

NMIS 2014 ANNUAL REPORT OF ACCOMPLISHMENT

The National Meat Inspection Service (NMIS) is the sole national controlling authority on all matters pertaining to meat and meat product inspection and meat hygiene (Republic Act No. 9296 as amended). It is a specialized regulatory agency attached to the Department of Agriculture.

The year 2014 was a transition for the NMIS. Two major laws that would set the course of the NMIS were passed in 2013 and the Implementing Rules and Regulations were drafted, presented in public consultations, and finalized in 2014. The Implementing Rules and Regulations (IRR) of Republic Act No. 10536 which amended the Meat Inspection Code of the Philippines (RA 9296), was finally approved and signed by Secretary Proceso J. Alcala on December 17, 2014. In addition, the IRR of the Food Safety Act of 2013 (RA 10611) was finalized and submitted to the Secretaries of Health and Agriculture for approval by the joint Technical Working Groups (TWG) of both departments. The TWG for Agriculture was chaired by NMIS Executive Director Minda S. Manantan.

To fulfill its mandate, the NMIS regulates all aspect of meat safety from production to distribution, including imports and exports, to processing, It creates and develops meat safety standards, guidelines and procedures by which the following can be undertaken:

1. Ante-mortem inspection of food animals for slaughter, post-mortem inspection of meat carcass, 2nd border inspection of imported meat and issuance of corresponding regulatory documents:
 - a. MMPIC - Meat and Meat Products Inspection Certificate
 - b. COMI - Certificate of Meat Inspection for meat imports
 - c. OMIC – Official Meat Inspection Certificate for meat exports
2. Accredite meat establishments, contractors, fabricators, suppliers and meat transport delivery vans, and meat importers and exporters
3. Register meat products
4. Regulate meat distribution, including importation
5. Audit plant processes and hygiene to include foreign meat establishments
6. Evaluate meat safety and quality assurance systems
7. Train of local and national meat inspectors
8. Enforce the laws of the Republic and the regulations and guidelines of the DA and NMIS

The NMIS promotes the development of livestock, poultry and meat industries to ensure adequate supply of quality meat and meat products fit for human consumption through the following:

1. Construction of post-harvest facilities and maintenance of laboratories under the Meat Inspection Service Development Trust Fund.
2. Attend to the requisite of the National Codex Organization as Agency Chair of the CODEX Subcommittees on Food Import and Export Inspection and Certification Systems (SCFICS), and Residues of Veterinary Drugs in Food (SCRVDF).

The NMIS provides its services and programs through 7 divisions including 5 services/ program divisions which are replicated in the 16 Regional Technical Operations Centers (RTOCs). These are:

A. Program Divisions

I. MEAT INSPECTION AND ACCREDITATION SERVICES

1. Accreditation and Registration Division (ARD)

1.1 Accreditation of Meat Establishments The NMIS accredits meat establishments (MEs) after making sure these MEs are in conformity with the minimum requirements needed by standard evaluation criteria. The accreditation also extends to ME contractors, fabricators, suppliers and meat delivery vans/transport. The NMIS evaluates and recommends to the Department of Agriculture (DA) the accreditation of cold storage warehouses for meat and meat products.

1.2 Registration of Products. The Departments of Agriculture (DA) and Health (DOH) Joint Administrative Order (JAO) No. 1 series of 2009 encourages ME operators and owners to register their products

1.3 Engineering

2. Plant Operation Standard and Monitoring Division (POSMD)

2.1 In-plant Line Inspection System This system is responsible for the management, supervision and control of food animals, meat and meat products inspection in all accredited meat establishments engaged in domestic and international trade.

2.2 The Food Animal Welfare Program oversees the implementation of humane handling and slaughtering of food animals in meat establishments as directed in DA Administrative Order No. 18 series of 2008.

2.3 Deputation Program provides the needed augmentation of NMIS Plant officers by authorizing LGU Meat Control Officers and Meat Inspectors to perform functions of meat inspection and hygiene in accredited slaughterhouses and poultry dressing plants.

3. Meat Import-Export Division (MIED)

3.1 Monitoring and inspection of imported meat and meat products at cold storage warehouses.

3.2 Issuance of certification for meat and meat products intended for export.

3.3 Accreditation of meat importers, brokers, traders and handlers

3.4 Accreditation of Meat Exporters

4. Meat Standards Development and Consumer Protection Division (MSDCPD)

4.1 The LGU Meat Control System Development Program endeavors to strengthen and support the meat inspection, enforcement and implementation system in LGUs. The *Capacity Building Program* includes the Basic Meat Inspection Training Course (BMITC), the Slaughterhouse Operation and Management Orientation Seminar (SOMOS), and the Orientation Seminar for Butchers and Meat Handlers.

4.2 The Data Management Program collects slaughter report in meat establishments in coordination with the Philippines Statistics Authority-Bureau of Agricultural Statistics (PAS-BAS).

4.3 The Meat Standards and Research Program promotes the development of meat industry standards ensuring supply of quality and safe meat and meat products through different scientific studies and project proposals from universities and colleges and other institutions.

4.4 *Enforcement of Regulations.* This serves as deterrent to illegally slaughtered meat and illegally sourced meat products both local and imported, which are being sold or distributed in the market or similar sites. This is done in collaboration with the Local Government Units (LGUs) and other government agencies through the conduct of intensified surveillance and strike activities on post-abattoir control operations.

4.5 *Consumer Information, Protection and Assistance Program* is concerned with the consuming public's information, education and assistance. The subprograms are following:

- The *Product Information and Consumer Awareness Program* is designed and conceptualized to inform and educate consumers about meat safety and quality, proper handling and buying of meat through seminars and orientation.
- The *Publications and Media Relations Program* makes use of the mass media and print medium to convey messages and disseminate relevant information on meat safety and quality.
- The *Consumer Welfare and Assistance Program* establishes a redress and feedback mechanism which can be used by clients to seek remedy of their grievances.
- The *Public Assistance and Customer Relations Program* provides NMIS clients an avenue where inquiries are addressed at the earliest possible time with the least burden on the part of the clients.

II. MEAT HYGIENE SERVICES

The NMIS provides laboratory services to its partners in the private sector e.g. stakeholders in the animal, food animal and meat industries, the academe, the LGUs and other national government agencies through its laboratories in the Central Office and the Regional Technical Operations Centers.

1. Laboratory Services Program

The regulatory functions of the agency is strengthened further by its ability to provide testing/analysis and monitoring of swab, water, meat and meat products samples. Several subprograms make up the laboratory services program, namely:

- 1.1 The *National Veterinary Drug Residue Monitoring Program* was created by virtue of DA Administrative Order No. 14 series of 2006 wherein NMIS was tasked to analyze meat samples, urine and edible tissues for the presence of any banned and/or regulated drugs.
- 1.2 The *Trichinella Monitoring Program* was established due to the public health significance of a nematode parasite that can cause human foodborne illness when raw or improperly cooked meat, containing its larvae, is consumed. Inspection and monitoring of the parasite is now part of the agency's continuing health monitoring program to incessantly guard the consuming public. Equivalent concern is also felt in addressing the trade requirements of importing countries, thus, expanding the market for our pork and pork products.
- 1.3 The *Pathogen Monitoring Program* aims to focus on the prevention and reduction of microbial pathogens in meat by providing data on the commonly identified foodborne pathogens such as *E. coli*, *Salmonella* and *Staphylococcus aureus*. It also aims to monitor the unsanitary practices and improper handling of meat during slaughter and transport.

Aside from those subprograms, public services are also offered wherein external stakeholders like importers, exporters and walk-in clients are benefited. These public services include enumeration and detection of pathogens as well as identification of yeast and molds on fresh, processed and imported frozen meats; sterility test on canned meats; determination of moisture content on meat samples and of nitrite concentration on processed meats; screening of antibiotics and banned drugs; necropsy; and identification of zoonotic parasites.

III. OTHER PROGRAMS AND SPECIAL CONCERNS

1. Meat Establishment Improvement Program (MEIP) provides assistance to LGUs in improving their slaughter facilities. Aside from the financial support from NMIS, the qualified LGU can also avail of the technical assistance in the construction of meat establishment particularly in the selection of site, plant design preparation, equipment design and test runs. Moreover, through the annual meat establishment improvement plan, the LGU facility can be upgraded to meet national standards for accreditation.
2. Special Concerns addresses the requisite of the National Codex Organization where the country's position on certain issues on National Food Control Systems, export necessities and food additives are drafted, submitted and sought for approval to the Technical Committee on the National Codex Organization of the Philippines. Also, this program provides technical assistance to local companies on export initiative related affairs.

B. Support Divisions

1. Planning and Information Management Division (PIMD)
2. Administrative and Financial Management Division (AFMD)

C. Regional Operations Centers (RTOCs)

The NMIS has 16 regional offices which are technical extension of the divisions but managed by regional technical directors (RTD). The RTOCs operationalize the strategies and plans of the program divisions.

ACCOMPLISHMENTS FOR 2014

On July 27, 2014, the Philippines officially marked the 100M population level, making it the 12th most populous country in the world. And with one of the highest population growth rate in the world, there would be a corresponding 2% per annum increase in the consumption of meat and meat products as a source of protein. Based on the Philippine Statistics Authority-Bureau of Statistics (PSA-BSA) per capita consumption of meat in kilogram per year, demand for meat would have reached 1,484,000,000 kg. in 2014 for an estimated 50 million meat eating Filipinos, 10 years old and above. (See Table 1.0)

Table 1.0. Per Capita Consumption of Meat
In kilogram/year

Commodity/Meat Type	kg/year
Pork	14.87
Dressed Chicken	10.97
Beef	2.01
Carabeef	1.25
Chevon	0.42
Duck	0.16

Source: PSA-BAS

I. MEAT INSPECTION AND ACCREDITATION SERVICES

The level of demand for meat and meat products needs a concerted effort to keep meat safe and hygienic and fit for human consumption. The NMIS has adopted standards based on international codes and guidelines. It implements strategies and programs. One of the strategies adopted is to accredit meat establishments.

