

**National Meat Inspection Service
Annual Report
FY 2010**



The National Meat Inspection Service, a specialized regulatory agency in the Department of Agriculture is the country's sole national controlling authority on all matters pertaining to meat inspection and hygiene.

Vision Statement

NMIS is a dynamic regulatory agency with competent and dedicated human resources committed to provide excellent meat inspection service that is responsive to consumers' welfare and globally competitive meat and meat product industry development.

Mandate

NMIS shall promulgate and implement policies, procedures, guidelines, rules and regulations governing post production flow of livestock and meat and met products (both locally produced and imported) through the various stages of marketing and proper handling, inspection, processing storage and preservation of such products.

In the same manner, the agency shall protect the interest, health and general welfare of the meat consuming public and shall endeavor for the development of the livestock and meat industry.

Mission Statement

We shall protect the meat consuming public through efficient and effective meat inspection service by adopting and implementing new technologies to assure food safety.

We shall promote the development of livestock, poultry and meat industry to ensure adequate supply of quality meat and meat products.

These shall be undertaken in collaboration with government and other industry partners thoroughly guided by the Meat Inspection Code of the Philippines and other relevant laws.

Highlights for 2010

Among the major accomplishments of NMIS for the year 2010, the launching of the NMIS On-Line Accreditation System or NOLAS created a historic hallmark in the delivery of regulatory services through the use of technology and internet based process. This is in response to the lack of available resource to complement the need to address the rising number of applicants for registration/accreditation. The NOLAS will definitely shorten and speed up the application process while lessening human intervention in the application and approval.



During the 38th Anniversary celebration of NMIS which also coincided with the observance of the 18th Meat Safety Consciousness Week (October 18-22, 2010), with the Theme "Pambansa at Lokal na Pamahalaan: Magkaugnay at Magkatuwang sa Pagtataguyodng Karneng Mainam", the 1st National, Provincial, City, and Municipal Meat Inspection System Conference and Workshop was held at the Sulo Riviera Hotel on Oct. 21-22, 2010. It was attended by 206 veterinarians and local government officials.



The aim of the conference was to aid the LGUs in the development of the Local Meat Inspection Service. Several new proposed regulations/guidelines were also presented during the conference.

Before the year 2010 ended, five (5) new regulations/guidelines were approved by Secretary Proceso J. Alcalá in the form of an Administrative Order namely:

- Administrative Order No. 19 s. 2010 Guidelines on Good Hygienic Slaughtering Practices for Locally Registered Meat Establishments
- Administrative Order No. 20 s. 2010 Guidelines on Post-Meat Establishment Control
- Administrative Order No. 21 s. 2010 Guidelines for the Implementation of Meat Inspection Service by the Local Government Units
- Administrative Order No. 22 s. 2010 Rules and Regulation in the Handling of Frozen and Chilled Meat Products in the Meat Market
- Administrative Order No. 24 s. 2010 General Guidelines on Labeling of Meat and Meat Products.

These regulations or guidelines were crafted by experts from NMIS and consultants from the Department of Agriculture and other government agencies. The timing of these guidelines couldn't be more appropriate when there are so many issues affecting the safeguarding of the health of the meat consuming public.

PROGRAMS

To deliver the mandate given to the NMIS, the following programs are currently implemented by NMIS:

Plant Operation and Inspection Program/ Hazard Analysis Critical Control Point Program

Recognizes and adopts international standards and guidelines set and recommended by Codex Alimentarius to ensure the quality and safety of livestock and poultry products. Under this program, producers and meat processors are accredited and certified as GMP and HACCP. Also, the Food Animal Welfare Program oversees and monitors the implementation of the Animal Welfare Act which pertains to slaughtering of food animals.

