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4 **ADMINISTRATIVE CIRCULAR**

5 **NO: _____**

6 **SERIES OF 2014**
7

8 **SUBJECT: GUIDELINES ON GOOD HYGIENIC PRACTICES FOR LOCALLY**
9 **REGISTERED LECHONHOUSE(GHPLRL)**
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11
12 **WHEREAS**,the Philippines is well known for producing lechon;
13

14 **WHEREAS**, the National Meat Inspection Service is the sole
15 national/controlling/competent authority tasked to implement policies, programs,
16 guidelines and rules and regulations pertaining to meat inspection and meat hygiene to
17 ensure meat safety and quality from farm to table;
18

19 **WHEREAS**, unhygienic practices during slaughtering or carcass handling and marketing
20 of lechon pose a high level of microbial contamination in the meat, thus a) impacting on
21 public health through the sale of unsafe lechon b) reducing the shelf-life and c)
22 adversely affecting the sensory properties of products fabricated from this raw
23 material;
24

25 **WHEREAS**, there is a need for the LGUs to have a guidelines to support the
26 implementation of Good Hygienic Practices for Locally Registered Lechonhouse.
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28 **NOW, THEREFORE, I, PROCESO J ALCALA**, Secretary of the Department of Agriculture
29 and concurrent chair of the NMIS Meat Inspection Board, pursuant to the foregoing
30 premises, do hereby issue the Guidelines on Good Hygienic Practices for Locally
31 Registered Lechonhouse.
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33 **Section 1**
34 **SCOPE**
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36 This covers hygienic practices at all slaughtering stages including preparation and
37 marketing of lechon in locally registered lechonhouses.
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39 **Section 2**
40 **OBJECTIVES**
41

42 The following objectives of GHPL are hereby enumerated:

- 43 a. To encourage LGUs to improve the hygienic and safe production of and
44 marketing of lechon;
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- 46 b. To protect consumers by reducing contaminants and risk of meat-borne
47 illnesses and other hazards through proper adoption of good hygienic
48 slaughtering and marketing practices;
49 c. To provide practical information on good hygienic slaughtering practices to
50 persons working in the lechonhouses such as butchers, offal cleaners, meat
51 inspectors, supervisors and vendors.
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53 **Section 3**
54 **DEFINITION OF TERMS**
55

56 For the purpose of this Order the following terms shall mean:
57

- 58 a. Butcher or slaughterman – a skilled person employed by lechonerosto
59 transform pigs into lechon.
60
61 b. Cleaning – the physical removal of soil, dirt, grease or other objectionable
62 matter.
63
64 c. Competent Authority – is the National Meat Inspection Service (NMIS)
65 mandated by law to regulate meat hygiene and meat inspection.
66
67 d. Contaminants – means any physical, biological or chemical substance not
68 intentionally added to food that may compromise food safety or suitability.
69
70 e. Contamination – the introduction or occurrence of a contaminant in food or
71 food environment.
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73 f. Cross Contamination – contamination of meat and meat products with any
74 hazards originating from the environment, meat handlers, animal or carcasses
75 and others.
76
77 g. Disinfection – the reduction of the number of micro-organism in an
78 environment to a level that does not compromise food safety or suitability by
79 means of chemical agents and/or physical methods
80
81 h. Establishment – any building and surrounding area in which food is handled
82 and quality is controlled under one management.
83
84 i. “Floor dressing” – unacceptable practice of progressively preparing the carcass
85 on the floor. The use of unslatted dressing table is also considered as “floor
86 dressing”.
87
88 j. Food Safety – assurance that food will not cause harm to the consumer when it
89 is prepared and/or eaten according to its intended use.
90
91 k. Food Hygiene – all conditions and measures necessary to ensure the safety and
92 suitability of food at all stages of the food chain.

