

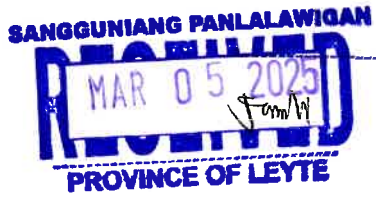
Item No.: 07
Date: 11 2025 MAR



Republic of the Philippines
PROVINCE OF LEYTE
Provincial Capitol
Tacloban City



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PROVINCIAL LEGAL OFFICE

2nd INDORSEMENT
February 24, 2025

Respectfully returned to the Sangguniang Panlalawigan of Leyte, through the SP Secretary, the attached Ordinance No. 24-18 of the Sangguniang Bayan of Burauen, Leyte.

Issues/ concerns for review/ recommendation/ legal opinion is/ are as follows:

- Ordinance No. 24-18 entitled: "An Ordinance prescribing Abattoir/ Slaughterhouse Managemnet and Operation, etc."

REVIEW/RECOMMENDATION/LEGAL OPINION:

This office is of the opinion that the subject Ordinance is generally in accordance with its power under Section 447(a)(5)(ii) and (iv)¹ of the Local Government Code of 1991 (R.A 7160). Hence, we recommend for the declaration of its validity.

We hope to have assisted you with this request. Please note that the opinion rendered by this Office are based on the facts available and may vary or change when additional facts and documents are presented or changed. This opinion is likewise without prejudice to the opinions rendered by higher and competent authorities and/or the courts.


ATTY. JOSE RAYMUND A. ACOL
Asst. Provincial Legal Officer

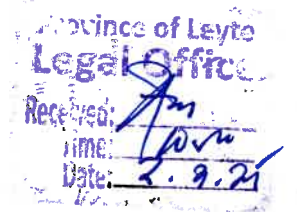
¹(ii) Establish markets, slaughterhouses or animal corrals and authorize the operation thereof, and regulate the construction and operation of private markets, talipapas or other similar buildings and structures;

(iv) Regulate the preparation and sale of meat, poultry, fish, vegetables, fruits, fresh dairy products, and other foodstuffs for public consumption;

Republic of the Philippines
PROVINCE OF LEYTE
Palo, Leyte
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OFFICE OF THE SANGGUNIANG PANLALAWIGAN

1ST INDORSEMENT
31 January 2025



The Provincial Legal Office is respectfully requested to review and submit recommendations on the herein enclosed **Municipal Ordinance No. 24-18** of the **Municipality of Burauen, Leyte**, entitled: **An Ordinance prescribing Abattoir/Slaughterhouse Management and Operation, regulating the sale of food animals, its meat and meat products for public consumption, imposition of fees and charges and imposing penalties in violation thereof.**


FLORINDA JILL S. UYVICO
Secretary to the Sanggunian



Republic of the Philippines
PROVINCE OF LEYTE
MUNICIPALITY OF BURAUEN

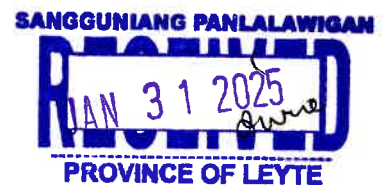


OFFICE OF THE SANGGUNIANG BAYAN

January 31, 2025

THE HONORABLE MEMBERS
Sangguniang Panlalawigan
Province of Leyte

ATTENTION: FLORINDA JILL S. UYVICO
Secretary to the Sanggunian
Province of Leyte
Palo, Leyte



Ladies/Gentlemen:

We transmit herewith 15 copies of **Municipal Ordinance No. 24-18**, Series of 2024 of the Sangguniang Bayan of Burauen, Leyte, entitled "**An Ordinance Prescribing Abattoir/Slaughterhouse Management and Operation, Regulating the Sale of Food Animals, Its Meat and Meat Products for Public Consumption, Imposition of Fees and Charges and Imposing Penalties in Violation Thereof**", for review and approval of the body.

Thank you and please acknowledge receipt hereof.

Respectfully yours,


ATTY. RUDEJANE S. TAN
Secretary to the Sanggunian

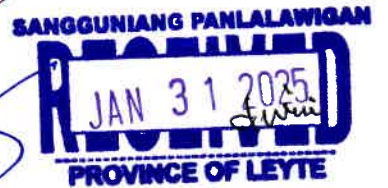


Republic of the Philippines
Province of Leyte
Municipality of Burauen



OFFICE OF THE SANGGUNIANG BAYAN

**MUNICIPAL ORDINANCE NO. 24-18
SERIES OF 2024**



AN ORDINANCE PRESCRIBING ABATTOIR/SLAUGHTERHOUSE MANAGEMENT AND OPERATION, REGULATING THE SALE OF FOOD ANIMALS, ITS MEAT AND MEAT PRODUCTS FOR PUBLIC CONSUMPTION, IMPOSITION OF FEES AND CHARGES AND IMPOSING PENALTIES IN VIOLATION THEREOF

SPONSOR: HON. OSCAR A. CAGARA
Chairman, Committee on Agriculture and Slaughterhouse

WHEREAS, public preference for meat and meat products has remained in, or increased to, large numbers amid an undeniably growing market;

WHEREAS, it is very necessary to regulate food animals and meat for public consumption in order to prevent dubious practices of animal and meat traders;

WHEREAS, efficient and optimum sanitation could not be attained in the traditional way of slaughtering meat for public consumption by local meat traders;

WHEREAS, hauling of carcass, meat and its by-products, shall be an integral part of sanitary handling must be everyone's equal concern;

WHEREAS, meat industry regulation through the implementation of the Meat Inspection Code of the Philippines vis-a-vis the Animal Welfare Law, is an integral component of the food security program of the national government;

WHEREAS, Republic Act No. 9296 otherwise known as the Meat Inspection Code of the Philippines provides for the Local Government Units to regulate the construction, management and operation of slaughterhouses, meat inspection, meat transport and post abattoir control and collect fees and charges in accordance with national policies, procedures, guidelines, rules and regulations and quality and safety standards as promulgated by the Secretary of Agriculture;

WHEREAS, Local Government Units (LGUs) are empowered by specific provisions of the Local Government Code of 1991, to prescribe hygienic standards as recommended by the National Meat Inspection Service (NMIS) through Presidential Executive Orders, Administrative Orders and Guidelines.

NOW THEREFORE, BE IT ORDAINED, by the Sangguniang Bayan of Burauen, Leyte in regular session assembled, that:

SECTION 1. TITLE – This Ordinance shall be known as the “Slaughterhouse Operation and Meat for Public Consumption Regulatory Ordinance of Burauen, Leyte”.

SECTION 2. DECLARATION OF POLICY – It shall be the avowed policy of the Local Government Unit of Burauen, pursuant to the spirit of the Local Government Code of 1991, Animal Welfare Law of 1998 and the Meat Inspection Code of the Philippines of 2004, to conduct hygienic slaughter and apply humane procedures to produce clean, safe and wholesome meat and meat products fit for human consumption, employing a system of sanitary standards prescribed by the National Meat Inspection Service (NMIS); that the Municipal Meat Inspection Service

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(MMIS) through the Municipal Agriculture Office (MAO), shall be the sole meat inspection authority to implement the standards of meat safety and quality.

SECTION 3. DEFINITION OF TERMS.

1. **Abattoir or Slaughterhouse** – refers to a building and premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption.
2. **Accreditation** – refers to an official permission granted by the local government to privately-owned meat establishment after complying with legal, sanitary and business permit requirements, among others.
3. **Adulterated Meat and Meat Products** – refers to meat products which are injected, laced or sprayed with any foreign substance so as to increase its weight or bulk or to make it appear fresh or of greater value than it really is with the actual result of reduced quality and wholesomeness.
4. **Ante-Mortem Inspection** – refers to the visual and physical examination of the food animal prior to slaughter
5. **Brand** – refers to an official mark stamped on the surface of meat and meat products or attached as label showing distinct characteristics or information for the main purpose of identification and traceability.
6. **Butcher** – refers to a person, employed by either the government or a private individual, who is responsible for the slaughtering and dressing of food animals.
7. **Carcass** – refers to the body of any slaughtered food animal after bleeding and dressing.
8. **Chiller** – the equipment used to lower the temperature of the carcass so as to delay the reproduction of bacteria and to prolong its freshness;
9. **Contamination** – means the direct or indirect transmission of diseases to food animals, personnel, premises and equipment, and of any other objectionable matters to the meat;
10. **Deputation** - the authority of the NMIS to allow inspectors and meat control officers employed by the local government units to perform the duties of an inspector or meat control officers;
11. **Deputized Collector** – refers to an employee authorized by the Municipal Treasurer to collect specific fees from meat inspection and abattoir services.
12. **Designated Meat Inspector (DMI)** – refers to an employee of the Municipal Meat Inspection Service who is properly trained in meat inspection work and authorized by the Local Chief Executive to perform the duties of a regular meat inspector.
13. **Downer** – refers to a crippled or weakened food animal unable to stand or showing abnormal locomotion that shall be considered “suspect” animal; excludes animals weakened by forced water intake or “tingal”.
14. **Emergency Slaughter** – means the immediate slaughter of an animal necessitated by a previous accident (e.g. bone fracture, danger of suffocation, heat stroke) to prevent continued suffering of the animal provided that the animal is found fit for slaughter after a thorough ante-mortem examination.
15. **Fee** – means an imposition for the regulation and inspection of an article/commodity, or a charge for propriety services rendered or for the use of facility;
16. **Fit for Human Consumption** – refers to meat or its by-products that has been passed and appropriately branded by an inspector as safe and wholesome and in which no changes due to disease, decomposition, contamination and adulteration have subsequently been found.
17. **Food Animal** – all domestic animals slaughtered for human consumption such as but not limited to cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry (chickens, ducks, geese, peacock, pheasant, turkeys, pigeons, guinea fowl and all other livestock and poultry animals).
18. **Helper** – refers to a person duly licensed by the Municipal Meat Inspection Service to assist the butcher in the slaughter of food animals.
19. **Holding Pen** – is a corral used for the lairage of food animals prior to slaughter;

