

27. *Offal* - the by-products, organs, glands, and tissue other than the meat of the food animal. (Red or White Offal).

28. *Official Certificate*- any certificate prescribed by the Secretary for issuance by an inspector.

29. *Post Abattoir control*- shall mean control measures conducted on meat and meat products during transport up to the time of retail sale for the enforcement of regulations governing meat & meat product inspection.

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

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

32. *Slaughter* – means the killing of food animals.

33. *Slaughterhouse (abattoir)* - refers to the municipal-owned slaughterhouse.

34. *Stockyard* - is a pen where animals are collected, taken care of and inspected prior to slaughter.

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

36. *Unfit for Human Consumption*- in relation to meat and meat products, means inspected and found not meeting the criteria of safety and wholesomeness.

37. *Zoonotic disease*- diseases of animals transferable to humans.

ARTICLE III

RESPONSIBLE OFFICES AND PERSONNEL

SECTION 1. OFFICES - The Municipal Mayor shall designate a Slaughterhouse Supervisor who shall be responsible for the administration, management, operation, maintenance, and sanitation of the Albuera Municipal Slaughterhouse.

- 1. Office of the Municipal Agriculture for technical and regulatory function
- 2. Municipal Treasurer’s Office for revenue collection
- 3. Municipal Environment & Natural Resources Office for environmental management
- 4. Municipal Health Office for sanitation

MANUEL E. BANTASAN *[Signature]*  
 ANTHONY V. BARTE *[Signature]*  
 LENEY S. BILBAO *[Signature]*  
 ANA LIZA E. DELA VICTORIA *[Signature]*  
 ALBERTO C. SUMALJAG *[Signature]*  
 JOY S. PARRICIO *[Signature]*  
 PAMELA M. BOHOLST *[Signature]*

SIXTO B. DELA VICTORIA *[Signature]*  
 IMELDA A. FADUL *[Signature]*  
 ROXANNE R. ZALDIVAR *[Signature]*  
 MARY JANE B. BERNARTELA *[Signature]*  
 MARJUN P. MAGNO *[Signature]*  
 PROTACIO RIZALITO M. CENIZA *[Signature]*

**SECTION 2. PERSONNEL STAFFING PATTERN** - For purposes of this ordinance there shall be created a personnel staffing pattern to be appointed by the Municipal Mayor.

**MUNICIPAL SLAUGHTERHOUSE OPERATION**

1. SLAUGHTERHOUSE MASTER I (1) SG 10
2. MEAT INSPECTOR I (2) SG 6
3. BUTCHERS (8) for Hog and (6) for Large Ruminants- w/ special arrangement
4. UTILITY WORKER (LIGHT EQUIPMENT OPERATOR) (2) SG 3
5. DELIVERY VAN DRIVER (1) SG 3

**SECTION 3. BUTCHER ARRANGEMENT** – The accredited butchers of the Municipal Slaughterhouse shall have the following special arrangement with a corresponding Memorandum of Agreement (MOA) or contract.

**Manpower requirement during the slaughtering process** - There are at least 8 accredited butchers for Hog and 6 for large ruminants respectively needed to perform the slaughtering processes.

**Duty Scheme** – The existing regular butchers in the old Slaughterhouse shall be automatically formed into one composite team to run the slaughtering procedures. For smooth implementation, duty schedules shall be prepared and duly signed by the Municipal Slaughterhouse Supervisor.

**Butcher’s employment and payment scheme:**

1. Butchers shall retain their current employment status wherein they are employed with the meat shop owners.
2. They must be accredited by the LGU.
3. All butchers shall receive the agreed usual payment system ranging from P 300-350 pesos per animal they regularly slaughter on a daily basis.
4. All meat shop owners in the barangays and “litsoneros” do not need to hire their own butchers, so the payment for the slaughtering services shall be given to the team performing the task.