- 93
94 l. Good Hygienic Practices for Lechonhouses(GHPL) –all practices regarding the
95 conditions and measures at all slaughtering stages necessary to ensure the
96 safety and wholesomeness of lechon being produced and marketed in
97 lechonhouses.
98
99 m. Lechon or roasted pig or litsongbaboy - pigs commonly slaughtered in
100 lechonhouse, slowly roasted over charcoal, marketed in the same place and
101 served with a liver-based sauce.
102
103 n. Lechoneros – are owners or operators of lechon business.
104
105 o. Locally Registered Lechonhouse – a registered slaughterhouse designed to
106 slaughter pigs for the production and marketing of lechon.
107
108 p. Meat handlers –persons directly involved at all stages of slaughtering of food
109 animals to include but not limited to butchers, offal cleaners and cooks (prepare
110 the liver sauce).
111
112 q. Meat Hygiene – all conditions and measures necessary to ensure the safety and
113 suitability of meat at all stages of the food chain.
114
115 r. Meat Inspector – a professionally qualified and properly trained officer, duly
116 appointed by the NMIS or the local government unit for meat inspection and
117 control of hygiene under the supervision of a veterinarian.
118
119 s. Potable water – water with standards of potability not lower than those
120 contained in the latest edition of the “International/Philippine Standards of
121 Drinking Water”, by the World Health Organization.
122
123 t. Roaster or “Taga-pihit” – person responsible of roasting pigs.
124

125 **Section 4**
126 **REQUIREMENTS FOR LECHONEROS, ROASTER, COOKS, MEAT**
127 **INSPECTORS/BUTCHERS**
128

129 Meat Inspectors and Meat Butchers/Lechoneros are key players in the production of
130 clean, safe and wholesome meat. They are required to comply with the following:
131

- 132 a. For Meat Inspectors
133 i. Appointed/designated by the Local Chief Executive;
134 ii. Annual Health Certificate issued by the LGU Physician;
135 iii. Completed Basic Meat Inspections’ Training Course and Preliminary
136 Orientation on GHSP;
137 iv. Registered with the NMIS; and
138 v. Undertakes refresher courses as directed by NMIS
139

- 140 b. For Meat Butchers/Lechoneros/Roasters/Cooks
141 i. Documentary requirements:
142 1) Health Certificate issued by the LGU Physician renewed
143 annually;
144 2) Drug-Free Certificate;
145 3) Police Clearance; and
146 4) Barangay Clearance
147 ii. Attended Meat Butchers/Lechoneros/Roasters/Cooks Orientation
148 conducted by NMIS/Provincial Veterinary Office (PVO)/City Veterinary
149 Office (CVO)/Municipal Veterinary Office (MVO) or Municipal
150 Agriculture Office (MAO);
151 iii. Registered with the LGU, which shall in turn submit the registry to NMIS
152 annually; and
153 iv. Complies with the applicable provisions of this Administrative Order
154

155 **Section 5**
156 **PERSONAL HYGIENE**
157

- 158 a. To ensure that all personnel working in the lechonhouse are healthy and free
159 from transmissible diseases, they shall pass medical examinations before hiring
160 and annually thereafter;
161 b. Persons known or suspected to be suffering from, or to be carriers of illness
162 likely to be transmitted through meat, shall not be allowed to enter the
163 lechonhouse premises;
164 c. Meat handlers and roaster so affected should immediately report illness or
165 symptoms of illness(eg jaundice, diarrhoea, vomiting, fever, sore throat with
166 fever; visibly infected skin lesions (egboils, cuts etc), discharges from eye or
167 nose) to the slaughterhouse management;
168 d. Meat handlers and roasters must take all necessary steps to prevent the
169 contamination of meat by maintaining a high degree of personal cleanliness that
170 include, but not limited to the following:
171 i. Taking a bath before attending to work;
172 ii. Wearing clean Personal Protective Equipment (PPE) (eg white T-shirts,
173 long pants, head covering and white rubber boots) during work;
174 iii. Keeping nails trimmed, clean and without nail polish; and
175 iv. No wearing of jewellery/accessories and application of perfumes.
176 e. All personnel should be aware and adapt an effective hand washing program
177 including:
178 i. Steps in hand washing:
179 1) Wet hands with potable water
180 2) Soap, lather and scrub all parts of the hands, fingers and wrists
181 3) Rinse and dry with clean cloth or towel
182 ii. Wash hands frequently to prevent contamination of the meat, including
183 but not limited to the following:
184 1) Before, during and after work;
185 2) Immediately after using the toilet;
186 3) After coughing and sneezing;