The NMIS monitored a total of 1,915 meat establishments throughout the country. Of this number, 66% or 1,245 are locally (LGU) registered MEs while 660 MEs or 34% are accredited including cold storage warehouses (CSWs) accredited by the Department of Agriculture (DA) but evaluated by the NMIS. (Please refer to Table 1.1)

Slaughter facilities constituted 44% of the all meat establishments in 2014. However, of the 847 SLHs, 87% or 735 SLHs were locally registered.

Table 1.1. Distribution of Meat Establishments (MEs) including Cold Storage Warehouses by Region by Source of Accreditation/Registration by ME Classification for CY 2014

Region	TOTAL MEAT ESTABLISHMENTS																				
	NMIS Accredited ¹							Locally (LGU) Registered ²							Total MEs by Source						
	MCP	MPP	PDP	SLH	CSW ³	Sub-Total	%	MCP	MPP	PDP	SLH	CSW	Sub-Total	%	MCP	MPP	PDP	SLH	CSW	Total	%
I		5	12	8	6	31	4.7%						48	3.8%		5	15	53	6	79	4.1%
II			7		2	9	1.4%				3	45	63	5.0%			7	63	2	72	3.8%
III	6	52	23	15	16	112	17.0%				96		96	7.6%	6	52	23	111	16	208	10.9%
IV-A	6	45	17	20	20	108	16.4%		25	72	81		178	14.2%	6	70	89	101	20	286	14.9%
IV-B	1	2	2	4	1	10	1.5%	1	1		47	3	52	4.1%	2	3	2	51	4	62	3.2%
V	1	2	9	3	3	18	2.7%	2	85	1	66		154	12.3%	3	87	10	69	3	172	9.0%
VI		12	9	2	7	30	4.5%		31		70		101	8.0%		43	9	72	7	131	6.8%
VII		11	6	4	11	32	4.8%		161	16	116		293	23.3%		172	22	120	11	325	17.0%
VIII		2	1		1	4	0.6%		1	1	25	1	28	2.2%		3	2	25	2	32	1.7%
IX			2	10	1	13	2.0%		41	1	20		62	4.9%		41	3	30	1	75	3.9%
X	2	16	13	5	2	38	5.8%		1				1	0.1%	2	17	13	5	2	39	2.0%
XI	1	12	7	4	10	34	5.2%						0	0.0%	1	12	7	4	10	34	1.8%
XII		2	5	8	1	16	2.4%				41		41	3.3%		2	5	49	1	57	3.0%
CAR		3	1	5		9	1.4%		1		13		14	1.1%		4	1	18	0	23	1.2%
CARAGA	1		3	2	1	7	1.1%	1	2	1	31	5	40	3.2%	2	2	4	33	6	47	2.5%
NCR	38	77	0	22	52	189	28.6%	2	24	36	21	1	84	6.7%	40	101	36	43	53	273	14.3%
Total	56	241	117	112	134	660	100.0%	6	373	131	735	10	1,255	100.0%	62	614	248	847	144	1,915	100.0%
% to Sub-Total	8.5%	36.5%	17.7%	17.0%	20.3%	100.0%		0.5%	29.7%	10.4%	58.6%	0.8%	100.0%		3.2%	32.1%	13.0%	44.2%	7.5%	100.0%	
% to Total	90%	39%	47%	13%	93%	0.345		9.7%	60.7%	52.8%	86.8%	6.9%	0.655								

Sources: ¹Accreditation and Registration Division (ARD), NMIS

²Meat Standards Development and Consumer Protection Division (MSDCPD)

MCP- Meat Cutting Plant
MPP- Meat Processing Plant
PDP- Poultry Dressing Plant
SLH- Slaughterhouse

1. Accreditation of Meat Establishments

In 2014, the NMIS accredited 526 meat establishments nationwide (CSWs not included). Of this total, the 241 meat processing plants (MPPs) accounted for 45.8%, the 117 poultry dressing plants (PDPs), 112 slaughterhouses (SLHs) and 56 meat cutting plants (MCPs) accounted for 22.2%, 21.3% and 10.6%, respectively. . (Please refer to Table 1.2.a below.)

In terms of geographic location, the concentration of MEs were in NCR, Regions III and IV-A , in that order, and constituted 61% of total MEs. In the Visayas, Western Visayas had the largest number of MEs at 23 and in Mindanao, Region X accredited 24 MEs.

Table 1.2. Distribution of Meat Establishments by Region by Source of Accreditation/Registration for CY 2014

Region	TOTAL MEAT ESTABLISHMENTS														Total	%			
	NMIS Accredited ¹						Locally (LGU) Registered ²						Total MEs by Source						
	MCP	MPP	PDP	SLH	Sub-Total	%	MCP	MPP	PDP	SLH	Sub-Total	%	MCP	MPP			PDP	SLH	
I	0	5	12	8	25	4.8%			3	45	48	3.9%	0	5	15	53	73	4.1%	
II	0	0	7	0	7	1.3%				63	63	5.1%	0	0	7	63	70	4.0%	
III	6	52	23	15	96	18.3%				96	96	7.7%	6	52	23	111	192	10.8%	
IV-A	6	45	17	20	88	16.7%		25	72	81	178	14.3%	6	70	89	101	266	15.0%	
IV-B	1	2	2	4	9	1.7%	1	1		47	49	3.9%	2	3	2	51	58	3.3%	
V	1	2	9	3	15	2.9%	2	85	1	66	154	12.4%	3	87	10	69	169	9.5%	
VI	0	12	9	2	23	4.4%		31		70	101	8.1%	0	43	9	72	124	7.0%	
VII	0	11	6	4	21	4.0%		161	16	116	293	23.5%	0	172	22	120	314	17.7%	
VIII	0	2	1	0	3	0.6%		1	1	25	27	2.2%	0	3	2	25	30	1.7%	
IX	0	0	2	10	12	2.3%		41	1	20	62	5.0%	0	41	3	30	74	4.2%	
X	2	16	13	5	36	6.8%		1			1	0.1%	2	17	13	5	37	2.1%	
XI	1	12	7	4	24	4.6%					0	0.0%	1	12	7	4	24	1.4%	
XII	0	2	5	8	15	2.9%				41	41	3.3%	0	2	5	49	56	3.2%	
CAR	0	3	1	5	9	1.7%		1	0	13	14	1.1%	0	4	1	18	23	1.3%	
CARAGA	1	0	3	2	6	1.1%	1	2	1	31	35	2.8%	2	2	4	33	41	2.3%	
NCR	38	77	0	22	137	26.0%	2	24	36	21	83	6.7%	40	101	36	43	220	12.4%	
Total	56	241	117	112	526	100.0%	6	373	131	735	1,245	100.0%	62	614	248	847	1,771	100.0%	
% to Sub-Total	10.6%	45.8%	22.2%	21.3%	100.0%		0%	30%	11%	59%	100%		3.5%	34.7%	14.0%	47.8%	100.0%		
% to Total	90.3%	39.3%	47.2%	13.2%	0.297		10%	61%	53%	87%	0.703								

Sources: ¹Accreditation and Registration Division (ARD), NMIS

²Meat Standards Development and Consumer Protection Division (MSDCPD)

MCP- Meat Cutting Plant
MPP- Meat Processing Plant
PDP- Poultry Dressing Plant
SLH- Slaughterhouse

For 2014, 56 new MEs were accredited. Majority of the new MEs or 82% were “AA” MEs which can market meat and meat products nationwide. The “AAA” poultry dressing plant in Region XI is the only new ME to be accredited to market its meat and meat products internationally.

A total of 470 existing MEs successfully renewed their NMIS accreditation of which 13% were “AAA” MEs. The majority were “AA” MEs. (Please refer to Tables 1.3 and 1.3a for details.)

Table 1.3. Distribution of Meat Establishments by Region by Distribution Channel by New/Renewed for CY 2014

Region	A			AA			AAA			SUMMARY OF MEs			% to Total
	New	Renewed	Sub-Total	New	Renewed	Sub-Total	New	Renewed	Sub-Total	New	Renewed	Total	
	a	b	c=a+b	d	e	f=d+e	g	h	i=g+h	j	k	l=k	m
I	0	1	1	2	20	22	0	2	2	2	23	25	5%
II	0	1	1	0	5	5	0	1	1	0	7	7	1%
III	0	0	0	5	70	75	0	21	21	5	91	96	18%
IV-A	0	1	1	9	59	68	0	19	19	9	79	88	17%
IV-B	1	1	2	3	4	7	0	0	0	4	5	9	2%
V	0	3	3	1	11	12	0	0	0	1	14	15	3%
VI	0	0	0	2	21	23	0	0	0	2	21	23	4%
VII	1	3	4	3	8	11	0	6	6	4	17	21	4%
VIII	0	0	0	0	3	3	0	0	0	0	3	3	1%
IX	0	9	9	0	3	3	0	0	0	0	12	12	2%
X	2	2	4	4	26	30	0	2	2	6	30	36	7%
XI	0	0	0	2	19	21	1	2	3	3	21	24	5%
XII	0	0	0	3	11	14	0	1	1	3	12	15	3%
CAR	0	5	5	0	5	5	0	0	0	0	10	10	2%
CARAGA	0	0	0	0	5	5	0	0	0	0	5	5	1%
NCR	0	1	1	17	108	125	0	11	11	17	120	137	26%
Total	4	27	31	51	378	429	1	65	66	56	470	526	100%
% to Sub-Total	13%	87%	100%	12%	88%	100%	2%	98%	100%	11%	89%	100%	
	a/c	b/c	c/c	d/f	e/f	f/f	g/i	h/i	i/i	j/l	k/l	l/l	
% to Total	7%	6%	0.059	91%	80%	0.816	2%	14%	0.125				
	a/j	b/k	c/l	d/j	e/k	f/l	g/j	h/k	i/l				