20. **Hot Meat** – refers to the carcass or parts of carcass of food animal which was clandestinely slaughtered in an unregistered establishment and has not undergone the required meat inspection and sold to the public.
21. **Humane Slaughter** – the slaughter of food animals that shall be done rapidly and away from public view and must occur with the least fear, anxiety, pain and distress to the animal.
22. **Inspected and Passed** – refers to a condition wherein the carcass or parts of carcasses so marked have been inspected and found to be safe, wholesome and fit for human consumption.
23. **Lechon Supplier/Dealer** – refers to a person or firm engaged in the business of roasting pigs, piglets, chicken (lechon manok) or calf (lechon baka).
24. **“Lechonan”** – refers to the establishment where roasted pigs, piglets, chicken or calf are sold wholesale or retail.
25. **Licensing** – refers to the registration of butchers and helpers upon application and compliance of all requirements prescribed by the local government unit.
26. **Meat Dealer/Handler** – refers to a person directly involved in the preparation, transport, sale and distribution of meat and meat products to the public markets, resorts, hotels, pension houses, restaurants and other establishments.
27. **Meat Delivery Vehicle** – an enclosed conveyance facility used for the transfer of meat and meat products from one place to another in a hygienic manner.
28. **Meat Inspection Certificate (MIC)** – refers to an official document issued by the Municipal Meat Inspection Service certifying to the wholesomeness and fitness of meat and meat products for human consumption and containing all relevant information to identify its ownership and origin.
29. **Meat Inspector** – a professionally and properly trained officer, duly appointed or designated by the local government unit for meat inspection and control of hygiene under the supervision of the Municipal Agriculture Officer.
30. **Meat Processor** – refers to any person or firm engaged in the business of manufacturing, preservation, packaging, bottling, canning or packing meat and meat products.
31. **Meat Vendor** – refers to a person who is engaged in the retail of meat through ambulatory trade or stationary outlets.
32. **Municipal Meat Inspection Service (MMIS)** – refers to an office to be headed by a Municipal Veterinarian/Agriculturist/Meat Inspector which shall exercise direct supervision over meat inspection and meat hygiene activities in the municipality.
33. **Municipal Veterinary Officer** – refers to a properly trained veterinarian appointed or designated by the Local Chief Executive of the municipality for the purpose of meat inspection and supervision of meat hygiene and preservation.
34. **Naric** – refers to a piece of meat sliced from the carcass by butchers or helpers for the purpose of defrauding the owner, vendor or dealer.
35. **National Meat Inspection Service (NMIS)** – a specialized regulatory agency attached to the Department of Agriculture which shall serve as the sole controlling authority on all matters pertaining to meat and meat product inspection and meat hygiene.
36. **Offal** – refers to the food animal’s by-products, glands, organs and tissues other than the meat which may or may not be edible.
37. **Post-Abattoir Inspection** – shall mean control measures conducted on meat and meat products during transport up to the time of retail sale for the enforcement of regulations governing meat and meat product inspection usually performed in public and private market stalls, meat shops and meat storage facilities.
38. **Post-Abattoir Handling** – refers to the disposition or handling of meat as it leaves the abattoir to the meat markets, cold storage facilities, meat processing plants and other establishments.
39. **Post-Mortem Inspection** – the examination of the carcasses and entrails of slaughtered animals which have passed ante-mortem inspection.
40. **Stockyard/Corral** – a required feature of a slaughterhouse where animals are deposited, rested, taken care of and inspected prior to slaughter.

41. **Suspect** – an animal suspected of being affected with a disease or condition which may require its condemnation, in whole or in part when slaughtered, and is subject to further examination to determine its disposal.
42. **Tingal** – refers to the act of forcibly administering or introducing water orally to cattle, carabao or horse for the the purpose of increasing gross weight to defraud consumers regarding real weight and meat quality.
43. **Viscera** – refers to the internal organs of food animals as distinguished from offal.

SECTION 4. CREATION OF LOCAL MEAT INSPECTION SERVICE.

1. There shall be established Municipal Meat Inspection Service (MMIS) to be created by the Local Chief Executive of the municipality, pursuant to the provisions of Republic Act No. 9296 otherwise known as The Meat Inspection Code of the Philippines.
2. The MMIS shall be headed either by a Municipal Veterinary Officer, Municipal Agricultural Officer or Meat Inspector who shall exercise direct supervision over meat inspection and meat hygiene activities within the municipality.
3. The MMIS shall register and issue license to butchers and helpers in the slaughterhouse, meat dealers, meat vendors, meat shop/stall owners and other meat handlers. It shall submit an annual updated report of the licensed individuals to the Provincial Meat Inspection Service (PMIS).
4. The MMIS shall regulate the preparation and sale of meat and meat products for human consumption within the municipality. It shall also certify the fitness for human consumption of meat and meat products intended for distribution and sale within the locality.

SECTION 5. REQUIREMENTS FOR MEAT INSPECTORS/ MEAT BUTCHERS/ MEAT HANDLERS/ MEAT CAPITALISTS/ DEALERS.

Meat Inspectors and Meat Butchers/ Meat Handlers/ Meat Capitalists are key players in the production of clean, safe and wholesome meat. They are required to comply with the following:

- a. **For Meat Inspectors/ Designated Meat Inspectors:**
 1. Appointed/Designated by the Local Chief Executive;
 2. Annual Health Certificate issued by the LGU Physician;
 3. Complete Basic Meat Inspectors Course (BMIC) and Orientation on GHSP;
 4. Registered with the NMIS; and
 5. Undertaken refresher courses as directed by NMIS.
- b. **For Meat Butchers/ Meat Handlers/ Meat Capitalists/ Dealers:**
 1. Documentary requirements:
 - a. Health Certificate issued by LGU Physician renewed annually with corresponding ID;
 - b. Random drug testing will be conducted twice a year, with costs fully covered by the LGU;
 - c. A drug-free certification, along with the drug test results, will be provided;
 - d. Police Clearance; and
 - e. Barangay Clearance.
 2. Attended Meat Butchers/ Meat Handlers Orientation conducted by NMIS.
 3. Mandatory complies/abide with the rules and regulations embodied in this Ordinance and Meat Inspection Code.

SECTION 6. PERSONAL HYGIENE.

- A. To ensure that all personnel working in the slaughterhouse are healthy and free from transmissible diseases, they shall pass medical examinations before and annually thereafter;
- B. Persons known or suspected to be suffering from, or to be carriers of illness likely to be transmitted through meat, shall not be allowed to enter the slaughterhouse premises;
- C. Meat butchers/meat handlers must take all necessary steps to prevent the contamination of meat by maintaining a high degree of personal cleanliness that include, but not limited to the following:
 - a. Taking a bath before attending to work;
 - b. Wearing clean Personal Protective Equipment (white T-shirt, Long Pants, head covering like hair net or helmet, and white rubber boots) during work.
 - c. Keeping nails trimmed, clean and without nail polish; and
 - d. No wearing of jewelries/accessories and application of perfumes.
- D. All personnel should be aware and adopt an effective hand washing program including:
 - D.1. Steps in hand washing
 - a. Wet hands with potable water
 - b. Soap, lather and scrub all parts of the hands, fingers and wrists;
 - c. Rinse and dry.
 - D. 2. Wash hands frequently to prevent contamination of the meat including but not limited to the following:
 - a. Before, during and after work;
 - b. Immediately after using the toilet;
 - c. After coughing and sneezing;
 - d. After contact with dirty objects, abnormal animals/carcasses and materials and animal wastes;
 - e. Before and after smoking and eating.
 - D.3. To prevent contamination inside the slaughtering area all personnel/butchers/meat handlers shall refrain from the following, but not limited to:
 - a. Smoking
 - b. Spitting
 - c. Drunkenness
 - d. Urinating in the Slaughter Area
 - e. Sneezing or coughing
 - f. Chewing or eating
 - g. Loitering and Littering

SECTION 7. ANIMAL WELFARE.

Slaughterhouse workers shall properly observe the rules and regulations provided under DA AO No. 18 series of 2008 on Humane Handling in the Slaughter of Animals for food (Animal Welfare Act). Slaughter animals within the meat establishment or slaughterhouse area and lairages or corrals shall not be subjected to the following inhumane acts:

- a. Making unnecessary noises;
- b. Kicking the animals in any of its body parts;
- c. Lifting and/or twisting ears and/or tails;
- d. Poking the animal's eye, genital and anal orifice;
- e. Splashing hot water;
- f. Marking/incising the skin of the animal by knife, razor or blade;
- g. Drenching or forced oral administration of water; and
- h. Engaging in other acts inflicting excessive pain.

SECTION 8. TRANSPORT OF LIVE ANIMALS AND LAIRAGE.

Consistent with the Animal Welfare Act, the following measures shall be observed during the transport of slaughter animals:

- a. Minimize soiling and cross-contamination with fecal materials.
- b. Maintain animal identification and other records as to the place of origin.
- c. Avoid under stress and/or risk from injury during loading, unloading and transport;
- d. Separate animals whenever necessary to avoid injury during transport;
- e. Where the transport vehicle or carrier has more than one deck, animals are to be protected from cross-contamination as appropriate;
- f. Maintain adequate ventilation for the animals;
- g. Transport vehicles and crates used should be cleaned and if necessary sanitized as soon as possible after animals have been unloaded;
- h. To mitigate the effects of climate change, transport vehicle should have provisions for, but not limited to container with water, truck blanket/cover, and other implements such as water hose, sprinkler, pail, shovel, whichever is applicable.

SECTION 9. REQUIREMENTS FOR ACCEPTANCE AND LAIRAGING.

- a. All food animals accepted for slaughter shall be accompanied by the following documents:
 1. Certificate of Ownership/ transfer (for large animals)
 2. Shipping permit (for animals transported across provincial boundaries)
- b. The cleanliness of animals has a major effect on the level of microbiological cross- contamination of the carcass and other edible parts during slaughtering and dressing, hence the Slaughterhouse Master, Meat Inspectors and other personnel in-charge in operation should ensure conditions of lairage that include but not limited to:
 1. Facilities are operated in a way that soiling and cross-contamination are minimized;
 2. Animals should be adequately rested, not overcrowded and protected from weather;
 3. Separation of different classes and types of slaughter animals;
 4. Systems to ensure that only animals that are sufficiently clean are slaughtered;
 5. System to ensure that feed has been appropriately withdrawn before slaughter;
 6. Maintenance of identification of animals (either individually or as lots) until the time of slaughter all accepted animals must be properly recorded by Meat Inspectors on duty.
 7. All animals brought in the slaughterhouse corrals/lairage shall be slaughtered within the day of its arrival and acceptance. No slaughter animal shall be kept in the lairage for more than 12 hours. "ALL IN-ALL OUT POLICY" shall be observed.

SECTION 10. CLEANING AND DISINFECTION OF THE SLAUGHTERHOUSE AND ITS PREMISES.

1. The schedule of daily operation of slaughterhouse shall be set as stated below, to ensure the proper cleaning and disinfection of the slaughter facility, equipment, lairage and surroundings.

The following schedule shall be managed and strictly imposed and followed by all person concern:

- i. Arrival and acceptance of animals for slaughter..... Cattle – 1:00 PM to 6:00 PM
Hogs – 1:00 PM to 6:00 PM
 - ii. Slaughter Time (Monday/Tuesday/Wednesday/Thursday/Friday) – 12:00 MN to 5:00 PM
(Saturday/ Sunday) 8:00 PM to 5:00AM
Special Occasion As per request
 - iii. Transporting Time of Carcasses and parts thereof to the Market -
Meat Section Daily – 2:00 AM – 5:00 AM
 - iv. Slaughterhouse Cleaning Time Daily – 5:00AM – 12:00 NN
 - v. Slaughterhouse Rest Period Daily – 12:00 NN – 4:00 PM
2. It is the responsibility of the Utility personnel, Slaughterhouse Master and Meat Inspectors to have the cleaning and disinfection program and shall ensure the said program religiously followed.
 3. Slaughterhouse Operators/workers shall provide enough supply of water in the conduct of slaughtering process and no contamination of the slaughtered carcass and animal organs within the slaughterhouse premises.
 4. Foot bath must be strategically positioned and all personnel, butchers or persons within the slaughterhouse shall be required to pass through them upon entering and leaving the premises at all times to avoid spread of diseases and other contaminants that will render slaughtered animal meat unfit for human consumption.
 5. In case an incidence of Foot & Mouth Disease (FMD), Hog Cholera, African Swine Fever (ASF) and other infectious diseases is noted by the Meat Control Officer or Meat Inspector in animals kept in the lairage/corral, the mentioned officer and Inspector shall immediately segregate the infected animals in the lairage and must conduct Ante-mortem decision whether condemnable and be disposed immediately in accordance with the NMIS rules and regulations.

SECTION 11. SLAUGHTERHOUSE OPERATION AND MANAGEMENT.

1. It shall be the duty of the Meat Inspector to enforce proper sanitation and hygienic practices in the slaughterhouse and in all stages of slaughtering food animals.
2. All food animals intended for slaughter shall be confined for twelve (12) hours in the slaughterhouse stockyard or holding pen, prior to slaughter, to provide sufficient rest for the animals and preserve meat quality. However, animals transported from the livestock markets or farms within a 20-kilometer radius from the municipal abattoir, may be confined for only six (6) hours or less depending on the animal condition.
3. Owners of animals that stay in the holding pen for more than twenty-four (24) hours, shall be charged a “boarding fee” for every extra day of stay until the animal is slaughtered or withdrawn.
4. No person or firm shall be allowed the use of municipal abattoir stockyard for the purpose of confining animals and withdrawing them later for purposes other than slaughtering for public sale. In cases where such withdrawals cannot be avoided, a double “boarding fee” shall be imposed on a daily basis.
5. It shall be the responsibility of the owner to feed the confined animals when longer stay is necessary. Municipal employees and caretakers shall not be held responsible in case of

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accident or unexpected conditions unfavorable to the confined animals unless there is willful negligence on the part of the abattoir employee, caretaker or person in charge.

6. The entire abattoir establishment shall be "OFF LIMITS" to children, pets and persons having no business therein.
7. Visitors may be allowed only for business and educational purposes.
8. In all aspects of the abattoir operation, only potable water shall be used. Only in cleaning the "cleaning floor" can recycled water or deep-well water can be used.
9. The Municipal Veterinary Officer or Meat Inspector shall exercise supervision and control over the butchers and helpers of the municipal abattoir. The following rules shall be strictly enforced:
 - a. No butcher or helper shall enter the premises of the abattoir if there is no scheduled slaughter of food animals.
 - b. They shall always wear the prescribed uniforms and IDs when entering the abattoir premises.
 - c. Wearing of earrings and similar objects dangling from any part of the body is absolutely prohibited while inside the abattoir premises.
 - d. Intoxication of any form is strictly not allowed.
 - e. Disturbance and obstruction of any kind shall not be tolerated to hinder, in any manner, the conduct of orderly slaughtering and meat inspection.

SECTION 12. MEAT INSPECTION.

1. All livestock and poultry slaughtered for food and their meat products shall be subjected to veterinary inspection and examination before distribution and sale.
2. Only the Municipal Veterinary Officers and Meat Inspectors duly appointed and designated by the Local Chief Executive are authorized to perform meat inspection work. Their decisions are deemed final unless the animal owner or representative elevates the decision to the Provincial Veterinarian, who shall render an irrevocable decision.
3. An ante-mortem examination and inspection shall be made of cattle, carabaos, hogs, goats and other food animals about to be slaughtered in the municipal and licensed private abattoirs, before such slaughter shall be allowed.
4. No animal shall be slaughtered for food without ante-mortem examination required by this ordinance. Carcasses or parts of carcasses of animals slaughtered without such ante-mortem examination shall be condemned.
5. It shall be unlawful for any person, association or partnership to slaughter any food animal for public consumption without subjecting the animal to ante-mortem examination prior to slaughter.
6. A careful post-mortem examination and inspection shall be made of the carcasses and parts thereof of cattle, carabaos, hogs, goats and other food animals slaughtered at the municipal and licensed private abattoir. No carcass shall be passed for human consumption without undergoing post-mortem inspection.
7. Downers as a result of accident shall undergo emergency slaughter and shall be slaughtered in the presence of the animal owners and shall be inspected immediately by the Meat Inspector to determine its fitness for human food.

8. An animal that becomes incapacitated and in a dying condition as a result of "tingal" or forced administration of water shall not be considered as downer and shall be condemned immediately.
9. Any animal marked as "suspect" on ante-mortem inspection, which in the opinion of the Meat Inspector will cause the spread of an infectious animal disease, shall be reported to the Provincial Veterinarian for final judgment. The slaughter of the "suspect" animal shall be deferred and it shall be confined and isolated where it may be treated to preclude contamination of the premises, equipment and personnel.
10. Animals found to be in advanced stage of pregnancy during ante-mortem inspection shall be subjected to a government buy-out for purposes of conservation and animal welfare, except when the owner intends to keep the animal for the same motive.
11. Abortion cases shall be considered "suspect" and the animal shall be held for further observation or treatment, as the case may be, until final disposal.
12. Carcasses and parts thereof found to be sound, healthful, wholesome and fit for human consumption shall be branded and marked "Inspected and Passed" while carcasses or parts thereof found on final inspection to be unsound, unhealthful, unwholesome or otherwise unfit for human consumption shall be conspicuously marked "Condemned" on the surface tissue thereof at the time of inspection.
13. Condemned carcasses and viscera shall be the responsibility of the Municipal Veterinary Officer or Meat Inspector, who must dispose of them properly and promptly.
14. The Municipal Veterinary Officer and the Meat Inspector shall issue Meat Inspection Certificate for carcasses or parts thereof that have been "Inspected and Passed" certifying to the wholesomeness and fitness of meat for human consumption and containing itemized information as to the owner, transport, species of the food animal carcass, number of heads, weight, destination and other relevant destination to identify its ownership and origin.

SECTION 13. PROPER MARKING AND ISSUANCE OF MEAT INSPECTION CERTIFICATE (MIC). Carcasses found to be fit for human consumption shall be properly marked "inspected and passed" and issued with Meat Inspection Certificates (MIC) by the meat inspector. The brands and stamps used to apply the marks of inspection shall be kept clean while in use, and shall be held under the control and supervision of the trained meat inspector.

SECTION 14. OUTRIGHT CONDEMNATION. Any animal manifesting during ante-mortem inspection any disease or condition that shall warrant outright condemnation shall be marked "CONDEMNED", isolated immediately and disposed of under the supervision of a Meat Inspector.

- a. When the ante-mortem inspection of food animals reveals signs of disease indicative of a systemic involvement, communicability to humans or toxicity from chemical or biological agents that render or may render the meat unsound, the animal so affected shall be **condemned outrightly** as unfit for human consumption or where appropriate, set aside and remain under the control of the Meat Inspector until a further decision regarding disposition is taken.
- b. Food animals exhibiting normal behavior but known to be carrying chemical residues shall either be condemned or withheld from slaughter until residues are excreted or metabolized to levels such that they do not exceed established safety levels.

- c. Food animals found dead or in dying condition shall likewise be condemned on ante-mortem inspection. The remain of animals that have died and those that have been condemned at ante-mortem inspection and killed shall be removed immediately to the rendering station or other place of destruction and there shall be adequate precautions to prevent misuse and to avoid danger to public health and animal health.

SECTION 15. HUMANE HANDLING AND SLAUGHTERING. Under the Republic Act No. 8485 otherwise known as the Animal Welfare Act, the slaughterhouse operator/Supervisor/Inspector shall take full responsibility for the humane slaughter of food animals to prevent inhumane slaughtering of food animals. Only the approved stunning method prior to sticking or bleeding shall be allowed in the process.

SECTION 16. HYGIENIC SLAUGHTERING AND CARCASS HANDLING. All necessary measures must be taken by Meat Handlers to avoid contamination of the carcass and edible by-products, prevent microbial growth on the carcass or meat, and refuse any carcass or parts thereof that are considered unfit for human consumption. NO "floor dressing" or "floor slaughtering" shall be allowed during slaughtering process. Dressing or dehairing/dehiding and evisceration on slatted tables is acceptable but the use of overhead rails is preferred.

- a. **Showering** – Shower the animal to wash off dirt before entering the slaughterhouse.
- b. **Stunning** – Animals must be stunned before slaughter by an appropriate and acceptable stunning method (refer to AO 18 series of 2008).
- c. **Sticking and bleeding.**
c.1 Sticking must only be carried out on animals that had been stunned.
c.2 The knife to be used must be clean, sharp and lot of sufficient length for the species and size of the animal.
c.3 Following sticking, the animal must be completely bled before any further dressing procedure is carried out.
- d. **Scalding** – Scalding is the process of immersing the animal's body or it's parts (feet, tail) into hot water (approximately 60°C) to loosen hairs for easy removal. The following should be observed in scalding:
d.1 Potable water shall be used for scalding.
d.2. Scalding water shall be regularly changed before each operation.
- e. **Dehairing/ Dehiding.**
e.1 Dehairing and removal of hooves shall be done off-floor and on slatted dehairing tables, not in the scalding tank.
e.2 Dehiding and removal of feet, tail and head of large animals shall be done off-floor by means of cradle or hoist.
e.3 The procedure in the slaughter of small ruminants such as goat or sheep may vary according to cultural preference in the locality. However, hygienic and sanitary practices as required in this Order shall be followed.
- f. **Evisceration.**
f.1. Prior to evisceration, the esophagus and rectum shall be separated from the surrounding tissues and properly tied.
f.2. During evisceration, edible organs shall be handled by hygienically.
f.3. Red offal like heart, liver, lungs, spleen and kidney are handled and cleaned separately from white offal-like stomach and large intestines.
f.4. Meat butchers/handlers shall ensure the proper evisceration to prevent accidental cuts and leaks of intestinal contents which may contaminate the carcass.
f.5. Separate equipment for offal's viscera and heads to facilitate inspection shall be provided and maintained clean.

- g. **Carcass Splitting.**

- g.1. If the carcass is to be cut, it shall be done preferably while hanging on rail or on top of clean surfaces.
- g.2. Cleaver or axe must be sharp and clean.

h. Final Trimming and Washing of Carcass.

- h.1. Trimming shall be done to remove damage, soiled or unwanted tissues.
- h.2. Abnormal and/or diseased parts should not be trimmed off until they have been seen by an inspector.
- h.3. Washing of carcass shall be done to remove the remaining blood on cut surfaces, adhering hairs and unwanted tissues.
- h.4. Carcass shall not be smeared with blood or coloring agent.

SECTION 17. HYGIENIC HANDLING OF BY-PRODUCTS, INCLUDING BLOOD.

- a. Blood intended for food shall be collected in a hygienic manner using clean containers and utensils.
- b. Whenever water is used in the preparation of blood, only potable water shall be used.
- c. Whenever possible and practical, a separate area or room shall be provided for the handling, preparation, cleaning, scaling and cocking of offal or by-products.

SECTION 18. TRANSPORTATION AND DELIVERY. Meat handlers shall undertake all necessary steps to prevent meat and meat products from being contaminated during transport including, but not limited to the following:

- a. Vehicles used for transport of live animals shall not be allowed for meat delivery/transport.
- b. Refrigerated meat delivery van shall be used for transporting meat from the slaughterhouse to the market owned by the municipal government. However, in the absence of the RMDV, only LGU accredited or authorized means of conveyance may be allowed provided that carcasses are protected from contamination. Meat Delivery Van or authorized conveyances shall be washed and disinfected prior to loading of carcass/meat parts and offal.
- c. Carcass shall be transported in hanging position to avoid contamination. If the carcass cannot be transported in hanging position, the meat must be placed and transported in clean containers.
- d. Offal shall be transported in leak proof and properly covered receptacles.
- e. Carcass being transported manually by meat handlers shall be properly protected from contamination.

SECTION 19. ENVIRONMENTAL HYGIENE.

- a. **Perimeter Fencing** – Proper perimeter fencing shall be built to prevent the entry of unauthorized persons and stray animals in the slaughterhouse premises.
- b. **Garbage Disposal.**
 - b.1. Solid waste shall be separated from liquid waste to prevent clogging of drain.
 - b.2. Blood shall be properly collected to reduce waste water.
 - b.3. All drainage shall always be protected or properly trapped.
 - b.4. Trash can/containers shall be properly covered, cleaned, washed and sanitized.
 - b.5. Solid and liquid waste shall be disposed according to R.A No. 9003 otherwise known as the Ecological Solid Waste Management Act of 2000 and R.A. No. 9275, otherwise known as The Clean Water Act.
 - b.6. Wastes are collected in suitable containers and disposed daily in a sanitary manner.
- c. **Pest Control.**
 - c.1. Effective measures to control insects and rodents shall be maintained at all times.
 - c.2. Breeding places for rodents and other insects shall be eliminated.
 - c.3. Pest control chemicals shall be handled and stored properly.