- 187 4) After contact with dirty objects, abnormal animal/carcasses and
188 materials, and animal wastes;
189 5) Before and after eating
190 f. To prevent contamination inside the slaughtering area, the following shall be
191 strictly prohibited, but not limited to:
192 i. Smoking;
193 ii. Drinking;
194 iii. Spitting;
195 iv. Chewing or eating;
196 v. Sneezing or coughing over carcass;
197 vi. Urinating in the slaughtering area; and
198 vii. Loitering and littering
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200 **Section 7**
201 **TRANSPORT OF LIVE ANIMALS AND LAIRAGE**
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203 Consistent with the Animal Welfare Act, the following measures shall be observed
204 during the transport of slaughter animals:
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- 206 a. Minimize soiling and cross-contamination with faecal material.
207 b. Carry record on animal identification place of origin.
208 c. Avoid undue stress and/or risk from injury during loading, unloading and
209 transport.
210 d. Separate animals whenever necessary to avoid injury during transport.
211 e. Where the transport vehicle or carrier has more than one deck, animals are to be
212 protected from cross-contamination as appropriate.
213 f. Maintain adequate ventilation for the animals.
214 g. Transport vehicles, and crates used should be cleaned and if necessary sanitized
215 as soon as practicable after animals have been unloaded.
216 h. To mitigate the effects of climate change, transport vehicle should have
217 provisions for, but not limited to container with water, truck blanket/cover, and
218 other implements, such as water hose, sprinkler, pail, shovel, whichever is
219 applicable.
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221 **Section 8**
222 **REQUIREMENTS FOR ACCEPTANCE AND LAIRAGING**
223

- 224 a. All food animals accepted for slaughter shall be accompanied by the following
225 documents:
226 i. Veterinary Health Certificate
227
228 ii. Certificate of Ownership/Transfer (for large animal)
229
230 iii. Shipping Permit (for animals transported across provincial boundaries)
231
232 b. The cleanliness of animals has a major effect on the level of microbiological
233 cross-contamination of the carcass and other edible parts during slaughtering

234 and dressing, hence the establishment operator should ensure conditions of
235 lairage that include but not limited to:

- 236
- 237 i. facilities are operated in a way that soiling and cross-contamination are
- 238 minimized;
- 239 ii. animals should be adequately rested and not overcrowded and
- 240 protected from weather;
- 241 iii. separation of different classes and types of slaughter animals;
- 242 iv. systems to ensure that only animals that are sufficiently clean are
- 243 slaughtered;
- 244 v. systems to ensure that feed has been appropriately withdrawn before
- 245 slaughter; and
- 246 vi. maintenance of identification of animals (either individually, or as lots,
- 247 eg poultry) until the time of slaughter and dressing.
- 248

249 **Section 9**

250 **HUMANE HANDLING OF SLAUGHTER ANIMALS**

251

252 Lechonhouse workers shall properly observe the rules and regulations provided under
253 DA AO No 18 Series of 2008 on Humane Handling in the Slaughter of Animals for Food.

254 Slaughter animals within the lechonhouse shall not be subjected to the following
255 inhumane acts:

- 256 a. Making unnecessary noises;
- 257 b. Kicking the animal in any of its body parts;
- 258 c. Lifting and/or twisting ears and/or tail;
- 259 d. Poking the animal's eye, genital and anal orifice;
- 260 e. Splashing hot water;
- 261 f. Marking/incising the skin of the animal by knife, razor or blade;
- 262 g. Drenching or forced oral administration of water; and
- 263 h. Engaging in other acts inflicting excessive pain
- 264

265 **Section 10**

266 **ANTE-MORTEM INSPECTION**

267 Ante-mortem inspection shall be carried out prior to slaughter by meat inspector. "The
268 none appearance of meat inspectors means no slaughtering of animals." The objectives
269 of ante-mortem inspection are to protect consumers and slaughterhouse personnel
270 from zoonotic and/or meat-borne diseases, to promote animal health by monitoring
271 animal diseases and promote animal welfare practices.