Source: ¹Accreditation and Registration Division (ARD), NMIS

A- municipal/city markets only
 AA- national distribution
 AAA- national/international

Table 1.3.a. Distribution of Accredited Meat Establishments by Region, By Classification by Distribution Channel, New/Renewed for CY 2014

Region	Meat Cutting Plant										Meat Processing Plant										Poultry Dressing Plant										Slaughterhouse									
	New				Old				Total	New				Old				Total	New				Old				Total	New				Old				Total				
	A	AA	AAA	Sub-Total	A	AA	AAA	Sub-Total		A	AA	AAA	Sub-Total	A	AA	AAA	Sub-Total		A	AA	AAA	Sub-Total	A	AA	AAA	Sub-Total		A	AA	AAA	Sub-Total	A	AA	AAA	Sub-Total					
I			0				0				0	1	4				5	5				2	2		8	2	10	12				0			8		8	8		
II			0				0				0						0	0				0	1	5	1	7	7				0			0		0	0			
III			0		6		6	6			4	4	39	9	48	52						1	1	11	11	22	23				0			14	1	15	15			
IV-A	2		2	3	1	4	6				4	4	30	11	41	45						2	2	10	5	15	17			1	1	1	1	16	2	19	20			
IV-B			0		1		1	1			1	1	1	1	2							0	2	2	2	2		1	2		3	1			1	4				
V		1	1				0	1			0	2	2	2	2							0	9	9	9	9				0	3			3	3	3				
VI			0				0	0			0	12	12	12	12							2	2	7	7	9	9				0	2		2	2	2				
VII			0				0	0			3	3	5	3	8	11						1	1	3	2	5	6				0	3	1	4	4	4				
VIII			0				0	0			0	2	2	2	2							0	1	1	1	1				0			0	0	0	0				
IX			0				0	0			0				0	0						0	2	2	2	2				0	9	1		10	10	10				
X	1		1	1		1	2	2			2	2	4	2	10	12	16					0	11	2	13	13		1	1		4		4	4	5	5				
XI			0		1		1	1			1	1	11	11	12							1	1	2	4	1	5	7			0	3	1	4	4	4				
XII			0				0	0			1	1	1	1	2							0	5	5	5	5		2	2		5	1	6	8	8	8				
CAR			0				0	0			0	3	3	3	3							0	1	1	1	1			0	4	1		5	5	5	5				
CARAGA			0	1			1	1			0				0	0						0	3	3	3	3			0	2		2	2	2	2	2				
NCR	8		8	1	29		30	38			9	9	57	11	68	77						0			0	0			0	22		22	22	22	22					
Total	0	12	0	12	2	41	1	44	56	2	25	0	27	3	177	34	214	241	1	8	1	10	4	79	24	107	117	1	6	0	7	18	81	6	105	112				

Source: ¹Accreditation and Registration Division (ARD), NMIS

Since 2012, the accreditation of cold storage warehouses (CSWs) has been transferred to the Department of Agriculture. The NMIS evaluates and recommends CSWs which have passed its criteria for accreditation. In 2014, 134 CSWs were accredited, increasing the number of accredited MEs to 660 MEs. Again, NCR with 52 CSWs, Region III with 16 CSWs and Region IV-A with 20 CSWs constitute 66% of all accredited CSWs. (Please refer to Table 1.1.)

As of 2014, only 495 MEs are able to market their meat and meat products nationwide and, of that number, only 66 have the facilities for export. This is significant in the light of the ASEAN Economic Community integration which is expected to start in 2015.

The majority or 1,276 MEs, including the 31 "A" MEs, however, can only trade meat and meat products within the municipality or city where they are located. (Please refer to Table 1.4 below.)

Table 1.4. Distribution of Meat Establishments by Region by source Accreditation/Registration by Distribution Channel for CY 201

Region	LGU		LRME ²	NMIS Accredited SF				Total
	Provinces	LGUs		A	AA	AAA	NMIS	
			a	b	c	d	e=b+c+d	f=a+e
I	4	125	48	1	22	2	25	73
II	5	93	63	1	5	1	7	70
III	7	130	96	0	75	21	96	192
IVA	5	142	178	1	68	18	87	265
IVB	5	73	49	2	7	0	9	58
V	6	114	154	3	12	0	15	169
VI	6	133	101	0	23	0	23	124
VII	4	132	293	4	11	6	21	314
VIII	6	143	27	0	3	0	3	30
IX	3	72	62	9	3	0	12	74
X	5	93	1	4	30	3	37	38
XI	5	49	0	0	21	3	24	24
XII	4	50	41	0	14	1	15	56
CAR	6	77	14	5	5	0	10	24
CARAGA	5	73	35	0	5	0	5	40
NCR		17	83	1	125	11	137	220
Total	76	1,516	1,245	31	429	66	526	1,771

Sources: ¹Provincial Summary, No. of Provinces, Cities, Municipalities and Barangays by Region, as of 31 December 2013. NSCB.

²Locally Registered Meat Establishments as of 31 December 2013, NMIS- MSECD

³Profile of Accredited Meat Establishments for the Year 2014, NMIS-ARD

Note: 1. LRMEs & "A" SLH market only to municipality where the SLH is located.

Accreditation of meat establishments has been increasing at a 10.48% rate per annum from 2009 to 2014. The highest growth rate is seen in 2013 which posted an 18% increase from 2012. The lowest is in 2014 with an increase of only 0.3%. (Please refer to Table 1.5)

Table 1.5. Distribution of Accredited Meat Establishments by Type of Meat Establishment from 2009-2013

Type of Meat Establishment ¹	2009	2010	2011	2012	2013	2014
Slaughterhouse (SLH)	121	114	117	112	137	112
Poultry Dressing Plant (PDP)	79	93	94	94	116	117
Meat Processing Plant (MPP)	126	163	187	193	264	241
Meat Cutting Plant (MCP)	59	24	79	26	42	56
Cold Storage Warehouse ² (CSW)	20	67	26	54	[*] 99	[*] 134
TOTAL	405	461	503	555	**559/ 658	**526/ 660

Sources: ¹Accreditation and Registration Division, NMIS

²Accredited by Department of Agriculture

^{*}NMIS accredited MEs (CSWs not included)

Slaughter Facilities. Of the 847 slaughterhouses monitored, only 112 SLHs are accredited by NMIS and of this number 19 are “A” SLHs. Even more daunting is the realization that only 6 SLHs can export meat or provide meat to “AAA” meat processing plants.

Table 1.6. Distribution of Slaughter Facilities by Region by Source of Accreditation/Registration by Channel of Distribution for CY 2014

Region	LGU		LRME ²	NMIS Accredited SLH				Total
	Provinces	LGUs		A	AA	AAA	NMIS	
			a	b	c	d	e=b+c+d	f=a+e
I	4	125	45	0	8	0	8	53
II	5	93	63	0	0	0	0	63
III	7	130	96	0	14	1	15	111
IVA	5	142	81	1	17	2	20	101
IVB	5	73	47	2	2	0	4	51
V	6	114	66	3	0	0	3	69
VI	6	133	70	0	2	0	2	72
VII	4	132	116	0	3	1	4	120
VIII	6	143	25	0	0	0	0	25
IX	3	72	20	9	1	0	10	30
X	5	93	0	0	5	0	5	5
XI	5	49	0	0	3	1	4	4
XII	4	50	41	0	7	1	8	49
CAR	6	77	13	4	1	0	5	18
CARAGA	5	73	31	0	2	0	2	33
NCR		17	21	0	22	0	22	43
Total	76	1,516	735	19	87	6	112	847

Source: ¹Provincial Summary, No. of Provinces, Cities, Municipalities and Barangays by Region, as of 31 December 2013. NSCB.

²Locally Registered Meat Establishments as of 31 December 2013, NMIS- MSECD

³Profile of Accredited Meat Establishments for the Year 2014, NMIS-ARD

Note: 1. LRMEs & "A" SLH market only to municipality where the SLH is located.

2. Accreditation of Contractors, Fabricators, and Suppliers

Table 2.1. Distribution of Accredited Contractors, Fabricators and Suppliers by Region by Distribution Channel for CY 2014

Region	Contractor				Fabricator				Supplier	
	A	AA	AAA	Sub Total	A	AA	AAA	Sub Total	AA	Sub-Total
I		1		1						
II		1		1		1		1		
III		2		2		1		1		
IV-A		8		8		1		1		
IV-B		2		2		1		1		
V		1		1						
VI	1	4		5	1	2		3		
X		2		2						
XI		2		2						
XII	1			1						
NCR		4	2	6			2	2	1	1
Total	2	27	2	31	1	6	2	9	1	1

Source: ARD, NMIS

The NMIS accredits companies as contractor or fabricator or supplier for NMIS projects. In 2014, 4 companies were accredited contractors and at the same time were accredited fabricators, while one (1)

company was both an accredited fabricator and the only accredited supplier. All in all, NMIS accredited 27 contractor companies, 31 fabricator companies and 1 supplier company for projects in 2014. (Please refer to Table 2.1. above.)

3. Accreditation of Delivery Vans/Transport

The distribution of meat from producer to end-user is a major concern of the NMIS. To ensure the delivery of meat fit for consumption, the NMIS accredits refrigerated meat transport vehicles (MTVs).