**SECTION 4. PERSONNEL DUTIES AND RESPONSIBILITIES:**

The **SLAUGHTERHOUSE MASTER I** shall have the following duties and responsibilities:

1. Supervise the maintenance of adequate sanitation of the abattoirs and its premises;
2. Enforce the requirements on the examination of meat as provided under existing laws;
3. Ensure that only healthy animals shall be slaughtered and that the method of slaughtering, the techniques of dressing, and the storing or handling, and transporting procedures are in accordance with prescribed standards;
4. Confiscate and properly dispose of any condemned animal or meat found to be unfit for human consumption.
5. Maintains the record of the number of heads of animals slaughtered, number of kilos of carcass and edible offals delivered to the public market and other end users, and submit the report to the Slaughterhouse supervisor; and
6. Adopt ways and means to ensure maximum security, safety & order at the municipal slaughterhouse.

The **MEAT INSPECTOR** shall have the following duties and responsibilities:

1. Inspect or verify relevant documents. (Shipping/Delivery Permit, Veterinary Certificate, Certificate of Ownership)
2. Perform ante and post-mortem inspection of slaughtered animal parts of their carcass’s organs and parts.
3. Enforce the humane slaughter technique or practices on food animals in abattoirs.
4. Ensure the production of clean meat through the enforcement of approved and proper meat handling, and slaughtering;
5. Prepare and submit reports on inspected and condemned meat and offals.
6. Ensure proper disposal of condemned carcasses organs and parts; and
7. Perform such other functions as may be assigned by the supervisor.

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The **BUTCHER** shall have the following duties and responsibilities:

1. Do the actual slaughter and proper dressing of animals and;
2. Perform such other functions as may be assigned by the supervisor.

The **UTILITY WORKER/LIGHT EQUIPMENT OPERATOR** shall have the following duties and responsibilities:

1. In charge of the operation and maintenance of the Boiler.
2. Be responsible for the maintenance of sanitation and cleanliness in the slaughterhouse; and
3. Do other related functions that may be assigned by the Supervisor.

The **DELIVERY VAN DRIVER** shall have the following duties and responsibilities:

1. Operates the vehicle assigned to transport all carcasses and edible offals from the slaughterhouse to the Albuera Public Market and other meat shop locations and other end users within the municipality.
2. Receive all the carcasses from the Chilling chamber, take accountability thereof, deliver the same to the meat owners, and require the latter to acknowledge receipt thereof.
3. Maintains the vehicle clean and in good running condition at all times.
4. Coordinates with the supervising butcher in planning and setting the schedule of deliveries and make sure that the schedule is met; and
5. Perform such other functions as may be assigned by the supervisor.

#### ARTICLE IV

#### RULES AND REGULATIONS

**SECTION 1. REGULATIONS -** The following are the rules and regulations governing the operation of the Municipal Slaughterhouse:

1. Only municipal slaughterhouse personnel & authorized butchers are allowed in the processing area.
2. During operations, all authorized personnel & butchers in the slaughterhouse are required to wear their proper uniform & provide themselves with safety devices like head gear protectors, gloves, anti-slide shoes, body protectors and other similar devices.
3. No animals shall be slaughtered without having been subjected to and passed ante-mortem inspection & no carcass & offals withdrawn and released from the slaughterhouse without having been subjected to inspection & marked PASSED.
4. In the receiving and/or entry of animals into the holding pen and in the release therefrom into the processing area, the principle of "First in, First out" shall be applied and observed.
5. The animals deposited in the holding pen should be limited to a maximum of two (2) days prior to slaughtering. In extreme cases, when the said animal/s will be deposited earlier than two (2) days the fees and charges to be collected shall be doubled on the prescribed amount per daily basis.
6. After the food animals are received and deposited in the holding pen, the municipal government assumes responsibility thereof until all carcasses & edible offals are delivered to the owners. If the food animals slaughtered are for home consumption, the carcass and the edible offals shall be claimed by the owners and released to them after payment of all appropriate fees and charges.
7. Animals found to have a disease or infection during inspection shall be automatically denied entry into the holding pen and be subjected to processes established by the rules & regulations of the National Meat Inspection Services (NMIS) so as to protect the health of the consuming public and to prevent contamination to other animals or spread of the diseases.
8. All meat from food animals butchered at the municipal slaughterhouse shall be subjected to inspection by the Meat Inspector or any competent person duly authorized to do so, who shall

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decide as to the fitness of such meat for human consumption. All such meat as inspected shall be properly stamped "PASSED" before transporting to the public market or any other market in the province.

- 9. Infected or diseased meat shall immediately be confiscated, disinfected and/or condemned to make certain that it will not be sold at the market to prevent the spread of diseases.
- 10. No carcass shall be released from the slaughterhouse without having subjected to chilling process.
- 11. All endangered species of animals brought into the slaughterhouse for the purpose of butchering them, shall be confiscated immediately and the animal shall be turned-over to the appropriate authority for proper disposal & protection accorded to all endangered species.
- 12. Suspected stolen animals brought into the slaughterhouse shall be confiscated immediately and the said stolen animal shall be turned over to the proper authority.

**SECTION 2. PERMIT TO SLAUGHTER** - Before any food animal is slaughtered for public consumption, a permit to slaughter shall be secured from the Office of the Municipal Agriculture-Meat Inspector who will determine whether the animal or fowl is fit for human consumption. The permit shall bear the date and month of issue and the stamp of the Municipal Veterinarian/Meat Inspector, as well as the page of the book in which the said permit number is entered and wherein the name of the permittee, the kind & sex of the animal to be slaughtered appears.

**SECTION 3. REQUIREMENTS FOR THE ISSUANCE OF A PERMIT FOR THE SLAUGHTER OF LARGE RUMINANTS** - Before issuing the permit to slaughter large ruminants, the Municipal Veterinarian/Meat Inspector of the slaughterhouse shall require branded large ruminants, the production of the certificate of ownership if the owner is the applicant or the original certificate of ownership and certificate of transfer showing title in the name of the person applying for the permit.

If the applicant is not the original owner, the applicant should secure a certification of transfer of ownership duly certified by the Punong Barangay or his/her authorized representative.

For unbranded large ruminant that have not yet reached the age of branding, the Municipal Meat Inspector of the slaughterhouse shall require such evidence as will be satisfactory to him regarding the ownership of the animals for which a permit to slaughter has been requested.

For unbranded large ruminant of the required age, the necessary certificate of ownership and/or transfer shall first be secured, and the corresponding fees collected therefor before the slaughter permit is granted.

Prior to slaughtering of a matured large ruminants, it shall be submitted for **pregnancy diagnosis procedure** by the concerned personnel to prevent slaughtering of pregnant ruminants.

**SECTION 4. PLACE OF SLAUGHTER** - The slaughter of any kind of animal for human consumption shall be done only in the Municipal Slaughterhouse.

**SECTION 5. PENALTY** - Any person who violates any provisions of this article shall be punished, based on the following:

**First offense-** Php 500.00

**Second offense-** Php1,000.00

**Third offense-** not more than **Two Thousand Five Hundred Pesos (Php2,500.00)** or imprisonment for not more than six (6) months or both at the discretion of the Court.

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**ARTICLE V**

**FEEES AND RATES OF FEES**

**SECTION 1. FEES** - There shall be fees imposed and collected at the Albuera Municipal Slaughterhouse for the following:

1. *Stockyard/Corral Fee* - For the use of the yard prior to ante-mortem inspection, weighing and entry into the holding pen. Payment is based on per head per daily basis.
2. *Permit to Slaughter Fee* – Before any animal is slaughtered for public consumption, a permit, therefore, shall be secured from the Meat Inspector/Veterinarian who will determine whether the animal or fowl is fit for human consumption.
3. *Certificate of Ownership Fee* – For the issuance of credentials of ownership of large animals.
4. *Transfer of Certificate of Ownership Fee* – for the issuance of credentials of transfer of ownership of large animals.
5. *Ante-Mortem Inspection Fee* - For the services in examining the animals prior to slaughter to select for food animals that are adequately rested and are apparently free from diseases or abnormal conditions, isolate for further examination diseased, suspected diseased, or suspected abnormal animals, prevent contamination of personnel, premises and equipment by an animal suffering from a disease which is communicable, and gather information for post-mortem inspection, diagnosis and judgment of carcass and offals.
6. *Holding Pen Fee* – For the use of the facility by animals before the actual slaughter.
7. *Weighing Fee* - For the use of the weighing scale.
8. *Slaughter Fee* – For the services and use of facilities in the slaughter of food animals, the basis shall be the live weight of the food animal.
9. *Post-Mortem Inspection Fee* – For services in inspecting all animals to ensure detection of lesions and abnormalities, and to pass only meat and edible offals fit for food; all such meat and offals as are inspected shall be properly stamped and/or marked before transport to the public market.
10. *Delivery Fee* – For the use of delivery service in transporting the carcass and edible offals from the slaughterhouse to the public market and other places.

**SECTION 2. RATES OF FEES** – The rates of fees shall be as follows:

**Stockyard/Corral fee** – For animals that are deposited and kept in a corral owned by the Municipality of Albuera the following fees shall be collected per head per day:

Carabao/Cattle	75.00
Hog/Goat/Sheep	30.00

**Permit to slaughter fee** – Before any animal is slaughtered for public consumption, a fee shall be collected as follows:

Carabao/Cattle	100.00
Hog	50.00
Goat/Sheep	50.00
Turkey	20.00
Fowl	20.00

**Ante-mortem inspection fee** – For the inspection of livestock/poultry prior to slaughter/dressing to determine the presence of diseases/abnormal condition per head basis are as follows:

Carabao/Cattle	20.00
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Hog/Goat/Sheep	15.00
Poultry	5.00

**Slaughter fee** – For the services and use of facilities in the slaughter of food animals, the basis shall be the live weight of the food animal.

Carabao/Cattle	500.00
Hog	
150kgs & above	240.00
50kgs to 149kgs	120.00
Below 50 kgs	75.00
Goat/Sheep	75.00
Poultry	20.00

**Post-mortem inspection fee** – For the inspection of the carcasses and the edible offal of animal/poultry slaughtered/dressed to detect the presence of lesions and abnormalities per head basis are as follows:

Carabao/Cattle	100.00
Hog/Goat/Sheep	50.00
Poultry	10.00

**Delivery fee** - All carcasses and meat products of animals slaughtered at the municipal slaughterhouse shall be delivered to the respective market outlets through the Municipal delivery van or accredited meat delivery van, if available, and the corresponding delivery fee shall be collected per head:

Carabao/Cattle	100.00
Hog/Goat/Sheep	50.00

Fees for the delivery in barangays per head:

Interior Barangays (North & South)	
Carabao/Cattle	250.00
Hog/Goat/Sheep	150.00
Along the Highway Barangays (North & South)	
Carabao/Cattle	200.00
Hog/Goat/Sheep	100.00

**Weighing fee**- for the usage of the weighing scale per head basis;

Carabao/Cattle	100.00
Hog/Goat/Sheep	20.00
Poultry	5.00

**Holding Pen Fee** – for the usage of the holding pen per head per daily basis;

Carabao/Cattle	20.00
Hog/Goat/Sheep	10.00

**Certificate of Ownership Fee** – per head basis;

Carabao/Cattle	200.00
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**Transfer of Certificate of Ownership Fee** – per head basis;

Carabao/Cattle	200.00
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**SECTION 3. TIME AND PLACE OF PAYMENT** – All fees shall be paid to the Municipal Treasurer's Office through the Revenue Collection Clerk assigned or duly authorized representative before any animal is slaughtered. Animals to be slaughtered on Saturdays and Sundays shall be paid on Fridays.

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MARJUN P. MAGNO

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**SECTION 4. PENALTY** - Any violation of this Article shall be punished by a fine of Two Thousand Five Hundred Pesos (Php2,500.00), imprisonment of not more than six (6) months, or both, at the discretion of the Court.

**SECTION 5. ADMINISTRATIVE PROVISION** – The Slaughterhouse Master I shall keep a record of all data pertaining to the activities of all persons engaged in the selling of livestock meat slaughtered at the Municipal Slaughterhouse. For purposes of collecting the fees imposed under this Article, the Slaughterhouse Master I shall make available the records to the Municipal Treasurer on a timely basis.

The permit to slaughter shall not be granted, nor corresponding fees collected on animals condemned by the duly authorized meat inspector.

The slaughter of any kind of animal for sale or consumption by the public shall be done only in the municipal and private slaughterhouses accredited by the National Meat Inspection Services. Fresh fish, fresh-dressed chicken, and fresh meat shall only be offered for sale to the public in the public market. Chilled or frozen meat shall only be allowed to be sold outside of the public market.

The slaughter of swine intended for home consumption may be allowed in the owner’s premises only during fiesta celebration (**Vesper Day and Feast Day**), provided, ante-mortem inspection has been conducted and appropriate fees or charges have been paid at the Municipal Treasurer’s Office, except large ruminants which shall be slaughtered only in the municipal slaughterhouse.

**All hogs coming from the barangays shall be brought to the Municipal Slaughter house and shall be detained to the holding pen one (1) day prior to slaughtering.**

Before issuing the permit for the slaughter of large ruminants, the Municipal Treasurer or his duly authorized representative shall require for branded large ruminant, the production of the certificate of ownership if the owner is the applicant, or the original certificate of ownership and the certificate of transfer showing title in the name of the person applying for the permit if he is not the original owner. If the applicant is not the original owner and there is no certificate of transfer made in his favor, one such certificate shall be issued and the corresponding fee collected therefore. For unbranded large ruminant that have not yet reached the required age for branding, the Municipal Treasurer or his representative shall require such evidence as will be satisfactory to him regarding the ownership of the animal for which a permit to slaughter has been requested. For unbranded cattle of the required age, the necessary owner’s and transfer certification shall be issued and the corresponding fees collected thereof before the permit is granted.

**ARTICLE VI**

**CLEANLINESS AND SANITATION**

**SECTION 1. CLEANLINESS AND SANITATION** - The Municipal Slaughterhouse shall be provided with an adequate water supply and a lagoon to keep it clean and in sanitary condition at all times in order to safeguard the health and safety of the consuming public. The Slaughterhouse Supervisor shall be responsible for the sanitary disposal of all wastes in accordance with the Local Sanitary Ordinance, National Sanitation Code, and other related rules and regulations.

**ARTICLE VII**

**OPERATION AND MAINTENANCE OF BOILER**

**SECTION 1. BOILER OPERATION GUIDE**- The Utility Worker/Light Equipment Operator shall be the one responsible for the operation of the Boiler with direct supervision of the Slaughterhouse Supervisor.

1. Perform a visual inspection of the boiler and surrounding area to ensure that everything is in good condition and that no safety hazards are present.
2. Check the valves make sure it is in off position.
3. Check the fuel storage bin (RICE HULL BIN) and ensure that there is enough fuel to run the boiler.
4. Turn on the water pump and open the feed water valve to exact level.
5. Open the fuel supply valve (FEED CHUTE).
6. Ignite the fuel (RICE HUSK) in the furnace.
7. Monitor the boiler pressure gauge.
8. Allow the boiler to come up to operating pressure.

MANUEL E. BANTASAN

ANTHONY V. BARTE

LENY S. BLBAO

ANA LIZA E. DELA VICTORIA

ALBERTO C. SUMALJAG

JOY S. PADRERO

PAMELA M. BOHOLST

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- 9. Continuously monitor the operation of the boiler and make adjustments as necessary to maintain safety and efficient operation.
- 10. When done using the boiler.
  - Reduce the pressure (drain the steam).
  - Remove the fuel (rice husk).
  - Clean inside the furnace.
  - Allow the boiler to cool down before draining the water.

**SECTION 2. MAINTENANCE OF BOILER** – As per the recommendation of the Boiler Supplier, it should be regularly cleaned. Twice a week for draining the water inside the boiler and once a month for the cleaning of the internal part of the Boiler, or as the need arises.

**SECTION 3. BOILER FUEL SUPPLY** - There shall be enough supply of rice husk or related biomass fuel for the fuel requirements of the boiler.

All Rice Mills in the locality shall prioritize the LGU Albuera for the collection of the rice husk.

There shall be allocation of funds for the purchase of rice husk and the like to ensure the sustainable operation of the boiler.

There shall be permanent storage for the fuel within the vicinity of the facility.

### ARTICLE VIII REGULATED ACTS

**SECTION 1. PROHIBITION**- The following acts are prohibited by the Municipal Slaughterhouse.

- 1. Any person or personnel and butcher under the influence of liquor and drugs are prohibited from entering into the municipal slaughterhouse building and compound.
- 2. Smoking and loitering inside the slaughterhouse.
- 3. Sleeping or making/using of the municipal slaughterhouse building or any portion thereof as living quarter.
- 4. Gambling in whatever form shall not be allowed in the municipal slaughterhouse building and its premises.

**SECTION 2. PENALTY** - Any person found to be violating any provisions of this article shall be punished by a fine of not less than Five Hundred Pesos (Php500.00), but not more than Two Thousand Five Hundred Pesos (Php2,500.00), or an imprisonment for not more than six months or both at the discretion of the Court.

### ARTICLE IX

#### FINAL PROVISION

**SECTION 1. SEPARABILITY CLAUSE** – If, for any reason or reasons, any part of the provision of this Ordinance shall be held unconstitutional or invalid, other parts or provisions hereof which are not affected thereby shall continue to be in full force and effect.

**SECTION 2. REPEALING CLAUSE** – Except as otherwise as provided herein, all ordinances, rules and regulations, and other similar issuances, or parts thereof, which are inconsistent herewith, are hereby repealed or modified accordingly.

**SECTION 3. EFFECTIVITY CLAUSE** – This Ordinance shall take effect when the New Slaughterhouse become operational.

**ENACTED BY THE SANGGUNIANG BAYAN OF ALBUERA, LEYTE TERM 2022 – 2025 DURING ITS 66<sup>TH</sup> REGULAR SESSION HELD ON OCTOBER 10, 2023 AT THE MULTI-PURPOSE COVERED COURT, BARANGAY MAHAYAG, ALBUERA, LEYTE.**

MANNUEL E. BANTASAN

ANTHONY V. BARTE

LENNY S. BUIBAO

ANA LIZA E. DELA VICTORIA

ALBERTO Q. SUMALJAG

JONAS PATRICIO

PAMELA M. BOHOLIST

SIXTO B. DELA VICTORIA

IMELDA A. FADUL

ROXANNE R. ZALDIVAR


MARY JANE B. BUSTOZA

MARJUN P. MAGNO

PROTAO RIZAL O. M. CENIZA

**ATTESTED AND CERTIFIED TO BE DULY ADOPTED:**

  
**ROXANNE R. ZALDIVAR**  
SB Member I

  
**ANTHONY V. BARTE**  
SB Member I

  
**MARY JANE B. CASULA**  
SB Member I


  
**ANA LIZA E. DELA VICTORIA**  
SB Member I

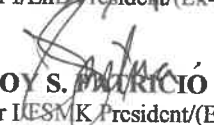
  
**MARJUN P. MAGNO**  
SB Member I

  
**LENY S. BILBAO**  
SB Member I

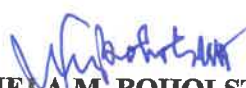
  
**PROTACIO RIZALITO M. CENIZA**  
SB Member

  
**ALBERTO C. SUMALJANG**  
SB Member I/LnB President/(Ex-Officio Member)

  
**MANUEL E. BANTASAN**  
SB Member I


  
**JOY S. PATRICIO**  
SB Member I/ESM/K President/(Ex-Officio Member)

**I HEREBY CERTIFY** that this is a true and accurate copy of the ordinance duly enacted by the Sangguniang Bayan of Albuera, Leyte Term 2022 – 2025 on its 66<sup>th</sup> Regular Session on October 10, 2023 at the Multi-Purpose Covered Court, Mahayag, Albuera, Leyte.

  
**PAMELA M. BOHOLST, MPA**  
Secretary to the Sangguniang Bayan I

  
**IMELDA A. FADUL**  
Municipal Vice-Mayor /Presiding Officer

APPROVED:

  
**SIXTO B. DELA VICTORIA**  
Municipal Mayor  
Date: OCT 24, 2023