272 a. During the ante-mortem inspection, the following shall be observed:

- 273 i. Ensure that animals for slaughter shall be adequately rested;
- 274 ii. Look out for the following abnormalities:

275 1) Abnormal breathing

- 276 2) Abnormal behaviour
- 277 3) Abnormal gait
- 278 4) Abnormal posture
- 279 5) Abnormal discharges or protrusion from body openings
- 280 6) Abnormal color
- 281 7) Abnormal appearance (conformation)
- 282 8) Abnormal odor

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284 b. Only healthy and clean animals shall be allowed for slaughter.

285 **Section 11**

286 **HYGIENIC SLAUGHTERING AND CARCASS HANDLING**

287 The main objectives of hygienic slaughtering and carcass handling are: prevent

288 contamination of the carcass and edible by products, inhibit microbial growth on the

289 carcass or meat and reject any carcass or portions thereof that are deemed unsuitable

290 for human consumption. No “floor dressing” shall be allowed during slaughter. Dressing

291 on slatted tables is acceptable but the use of overhead rails is preferred. The

292 preparation area should be enclosed to prevent entry of pests.

293

294 Meat handlers shall undertake all necessary steps to prevent carcass and edible by-

295 products from contamination including, but not limited to the following:

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297 **a. Showering**

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299 Shower the animal to wash off dirt before entering the slaughterhouse.

300

301 **b. Stunning**

302

303 Animals must be stunned before slaughter by an appropriate and acceptable

304 stunning method (refer to AO 18 Series of 2008).

305

306 **c. Sticking and bleeding**

- 307 i. Sticking must only be carried out on animals that had been stunned.
- 308 ii. The knife to be used must be clean, sharp and of sufficient length for the
- 309 species and size of the animal.
- 310 iii. Following sticking, the animal must be completely bled before any
- 311 further dressing procedure is carried out.

312

313 **d. Scalding**

314 Scalding is the process of immersing the animals’ body or its parts (feet, tail)

315 into hot water (approximately 60°C) to loosen hairs for easy removal.

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317 The following should be observed in scalding:

- 318 i. Potable water shall be used for scalding.
- 319 ii. Scalding water shall be regularly changed before each operation.

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e. Dehairing/dehiding/defeathering

- i. Dehairing and removal of hooves shall be done off-floor and on slatted dehairing tables, not in the scalding tank.
- ii. Dehiding and removal of feet, tail and head of large animals shall be done off- floor by means of cradle or hoist.
- iii. 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.
- iv. The plucking machine used in the defeathering of poultry shall be properly maintained and kept clean.

f. Evisceration

- i. Prior to evisceration, the esophagus and rectum shall be separated from the surrounding tissues and properly tied.
- ii. During evisceration, edible organs shall be handled hygienically.
- iii. Red offal like heart liver, lungs, spleen and kidney are handled and cleaned separately from white offal like stomach, small and large intestine.
- iv. Meat butchers/handlers shall ensure the proper evisceration to prevent accidental cuts and leaks of intestinal contents which may contaminate the carcass.
- v. Separate equipment for offals, viscera and heads to facilitate inspection shall be provided and maintained clean.

g. Carcass Splitting

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

h. Final trimming and washing of carcass

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

Section 12
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.

- 366 c. Wherever possible and practical, a separate area or room shall be provided for
367 the handling, preparation, cleaning, scalding and cooking of offal or by-products.

368 **Section 13**
369 **POST-MORTEM INSPECTION**

370
371 The inspection of carcasses and parts shall be carried out systematically to ensure the
372 detection of lesions and abnormalities. Only meat and edible offal fit for human
373 consumption shall pass inspection.