In 2014, the NMIS accredited 4,689 MTVs nationwide; only MIMAROPA or Region IV-B had no accredited MTV. Of the total, 69.6% or 3,262 MTVs were from the NCR (1,515 or 32.3%), Region IV-A (891 or 19%) and Region III (856 or 18.3%). (Please refer to Table 3.)

Table 3.1. Distribution of Meat Transport Vehicles (MTVs)
By Region for CY 2014

Region	Meat Transport Vehicle (MTV)	
	No.	%
I	210	4.5%
II	88	1.9%
III	856	18.3%
IV-A	891	19.0%
IV-B	0	0.0%
V	62	1.3%
VI	261	5.6%
VII	287	6.1%
VIII	41	0.9%
IX	30	0.6%
X	171	3.6%
XI	216	4.6%
XII	54	1.2%
CAR	6	0.1%
CARAGA	1	0.02%
NCR	1,515	32.3%
Total	4,689	100.0%

Source: PERS, PIMD-IT, NMIS

4. Accreditation of Meat Importers

Accredited meat importers (MIs) are located in only 4 regions in the country. These are the Regions of Central Luzon (III), Southern Tagalog (IV-A), Central Visayas (VII) and the National Capital.

In 2014, the NMIS accredited 255 meat importers of which 78% or 198 MIs are classified as meat importer trader (MIT). The rest are 39 MIPs (meat importer processors), 10 MIIU (meat importer-institutional user), 6 DFS (duty-free supplier) and 2 DFL (duty-free zone locator). These account for the other 22% of meat importers. (Please refer to Table 6.4)

The majority of meat importers or 78% of total MIs are located in the NCR while the rest are located in Regions III (8%), IV-A (9%) and VII (13).

Table 4.1. Distribution of Meat Importers (MI) by Region by Type of MI for CY 2014

Region	Type of Meat Importers (MI)					Total MI	%
	MIT	MIP	MIIU	DFS	DFL		
III	7	7	0	5	1	20	7.8%
IV-A	15	7	0	0	1	23	9.0%
VII	9	4	0	0	0	13	5.1%
NCR	167	21	10	1	0	199	78.0%
Total	198	39	10	6	2	255	100.0%
% to Total	77.6%	15.3%	3.9%	2.4%	0.8%	100.0%	

Source: Meat Import-Export Division (MIED), NMIS

Of the 255 accredited meat importers in 2013, 223 renewed their accreditation in 2014. These comprise 87% of the total MIs. The NMIS accredited 32 new meat importers in 2015, (Please refer to Tables 4.2 and 4.3)

Table 4.2. Distribution of Existing Accredited Meat Importers by Region by Classification In CY 2014

Region	Summary Old MI					Total MI Old	Total MI
	MIT	MIP	MIIU	DFS	DFL		
III	7	7	0	3	1	18	8.1%
IV-A	10	7	0			17	7.6%
VII	8	4	0	0		12	5.4%
NCR	148	19	8	1		176	78.9%
Total	173	37	8	4	1	223	100.0%
% to Total	77.6%	16.6%	3.6%	1.8%	0.4%	100.0%	

Source: Meat Import-Export Division (MIED), NMIS

Table 4.2. Distribution of Newly Accredited Meat Importers by Region by Classification In CY 2014

Region	Summary of New MI					Total MI New	
	MIT	MIP	MIIU	DFS	DFL		
III	0	0	0	2		2	6%
IV-A	5	0	0	0	1	6	19%
VII	1		0	0		1	3%
NCR	19	2	2	0		23	72%
Total	25	2	2	2	1	32	100%
% to Total	78.1%	6.3%	6.3%	6.3%	3.1%	100.0%	

Source: Meat Import-Export Division (MIED), NMIS

5. Accredited Meat Exporters

Of the 66 AAA meat establishments in 2014, 18 MEs exported a volume of 4,542,063.61 kilograms of meat and meat products to 9 foreign markets. Of the 18 meat exporters, the 50%

or 9 MEs were MPPs followed by PDPs at 39%. In 2014 there were 4 accredited exporters, all located in Region III. (Please Refer to Table 5.1.)

The exporters were mostly PDPs or chicken processors accounting for 72% of the total number of exporters. Four (4) were exporters of canned meat while only 1, Wellard Rural Philippines, Inc., the only accredited AAA halal slaughterhouse in the country, exported halal beef. (Please refer to Table 5.2.)

Aside from the AAA MEs, the accredited exporters in 2014 were Meken Food Corporation, Alpha Alleanza Manufacturing, Inc., Jikkoh Food Manufacturing Corporation, and Wellard Rural Philippines, Inc.

6. Accreditation of Foreign Meat Safety Systems and Foreign Meat Establishments

The NMIS with the Bureau of Animal Industry (BAI) evaluate and audit foreign meat safety systems before meat and meat products from these countries can be sourced for Filipinos. BAI assesses animal health situation based on OIE guidelines, reports and from documents submitted by the applicant foreign country. After BAI gives a favorable assessment, NMIS concurrently audits the meat plants and their compliance to the food safety system of the applicant nation.

In 2014, the NMIS audited 4 countries for systems accreditation. The countries of France and Belgium, whose safety systems are comparable to that of the Philippines, were granted systems accreditation. The meat and food safety systems of Hungary and Austria were declined due to deficiencies.

In some cases, a foreign meat establishment (FME) applies for individual plant accreditation to be able to export meat and meat products into the Philippines. The NMIS evaluates of applicant FME and audits the plant in accordance to Philippine (NMIS) standards.

In 2014, one FME, POLSKAMP SP. ZO.O – (PL141D603WE), from Poland was accredited.

7. Registration of Meat Products

The NMIS evaluates accredited meat processors and their compliance to Hazard Analysis and Critical Control Point (HACCP) of meat products before registration. In 2014, 461 meat products of 120 HACCP certified MEs were registered. (Please refer to Table 7.)

Table 7. Meat Products Registered by Type of Meat Establishments in 2014

HACCP 2014	SH	PDP	MPP	MCP	CSW	TOTAL
Number of Meat Establishments	8	42	47	2	21	120
Number of Products	12	144	279	3	23	461

Source: ARD, NMIS

8. Safety and Supply of Meat

The NMIS has direct control in ensuring the safety of meat and meat products from all accredited meat establishments - slaughterhouses, poultry dressing plants, meat cutting plants and meat processing plants- through the issuance of the Meat and Meat Product Inspection

Certificates (MMPICs). All accredited MEs have an NMIS meat control officer (MCO) or meat inspector or a LGU deputized meat inspector to conduct meat safety inspection. They are at the slaughterhouses and poultry dressing plants (PDP) to conduct ante- and post-mortem inspections and issue the MMPICs.

The NMIS monitors the level of production in slaughterhouses throughout the country and submits this to the Secretary of Agriculture for policy decisions, the slaughterhouse data includes all accredited meat establishments which the NMIS in-plant personnel or deputized LGU meat control officer or meat inspector submit to POSMD. For LRMEs, the NMIS-Meat Standards Development and Consumer Protection Division source the report from the Philippine Statistics Authority-Bureau of Agricultural Statistics and from the reports of the Regional Technical Operations Center gathered from the Provincial/City Veterinarians.

8.1 Production of Meat

In 2014, 376,273,165 food animals with a corresponding weight in kilograms of 761,339,872 were reported slaughtered in all slaughterhouses. Eighty percent of this or 612,535,023 were slaughtered in NMIS accredited plants.

Regions III and IV-A reported a combined slaughter weight of 297,165,310 kilograms or 39% of the total meat produced. Region VII and Region X were the largest producer of meat in the Visayas and Mindanao, respectively. (Please refer to Tables 7.1.. and 7.2.)

8.2 Slaughter Report of Accredited Meat Establishments

The POSMD reported that 367,752,540 heads of various food animals were slaughtered in accredited facilities. Of this total, 99% were chickens. However, poultry accounted for only 68% of the total weight of meat carcasses for a 1.15 kg.:1 head ratio. Hogs slaughtered was only 1% of total food animal heads but accounted for 28% of total weight of meat produced for a 1:67kg. ratio. Other meat produced in terms of weight were beef (3%), carabao (1%), horse meat and chevron.

In 2014, the NMIS issued 1,204,255 Meat and Meat Products Inspection Certificates (MMPICs) for the total volume of meat slaughtered and distributed by accredited MEs.

8.2.1 Inventory of Condemned Food Animals at Ante-Mortem Inspection

The NMIS ensures the safety of the supply of meat and meat products coming from all NMIS accredited meat establishments. The POSMD has NMIS and deputized-LGU meat control officers and meat inspectors in all accredited slaughterhouses and poultry dressing plants to perform ante- and post-mortem inspections.

In 2014, at ante-mortem inspection, 1,338,776 heads of four (4) animal food species with a total volume of about 1.767 metric tons were condemned. The bulk of condemned food animals were chicken which accounted for 99.98% of the total inventory. (Please refer to Table 7.2.1.)

Table 8.2.1. Accredited Establishments- Distribution of Food Animals
 Condemned at Ante-mortem Inspection by Species for CY 2014
 By Number of Heads and Volume in kilograms

Species	Antemortem Condemned Food Animals			
	Heads		Volume	
	No.	% to Total	Kg.	% to Total
Cattle	4		920.50	0.05%
Carabao	5		720.00	0.04%
Hogs	217		21,757.13	1.23%
Goat/Sheep	-		-	
Chicken	1,338,550	99.98%	1,743,809.26	98.68%
Total	1,338,776	100.00%	1,767,206.89	100.00%

Source: POSMD, NMIS

8.2.2 Volume of Condemned Organs and Parts at Postmortem

After the food animals have been slaughtered, the NMIS and deputized-LGU meat control officers and meat inspectors in all accredited slaughterhouses and poultry dressing plants to perform post-mortem inspection of the carcass. If the meat is fit for human consumption, they issue the Meat and Meat Product Inspection Certificates (MMPICs) per carcass.