- d. Cleaning and Sanitation** – The following basic principles shall be considered:
- d.1. Food grade detergents and sanitizers shall be used to regularly clean and sanitize equipment and facilities before and after slaughtering operations.
 - d.2. A disinfectant/sanitizer should be capable of killing a wide range of microorganism. Microorganism should not develop resistance to a particular disinfectant.
 - d.3. A disinfectant should not be toxic to personnel using it, nor should it leave toxic residues which can contaminate meat and meat products.
 - d.4. Basic cleaning materials (e.g. scraper, brooms, water hose, etc.) shall be provided and used.
 - d.5. The following general cleaning procedures and sanitation shall be applied:
 - d.5.1. Cleaning should be done from top to bottom by removing soils/dirts/solids before spraying the walls and floors with water.
 - d.5.2. After the initial wash, the walls, floor and equipment are rendered physically clean by brushing with the use of a suitable detergent solutions.
 - d.5.3. When all equipment has been cleaned, the walls, floor, and canal shall be well rinsed with water.
 - d.5.4. After rinsing, a solution of disinfectant is applied over the whole area for at least 5 minutes. Personnel doing disinfection should wear protective clothing (rubber boots, gloves and plastic coat); and
 - d.5.5. The whole area is rinsed with water.
 - d.6. To maintain good housekeeping in all areas of the meat establishment or slaughterhouse, and equipment and utensils therein, the following principles shall be applied:
 - d.6.1 There shall be no unserviceable, idle or for repair equipment, litter and waste within and around the slaughterhouse premises.
 - d.6.2 Grass and weeds in the premises shall be cut.
 - d.6.3 Canals shall be regularly drained.
 - d.6.4. Equipment and utensils that come in contact with meat should be cleaned and sanitized before and after operation or as often as necessary to prevent meat contamination.

SECTION 20. SAFETY OF WATER SUPPLY.

- a. There shall be an adequate supply of potable water to meet the water requirements in the slaughter and cleaning of food animals.
- b. A minimum of supply of potable water shall be made available as follows:
 - b.1. Two hundred twenty-seven (227) liters per cattle.
 - b.2. Fourteen (14) liters per swine or hogs.

SECTION 21. REGULATIONS IN HANDLING FROZEN AND CHILLED MEAT AND MEAT PRODUCTS IN THE MARKET MEAT SECTION/ESTABLISHMENT INCLUDING IMPORTED FROZEN MEAT AND MEAT PRODUCTS. (DA-AO No. 22 s 2010)

- a. Frozen meat and meat products whether local or imported, when exposed to ambient temperature, results to thawing with escape of natural meat juices. This valuable constituent, in whole or in part, when omitted or abstracted affects the quality of meat and meat products; thus, it needs to be maintained throughout the cold chain and eliminate microbial contamination until it reaches the consumer.
- b. The Municipal Government of Burauen being the principal controlling authority in the regulation of meat and meat products as mandated in R.A. 7160 and Meat Inspection Code Control to check compliance with these regulations. The MMIS shall monitor the transport, storage and display of said products and ensure that the necessary documents are present at all time.
- c. Handling Requirements – The following rules and regulations shall be strictly observed in the handling of frozen meat and meat products whether local or imported intended for sale within the jurisdiction of the municipality but not limited to the market meat section/meat market.

- c.1. All persons and entities engaged in the handling and sale of frozen meat and meat products in meat market/establishments shall be accredited/licensed/registered by MMIS of this municipality.
- c.2. Frozen meat and meat products (local or imported) shall be displayed and sold in the meat stalls in sealed primary packaging.
- c.3. Thawing and repacking from bulk packaging shall be done in an accredited NMIS/MMIS meat establishment and under temperature-controlled environment of 10°C. The meat establishment officer/inspector shall inspect and certify as the products fitness for human consumption.
- c.4 Retail packaging materials shall ensure traceability and bear the identity of the original source (e.g. name, address, accreditation number) and the repacker or meat vendors identity.
- c.5. The retail packages shall be stored in the refrigerated facilities and transported in vehicles that are able to maintain temperature not higher than 4° C.
- c.6. In the meat stall, the retail packed frozen meat and meat products shall be kept in sanitary containers made of approved materials preferably stainless steel or food grade plastic.
- c.7. Be kept in temperatures not higher than 10° C.
- c.8. All frozen meat and meat products offered for sale in the meat market/establishment shall be accompanied by Meat and Meat Products Inspection Certificate (MMPIC).
- c.9. Penalty Provision – All person, firm or corporation found guilty of directly or indirectly violating any provision of the above-mentioned shall be penalized of a minimum fines / charge of Two Thousand five hundred (₱ 2,500.00) in addition to penalties and sanctions prescribed in R.A 9296, known as Meat Inspection Code of the Philippines and may also in violation of the Consumers Act of the Philippines.

SECTION 22. FRESH DRESSED CHICKEN AND BY PRODUCTS

- a. Since there is no existing chicken dressing plant/establishment owned and controlled by the municipal government as of this time, all backyard chicken dressing plant/establishment shall be registered and inspected annually or as necessary, quarterly by the authorized Meat Inspection Team to comply with the NMIS standards, rules and regulations and in compliance with the Sanitary Code of the Philippines, as well as the provisions of this Code.
- b. Operators/Owners of the registered/licensed backyard chicken dressing plants/establishment shall secure and pay their corresponding business/mayor's permit annually without fail. Failure to do so will be the ground to recommend for immediate closure or cessation of operation and supplying dressed chicken and by-products for sale in the public market or within the jurisdiction of the municipality or outside the municipality of Burauen.
- c. Fresh Dressed Chicken carcasses and by products offer for sale in the public market shall be inspected personally by the Local Meat Inspectors in the Meat Market Section (whether dressed and supplied from local dressing plant or from other licensed dressing plant/establishment accompanied by original copy of the Meat Inspection Certificate/ Meat Product Inspection Certificate).
- d. Sanitation – Chicken meat handlers shall follow all necessary steps to prevent contamination of the chicken carcasses and other edible by products, inhibit microbial growth on the carcass or meat and reject any carcass or portions thereof that are deemed unsuitable for human consumption, NO "floor dressing" shall be allowed during slaughtering process. Dressing of defeathering and evisceration on slatted tables is acceptable but the use of overhead rails is preferred.

SECTION 23. CREATION AND COMPOSITION OF A MEAT ENFORCEMENT TEAM "TASK FORCE BANTAY KARNE". A Meat Enforcement Team (MET) which shall be known as the Task Force Bantay Karne shall be created which shall define the role of all members of the taskforce. The members of the team shall be designated through a special order in compliance to this ordinance.

- a. The team shall be composed of a core group and support group from the Local Meat Inspection Service to be created by the LGU the core group shall have the following minimum qualifications:
- a.1. For *MMIS* – preferably a permanent employee who has completed the Basic Meat Inspector Course conducted by the NMIS;
 - a.2. The *Team Leader* shall be the Slaughterhouse Supervisor or a Licensed Veterinarian/Municipal Veterinarian (appointed) engaged in the slaughterhouse operation where applicable;
 - a.3. The members of the Team are the appointed *Meat Inspectors*, deputized/designated Meat Inspectors who has completed the BMIC conducted by NMIS: *Support members* are the *Appointed Market Inspectors, Licensing Officer, representative from the Municipal Agriculture Office (MAO), Public Order and Safety Office (POSO), Municipal Health Officer, Sanitary Inspector, Municipal Legal Officer* and *Member of the Local PNP* assigned for this purpose. The Police Officers shall be made part of the Team for security purposes, particularly when the nature of the enforcement activity or the situation during the implementation process warrants physical or armed defense, seizure of properties or arrest of individuals who are in conflict with the meat inspection Law/s.

b. The following items shall be the subject of regulation of this order:

b.1. Carcasses/parts/offal

b.1.a. found to have come from clandestine slaughter;

b.1.b. adulterated as defined under R.A 9296; and or

b.1.c. derived from non-food animals, such as dog meat, cat meat etc.

b.2. Processed meat products, chilled, frozen or canned, manufactured by:

b.2.a. neither accredited nor locally registered meat establishment/ slaughterhouse, and or;

b.2.b. manufactured by an accredited or locally registered meat establishment/slaughterhouse but found to be adulterated.

b.3. In case where the violator was issued a notice of warning and a summon order/show cause directive to appear and explain on the charges within 48 hours at the NMIS office/MMIS office. The seized item shall be buried.

b.3.a. After the said violator has executed a notarized affidavit stating his assurance to refrain from commission of the same violation; and

b.3.b. He/She waives his/her claim over the products;

b.4. The items determined unfit for human consumption shall be disposed of burying six (6) feet below the ground.

b.5. Disposal procedures shall be properly documented and recorded for police blotter for future reference the condemnation certificate shall signed by all concerned representatives, witnesses and other interested parties.

SECTION 24. POST-ABATTOIR INSPECTION

1. The Municipal Veterinary Officer and Meat Inspector shall conduct post-abattoir inspection as a follow-through at the different meat outlets in public satellite markets, hotels, resorts, restaurants, cold storage plants, processing plants and similar establishments.
2. The government inspectors shall have unrestricted access at all times to storage or display areas of meat and meat products.
3. Meat dealers, meat vendors and other meat handlers shall present the Meat Inspection Certificate (MIC) on demand by the Municipal Veterinary Officer or Meat Inspector.

4. The carcasses or parts thereof of food animals not covered by a Meat Inspection Certificate shall be considered to have been slaughtered clandestinely or have not undergone meat inspection and shall be considered as "Hot Meat" and be subject for confiscation.
5. The Task Force shall have the authority to confiscate meat and meat products found to have been prepared, handled, packed, stored, transported or offered for sale within the Municipality of Burauen as human food not in accordance with the provisions of the Meat Inspection Code of the Philippines.
6. "Hot meat" confiscated by the Task Force shall be deposited, as government property and placed in a cold storage, for future use as evidence in appropriate cases in violation of this Ordinance or the Revised Penal Code.
7. Confiscated "Hot Meat" found to be unfit for human consumption shall be condemned and properly disposed of, in accordance with the Municipal Health regulations and DENR policies.

SECTION 25. FORCED DRINKING OR "TINGAL"

1. It shall be unlawful for any person to forcibly introduce water or any liquid through the mouth or any other substances excessively into its body for purposes of increasing its weight or to make it appear heavier prior to sale or slaughter and for any unlawful or fraudulent practices.
2. "Tingal" is a form of cruelty which causes the animal to bloat and suffocate as contemplated in the Animal Welfare Act of 1998. Under this Ordinance, the following are punishable acts under such law:
 - a. Display of overhead plastic or metal water containers in delivery trucks designated to force water into the mouth of the animal.
 - b. Actual forcing of water into the mouth by the use of any means such as but not limited to bamboo, tube, bottle, G.I. pipe, PVC pipe, etc. in order to increase body weight.
 - c. Assisting someone to force water into an animal's mouth by whatever means.
3. Carabao, cattle and horse found to be bloated as a result of mindless forced water intake shall be confiscated in favor of the Municipal Government of Burauen and the animal shall be summarily condemned.

SECTION 26. COLLECTION OF FEES/ CHARGES AND SHARING SCHEME

The municipality, through this appropriate revenue ordinance, impose fees and charges related to but not limited to the:

- a. Use of the stockyard/holding pens;
- b. Slaughtering/dressing;
- c. Butchering/fabricating;
- d. Ante-mortem and post-mortem inspections;
- e. Post-abattoir inspection;
- f. Meat delivery vehicle; and
- g. Registration and licensing of meat processing plants/establishments, meat delivery vehicles, butchers, meat dealers/capitalists, meat vendors/meat handlers and all other workers in the meat trade within the territorial jurisdiction of the Municipality of Burauen.

In the regulation of the flow, preparation and sale of meat and meat products for human consumption within the territorial jurisdiction of the municipality, the LGU shall collect reasonable fees and charges including but not limited to ante and post mortem inspection fees, the rates of which shall be set by this ordinance subject to scalation of 25% or upgrading of rates every five years, thereafter.

Ante and Post-mortem inspection fees shall be shared by the national government (NMIS) and the LGU as provided under Executive Order 137, if the municipal slaughterhouse/abattoir will be accredited to class "AA" by the NMIS.

The twenty five percent 25% share of the national government of the meat inspection fees referred herein from the LGU meat establishment/slaughterhouse once accredited and directly supervised by NMIS personnel shall be paid on a monthly basis by the Municipal Treasurer to NMIS R-8 which shall remit the same to the National Treasury.

The remaining seventy five percent (75%) from the ante and post mortem inspection fees collected and other fees and charges shall be prioritized and annually provided under the slaughterhouse repair maintenance, operations supplies and equipment and for improvement of slaughter facilities and strengthening of the Municipal Meat Inspection Service. The said Repair Maintenance and Operational Supplies and Sanitary equipment/materials and other benefits appropriated for Meat Inspectors shall be allocated/appropriated annually in the Annual Budget of the Municipality specially for the above-mentioned purpose.

SECTION 27. REGISTRATION, LICENSING AND ACCREDITATION

1. The Municipality of Burauen shall, by Ordinance, authorize the establishment and operations of private slaughterhouses, whether for public use or exclusively as part of meat processing complex. However, it shall be unlawful for any person, association, partnership or corporation to operate and maintain private slaughterhouse for the purpose of slaughtering food animals and selling meat and meat products for public consumption without accreditation from the Municipality of Burauen.
2. The Municipal Mayor shall accredit any private abattoir, dressing plant and meat processing plant within the territorial jurisdiction of the municipality after compliance with the following requirements, to wit:
 - a. A resolution favorably endorsing the applicant from the Sangguniang Bayan of the Municipality of Burauen.
 - b. Recommendation from the Municipal Meat Inspection Service and the Provincial Veterinarian.
 - c. Zoning requirements and minimum sanitary and structural standards.
 - d. Acquisition of building, business and other permits and clearances.
3. Periodic evaluation shall be conducted on the facilities and sanitary status. Failure to maintain minimum sanitary and structural standards shall cause the cancellation of the accreditation granted after due notice and sufficient period to effect the required changes.
4. The NMIS shall, based on established standards for production, plans, designs and specifications, classify and accredit slaughterhouse in accordance with the following:
 - Class AAA** – Abattoirs with facilities and operational procedures appropriate to slaughter livestock and fowls for sale in any domestic or international market;
 - Class AA** – Abattoirs with facilities and operational procedures sufficiently adequate that the livestock and fowls slaughtered therein are suitable for sale in any domestic or international market;
 - Class A** - Abattoirs with facilities and operational procedures of minimum adequacy that the livestock and fowls slaughtered therein are suitable for distribution and sale only within the city or municipality where the abattoir is located.

SECTION 28. SLAUGHTERHOUSE FEES AND CHARGES. The fees and charges outlined in this ordinance are detailed in the Local Tax and Revenue Code of the municipality.

Stockyard Fee – The use of the yard prior to ante-mortem inspection, weighing and entry into the holding pen. Payment is based on per head per day basis;

Boarding Fee – Animals that stay for more than twenty-four (24) hours shall be charged for every extra day of stay until the animal is slaughtered;

Ante-mortem Inspection Fee – For the services in examining the animals prior to slaughter to select for food animals which are adequately rested and are apparently free from diseases or abnormal conditions;

Corral Fee – For the use of the facility in the lairage of animals before the actual slaughter;

Permit to Slaughter Fee/Veterinary Health Certificate – Before any animal is slaughtered for public consumption, a permit therefore shall be secured from the Veterinarian or his duly authorized representative, and the corresponding permit fee shall be paid to the Municipal Treasurer;

Post-mortem Inspection Fee – For services in inspecting the carcasses to ensure the detection of lesions and abnormalities, and to pass only meat and edible offal fit for food; all such meat and offal as inspected shall be properly stamped and/or marked before the transport to the Public Market; the basis shall be per head;

Certificate of Ownership Fee – For the issuance of credential of ownership of large animals;

Transfer Certificate of Ownership Fee – For the issuance of credential of transfer of ownership of large animals;

Delivery Fee – For the use of the delivery van and services in transporting the carcass and edible offal from the Bureau Slaughterhouse to Bureau Public Market and other public markets;

Slaughter Fee – For the services and use of facilities in the slaughter of food animal, the basis shall be per head of the food animal;

The Municipal Treasurer shall designate a Deputized Collector to help in the collection of slaughter fees and other related charges.

SECTION 29. PROHIBITED ACTS

1. Any person, dealer, handler, supplier, trader, vendor, wholesaler and retailer, who slaughters any food animal and engages in the business of selling for public consumption such as but not limited to meat, pigs or piglets intended for roasting or “lechon”, roasted pig or “lechon”, unbranded dressed chicken, etc., that are not done at the Bureau Municipal Abattoir or at any other Private Abattoir accredited by the Municipal Government of Bureau, are strictly prohibited to do business inside the designated Stalls or Sections of the Bureau Public Market, other satellite markets and anywhere within the territorial jurisdiction of the municipality.
2. The following acts are prohibited inside the abattoir premises:
 - a. Gambling of any kind.
 - b. Taking of “Naric”.
 - c. Hiding or smuggling of viscera or parts thereof.
 - d. Tethering of animals anywhere in the abattoir premises except in stockyard or corral or holding pens.
 - e. Selling of carcass, meat cuts, viscera and offal.
 - f. Deboning.
 - g. Interference in government collection of abattoir fees.
 - h. Harassment, intimidation, assault or interference with any government inspector during the performance of his duties.
 - i. Use of pointed objects, broken glass, bladed piece of metal and similar objects in marking animals.
 - j. Immoral acts.
 - k. Dropping, throwing or hurling of animals from the delivery truck causing bruises, injury to the limbs and other damages.
 - l. Washing of delivery trucks inside the abattoir premises.
 - m. Smoking, spitting, urinating and defecating in areas outside of the designated restrooms.

SECTION 30. GENERAL ADMINISTRATIVE PROVISION.

1. **Offices** - The Municipal Agriculture Office through the Municipal Veterinarian shall be responsible for the management, administration, operation, maintenance, sanitation, technical, and regulatory function of the Burauen Slaughterhouse, the Municipal Treasurer's Office for revenue collection, the Municipal Mayor's Office – Civil Security Unit for security and peace and order of the area.

2. **Personnel** – The Municipality of Burauen Slaughterhouse shall be manned by the following personnel and those who shall be appointed by the Municipal Mayor upon the recommendation of the Municipal Veterinarian, to wit:

2.1 Municipal Slaughterhouse Supervisor

- 2.1.1 Takes responsibility on the over-all administration, operation, maintenance sanitation of the slaughterhouse;
- 2.1.2 Exercises direct administrative supervision over all personnel assigned at the slaughterhouse, including those personnel from the Municipal Veterinarian's Office, the Municipal Treasurer's Office and the Civil Security Unit and the butcher's as well;
- 2.1.3 Executes and implements the general policy of management and operations at the Burauen Slaughterhouse;
- 2.1.4 Implements pertinent laws and ordinances. Implements policies, rules and regulations adopted and/or promulgated by the municipal government through the Municipal Veterinary Office, approved by the Municipal Mayor;
- 2.1.5 Ensures the safety of all government property and all personnel, including butchers, within the premises;
- 2.1.6 Continuously works towards the viability of the facility;
- 2.1.7 Maintains the slaughterhouse in good operating condition at all times, and to comply with meat hygiene and inspection regulations set by the controlling/competent authority;
- 2.1.8 Formulates, proposes and adopts measures to ensure effective and efficient Administration and viable operation of the Burauen Slaughterhouse;
- 2.1.9 Ensures proper maintenance and upkeep of all physical resources, consisting of the slaughterhouse itself, facilities and premises;
- 2.1.10 Prepares and submits periodic reports to the Municipal Veterinary Office, and;
- 2.1.11 Performs such functions as may be assigned by the Municipal Veterinarian.

2.2 Administrative Clerk

- 2.2.1 Serves as day-shift supervisor;
- 2.2.2 Maintains record of number of heads of animals slaughtered and number of kilos of carcass and edible offals delivered to the public market, submits report to the Slaughterhouse master;
- 2.2.3 Maintains personnel records; and
- 2.2.4 Performs such other functions as may assigned by Slaughterhouse Administrator.

2.3 Utility Worker

- 2.3.1 Takes charge of cleanliness, hygiene and sanitation requirement of the Slaughterhouse by keeping the office, restrooms, slaughterhouse building, holding pen, and premises clean;
- 2.3.2 Takes care of the environmental sanitation, garbage collection, landscaping and orderliness around slaughterhouse premises;
- 2.3.3 Monitors the animals on the holding pen; and
- 2.3.4 Responsible for the disposal of condemned materials following prescribed methods under the supervision of the Meat Inspector.

2.4 Meat Inspector

Almanar

Singh

Singh

[Signature]

[Signature]

[Signature]

[Signature]

[Signature]

[Signature]

- 2.4.1 Conducts ante-mortem inspection on food animals brought to the Slaughterhouse and pass for those found to be good for slaughter;
- 2.4.2 Rejects animals which have failed to satisfy the standards set by NMIS;
- 2.4.3 Submits report on the number of animals inspected and condemned;
- 2.4.4 Conducts post-mortem inspection of carcasses and offals to determine whatever they are fit for human consumption;
- 2.4.5 Issues Meat Inspection Certificate/Meat and Meat Products Certificate;
- 2.4.6 Condemns unwholesome meat and offals;
- 2.4.7 Conducts post-abattoir inspection to prevent the sale of hot meat;
- 2.4.8 Performs such other functions as may be assigned by the supervisor; and
- 2.4.9 Submits monthly slaughtering report to the slaughterhouse master.

2.5 Revenue Collector

- 2.5.1 Collects all the fees due to the government and makes sure these fees are Collected accurately and promptly;
- 2.5.2 Issues official receipts for all payments received;
- 2.5.3 Prepares Certificate of Ownership and Transfer Certificate of Ownership for large cattle;
- 2.5.4 Turns over collection daily to the Municipal Treasurer's Office, prepares and submits Daily Collection Report to the Municipal Treasurer and Municipal Administrator through the Slaughterhouse Veterinarian; and
- 2.5.5 Performs such other functions as may be assigned by supervisor.

2.6 Watchman/Security Agent

- 2.6.1 Provides security to government personnel, property and any other valuables within the slaughterhouse premises on a 24-hour;
- 2.6.2 Records in the logbook at the gate all incoming and outgoing vehicles and other information; and
- 2.6.3 Implements policies, rules and regulations on security and safety Promulgated or issued by competent authority and to render report/logbook.

SECTION 31. PENALTY. Violation of any provision of this Ordinance is punishable by imprisonment for a period of not more than six (6) months, or a fine of at least One Thousand Pesos (Php1,000.00) but not more than Two Thousand Five Hundred Pesos (Php2,500.00), or both, at the discretion of the court of competent jurisdiction.

SECTION 32. ENFORCEMENT. The Municipal Veterinary Officer or its Designate or the designated Meat Inspector, is hereby mandated to effectively implement this Ordinance.

SECTION 33. SEPARABILITY CLAUSE. If any provisions of this Ordinance shall be declared invalid or unconstitutional, the other provisions not affected thereby shall remain valid and enforceable.

SECTION 34. REPEALING CLAUSE. Any Ordinance or any of its provisions which are inconsistent with this Ordinance shall be deemed repealed or modified accordingly.

SECTION 35. EFFECTIVITY. This ordinance shall take effect upon its approval.

CARRIED UNANIMOUSLY, this 19th day of August 2024, in regular session assembled.

I HEREBY CERTIFY to the correctness of the foregoing ordinance.

CHARITY C. BARBOSA
Board Secretary II
Acting Secretary to the Sanggunian

ATTESTED:

HON. VINCENT G. ENERLAN
Sangguniang Bayan Member

HON. HERMENIA C. CAMASIN
Sangguniang Bayan Member

(absent)

HON. DEXTER R. SENO
Sangguniang Bayan Member

HON. EVA FE A. CORAL
Sangguniang Bayan Member

HON. FE S. RENOMERON
LnB President/ Ex-Officio SB Member

HON. NOEL P. ALPINO
Vice-Mayor
Presiding Officer

HON. CIPRIANO R. RELATORRES, JR.
Sangguniang Bayan Member

HON. BRYAN R. CINCO
Sangguniang Bayan Member

HON. ROBERT G. DEL PILAR
Sangguniang Bayan Member

HON. OSCAR A. CAGARA
Sangguniang Bayan Member

HON. JUSTINE MERP G. ANDRADE
SK Federation President/ Ex-Officio Member

APPROVED:

HON. JUANITO E. RENOMERON
Mayor



Republic of the Philippines
PROVINCE OF LEYTE
MUNICIPALITY OF BURAUEN




OFFICE OF THE SANGGUNIANG BAYAN

CERTIFICATE OF PUBLIC HEARING

TO WHOM IT MAY CONCERN:

THIS IS TO CERTIFY that a Public Hearing for **Municipal Ordinance No. 24-18, Series of 2024** of the Sangguniang Bayan of Burauen, Leyte, entitled "***An Ordinance Prescribing Abattoir/Slaughterhouse Management and Operation, Regulating the Sale of Food Animals, its Meat and Meat Products for Public Consumption, Imposition of Fees and Charges and Imposing Penalties in Violation Thereof***", was conducted on **August 13, 2024**, 12:00 noon at the Burauen Community Center, Burauen, Leyte.

Burauen, Leyte, August 19, 2024.


CHARITY C. BARBOSA
Board Secretary II
Acting Secretary to the Sanggunian



Republic of the Philippines
Province of Leyte
Municipality of Burauen



OFFICE OF THE SANGGUNIANG BAYAN

MINUTES OF THE PUBLIC HEARING ON AUGUST 13, 2024 OF THREE PROPOSED ORDINANCES:

- **JAIL GUARD-THE-GATE ORDINANCE OF 2024**
- **PNP CERTIFICATE OF CONFORMITY ORDINANCE OF BURAUEN, LEYTE**
- **SLAUGHTERHOUSE OPERATION AND MEAT FOR PUBLIC CONSUMPTION REGULATORY ORDINANCE OF THE MUNICIPALITY OF BURAUEN, LEYTE**

SB MEMBERS PRESENT:

1. Hon. Vincent G. Enerlan – SB Member, Chairman, Committee on Peace and Order and Public Safety
2. Hon. Cipriano R. Relatorres, Jr. – SB Member, Vice Chair, Committee on Peace and Order and Public Safety and Committee on Appropriations
3. Hon. Hermenia C. Camasin – SB Member, Chairman, Committee on Appropriations
4. Hon. Oscar A. Cagara – SB Member, Chairman, Committee on Agriculture and Slaughterhouse
5. Hon. Fe S. Renomeron – SB Member, Liga ng mga Barangay

TIME STARTED: 12:00 noon

- The public hearing was in conjunction with the Municipal Development Council 3rd quarterly meeting and was included in the agenda as “Other Matters”.
- After all the agenda were discussed in the council meeting, Municipal Mayor, Hon. Juanito E. Renomeron opened to the assembly that a public hearing will be conducted for the proposed ordinances, namely: Jail Guard-the-Gate Ordinance of 2024; PNP Certificate of Conformity Ordinance of Burauen, Leyte; and Slaughterhouse Operation and Meat for Public Consumption Regulatory Ordinance of the Municipality of Burauen, Leyte.
- Since it was already time for lunch, the municipal mayor announced that the food is ready and that it was a working lunch.
- He then gave the floor to SJO4 Abraham Antivo Jr. of the Burauen District Jail to discuss the salient provisions of the Jail Guard-the-Gate Ordinance of 2024, penalties and its importance to the Persons Deprived of Liberty (PDL), personnel, and visitors in the district jail. SJO4 Antivo asked the public if there are question to be raised. The public told the resource speaker that the ordinance was clear and they agreed to the penalties imposed.
- After the presentation of the 1st ordinance, the municipal mayor gave the floor to PMAJ Ariel J Salarda and discussed the salient provisions of the PNP Certificate of Conformity Ordinance of Burauen and the penalties imposed. The ordinance was also clear and the public didn't raise questions and agreed to the penalties provided.

- After the presentation of the 2nd ordinance, the municipal mayor gave the floor to Dr. Analou S. Detablan of the Municipal Agriculture Office to discuss the Slaughterhouse Operation and Meat for Public Consumption Regulatory Ordinance of the Municipality of Burauen. Dr. Detablan discussed the salient provisions of the ordinance and the corresponding penalties. Since the ordinance contains pork products and all related matters to public meat consumption, she additionally discussed important matters about the threat of ASF in the municipality. There being no further questions, the public all agreed to the penalties imposed of the 3 ordinances, the municipal mayor and the Sangguniang Bayan members present thanked the Municipal Development Council, SJO4 Antivo of Burauen District Jail, PMAJ Salarda of the Burauen MPS, and Dr. Detablan and Engr. Lemuel Trocino of Municipal Agriculture Office.
- The public hearing was adjourned at 12:45 in the afternoon.

Prepared by:

CHARITY C. BARBOSA
Board Secretary II
Acting Secretary to the Sanggunian



Republic of the Philippines
 PROVINCE OF LEYTE
 Municipality of Burauen

OFFICE OF THE SANGGUNIANG BAYAN

ATTENDANCE SHEET
 PUBLIC HEARING
 AUGUST 13, 2024

| NO. | FULL NAME | BARANGAY/OFFICE | POSITION | SIGNATURE |
|-----|------------------------|-----------------|----------|-------------|
| 1. | LEVY R. Nodals | Dinayuan | P.B. | [Signature] |
| 2. | CARMENITA A. ROMERON | ANDANAG | P.B. | [Signature] |
| 3. | EMILY B. GEMENTRAL | KOXAS | P.B. | [Signature] |
| 4. | FLORANTE C. UGALINO | Dumalo-an | P.B. | [Signature] |
| 5. | ANGELITA E. QUIMPA | ARADO | P.B. | [Signature] |
| 6. | Gracela N. Olvera | Malinao | P.B. | [Signature] |
| 7. | LEO M. RAGA | TOLOXAS | P.B. | [Signature] |
| 8. | Hammonegale Ocampo | Tanghayan | P.B. | [Signature] |
| 9. | Edulinda M. Mercado | Panao | P.B. | [Signature] |
| 10. | Shayna P. Magaldi | Calcordahan | P.B. | [Signature] |
| 11. | NOEL B. LAGARLO | ESPERANZA | P.B. | [Signature] |
| 12. | CHRISTOPHER A. AMODEU | LOGSONGAN | P.B. | [Signature] |
| 13. | Rodolfo B. Eclja | KAGBANCA | P.B. | [Signature] |
| 14. | RAVILLO T. QUIMSON | V. PATINA | P.B. | [Signature] |
| 15. | JIMMY A. CABAS | VILLA ROSAS | P.B. | [Signature] |
| 16. | NINA B. BATA | FAITAN | P.B. | [Signature] |
| 17. | HILARIO A. RAGA | POB. DIST 2 | P.B. | [Signature] |
| 18. | RAFAEL A. PARADO | POB. DIST 1 | P.B. | [Signature] |
| 19. | RODOLFO C. CANTO | ALAO | P.B. | [Signature] |
| 20. | Christopher Polanco | WAKARA | P.B. | [Signature] |
| 21. | NERITA R. VIGAL | POB. DIST. 06 | P.B. | [Signature] |
| 22. | DANMO L. RAGA | O. ST. 7 | P.B. | [Signature] |
| 23. | PAULO D. MENDOL | MAAGUINABOT | P.B. | [Signature] |
| 24. | TERESA R. PINA | WUM | P.B. | [Signature] |
| 25. | MELINDA R. REQUERED | TOORON | P.B. | [Signature] |
| 26. | YERONIMO D. SUCAY | CALI | P.B. | [Signature] |
| 27. | ROLANDO M. REQUERED | CASINSLATAN | P.B. | [Signature] |
| 28. | ANTONIO UYUEN | UPRADO | P.B. | [Signature] |
| 29. | Rafael A. Mas | Sambal | P.B. | [Signature] |
| 30. | Sgt. Armand T. Antonio | Bung | JW | [Signature] |
| 31. | Sgt. Victor C. Arias | BKD | CS | [Signature] |
| 32. | Armin Armin E. | FA. GAUDIAN | P.B. | [Signature] |
| 33. | GEMMA P. ARALAR | HAPUNAU | P.B. | [Signature] |

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|-----|-----------------------|--------------------|--------------------|--|
| 34. | EDUARDO C. DEL PILAR | MAGY. SAN FREDIANO | P.B | |
| 35. | MA. HAZEL DELATONNES | HIBUNAWAN | PB | |
| 36. | ERWIN B. LOZANO | MOSHING | PB | |
| 37. | MAX D. MORCOS | TAKIN | P.B | |
| 38. | Jacinto C. Palino | Pakong | PB | |
| 39. | Rouena C. Parilla | Yulia Coraon | P.B | |
| 40. | ARNEL C. AVILA | BALORINAY | P.B | |
| 41. | KIMBEE C. YU | MASHUBAE | P.B | |
| 42. | MANNE ROY BANTUA | CATAGBACAN | SDM | |
| 43. | PETER IV C. ACEP | DIST 4 | PB | |
| 44. | DENNIS BUNAS | DIST. VIII | PB | |
| 45. | PSMS NEA TA KUMTA | PNP | ADMW | |
| 46. | Meliod C. Banta | LAGUICUAN | P.B. | |
| 47. | Jerome D. DAUT | Kapanganon | P.B | |
| 48. | ROSENDO A. CAGARA JR. | DUMALAG | P.B | |
| 49. | Herbert R. Echon | Gamay | P.B | |
| 50. | JOSE ROSE A. VIOLA | POB. DISTRICT N | MPDO | |
| 51. | Dina Rose Vozada | MPDO | JD | |
| 52. | FELIX WIGI I. SISTER | MPDO | J.D | |
| 53. | WILSON M. ANASTASIO | MPDO | P.B. | |
| 54. | CHARITY C. BARBOSA | CEO | Board Secretary II | |
| 55. | ABONIANO A. BONDIA | Cabatuan | P.B | |
| 56. | OSCAR DACLIN | TAMPICO | P.B | |
| 57. | JANICE P. PABIA | MATAGNAO | B.S. | |
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Republic of the Philippines
PROVINCE OF LEYTE
MUNICIPALITY OF BURAUEN



OFFICE OF THE SANGGUNIANG BAYAN

CERTIFICATE OF POSTING

TO WHOM IT MAY CONCERN:

THIS IS TO CERTIFY that **Municipal Ordinance No. 24-18**, Series of 2024 of the Sangguniang Bayan of Burauen, Leyte, entitled, ***“An Ordinance Prescribing Abattoir/Slaughterhouse Management and Operation, Regulating the Sale of Food Animals, Its Meat and Meat Products for Public Consumption, Imposition of Fees and Charges and Imposing Penalties in Violation Thereof”***, was enacted on August 19, 2024, approved on even date, and has been posted in two (2) conspicuous and publicly accessible places of the municipality from *August 21 to September 10, 2024*, in compliance with Section 59, paragraph (b) of Republic Act No. 7160, otherwise known as the “Local Government Code of 1991”.

Burauen, Leyte, September 16, 2024.


HON. NOEL P. ALPINO
Municipal Vice-Mayor