374
375 The following shall be observed:

- 376 a. Without delay after slaughter of animals, post-mortem inspection shall be
377 performed in a hygienic manner;
378 b. The premises, equipment and implements are in condition for the hygienic and
379 efficient performance of the inspection;
380 c. Use clean and appropriate Personal Protective Equipment (PPE), knives, hook,
381 sharpening steel etc;
382 d. Wash hands and inspection tools as often as necessary;
383 e. Due care shall be exercised during the post-mortem inspection to avoid
384 contamination of the carcass and edible viscera with any discharges from the
385 digestive and urinary tract; gall bladder, uterus, mammary glands and lesions;
386 and
387 f. Meat which has been inspected and passed for food shall be removed from the
388 inspection area without unnecessary delay.

389 **Section 14**
390 **CONDEMNED PRODUCTS**

391
392 In handling of condemned carcasses and/or any of its parts, the following shall be
393 observed:

- 394 a. A leak-free, properly covered and labelled receptacle for condemned material
395 shall be provided.
396 b. Condemned materials shall be removed from the area after the operation and
397 disposed of immediately under the supervision of meat inspectors. The meat
398 inspector shall ensure that all condemned materials are properly accounted for
399 and are disposed of accordingly.
400 c. A condemnation pit shall be provided for disposal of condemned material.

401 **Section 15**
402 **PROPER MARKING AND ISSUANCE OF MEAT INSPECTION CERTIFICATE (MIC)**
403 **OR MEAT AND MEAT PRODUCT INSPECTION CERTIFICATE (MMIPC)**
404

405 Carcasses found to be fit for human consumption shall be properly marked "Inspected
406 and Passed" and issued with Meat Inspection Certificates of Meat and Meat product
407 Inspection Certificate by the meat inspector. The brands and stamps used to apply the

408 marks of inspection shall be kept clean while in use, and shall be held under the control
409 and supervision of the meat inspector.

410
411 **Section 16**
412 **TRANSPORTATION AND DELIVERY**
413

414 Meat butchers/lechoneross shall undertake all necessary steps to prevent lechon from
415 being contaminated during transport including, but not limited to the following:

- 416 a. Vehicles used for transport of lechon shall not be allowed for other purpose.
- 417 b. Meat delivery van shall be used for transporting meat from the slaughterhouse to
418 the market. However, in their absence, other means of conveyance may be
419 allowed provided that carcasses are protected from contamination. Meat
420 delivery van or other conveyances shall be washed and disinfected prior to
421 loading of carcass/meat parts and offal.
- 422 c. If the carcass cannot be transported in hanging position, the meat must be placed
423 and transported in clean containers.
- 424 d. Offal shall be transported in leak proof and properly covered receptacle.
- 425 e. Carcass being transported manually by meat handlers shall be properly
426 protected from contamination.

427
428 **Section 17**
429 **ENVIRONMENTAL HYGIENE**
430

431 **a. Perimeter Fencing**
432

433 Proper perimeter fencing shall be built to prevent the entry of unauthorized
434 persons and stray animals in the lechonhouse premises.

435
436 **b. Garbage Disposal**

- 437 i. Solid waste shall be separated from liquid waste to prevent clogging of
438 drain;
- 439 ii. Blood shall be properly collected to reduce waste water;
- 440 iii. All drainage shall always be protected, or properly trapped;
- 441 iv. Trash can/containers shall be properly covered, cleaned, washed and
442 sanitized;
- 443 v. Solid and liquid waste shall be disposed according to Republic Act No.
444 9003 otherwise known as the Ecological Solid Waste Management Act of
445 2000 and Republic Act No. 9275 otherwise known as the Clean Water
446 Act; and
- 447 vi. Waste are collected in suitable containers and disposed daily in a
448 sanitary manner.