Table 8.2.2. Accredited Establishments- Distribution of Postmortem Condemned Organs and Parts of Meat Commodities for CY 2014, volume in kilograms

Postmortem Condemned Organs/	Commodity						% to Total
	Beef	Carabeef	Chevron/ Mutton	Pork	Poultry	Total	
Liver	7,264.57	7,185.26	147.65	9,099.92	208,169.72	231,867.12	31.68%
Lungs	5,980.22	2,020.75	69.20	33,575.65		41,645.82	5.69%
Trimming	3,053.93	418.65	75.00	9,708.49	167,455.91	180,711.98	24.69%
Intestines	2,387.81	426.40	218.50	8,675.67		11,708.38	1.60%
Heart	40.97			605.30		646.27	0.09%
Feet					265,249.38	265,249.38	36.24%
Total	18,727.50	10,051.06	510.35	61,665.03	640,875.01	731,828.95	100.00%
% to Total	2.56%	1.37%	0.07%	8.43%	87.57%	100.00%	

Source: POSMD, NMIS

In 2014, the volume of condemned organs and parts of slaughtered food animals totaled 731,828.95 kilograms. Of this total, poultry had the highest volume which accounted to 87.57% of the total condemned parts for all types of food animals. Feet, heart, trimmings had the most volume in terms of parts. (Please refer to Table 7.2.2)

8.3 Meat Imports

The NMIS is present in all accredited cold storage warehouses (CSWs) to monitor and inspect commodities before these are brought in. It also inspects and issue the Certificate of Meat Inspection (COMI) for all meat and meat products that would be released from the CSWs and transported to its final destination.

In 2014, NMIS issued 127,900 COMIs for a total import volume of 491,906,597.62 kg. Pork was the largest commodity imported with 47% of total volume. Pork and poultry comprised 79% of total imports. (Please refer to Table 6.3)

Table 7.3. Distribution of Meat Imports by Commodity by Port for CY 2014

Commodity	MICP	MSH	SBMA	BATANGAS	CEBU	TOTAL	%
Beef	67,242,118.47	2,740,130.00	16,987.89	10,587.84	1,858,872.95	71,868,697.15	14.6%
Pork	180,456,113.39	30,518,786.00	2,980,175.54	497,032.51	15,427,815.11	229,879,922.55	46.7%
Poultry	114,983,620.76	26,586,798.00	1,137,215.89	1,589,624.00	11,269,202.27	155,566,460.92	31.6%
Buffalo	26,765,640.00	2,099,968.00	1,063,392.00		3,903,812.00	33,832,812.00	6.9%
Mutton	758,705.00	-	-		-	758,705.00	0.2%
TOTAL	390,206,197.62	61,945,682.00	5,197,771.32	2,097,244.35	32,459,702.33	491,906,597.62	100.0%
% to Total	79.3%	12.6%	1.1%	0.4%	6.6%	100.0%	

Source: Meat Import-Export Division (MIED), NMIS

8.4 Meat Exports

Eighteen accredited AAA meat establishments exported a volume of 4,542,063.61 kilograms of meat and meat products to 9 foreign markets in 2014. The target markets of Philippine meat exports were Japan, Brunei, South Korea, Papua New Guinea, Australia, Dubai, Kuwait, Qatar, and Saudi Arabia. Japan was the largest market for poultry and poultry with 11 MEs or 61% of exporters exporting 62% of the total export of meat and meat products. (Please refer to Tables 7.4.1 and 7.4.2.)

The NMIS issued a total of 1,900 Official Certificate of Inspected Meat (OMIC) for all meat exports in 2014.

NMIS Assistance in Opening Foreign Markets. The NMIS provides the necessary qualification documents required by foreign markets for Philippine meat and meat products. In 2014, the NMIS assisted in the opening of the Republic of Slovakia as a market of crocodile meat. It renewed the accreditation of the Philippines food and safety system in Japan for export of poultry and poultry products of AAA accredited establishments.

9. Training

RA 9296 as amended states:

“All persons employed in meat inspection work shall undergo training conducted by the NMIS.”

The Philippine Congress included this provision to give NMIS the authority to cascade its meat inspection capability down to the LGUs where most of the slaughterhouses are non-NMIS accredited but locally registered facilities. The NMIS provides continuous training to upgrade the capability of the LGU to inspect meat through the Basic Meat Inspection Training Course (BMITC). Other training seminars include the Good Hygienic Slaughtering Practices (GHSP) and Slaughterhouse Operation and Management Orientation Seminar (SOMOS).

Table 9.0. Distribution of Trainings/Seminars Conducted by Region/RTOC by Type of Training/Seminars for CY 2014

Region/RTOC		BMITC		GHSP			SOMOS		MI Congress	
		No.	Graduates	No.	Provinces	Participants	No.	Participants	No.	Participants
Sub-total Luzon		8	148	26	32	627	8	407	2	123
I	Ilocos	1	27	3	3	65				
II	Cagayan Valley	1	20	5	5	106	2	96	1	36
III	Central Luzon	2	34	6	6	119	2	165	1	87
IV-A	Southern Tagalog	1	18	4	3	142	2	47		
IV-B	MIMAROPA	1	15	2	5	60				
V	Bicol	1	8	4	4	89	2	99		
XIII	NCR	1	26	1		28				
XIV	CAR			1	6	18				
Sub-Total Visayas		2	25	6	7	164	4	160	1	38
VI	Western Visayas						4	160		
VII	Central Visayas	1	20	3	4	118			1	38
VIII	Eastern Visayas	1	5	3	3	46				
Sub-Total Mindanao		3	43	9	15	147	3	153	4	68
IX	Zamboanga								1	
X	Northern Mindanao	1	13	4	5					
XI	Davao	1	17	2	4	66	2	117	1	40
XIII	SOCCSARGEN	1	13	1	4	35			1	28
XV	CARAGA			2	2	46	1	36	1	
Total Trainings/ No. Trained		13	216	41	54	938	15	720	7	229

Source: MSDCPD, NMIS

8.1 Basic Meat Inspection Training Course (BMITC)

The BMITC is a 20-days intensive training designed to equip local government regulatory officers with technical expertise to conduct meat inspection, maintenance of hygiene and sanitation of slaughterhouse facilities and processes. It equips the LGUs with the knowhow to ensure safe, clean and wholesome meat to the consuming public thereby protecting and safeguarding public health. The BMITC seeks to comply with the

provision of Executive Order No. 137 that “No person maybe employed in livestock and meat inspection without undergoing training and accreditation of the NMIS”. The target participants are the Local Meat Inspectors.

In 2014, 11 BMITCs were conducted for LGUs all over the country with 216 graduates who are now capable meat inspectors. Only Regions 9, CAR and CARAGA were not able to conduct the BMITCs. (Please refer to Table 8.0)

Since 2007, a total of 1,157 meat inspectors have been trained. The distribution of BMITC graduates by the major geographic divisions are Luzon with 65% or 720 meat inspectors, Mindanao and Visayas at 24% and 11%, respectively. (Please refer to Table 8.1.)

Table 9.1. Distribution of Meat Inspectors Trained by Region by Year for the period 2007-2014

Region	Total Trained	2014	2013	2012	2011	2010	2009	2008	2007
Sun-Total Luzon	750	148	96	38	203	25	80	74	86
I Ilocos	162	27	18	13	23	25	34		22
II Cagayan Valley	66	20		12	34				
III Central Luzon	145	34	41		50			20	
IV-A Southern Tagalog	116	18			40		15	14	29
IV-B MIMAROPA	76	15	18		16		14		13
V Bicol	82	8	19	13	20			22	
XIII NCR	103	26			20		17	18	22
XIV CARAGA	0								
Sub-Total Visayas	127	25	0	0	45	27	0	30	0
VI Western Visayas	0								
VII Central Visayas	70	20			23	27			
VIII Eastern Visayas	57	5			22			30	
Sub-Total Mindanao	280	43	36	10	41	38	33	47	32
IX Zamboanga	28		13				15		
X Northern Mindanao	116	13	11		23	20	18	17	14
XI Davao	65	17			18			30	
XII SOCCSARGEN	61	13	12			18			18
XV CARAGA	10			10					
Total No. of MIs Trained	1,157	216	132	48	289	90	113	151	118

Source: MSDCPD, NMIS

9.2 Good Hygienic Slaughtering Practices (GHSP)

The Orientation on GHSP is designed to enable the participants to better understand the importance of hygienic slaughtering practices and to encourage locally registered meat establishments the hygienic production of meat products. Hygienic slaughtering practices involve protecting the handling of meat from risk of contamination, preventing harmful bacteria from multiplying to an extent which would result in illness of consumers.

In 2014, 41 GHSP orientation seminars were conducted by 14 RTOCs for 54 provinces with total of 938 LGU participants. (Please refer to Table 7.0)

9.3 Slaughterhouse Operation and Management (SOMOS)

The objective of the SOMOS is to provide knowledge to participants on the management protocol of newly constructed slaughterhouse and its hygienic operation process.

In 2014, 15 SOMOS were conducted with 720 LGU participants.

10. Enforcement

When deterrence fails, the NMIS has to resort to the enforcement of regulations on meat and meat safety. RA 9296 as amended has made the violations of NMIS regulations not only administrative and civil but also criminal in scope of liability. The adjudication authority of the NMIS is clearly stated in the IRR of RA 9296 as amended.

The Enforcement Unit of the NMIS Central Office is replicated nationwide. Each RTOC can convene the Task Force Bantay Karne anytime. The activities of the RTOC, however, requires coordination with the LGU and the police who implement the necessary actions of surveillance and confiscation of hot meat. The NMIS is present up to the disposal of the confiscated meat.

In 2014, the NMIS conducted 190 monitoring and surveillance activities. There were 45 strike operations with 12,035.62 kilograms of meat, 30,080 cans of corned beef and others confiscated and disposed. (Please refer to Table 8.0)

Table 10.0. Distribution of Enforcement Activities by Region by Type of Operation for CY 2014

RTOC	No. of Monitoring/ Surveillance conducted	No. of LGUs adopting DA AO 20 s 2010	No. of strike operations conducted	Volume of meat confiscated (in kilos)	No. of violations involving admin sanction	No. of violations involving admin sanction	Monthly submission of report to CO
I	3		1	702.27			3
II	24		6	680.2	5		12
III	18	1	1	270 hot meat/194 frozen 1,193 kls 300 klsbotcha 200 klsbotcha	1	1	12
IV-A	11		10	890			3
IV-B	0	0	0	0	0	0	0
V	10	10	20	929.35			
VI	67			81 cans			12
VII	3		1	300 29,349 cans/pcs corned beef	1		1
VIII	2						
IX							
X							
XI	3			700			1
XII	3	5	2	233.8	0	0	12
CAR	24	3	1	5,209			12
CARAGA							
NCR	22		3	234 650 cans @ 100g 89 cans @ 220 g 3 cases 35 packs siomai	2		
TOTAL	190	19	45	12,035.62 k 30,080 cans 3 cases corned beef 35 packs siomai	9	1	68

Source: Enforcement Unit, MSCPCD, NMIS

11. Meat Safety Assurance Program - Audit of Plants

The Meat Safety Assurance Program checks and verifies the hygienic and sanitary operation and similar activities applied in the operation and management of accredited meat establishments (MEs). The standards and guidelines set and recommended by the Codex Alimentarius Commission are being recognized and adopted in the various activities of this program. The audit and certification activities are (a) compliance of meat establishments to Good Manufacturing Practices and Sanitation Standard Operating Procedures (GMP/SSOP) and (b) the evaluation and certification of meat products in compliance to Hazard Analysis and Critical Control Point (HACCP).

The Department of Agriculture Administrative Order No. 21 (DA-AO21) series of 2004 requires all accredited "AA" meat establishments (MEs) to apply and be certified for Good Manufacturing Practices (GMP) or Good Operating Practices (GOP) for cold storages. However, this is a voluntary application for accredited "A" MEs.

GMP/GOP Certified Accredited Meat Establishments

In 2014, 518 MEs were GMP/GOP certified. This is 78% of all MEs accredited by the NMIS. Cold storage warehouses (CSWs) had the lowest compliant rate with only 60% of total accredited CSW GMP/GOP certified. Meat processing plants and slaughterhouses had the highest rates, at 85% and 84% respectively, of compliance among MEs. (Please refer to Table 11.1)

Table 11.1. Distribution of Meat Establishments (MEs) GMP/SSOP Certified
By Type of ME in 2014

Type of MEs	Total ME 2014	GMP/SSOP Certified MEs			% to Total
		Existing	New	Total	
Meat Cutting	56	37	5	42	75%
Meat Processing	241	193	13	206	85%
Poultry Dressing	117	91	4	95	81%
Slaughterhouse	112	90	4	94	84%
Cold Storage Warehouse	134	78	3	81	60%
Total	660	489	29	518	78%

Source: ARD, NMIS

HACCP certified MEs

The number of MEs with HACCP certification has been increasing annually since 2009 at a growth rate of 12% per annum. In 2014, 461 meat products of 120 HACCP certified MEs were registered. (Please refer to Table 11.2)

Table 11.2 Comparative Distribution of Meat Establishments (ME) with GMP and HACCP Certification
for the period 2009-2014

GMP and HACCP Certifications	2009	2010	2011	2012	2013	2014
GMP Certified MEs	301	332	347	402	457	516
HACCP MEs	69	77	93	93	110	120
HACCP Products	214	205	367	272	379	461

Source: ARD, NMIS

12. Food Animal Welfare Program

12.1. *Trainings under the Food Animal Welfare Program*

a. International Trainings/ Seminars

- The NMIS had realized that in order to efficiently implement DA – Admin. Order No. 18 s. 2008 (Rules and Regulations in Humane Handling of Animals for Food), a pool of NMIS personnel should be established tasked to cascade principles of animal welfare and its relationship to meat quality. This was made into reality when NMIS collaborated with OIE (World Organization for Animal Health) to train 12 NMIS personnel to become master trainers for the following programs:
 - *Improved Animal Welfare Program (IAWP) for Cattle*
Instructors: Dr. Tomasz Grudnik (OIE)
Dr. Ma. Elaine Joy Villareal (OIE)
 - *Improved Animal Welfare Program (IAWP) in Pigs*
Instructor: Dr. Rastislav Kolesar (OIE)
- The Australian Government invited six (6) NMIS Personnel to attend the Certificate 3 Course in Meat Processing (covering Animal Welfare, Meat Inspection and Safety) at Technical and Further Education (TAFE), Adelaide, South Australia. The latest training was on May 5 to June 20, 2014 where a combination of theory and practical sessions were conducted resulting in participants receiving a Level 3 Certificate in Meat Processing recognized by the Australian Quality Framework.

b. Cascading of Food Animal Welfare Program (Local)

- Regional Food Animal Welfare Officers (FAWOs) and Plant Operation Standards and Monitoring Division (POSMD) compose the Food Animal Welfare Core Group (FAW CG) tasked to cascade trainings on principles of animal welfare and monitor accredited establishments' compliance to animal welfare.
- The FAW CG activities for the year 2014 was focused on the following:
 - a. Orientation & demonstration on the use of tattoo slapper in slaughterhouses;
 - b. Monitoring on the incidence of “zorroro” in accredited slaughterhouse; and
 - c. Participation and collaboration with other divisions in discussing food animal welfare in other activities such as:
 - Basic Meat Inspection Training Course
 - Good Hygienic Slaughtering Practices
 - In-Plant Line Inspection Trainings (Poultry)
 - Slaughterhouse Operations & Management Orientation Seminar

12.2 *Australian Donation of Pneumatic Stunners*

The Australian Government through their Department of Agriculture had donated fourteen (14) pneumatic stunners to the Philippines. The following are the list of recipient slaughterhouses:

1. Animal Products Development Center	NCR
2. Novaliches Slaughterhouse	NCR
3. Veterinary Inspection Board Abattoir	NCR
4. Urdaneta City Slaughterhouse	Region I
5. Mangaldan Slaughterhouse	Region I
6. Santiago City Slaughterhouse	Region II
7. SN SMN Meat Products Inc.	Region III
8. Tagaytay City Slaughterhouse	Region IVA
9. Iloilo City Slaughterhouse	Region VI
10. Zamboanga City Slaughterhouse	Region IX
11. Megga-Integrated Agro-Livestock Farm, Inc.	Region X
12. Digos City Slaughterhouse	Region XI
13. Tagum Slaughterhouse	Region XI
14. Cotabato City Slaughterhouse	Region XII

The installation, operation and maintenance trainings were conducted by the Australian Government representative, Kentmaster Equipment Pty. Ltd.

12.3 Issuance of Memo. Circular No. 8-2014-20 re: General Procedure of Identification for the Ownership of Pigs for Slaughter

In the implementation of DA AO No. 18 s. 2008 re: Rules and Regulations on Humane Handling of Animals for Food, the NMIS issued a Memorandum Circular encouraging the use of livestock markers and tattoo slapper in all accredited slaughterhouses as an alternative method for identifying ownership of pigs for slaughter and a new strategy to lessen incidence of “zorro” or skin markings using blade or sharp objects in pigs.

Each Regional Technical Operating Centers (RTOCs) was provided with tattoo slapper set to be used in their orientation demonstration activities to encourage the use of livestock markers and tattoo slappers and discourage “zorro” markings in pigs.

12.4 Monitoring of the Percentage of “Zorro” Incidence in Accredited Slaughterhouses.

Before the year ends, the Regional Food Animal Welfare Officers (RFAWO) were tasked to monitor the incidence of “zorro” in accredited slaughterhouses. A one-day peak operation was monitored by recording the total number of pigs for slaughter and those pigs with “zorro”.

The Table 12 show the result of the partial monitoring for the incidence of “zorro” in accredited slaughterhouse conducted during the last quarter of 2014:

Table 12. Distribution of "Zorro" Incidence by Region for the 4th Quarter, 2014

Region	"Zorro" Incidence (%)
I	57.9
II	100
III	66.1
IVA	67.5
IVB	100
V	86.7
VI	80.3
VII	No Report
VIII	35.3
IX	100
X	17.4
XI	2.5
XII	1.6
CARAGA	49.1
CAR	No Report
NCR	50.5

Source: POSMD, NMIS

The Food Animal Welfare Program (FAWP) is challenged to reduce the percentage of "zorro" incidence in accredited slaughterhouses by 25% by year 2016.

13. Deputation Program

The limited number of NMIS personnel against the increasing number of accredited meat establishment lead to the deputation program to augment the workforce of the agency. Meat inspectors and meat control officers of the Local Government Units are deputized and act as NMIS personnel in the inspection and certification of meat distributed nationwide.

As of December 2014, 125 Meat Control Officers and Meat Inspectors were deputized in 15 regions through the Office of the Executive Director. As shown in Table 13, there was a 65% decrease in deputation from year 2012 to 2014.

Table 13. Distribution of LGU Deputized Meat Control Officers And Meat Inspectors by Region For the period 2012-2014

Region	2014	2013	2012
I	20	21	36
II	3	3	6
III	37	25	28
IVA	18	28	31
IVB	0	0	1
V	3	3	9
VI	7	12	12
VII	9	11	14
VIII	1	9	8
IX	1	1	1
X	1	1	1
XI	3	2	8
XII	8	6	9
CARAGA	0	4	3
CAR	1	1	1
NCR	13	12	23
Total	125	139	191

Source: POSMD, NMIS

II. MEAT HYGIENE SERVICES

Laboratory Services

The Laboratory Division provides analytical services to detect contaminants in meat and meat products. Its programs include procedures in detecting biological, physical and chemical contaminants in meat and meat products; standard /molecular-based testing of locally-produced meat and meat products intended for export and those imported from other countries; monitoring of pathogen and veterinary drug residues and conduct of researches and analytical tests for food quality assurance and standards. The LD implements various monitoring programs in support of the regulatory functions of the agency.

NMIS Meat Laboratories

The Laboratory Division oversees the running and maintenance of the following NMIS laboratories:

- | | | |
|----------------------------------|---|----------------------------------|
| * Central Meat Laboratory (1) | - | Laboratory Division, Quezon City |
| * Regional Meat Laboratories (6) | - | Laboratory Sections |
| * Region I | - | Urdaneta, Pangasinan |
| * Region III | - | City of San Fernando, Pampanga |
| * Region IV-A | - | Lipa City, Batangas |
| * Region VII | - | Mandaue City, Cebu |
| * Region XI | - | Davao City, Davao del Sur |
| * Region XII | - | Polomolok, South Cotabato |

The Central Meat Laboratory has the capability to perform microbiological analysis for identification of meat pathogens, determine Commercial Sterility of canned meat products, detect meat parasites e.g., *Trichinella spp.* through artificial digestion method, and detect drug residues using both Microbial Inhibition Test (MIT) for regulated antibiotics (Beta-lactams, Macrolides, Tetracycline, Sulfa Drugs, Quinolones and Aminoglycosides) and Enzyme-Linked Immunosorbent Assay (ELISA) screening for veterinary drugs (Chloramphenicol, Nitrofurans AOZ, Beta-agonists, Corticosteroids and Ractopamine). Other available tests include determination of pH and moisture content in meat, nitrite concentration in processed meats, determination of water quality, identification of beef and carabeef (carotene test), and organoleptic examination of meat and meat products. The Regional Meat Laboratories has the minimum capacity to perform microbiological test methods and screening for regulated antibiotics using MIT.

Control at the Labs

The Office of the Executive Director is the approving authority and assumes the over-all supervision and oversight of the Central Meat Laboratory (CML) and all the Regional Satellite Laboratories through the Chief, Laboratory Division. The Regional Technical Director directly supervises the regional laboratories through the designated Laboratory Section Head. The CML responsible for the over-all planning of logistical support for all the regional laboratories, covering the laboratory facility/building, equipment, and other consumable and supplies. Technical assistance and training opportunities also emanates from the CML/Central Office.

System Accreditation of the Laboratories

The NMIS is currently developing an accreditation system for the meat laboratories in the Philippines. The Food and Drug Administration of the Department of Health, the Philippine Accreditation Bureau under the Department of Trade and Industry and the Department of Science and Technology have a lists of accredited food safety laboratories and NMIS recognizes such list when 3rd party laboratory service provider is needed.

National Monitoring Programs

1. Pathogen Monitoring Program

The Pathogen Monitoring Program is focused on generating data on the presence of pathogenic bacteria (*Escherichia coli*, *Staphylococcus aureus* and *Salmonella spp.*) in the meat and meat products (domestic, export and imported). Hygiene and sanitation monitoring thru carcass swabs and the meat establishments' facilities and equipment is also done to verify compliance with the Good Manufacturing Practice (GMP) and Sanitation Standard Operating Practices (SSOP).

Below is the summary of samples submitted for microbiological analysis:

Table 14.1 Total Number of Samples Tested for PMP 2014 at CML

PMP Summary 2014					
Sample Type	Total	Negative	<i>Salmonella spp.</i> (+)	<i>E. Coli</i> (+)	<i>S. aureus</i> (+)
Local	1,374	1,330	34	0	0
Import	165	149	16	0	0
Export	2,449	2,214	235	0	0
Canned	1,480	1,480	0	0	0
Processed	47	47	0	0	0
Swab	721	709	0	5	7
Complaint	1	1	0	0	0
Water	1	0	0	1	0
Total	6,238	5,930	285	6	7

Source: Laboratory Division, NMIS

* Regional data for 2014 not included

2. National Veterinary Drug Residue Monitoring Program

The National Veterinary Drug Residue Monitoring Program (NVDRMP) is being implemented by NMIS by virtue of two administrative orders issued by the Secretary of the Department of Agriculture. These are DA Administrative Orders No. 14 series of 2006 and No. 24 series of 2009. NMIS conducts screening test methods such as Microbial Inhibition Test (MIT) and Enzyme Linked Immunosorbent Assay (ELISA) in meat samples, urine and other edible tissues such as kidney and liver.

The residue monitoring plan for 2014 included accredited PDPs and SLHs nationwide. The upgrading of the analytical equipment "High Performance Liquid Chromatography" (HPLC) to "Liquid Chromatography, tandem Mass Spectrometer" (LC MS/MS) has also been undertaken by the agency to be used for the confirmatory test method in detecting residues. Continuous optimization and development of test methods is being done through collaboration and participation in trainings. In the meantime, further testing of samples, if needed, is endorsed to the NFA-FDC which has developed an in-house laboratory confirmatory test method for Chloramphenicol using LC MS/MS.

The summary of the submission of samples at the Central Meat Laboratory for 2014 is shown in Table 14.2.

Table 14.2.1. NVDRMP Summary for 2014

NVDRMP Summary 2014					
Source of Sample (Region)	Cattle*	Chicken**	Duck***	Pig****	Total
I	0	95	0	49	144
II	0	30	0	5	35
III	0	145	0	67	212
IV-A	0	35	0	1	36
IV-B	0	0	0	21	21
V	0	25	0	55	80
VI	0	30	0	19	49
VII	0	42	0	69	111
VIII	0	15	0	0	15
IX	0	55	0	39	94
X	5	5	0	5	15
XI	0	50	10	15	75
XII	0	20	0	30	50
XIII	0	45	0	101	146
CAR	0	10	0	37	47
NCR	0	0	0	263	263
Walk-in	8	30	0	15	53
Grand Total	13	632	10	791	1446

*Cattle – kidney, meat

**Chicken – meat, liver, egg

***Duck – meat

****Pig – kidney, meat, urine

Table 14.2.2. Summary of Analysis Conducted at CML for NVDRMP 2014

Total Number of Samples	Number of ELISA conducted	Number of MIT conducted
1,446	4,852*	5,790*

Note: *Each sample may be subjected to multiple analyses as deemed necessary.

a. Enzyme Linked Immunosorbent Assay

The following table show the details of the analysis conducted at the CML:

Table 14.2.3. Summary of Test Results for ELISA screening 2014

Analyte	Interpretation of Results	No. of Samples	Total No. of Samples Analyzed
1. Corticosteroids	>MRL	16	728
	<MRL	172	
	Negative	540	
2. Ractopamine	>MRL	7	728
	<MRL	129	
	Negative	592	
3. Chloramphenicol	For Confirmation	397	1,317
	Negative	920	
4. Beta-agonist	For Confirmation	219	750
	Negative	531	
5. Nitrofurans	For Confirmation	230	1,329
	Negative	1,099	
TOTAL ELISA Conducted			4,852

b. Microbial Inhibition Test

MIT is used as screening test method for the presence of regulated antibiotics in the country. Since the test does not demonstrate actual levels of the families of drugs in the array, it cannot be compared on the published MRLs in the Philippine National Standard (PNS). It just demonstrates presence or absence.

Table 14.2.4. Summary of Test Results for MIT screening 2014

Analyte	Negative (No. of Samples)	Suspect (No. of Samples)
Beta-lactams	960	5
Aminoglycosides	965	0
Tetracyclines	965	0
Sulfa drugs	953	12
Macrolides	955	10
Quinolones	965	0
TOTAL MIT Conducted		5,790

3. Zoonotic Meat Parasites Monitoring Program

The Zoonotic Meat Parasites Monitoring program mainly covers the analysis of samples for the detection of *Trichinella spp.* in actual meat samples. A total of 120 meat samples were tested for the presence of *Trichinella spp.* for 2014 surveillance. Random testing was performed among the samples submitted to the Microbiology Section as part of the passive monitoring for the meat parasite. All samples were found to be Negative. The program also assists the needs of exporting farms for end product testing to certify that their products are free from *Trichinella spp.*

The NMIS also address possible concerns on the presence of another meat parasite, *Taenia spp.*, through actual post-mortem inspection at the slaughterhouse since possible infestation can be seen through actual inspection of the possible larvae predilection sites. Other reports of parasite infestation in animals for slaughter are reflected in slaughter reports by the Meat Plant Officer who institutes recommendatory action at the meat establishments to ensure meat safety.

4. Meat Species Identification

In the last quarter of 2014, activities for the meat species identification program were lined up because there is a need to address the concern on adulteration and misdeclaration of species in labels of meat and meat products. The NMIS in collaboration with an animal welfare group partnered in order to strengthen the laboratory capacity of NMIS to detect adulteration of meat from meat products declared as pork, beef, poultry, etc. in the Philippines. Specifically, the techniques that will be developed shall extract the DNA materials from processed, cooked and canned meat products using molecular based assay and through this, the species of meat used in adulterating the said products shall be detected.

The sample collection for 2014 covered fresh meat and processed meats available in the market. A total of 208 samples were collected and eventually subjected for initial sample preparation for DNA extraction. DNA extracts were stored and will be subjected for PCR trials this 2015. The program will focus on the development of protocol for the identification of nine (9) animal species namely, cattle, buffalo, pig, horse, sheep, goat, chicken, dog and cat.

Table 14.3.1. Collection of Samples

Category	Number of Collected Samples
Locally Produced Processed and Canned Meat	111
Imported Processed and Canned Meat	42
Locally Fresh/Frozen Meat	24
Imported Fresh/Frozen Meat	12
Locally Cooked Meat from Restaurants	19
TOTAL	208

Table 14.3.2. DNA Extraction

Category	Number of Collected Samples	DNA Extraction
Locally Produced Processed and Canned Meat	111	64
Imported Processed and Canned Meat	42	0
Locally Fresh/Frozen Meat	24	13
Imported Fresh/Frozen Meat	12	12
Locally Cooked Meat from Restaurants	19	13
TOTAL	208	104

5. Other Updates:

a. Upgrading of Equipment

The Laboratory Division was responsible for the procurement of equipment to support the upgrading of operational laboratories both at the regions and central office. A total amount of Php 18,094,385.50 was approved for purchase in 2014 consists of various laboratory equipment and laboratory furnitures to support the operations of the CML and the Regional Meat Laboratories. The Regional Meat Laboratory in RTOC VII is set to be inaugurated on 2015.

b. Antimicrobial Resistance Program

Antimicrobial Resistance is regarded as a major public health concern as declared by the World Health Organization. Increasing statistics for resistance in the critically important antibiotics in the human health sector have posed a concern to the animal sector since it can be regarded that the animal population and environment have significant roles in this cycle.

Pre-implementation

-Strategic Meetings

-Issuance of Presidential Administrative Order No 42

- Creating an Inter-Agency Committee for the Formulation and Implementation of a National Plan to Combat Antimicrobial Resistance, Co-chaired by DA and DOH, Members: DILG, DTI and DOST
- Approved April 10, 2014

-Issuance of DA Special Order No. 695 series of 2014 - CREATION OF DA-TECHNICAL WORKING GROUP FOR THE ANTIMICROBIAL RESISTANCE (AMR) PROGRAM

- Lead Office: Office of the Assistant Secretary for Livestock
- Member agencies: BAI, NMIS, BFAR, PCC, NDA
- 2014 Activities for DA
 - Drafting of the DA Plan (NMIS as Secretariat)
 - Awareness Seminars by BAI AFSD conducted in the regions (BAI as lead)
 - Launch of AMR Pledge during the MSCW (NMIS as lead)
 - Attendance to Local and International Seminar Workshops and Training on AMR (BAI and NMIS)

III. OTHER PROGRAMS AND SPECIAL PROJECTS AND ACTIVITIES

1. Meat Establishment Improvement Program

Section 47 of the Revised Implementing Rules and Regulations of Republic Act No. 9296, otherwise known as the “Meat Inspection Code of the Philippines”, as amended by R.A. 10536 (DA Department Circular No. 01, Series of 2014) provides:

“There shall be an independent and separate trust fund established under this Act, to be administered by the Meat Inspection Board. An amount not less than fifty percent (50 %) for the first five (5) years, accrued from the fees, fines and charges shall be used for the purpose of the Meat Inspection Service Development Trust Fund.”

The Meat Inspection Service Development Trust Fund (MISTDF) was created in 2005, and since 2007, 25% of the fund has been used annually to support the Meat Establishment Improvement Program (MEIP).

In 2014, P18.7 M was programmed for 3 MEIP Slaughterhouse Projects. The amount constituted the NMIS share of project cost at a 50:50 cost sharing scheme. The beneficiaries were the Local Government Units of Dinalupihan, Lupon and Cotabato City.

Table 15.1. MEIP Status of Projects for 2104

Region	LGU	Province	NMIS Share	STARTED	DRY-RUN	Status of Project	Implementation Status	Financial Status
III	Dinalupihan, Bataan	Bataan	5,000	1/16/15		bidding completed	initial structure on-going	9,734,958.45
XI	Lupon, Davao Oriental	Davao Oriental	6,200	10/24/14	3/21/15	100% completed	for inspection	5,424,466.58
XII	Cotabato City (Hogline)	Cotabato City	7,500			bidding completed		7,500,000.00

Source: MEIP, NMIS

IV. FINANCIAL ACCOMPLISHMENTS

In 2014, Congress appropriated the amount of P394 M from the General Fund (101) and from the Meat Inspection Services Development Trust Fund (151) for the operations of the NMIS. This included automatic appropriations for retirement and life insurance under Fund 101 and under MISTDF (Fund 151) for the Meat Inspection Service Development Program (MEIP) and the Meat Establishment Improvement Program. (Please refer to Table 16.)

Table 16. Allotment and Obligations by Fund Source in 2014

Particulars	Fund Source							Total Current Appropriations	Total Continuing Appropriations	Grand Total
	Fund101	Fund 101- Automatic Appropriations	Fund 101- Continuing Appropriation	Fund 101 Total e=b+c+d	Fund151- Automatic Appropriations	Fund 151- Continuing Appropriations	Fund 151 Total (MISTDF) h=f+g			
a	b	c	d	e=b+c+d	f	g	h=f+g	i=b+c+f	j=d+g	e+h
Budget 2014	300,226,000	32,449,654		332,675,654	61,805,000		61,805,000	394,480,654	-	394,480,654
Allotment	300,226,000	32,449,654	303,606	332,979,260	61,805,000	10,915,466	72,720,466	394,480,654	11,219,072	405,699,726
Obligation	298,397,563	31,139,602	250,595	329,787,760	49,805,902	10,655,419	60,461,321	379,343,067	10,906,014	390,249,081
% of Obligations to Allotment	99.4%	96.0%	82.5%	99.0%	80.6%	97.6%	83.1%	96.2%	97.2%	96.2%

Source: AFMD, NMIS

1. Obligations and Disbursements

The total allotment of given to NMIS in 2014 amounted to P405,699,726 this included continuing appropriations for infrastructure projects under Fund 101 and Fund 151 (MISTDF). The distribution of total allotment was 41% or P164,459,654 for Personnel Services (PS), 28% or P156,186,939 for Miscellaneous Operating and Other Expenses (MOOE) and 21% or P85,053,133 for Capital Outlay.

Total obligations reached P390,249,081 or 96.2% of total allotment.

Table 16.1. Distribution of Allotment and Obligations by Fund Source by Expense Account in 2014

Fund Source	PS		MOOE		CO		Total Allotment	Total Obligations
	Allotment	Obligation	Allotment	Obligation	Allotment	Obligation		
Fund 101	132,010,000	131,977,798	105,216,000	104,995,494	63,000,000	61,424,271	300,226,000	298,397,563
Fund 101-Automatic Appropriations	32,449,654	31,139,602					32,449,654	31,139,602
Fund 101-Continuing Appropriations					303,606	250,595	303,606	250,595
Fund 101 Total	164,459,654	163,117,400	105,216,000	104,995,494	63,303,606	61,674,866	332,979,260	329,787,760
Fund 151-Automatic Appropriations			46,805,000	38,133,164	15,000,000	11,672,738	61,805,000	49,805,902
Fund 151-Continuing Appropriations			4,165,939	4,079,272	6,749,527	6,576,147	10,915,466	14,994,738
Fund 151 Total	-	-	50,970,939	42,212,436	21,749,527	18,248,885	72,720,466	64,800,640
Total	164,459,654	163,447,400	156,186,939	147,207,930	85,053,133	79,923,751	405,699,726	394,588,400

Source: AFMD, NMIS

The DBM issued NCA/NTA to NMIS amounting to P580,512,781.27 in 2014. This included Prior Years Accounts Payable and Disbursement Authorities. Disbursements amounted to P566,978,219.79, 97% of NCA/NTAs received. (Please refer to Table 16.2)

Sources of Fund	NCA Issued	Disbursements	Actual Disbursements
Fund 101	420,567,781.27	410,120,219.79	410,120,219.79
Current Year	252,362,129.52	252,362,129.52	252,362,129.52
Prior Years Accts Payable	149,784,000.00	139,347,595.89	139,347,595.89
TL/RG	18,421,651.75	18,410,494.38	18,410,494.38
Fund 151 (MISTDF)	159,945,000.00	156,858,000.00	106,280,198.69
Current Year	61,805,000.00	58,718,000.00	29,990,919.50
Continuing Allotment/ Disbursement Authorities	10,915,466.00 87,224,534.00	98,140,000.00	76,289,279.19
Total	580,512,781.27	566,978,219.79	516,400,418.48

2. Income

The NMIS collects inspection fees and other charges for its services. The funds are collected and deposited in the account of the MISTDF.

In 2014, income totaled P143,523,674.61. Of this total 86% or P124,120,173.17 came from inspection fees. (Please refer to Table 16.3)

Table 16.3. Distribution of Income by Source of Income in 2014

Source	Code	Amount
Inspection Fees	4-02-01-100	124,120,173.17
AM/PM Fees		58,901,566.00
Imported Fees		65,218,607.17
Accreditation	4-02-01-010	3,691,900.00
Clearance and Certification Fees	4-02-01-040	2,820,692.22
Laboratory Fees	4-02-01-990-1	11,334,178.94
Income from Dormitory Operation	4-02-01-990-2	3,840.00
Miscellaneous Income	4-02-01-990-3	1,552,890.28
Total Income		143,523,674.61