Accreditation, Registration and Enforcement Program

Accredits meat establishments, slaughterhouses, poultry-dressing plants, meat processing plants, cold storages and meat delivery vans. Also, licensing, registration and accreditation of meat importers, brokers, traders or meat handlers. Imposes regulation pertaining to transport and distribution of meat and meat products. Further, the division also renders technical assistance in the construction of meat establishments particularly on the selection of sites, plant design preparation, equipment design and test runs. It also prepares the annual LGU Meat Establishment Improvement Plan to upgrade LGU facilities to meet national standards for accreditation. Reviews and evaluates plans and designs of slaughterhouses and accrediting contractors, fabricators and suppliers of abattoir equipment. The Environmental Management Program concerns on the institutionalization and operationalization of Environmental Management Plan in all meat establishments

Laboratory Services Program

Conducts microbiological examination of meat samples whether local, imported or for export to ensure the safety of the consuming public. Also conducts other analyses such as parasitology, histopathology, chemistry, detection of veterinary drug residues, product evaluation, and detection of pathogens and meat species identification with the use of PCR. National Pathogens Reduction Monitoring/ Surveillance Program, National Veterinary Drug Residue Monitoring/ Surveillance Program, Trichinella Monitoring/ Surveillance Program and Nitrite and Nitrate (longganisa and tocino) Monitoring/ Surveillance Program are also priorities under this program.

Meat Import-Export Assistance and Inspection Program

Monitors the inflows of imported and for export meat and meat products as well as those exported by the country to ensure quality and safety. Evaluates the eligibility of foreign meat plant intending to export to the country.

 **Meat Science and Technology Program**

Coordinates and evaluates the capability-building activities conducted by regional counterparts, LGUs and meat industry clientele

 **Consumers Information, Protection and Assistance Program**

Conducts advocacy on meat safety for the public and related activities like Halal Food Development Program.

Accomplishments for 2010

I. REGULATORY SERVICES

A. Issuance of certification, accreditation and permit

1. Meat Establishment (ME) Accreditation

The National Meat Inspection Service accredits meat establishments such as slaughterhouses, poultry-dressing plants, meat processing plants, meat cutting plant and cold storage, to ascertain their compliance to national hygiene and sanitation standards.

For the year 2010, through the Accreditation, Registration and Enforcement Division (ARED) has accredited a total of Four Hundred Sixty One (461) meat establishments nationwide surpassing the figure recorded last year of Four Hundred Five (405) meat establishments or a gain of 13.82%. Table 1 shows the breakdown of accredited meat establishment by category.

Of the total accredited meat establishment seventy four (74) were newly accredited and three hundred eighty seven (387) were re-accredited. The remarkable increase in the number of accredited meat establishment was due to the accreditation of new Meat Processing Plant (MPP), from last year's One Hundred Twenty Six (126), the newly accredited MMP this year totaled to One Hundred Sixty Three (163) or an increased by 22.69%. The complete list of accredited meat establishment by region is shown in Annex 1.

Table 1. Accredited Meat Establishment by Category

CLASSIFICATION	TOTAL
SLAUGHTERHOUSE (SLH)	114
POULTRY DRESSING PLANT (PDP)	93
MEAT PROCESSING PLANT (MPP)	163
COLD STORAGE (CS)	67
MEAT CUTTING PLANT (MCP)	24
Total	461

Accredited Poultry Dressing Plant (PDP) and Cold Storage (CS) also gained in number with an increase of 14 or 17.72% and 8 or 13.55% respectively. Table 2 shows the profile of Accredited meat Establishment per classification.

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	SLH		PDP		MPP		CS		MCP		
	new	old	new	old	new	old	new	old	new	old	
AAA	0	5	4	12	2	24	4	11	0	1	63
AA	6	62	11	63	28	104	11	41	5	17	348
A	1	40	0	3	2	3	0	0	0	1	50
Total	7	107	15	78	32	131	15	52	5	19	461

A total of Three Thousand Eight Hundred Forty Three (3,843) meat conveyances were accredited this year to ensure the safe handling of meat products from the accredited meat establishment to meat markets and other meat establishments. An increased of 35.98 % from last year total of Two Thousand Eight Twenty Six (2,826) were noticed.

2. Contractors/Fabricators/Suppliers

In compliance to the requirements of Meat Establishment Improvement Program (MEIP) and other government funded slaughterhouse project, seventy two (22) contractors, two (2) meat equipment fabricators and one (1) supplier were evaluated and accredited to determine the firm's capability to participate and undertake projects of the MEIP in particular. Annex 2 listed the accredited Contractors/Fabricators/Suppliers.

3. Product Registration

With the approval of the Department of Health (DOH) and Department of Agriculture (DA) Joint Administrative Order (JAO) No. 1 s. 2009, "Delineation of Functions and Shared Responsibilities in the Regulation of Meat Products", the NMIS in 2010, began the implementation of Product Registration and the issuance of Sales and Promotion Permit, which were previously done by DOH-Bureau of Food and Drugs (BFAD). A total of 169 meat products were registered in CY 2010, while 10 Permits were issued for Sales and Promotion. Annex 3 shows the list of products registered by the NMIS.

LOCALLY MANUFACTURED MEAT PRODUCTS	82
INITIAL REGISTRATION	68
RENEWAL REGISTRATION	14

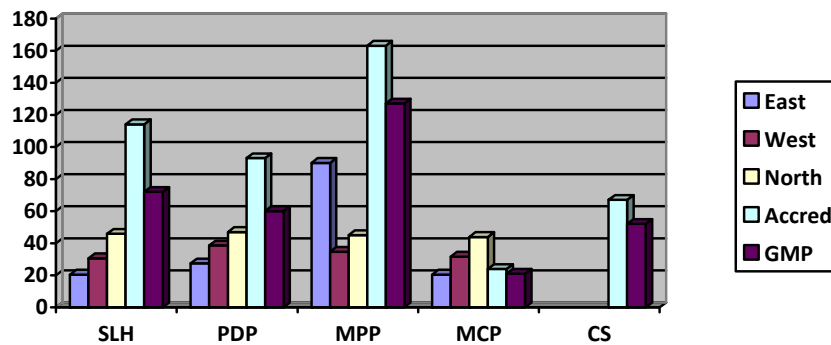
INITIAL REGISTRATION	66
RENEWAL REGISTRATION	<u>21</u>

**4. Good Manufacturing Practices (GMP)
Good Operating Practices (GOP)
Sanitation Standard Operating Procedures (SSOP)
Hazard Analysis Critical Control Point (HACCP)**

These programs are mandatory to all “AAA” and “AA” accredited meat establishment. The program provides as a tool to guarantee safety of meat and meat products, to protect the production, manufacturing and distribution of food from contaminants and other hazards that are present in the food production processes through the assessments and monitoring of various meat establishment. This year, a total of three Hundred Thirty Two (332) GMP/GOP compliance and Seventy seven (77) were HACCP certified meat establishments. From the HACCP meat establishments certified by the NMIS audit team, Two Hundred Five (205) Meat and meat products were HACCP certified. The complete list of HACCP certified meat and meat products is shown in Annex 4.

Chart 1 shows the comparison of the total number of accredited meat establishments and GMP certified MEs

Chart 1. Accredited Meat Establishments vs GMP Certified



5. Importer/Exporter Accreditation

The agency also accredits meat importers, brokers, exporters, traders or meat handlers as provided in Department of Agriculture Administrative Order No. 01 series of 2007. The accreditation aims to prevent the importation of meat and meat products from an unaccredited country or source to prevent entry of animal diseases, food-borne microorganisms and other contaminants. This year a total

of Three Hundred Forty Five (345) meat importers were accredited, of which Forty nine (49) were new applicants and Two Hundred Ninety Six (296) were renewals. (Annex 5)

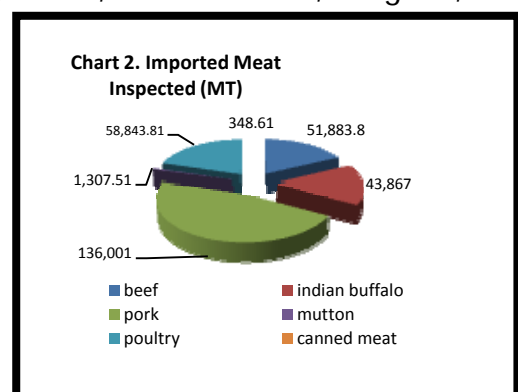
6. Other Certificate issued

- Meat Inspection (COMI)
Certificates issued for imported meat products inspected at Cold Storages to be transported to meat markets and other meat establishments such as meat processing plant and meat cutting plants. A total of 64,047 certificates were issued for the year 2010.
- Official Meat Inspection Certificate (OMIC)
Certificates issued for locally produced and processed meat products intended for export. This year, a total of 828 OMIC were issued.
- Meat and Meat Product Inspection Certificate (MMPIC)
Certificates issued by the meat inspectors assigned at the NMIS accredited slaughterhouses and poultry dressing plants to signifies that the meat for meat and meat products were inspected during slaughtering. The total MMPIC issued for this year totaled to 740,00 nationwide.

B. Database

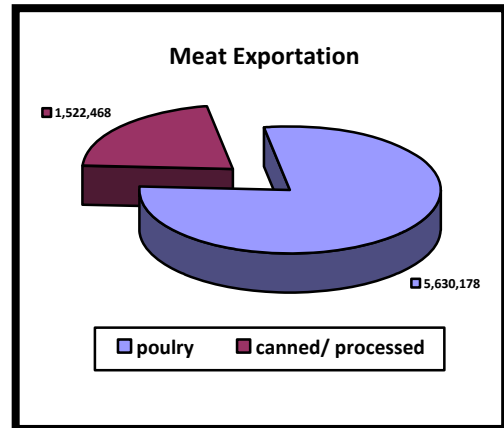
1. Imported Meat and Meat Products

Meat importation on the other hand, came from countries like United States of America, Canada, Australia, Brazil, New Zealand, Belgium, Denmark, China, India, Taiwan, Spain, Korea, Singapore, Austria, Netherlands, France, Poland, Ireland, UK and Argentina. A total of volume of 292,252.13 MT imported meat and meat products were inspected by the NMIS Meat Plant Officers assigned at accredited cold storages. Of which 51,883.89 MT were beef, 43,867.00 MT Indian buffalo, 136,001.31 MT pork, 1,307.51 Mt mutton and 58,843.81Mt poultry meat and 348.61 MT canned meat.



2. Exports

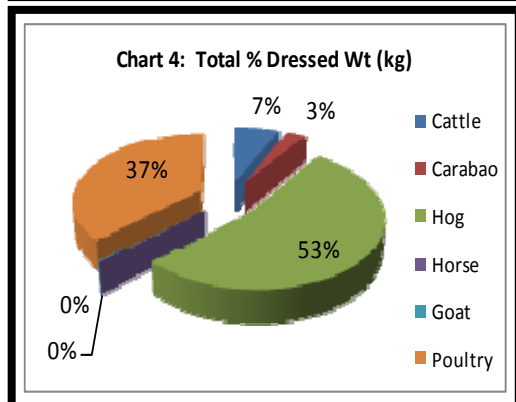
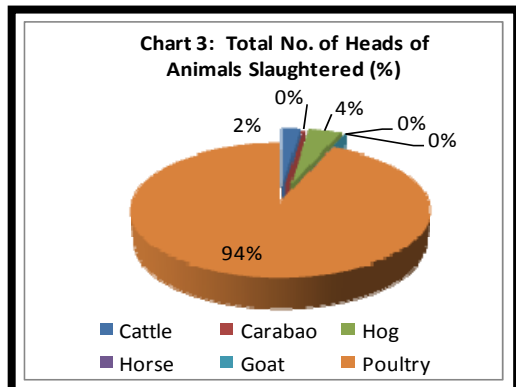
In 2010, the total volume of 7,152,647 kgs were exported to Japan, Kingdom of Saudi Arabia and Australia. The enormous volume was the exportation of poultry which was amounting to 5,630,178.10kgs. The new players in the export of poultry meat (yakitori) to Japan like Elt's Enterprises, NABCOR, Reito CS Inc., All Food Asia Inc. of Cebu, Wynwyn, Silangan and San Miguel Foods, Inc. which have maintained its market in Japan. The total volume for canned/processed products reached to 1,522,468.97 kgs. with Purefoods Hormel Co., Inc., Foodsphere Inc., Pacific Meat and RFM exporting their own products while Multilines Trading Co. and Blue Dragon Enterprises are consolidators.



3. Volume of Slaughtered Food Animals

A total of 212,268,408 heads of animals slaughtered were recorded and 551,448,596.51 kilograms of meat produced from animals slaughtered for food were recorded.

In terms of total number of heads of animals slaughtered, poultry ranked the highest, covering 94% (198,545,001 heads) of the total number of animals slaughtered. It was followed by hog at 4% (8,600,436 heads) and cattle at 2% (4,899,442 heads). Total number of heads slaughtered for carabao, goat, and horse took up almost zero percentage (115,668 for carabaos, 104,447 for goats, and 3,414 for horse).



Pork topped the list of the major meat production, standing 53% (293,839,256.88 kg) of the total meat produced during the year, followed by chicken meat at 37% (203,094,249.32 kg), then beef at 7% (36,721,196.71 kg), and carabeef at 3% (16,358,200.50 kg). Production of chevon and horse meat was almost nil, registering only 999,579.10 kilograms and 436,114 kilograms respectively.

4. Meat Utilization

Table 3

CLASSIFICATION	LOCAL	IMPORTED
Beef	533,625.41	3,253,063.99
Carabeef	1,312,799.63	7,300,502.87
Pork	5,385,678.47	11,323,274.53
Chicken	21,283,975.84	7,988,102.85

C. Enforcement

The NMIS Task Force Bantay Karne assigned in different regions conducted 170 surveillances and 43 strike operations in areas with reported cases of illegal slaughtering of food animals and selling of hot meat . As a result, the group confiscated a total of 10,234.67 kgs of different

in

Table 5. Confiscated Meat by TFBK

MEAT KIND	VOLUME (kgs.)
Dog meat	310.00
Pork (Local)	3,659.00
Chicken	3.50
Imported Pork	2,220.00
Imported Buffalo	4,042.17
Total	10,234.67

kinds of meat which were not conformance with the standards stipulated in RA 9296, 8394, and Administrative order No. 5.

Through the initiatives of NMIS, the Local Government of Quezon City through the City Veterinary Office responded well in post-abattoir

control operation in their area of jurisdiction particularly in Balintawak market which is notoriously known as a dumping area of "botcha" (double-dead meat) because of their consistent drive. Table 5 shows the breakdown of meat confiscated for 2010 and Annex 6 recorded the breakdown of confiscated meat conducted in regions.

Aside from the strike operations conducted by the Task Force Bantay Karne, meat were also condemned by our officers from cold storage facilities due to violation of some provisions of A.O. 26 s. 2005. (Table 6).

Table 6. Condemned Meat at Cold Storages

MEAT KIND	VOLUME (kgs.)
Pork (imported)	73,625.94
Pork (local)	25,037.94
Poultry (imported)	109.20
Poultry (local)	300.00
Lamb	1,573.86
Others (processed)	8,924.97
TOTAL	109,571.91

D. Deputation

With the continuing program on Local Meat Control Officers (MCO) and Local Meat Inspectors (MI) to augment the national technical meat inspection workforce, the agency through the office of the Executive Director deputized fourteen (14) MCO and ninety-four (94) MI to cover inspection in meat establishments operated or owned mostly by LGUs.

E. Laboratory Services

Table 7. Number of samples analyzed

Date	FM	PM	CG	Imported	Pathogen Monitoring				Total
					H ₂ O	Swab (E)	Swab (C)	Campylo / Salmo / O157; H7 / E.coli	
January	18	20	26	0	85	-	-	-	149
February	14	22	100	40	-	343	93(436)	-	612
March	30	9	140	10	-	-	-	-	189
Total	62	51	266	50	85	343	93	-	950
April	12	15	10	40	74	-	-	-	151
May	28	25	150	5	-	302	65(367)	-	575
June	33	17	40	40	1	-	-	59	190
Total	73	57	200	85	75	302	65	59	916
July	18	26	190	53	69	-	-	10	366
Aug	23	31	100	-	5	300	80(380)	-	539
Sept	24	63	120	40	-	-	-	5	252
Total	65	120	410	93	74	300	80	15	1,157
Oct	31	60	40	30	23	-	-	10	194
Nov	45	18	80	30	1	253	85(338)	-	512
Dec	26	3	160	-	-	-	-	-	189
Total	102	81	280	60	24	253	85	10	895
Grand Total	302	309	1,156	288	258	1,198	323	84	3,918

F. New Regulations

- ❖ **AO 19** Guidelines on Good Hygienic Slaughtering Practices for Locally Registered Meat Establishments
- ❖ **AO 20** Guideline on Post-Meat Establishment Control
- ❖ **AO 21** Guidelines for the Implementation of Meat Inspection Service by the Local Government Units
 - The main objective of this Administrative Order is to delineate the functions and shared responsibilities between the Department of Agriculture-National Meat Inspection
- ❖ **AO 22** Rules and Regulation in the Handling of Frozen and Chilled Meat Products in the Meat Market
- ❖ **AO 24** General Guidelines on Labeling of Meat and Meat Products

II. Extension Service and Education

1. Capability Building

In order to continually update and retool our Meat Inspectors assigned at the different operations of accredited meat establishments, two Meat Inspectors Congress for Luzon (March 15-16, 2010) and Vis-Min (April 27-28, 2010) were conducted. Updates on emerging zoonotic diseases were discussed by Dr. Enrique A. Tayag of DOH. Other topics are: Standards on Restricted Ingredients, Local Carcass Quality and Value Benchmarking of Pigs, Joint DA-NMIS and DOH AO No. 1 s. 2009, Beyond Border Controls, Occupational Health Risk and Enriching the Meat Inspectors.

With the program implementation of DA AO No. 18 s. 2008, Rules and Regulations on the Humane Handling in the Slaughter of Animals for Food, a program planning was conducted on Feb. 11, 2010 at FPA Conference Hall, BAI Compound, Quezon City. Participated by fifty-three (53) participants coming from the management of private and government slaughterhouses, Atty. Jane C. Bacayo, NMIS Executive Director, urged each and everyone in sharing their contribution in the effective implementation of the AO.

Dr. Enrique T. Carlos, Chairperson of DA Committee on Animal Welfare (CAW) presented updates on meetings and pending guidelines of animal welfare concerns. Dr. Angel B. Mateo, OIC-BAI Animal Welfare Division presented procedures in acquiring animal facilities certification, while Dr. Alice Utlang shared their local experiences in implementing DA-AO No. 18, Prohibiting the "Flooding" of Food Animals in Animal Facilities and Abattoir.

For our local counterparts, Meat Science and Technology Division also came up with four (4) Basic Meat Inspection Training Course (BMITC) for LGUs with a total number of 90 participants. Aside from BMITC, they also conducted seminars for the industry on Meat Butchers Orientation - 2

conducted, Good Management Practices (GMP)/Standard Sanitation Standard Operating Procedures (SSOP) – 4 conducted, Meat Vendors Orientation – 2 conducted, and Slaughterhouse Operations and Management Orientation Seminar (SOMOS) – 1.

One of the components of the Meat Establishment Improvement Program (MEIP) is capacity building for the recipients. For this undertaking, 9 workshops/seminars were conducted all over the country to ensure the success of the program.

2. Education

As part of the agency's Product Information and Consumer Awareness Program, the Consumer Information, Protection and Assistance Division conceptualized and conducted a total of 70 seminars related to consumer protection, meat safety, and proper handling of meat products. Relevant information on meat safety and quality were also disseminated through print media in the form of Information, Education, and Communication (IECs) Materials.

A total of forty-one (41) students from colleges and universities in Metro Manila and Northern Luzon were accommodated by the Central Meat Laboratory for On the Job Training (OJT). There were also six (6) Theses studies conducted during CY 2010.

III. SPECIAL ACTIVITIES

1. Meat Establishment Improvement Program (MEIP)

The Meat Establishment Improvement Program (MEIP) is a project of the NMIS in collaboration with the Bureau of Local Government & Development of the Department of Interior and Local Government (DILG) and Bureau E of the Department of Budget and Management (DBM) aimed to assist the LGUs in the rehabilitation and improvement of LGU owned and managed animal slaughter facilities. All activities under this program were conducted on a cost-sharing scheme in which the beneficiary LGU shoulders 50% of the cost/expenses while the remaining 50% is charged to NMIS from the General Appropriations Act (GAA) fund source.

There were four (4) LGU beneficiaries of MEIP for year 2009 that was completed in the year the 2010.

For CY 2010 with a total budgetary allocation of Php18M.

LGU	NMIS FUNDING	SCOPE OF WORKS
Municipal Government of Talavera, Nueva Ecija	Php 5,000,000	Completion of New Talavera Slaughterhouse Project
City Government of Iriga	Php 4,500,000	Rehabilitation and Expansion of Iriga City Slaughterhouse with provision of Meat Van
Municipal Government of Mamburao, Occidental Mindoro	Php 5,000,000	Completion of Mamburao Slaughterhouse & Mini-Poultry Dressing Plant
Municipal Government of Maramag, Bukidnon	Php 3,500,000	Expansion of Maramag Slaughterhouse

In addition, the MEIP Project Management Office (PMO) arranged the Halal Technology Acquisition & Adaptation Mission to Brunei Darrusalam which were participated in by Dr. Fernando N. Lontoc, Engr. Juana T. Tapel, Ms. Ranulfa C. Pura, Ms. Lourdes O. Bautista, and Ms. Lorna F. Sabio.

2. Locally Registered Meat Establishment and Assistance Service (LRMEAS)

IV. Meat Safety Consciousness Week (MSCW)

By virtue of Proclamation No. 276 of then President Fidel V. Ramos, every 3rd week of October of every year, the NMIS commemorates Meat Safety Consciousness Week (MSCW) to raise consciousness and awareness of the safety and quality standards for meat. There were several activities conducted but to name just a few, we had the ff: Launching of NMIS On Line Accreditation System (NOLAS), Presentation of Memorandum Circular on Registry of LGU Meat Inspection Personnel, 1st National, Provincial, City, and Municipal Meat Inspection System Conference and Workshop, and a seminar on Technical Tools for Safe Meat and Meat Products.

V. Income Generated

From January to December, NMIS was able to collect fees from its services provided. Table 8 shows the collected amount of Php 94,476,000.00 from the services provided such Inspection fees, laboratory fee, accreditation and certification fees. The fees collected increased by an average rate of 24 % or about 18,339,880 more than last year's collection.

Table 8. Income Generated

	Amount
Inspection Fees	85,317,000
Clearance and Certification Fee	3,923,000
Laboratory Fees	5,000,000
Dorm Fees	13,000
Miscellaneous Income	223,000
TOTAL	94,476,000

Region	Date	Location	Species	No. of kilos	Remarks
Car	1-08-10	Baguio City Market	Dog meat	10	Disposed by burying
	3-21-10	Baguio City	Imported pork jowl and sirloin	1800	Without comi
	3-22-10	Baguio City	Imported pork jowl and sirloin	135	Without comi
	3-23-10	Baguio City	Imported pork jowl and sirloin	135	Without comi
	11-5-10	Baguio City market	Dog meat	300	Unfit for human consumption
IV-A	5-27-10	Canlubang National Highway	Imported buffalo meat	196	Donated to charitable institution
	9-00-10	Binan Market, laguna; Dasmaringas ,Bacoor, Cavite city market	Imported Buffalo meat	1260	Donated to charitable institution
	12-00-10	Binan Market, laguna; Dasmaringas ,Bacoor, Cavite city market	Imported Buffalo meat	1,504	Donated to charitable institution
XI			Hogs	65	Disposed by burying
XII			Hogs	1,594	
NCR	12-00-10		Hogs	2.000	Disposed at rendering plant
		Kalentong, Bicutan, Balintawak Market	Imported buffalo meat	1,082.17	Donated to charitable institution
		Polar bear Cold Storage	Imported pork belly	150	Disposed at rendering Plant
			chicken	3.5	Disposed at rendering Plant
				10,234.67	