449
450 **c. Pest Control**
451

- 452 i. Effective measures to control insects and rodents shall be maintained at
453 all times;
- 454 ii. Breeding places for rodents and other insects shall be eliminated; and

455 iii. Pest control chemicals shall be handled and stored properly.

456
457 **d. Cleaning and Sanitation**

458 The following basic principles shall be considered:

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460
461 i. Food grade detergents and sanitizers shall be used to regularly clean
462 and sanitize equipment and facilities before and after slaughtering
463 operations;
- 464 ii. A disinfectant/sanitizer should be capable of killing a wide range of
465 microorganism. Microorganism should not develop resistance to a
466 particular disinfectant;
- 467 iii. A disinfectant should not be toxic to personnel using it, nor should it
468 leave toxic residues which can contaminate meat and meat products;
- 469 iv. Basic cleaning materials (eg scraper, brooms, waterhose etc) shall be
470 provided and used;
- 471 v. The following general cleaning procedures and sanitation shall be
472 applied:
- 473 a) Cleaning should be done from top to bottom by removing
474 soils/dirts/solids before spraying the walls and floors with
475 water;
- 476 b) After the initial wash, the walls, floor and equipment are
477 rendered physically clean by brushing with the use of a suitable
478 detergent solution;
- 479 c) When all equipment have been cleaned, the wall, floor and canal
480 shall be well rinsed with water;
- 481 d) After rinsing, a solution of disinfectant is applied over the whole
482 area for at least 5 minutes. Personnel doing disinfection should
483 wear protective clothing (ie, rubber boots, gloves and plastic
484 coat); and
- 485 e) The whole area is rinsed with water.
- 486 vi. To maintain good housekeeping in all areas of the establishment and
487 equipment and utensils therein, the following principles shall be
488 applied:
- 489 a) There shall be no unserviceable, idle or for repair equipment,
490 litter and waste within and around the establishment;
- 491 b) Grass and weeds in the premises shall be cut;
- 492 c) Canals shall be regularly drained; and
- 493 d) Equipment and utensils that come in contact with meat should
494 be cleaned and sanitized before and after operation or as often
495 as necessary to prevent meat contamination.

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497 e) **Environmental Management Plan** should be institutionalized in the
498 lechonhouses

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500 **Section 18**
501 **SAFETY OF WATER SUPPLY**

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- a. There shall be an adequate supply of potable water to meet the water requirements in the slaughter and cleaning of pigs. A minimum supply of potable water is 14 liters per pig.

Section 19
MARKETING OF LECHON

- a. Lechon should be marketed within 12 hours after roasting;
- b. Unsold lechon should not be resold the following day.
- c. It must be free from any contaminants eg houseflies etc
- d. Vending area must be enclosed to protect from contaminants like flies and dusts.

Section 20
TRAINING

- a. All employees involved in the production and marketing of lechon shall be trained in personal hygiene, good hygienic practices, cleaning and disinfection procedures, product handling and protection;
- b. Regular and refresher/follow-up training courses shall be part of the overall training program;
- c. Training program shall be routinely reviewed and updated when-ever necessary. A checklist to assess the training program attended by the personnel (criteria, monitoring, corrective action, records) shall be developed by the LGU responsible officer in coordination with NMIS.

Section 21
LABORATORY TESTING

- a. NMIS Pathogen Reduction Monitoring Program**
 - i. This national program shall monitor the presence of disease-causing organisms in meat and determine the level of sanitation in the slaughtering of food animals.
 - ii. The local meat inspector upon due notice by NMIS, shall collect water, carcass and equipment swab samples from the slaughterhouse once every semester and submit to the nearest DA NMIS Regional Laboratory/Office.
- b. NMIS Veterinary Drug Residue Monitoring Program**
 - i. This national program shall monitor the presence of banned veterinary drugs in animals slaughtered for food such as Chloramphenicol, Nitrofurantoin, Beta-agonist, hormones like Boldenone, Corticosteroid; and regulated antibiotics with maximum residue limits like Penicillin, Erythromycin, Streptomycin, Tetracycline, Quinolone and others.
 - ii. The local meat inspector shall collect the following samples upon due notice by NMIS:
 - One kidney of pig

- Muscle tissue (250 grams)
 - One urinary bladder with urine content
- iii. Submit collected samples to the nearest DA NMIS Laboratory/office.

Section 22
RECORDS KEEPING

Suitable records shall be maintained, and kept for a minimum period of five (5) years. Records may be required by regulatory officers and should be made available on request. The records shall show the following but not limited to:

- a. Slaughter Report
- b. Condemnation Report
- c. Certificate of Water Potability
- d. Veterinary Health Certificate with description on the point of origin of food animals, name of the farm and farm owner;
- e. Carcass Destination
- f. Details of samples taken and dates of sampling and testing
- g. Details of actions taken following any E coli and/or Salmonella isolations, residues of veterinary drugs detection
- h. Details of employees training

Section 23
PRODUCT INFORMATION AND CONSUMER AWARENESS

- a. LGUs must have a clear Product Information and Consumer Awareness program;
- b. Consumers should know enough about meat hygiene to be able to:
 - i. Understand the importance of meat safety;
 - ii. Make informed choices appropriate acquisition and consumption of meat and meat products;
- iii. Prevent contamination and growth or survival of foodborne pathogens by proper storage, preparation and utilization of meat.

Section 24
EVALUATION OF PRACTICES

Compliance with hygienic slaughtering and marketing practices shall be regularly monitored and evaluated by the PVO.

Section 25
UNANNOUNCED MONITORING

Unannounced visits shall be undertaken by NMIS as the competent authority for verification of compliance.

Section 26
RESPONSIBILITIES

596 To ensure effective implementation of this Order, concerned entities shall:

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598 a. Local Government Unit (component City and Municipality)

599 i. Ensure the implementation and/or enforcement of this Order;

600 ii. Coordinate with the Provincial Veterinary/Agricultural Office for
601 technical assistance; and

602 iii. Initiate corrective actions for the improvement of establishments

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604 b. Provincial and independent/chartered City

605 i. Enforce the provisions of this Guidelines;

606 ii. Train the meat inspectors and meat butchers/meat handlers;

607 iii. Conduct a periodic inspection of establishments in their respective
608 territories to enforce adequate hygiene and sanitation according to the
609 provisions of this Order;

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611 c. Livestock producers and traders:

612 i. Record relevant information on the health status of animals as it relates
613 to the objective of producing meat that is safe and suitable for human
614 consumption;

615 ii. Make available to the meat inspector the health status of animals as the
616 need arises;

617 iii. Refrain from selling or offering for slaughter, any animal exhibiting
618 signs of disease or abnormality; and

619 iv. Report any observation of animals dying or getting sick to nearest
620 veterinary office.

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622 d. Lechonhouse Operators/workers

623 i. Ensure that these guidelines are properly complied with.

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625 e. The NMIS as the Competent Authority:

626 i. Monitor the adoption of this Order;

627 ii. Provide capacity-building interventions to the Provincial Meat
628 Inspection Service (PMIS);

629 iii. Support the training of City/Municipality Meat Inspection Service by the
630 PMIS;

631 iv. Monitor and evaluate the training activity conducted by the PMIS;

632 v. Monitor and evaluate the adoption of this Order in provinces, cities, and
633 municipalities;

634 vi. Extend technical assistance as may be needed to facilitate the adoption
635 of this Order.

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Section 27 ADDITIONAL REGULATIONS

640 The national, provincial, city or municipal government may adopt and promulgate
641 other regulations as maybe necessary to ensure the production of clean, safe, and
642 wholesome meat.

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Section 28
EFFECTIVITY

This order shall take effect fifteen (15) days after its publication in a news paper of national circulation or in the Official Gazette or its filing with the UP Law Center.

APPROVED:

PROCESO J ALCALA
Secretary

RECOMMENDED BY:

DR MINDA S MANANTAN
Executive Director
National Meat Inspection Service

References: