

MAJOR PROGRAMS

The realization of the mandate vested upon the agency is achieved through its programs and activities such as:

1. Plant Operation and Inspection Program/Hazard Analysis and Critical Control Point (HACCP)



Program This program aims to ensure the safety and quality of food animals, meat and meat products through its In-plant Line Inspection System, Meat Safety Assurance Program and Food Animal Welfare Program.

The In-plant Line Inspection System is the core competence of NMIS function as government regulatory authority over meat and meat products in the country. This system is responsible for the management, supervision and control of food animals, meat and meat products inspection in all meat establishments engaged in domestic and international trade.

The Meat Safety Assurance Program, on the other hand, is intended to verify the hygienic and sanitary operation and similar activities applied in the operation and management of accredited meat establishment. The standards and guidelines set and recommended by the Codex Alimentarius Commission are being recognized and adopted in the various activities of this program. One of these activities is the auditing and certification of meat establishments in the compliance to Good Manufacturing Practices and Sanitation Standard Operating Procedures. Another is the evaluation and certification of meat products in compliance to HACCP.

Moreover, 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. The act of flooding of food animals is also monitored and prohibited in

this pro-program by means of DA Administrative Order No. 15 series of 2006.

2. Accreditation, Registration and Enforcement Program.

This program makes certain that those meat establishments such as slaughterhouses, poultry dressing plants, meat processing plants, meat cutting facilities and cold storages for meat are in conformity with the minimum requirements needed by the standard evaluation criteria. Upon meeting the requirements of evaluation, the distribution of meat and meat products are regulated by classifying those meat establishments into “A” (within the city or municipality),

“AA” (within the Philippines) and “AAA” (within and outside the Philippines). Meat transport vehicles are regulated as well. Meat establishment operators and owners are also encouraged to register their meat products.



Part of the program is the deterrence of 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 and other government agencies through the conduct of intensified surveillance and strike activities on post-abattoir control operations.

3. Meat Import–Export Assistance and Inspection Program.

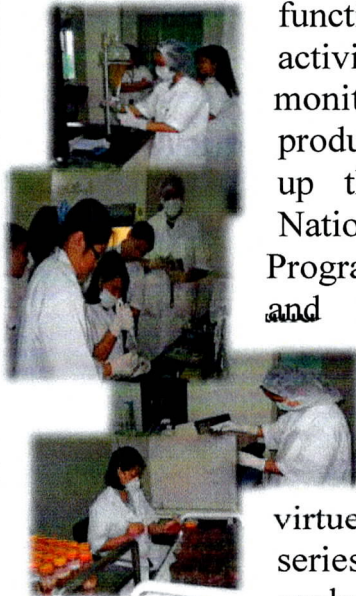
The program guarantees that imported meat and meat products coming into the country and those for export are fit for human consumption. This is done by means of monitoring and inspection of imported meat and meat products at cold storage warehouses and issuance of certification for meat and meat products intended for export. In addition, meat importers, brokers, traders and handlers are licensed, registered and certified as decreed by the law to deter illegal



trading. Technical smuggling is also daunting through evaluation for eligibility of Foreign Meat Establishments (FMEs) intending to export to the Philippines.

4. Laboratory Services Program.

This is one of the support programs to the regulatory functions of the agency through a variety of activities such as testing/analysis and monitoring of swab, water, meat and meat products samples. Several subprograms make up the laboratory services program: the National Veterinary Drug Residue Monitoring Program, the Trichinella Monitoring Program and the Pathogen Reduction Monitoring Program.



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.

Now, due to the public health significance of a nematode parasite that can cause human foodborne illnesses when raw or improperly cooked meat, containing its larvae, is consumed, the Trichinella Monitoring Program was established. 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.

On the other hand, the Pathogen Reduction Monitoring Program aims to determine the tolerable limit of bacterial spoilage on meat and provide data of the identified pathogens. 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; carotene test; 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.

5. Meat Science and Technology Program.

This is another support program of the agency linking with the Local Government Unit (LGU) counterparts for their capability building and development. This program also equips technical personnel, both local (LGU) and national (NMIS), with valuable expertise needed in the performance of their profession and in the rendering of their services to stakeholders. The following subprograms define the nature of this program: LGU Meat Control System Development Pro-gram, NMIS Capacity Building, Data Management and Meat Standards and Research.



The LGU Meat Control System Development Program endeavors to strengthen and support the meat inspection, enforcement and implementation system in LGUs by adopting the 10-year Strategic Action Plan and Program. The focus of the development is to increase the accreditation rate of locally registered meat establishments (LRMEs) by improving their hygiene and sanitation program and technically capacitate the local meat inspectors. This is done through the Guidelines on Good Hygienic Slaughtering Practices (AO 19 s. 2010).

Another similarly important program is the NMIS Capacity Building which 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. These cater to the regulatory officers of local and national government as well as the meat industry clientele.

In addition, the Data Management Program aims to collect slaughter report in meat establishments. This is in coordination with the Bureau of Agricultural Statistics (BAS).

Lastly, the Meat Standards and Research Program is one of the subprogram that promotes the development of the meat industry ensuring adequate supply of quality and safe meat and meat products through different scientific studies and project proposals from universities and colleges.

6. Consumer Information, Protection and Assistance Program.

This is one of the support programs of the agency concerned with the consuming public's

information, education and assistance. The following subprograms further elaborate this

Program: Product Information and Consumer Awareness, Publications and Media Relations, Consumer Welfare and Assistance, Public Assistance and Customer Relations, and Information and Communications Technology.



handling and buying of meat through seminars and orientation.

Furthermore, Publications and Media Relations Program make use of the mass media and print medium to convey messages and disseminate relevant information on meat safety and quality. Tools used in this program are broadcast

and TV, major newspaper clippings and the production of Information, Education and Communication (IEC) Materials.

Recognizing the importance of responding fairly and efficiently to customer complaints, the Consumer Welfare and Assistance Program established a redress and feedback mechanism which can be used by client to seek remedy of their grievances.

In addition, 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. Through the Public Assistance Center (PAC), NMIS clients are ensured that queries and inquiries are handled efficiently and effectively to their satisfaction. The center also serves as a one-stop-shop assistance center where clients can be assisted personally, through phone and even gain access to NMIS library.

Finally, the Information and Communications Technology Program seeks to develop and maintain all NMIS computer based information systems.

7. Special Programs.



This program is composed of the Meat Establishment Development Program and Special Concerns. The former is concerned with local infrastructure improvement projects while the latter is concerned with international trade relations, international food safety compliance and export development.

The Meat Establishment Development Program provides assistance to LGUs in improving their slaughter facilities through the Meat Establishment Improvement Program (MEIP) and the National Abattoir Development Project. Aside from the financial support from NMIS and Livestock Development Council (LDC), 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.



Meanwhile, the Special Concerns attend to the requisite of the National Codex Organization wherein NMIS is the Agency Chair of the CODEX Sub-Committee on Food Import and Export Inspection and Certification Systems (SCFICS). Here, the country's position on certain issues on National Food Control Systems, export necessities and food additives are drafted, sub-mitted 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.

ACCOMPLISHMENTS AND ACTIVITIES

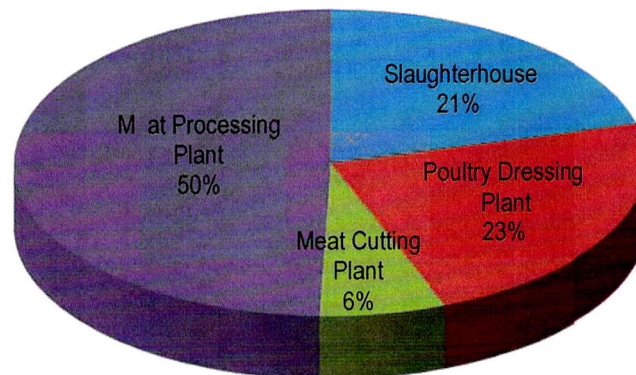
I. PLANT OPERATION AND INSPECTION PROGRAM/HACCP PROGRAM

A. In-Plant Line Inspection System

1. Meat Establishments Managed and Supervised

One of the core competence functions of the NMIS is to manage and supervise the inspection and hygienic slaughter of food animals for domestic and international trades. This year, 50% (223) of the meat establishments managed and supervised by NMIS were meat processing plants followed by poultry dressing plants (104) and slaughterhouses (95) with meat cutting plants (29) as the least number, as shown in Figure 1. These include the class “AAA” and class “AA” meat establishments but excluding cold storages and class “A” meat establishments. These figures may reveal that the meat processing industry is abundant in our country.

Figure 1. Percentage of Meat Establishments Managed and Supervised by NMIS for CY 2012.



2. Number of Slaughtered Food Animals and Quantity of Meat

Figure 2 illustrates the percentages of slaughtered food animals in slaughterhouses and poultry dressing plants that were inspected and passed by NMIS. It is shown that cattle, hog and chickens had the highest percentage of slaughter within each classification of food animals. This is in consonance with the previous year's data (see 2011 Annual Report at www.nmis.gov.ph). Among the food

animals that were passed upon NMIS inspection, chicken ranked first in the number of slaughtered animals with 322,502,373 heads followed by hogs with 2,882,271 heads and lastly, cattle with 133,860 heads (Table 1).

In addition, there was an almost double increase in the number of slaughtered chicken or poultry this year as compared in the previous year (Table 1). While the remainder of the food animals decreased in number in the present year.

Figure 2. Percentages of Slaughtered Food Animals by Classification.

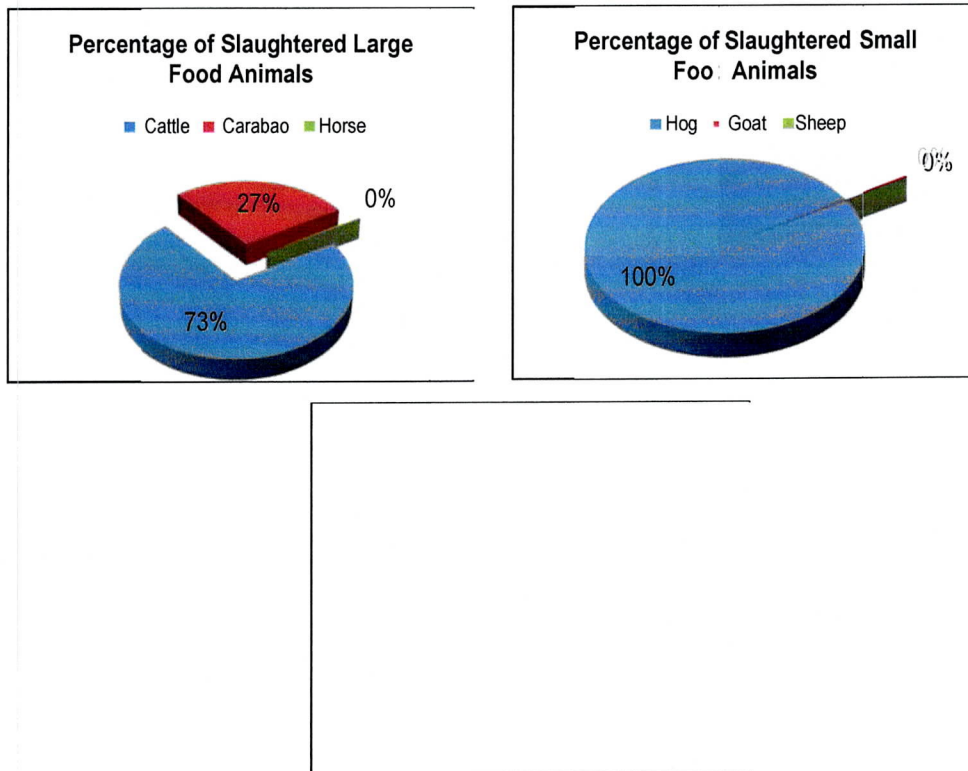


Table 1. Number of Slaughtered Food Animals by Type.

Type of Food Animal	Number of Heads (2011)	Number of Heads (2012)
Cattle	205,203	133,860
Carabao	73,164	50,327
Horse	2,804	653
Hog	3,767,521	2,882,271
Goat	51,485	8,603
Sheep	-	14
Chicken	164,160,842	322,502,737
Duck	-	6,026

Ostrich	-	201
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Table 2. Quantity of Meat by Kind.

Kind of Meat	Quantity (kg) (2011)	Quantity (kg) (2012)
Beef	27,675,330.00	22,999,924.56
Carabeef	11,385,200.50	9,701,017.28
Horse meat	375,380.00	69,105.00
Pork	203,449,775.00	177,220,610.19
Chevon	707,519.00	120,192.00
Veal	-	176.00
Chicken meat	194,926,794.00	382,083,774.49
Duck meat	-	13,271.00
Ostrich meat	-	11,666.00

Similarly, the quantity of chicken meat produced almost doubled this year comparing with the previous year (Table 2). However, the rest of the meat decreased in quantity this year. Chicken meat had the highest quantity of meat yield at 382,083,774.49kg followed by pork with 177,220,610.19kg and lastly, beef with 22,999,924.56kg.

3. Types and Quantity of Condemned Meat and Meat By-products

Another core competence function of NMIS, and is considered a noble activity, is to pass judgment on inspected slaughtered food animals. Tables 3 and 4 give the quantity of condemned food animals and their parts at ante-mortem and postmortem. Various causes lead to the condemnation of those food animals and food animal parts. For instance, 987 heads of hogs were condemned at ante-mortem because they were dead on arrival (DOA) possibly due to heat stroke. Likewise, DOA chickens and runts amounting to 1,315,451 heads were condemned. One hundred fourteen hog carcasses were found to be not fit for consumption due to abnormal odor, jaundice, emaciation and over scalding. Also, 349,563 chicken carcasses were condemned due to abnormal color, emaciation, in-complete bleeding, over scalding and damaged by machine (Table 3).

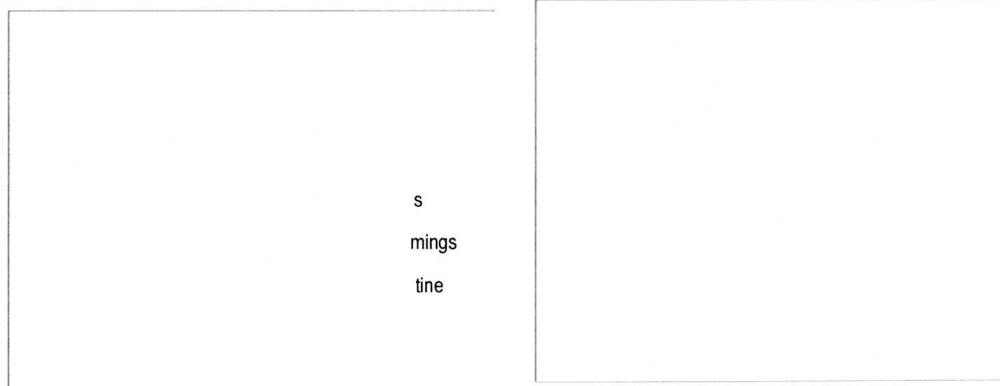
Table 3. Quantity of Condemned Food Animals at Ante-mortem and Postmortem for CY 2012.

Type of Food Animal	Number of Condemned Food Animal (heads)	
ANTE-MORTEM		
Hog	Live Animal	987

Chicken		1,315,451
POSTMORTEM		
Hog	Carcass	114
Chicken		349,563

Lungs (63%) were the most condemned part of hogs at 43,209.46kg with pneumonia, pleuropneumonia and emphysema as the main causes. This is followed by liver (25%) at 17,434.58kg due to hepatitis, cirrhosis and milk spots (Figure 3 and Table 4).

Figure 3. Percentages of Condemned Parts at Postmortem.



In chicken, feet made up 60% of all condemned parts at 606,166.65kg due to bumble foot. This is followed by liver (23%) at 229,520.75kg with necrotic foci, cirrhosis, hepatitis, abnormal color and shattered liver as the cause of condemnation. Closely behind is trimmings (17%) at 178,238.38kg with hemorrhage, dermatitis, gangrene and wounds as bases of condemnation (Figure 3 and Table 4).

Table 4. Quantity of Condemned Parts at Postmortem for CY 2012.

Type of Food Animal	Quantity of Conde nned Parts kg)	
Hog	Liver	17,434.58
	Lungs	43,209.46
	Trimmings	6,489.78
	Intestine	1,423.26
	Heart	228.25
Chicken	Liver	229,520.75
	Trimmings	178,238.38
	Feet	606,166.65

4. Deputation Program

NMIS has a total of 218 plant officers and meat control officers detailed in 451 accredited meat establishments (Class “AAA” and “AA” excluding cold storages and Class “A”). The limited number

of NMIS personnel versus the vast number of accredited meat establishments lead to the deputation program to augment the work-force. 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. This year there were 166 meat inspectors and 25 meat control officers deputized through the Office of the Executive Director. There was an almost 25% increase in deputized LGU meat inspectors and control officers compared last year.

5. Highlights of Activities

The continuing education and capability building activities have to be sustained to keep field personnel updated and well informed of new technologies and information to improve meat inspection performance and delivery. On February 21 – 24, 2012, the 1st National Meat Control Officers Summit was held at Puerto Princesa, Pala-wan. Renowned resource speakers from the Department of Health, Bureau of Animal Industry and the US Department of Agriculture spoke on topics relative to meat inspection with emphasis on updates on animal diseases and zoonosis and food defense.

The deputized LGU meat inspectors and control officers also held their 1st National Summit for Deputized LGU Meat Control Officers and Meat Inspectors last January 31 to February 3, 2012 at Baguio City. Topics presented were short-term planning for enforcement implementation in support to local government meat inspection system, updates on newly issued NMIS laws and regulations, and alignment and harmonization on the implementation of those new laws and regulations.

B. Meat Safety Assurance Program

1. Certification for Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP) DA –

AO 21 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. This year, 402 accredited MEs (excluding class “A”) were certified for GMP/GOP out of 555 accredited MEs (i.e. cold storages, class “AAA”, “AA” and “A”) or 72.43%. However, 98 “AA” MEs were not able to apply or

renew their GMP accreditation which accounts for 17.66% of the total accredited MEs and 8 (1.44%) MEs failed the GMP compliance audit. In addition, all accredited class “A” which accounts for about 8.5% of the entire accredited MEs did not apply for GMP certification. A more stringent measure is needed to compel those MEs that did not apply or renew as well as those that failed the audit.

Nearly 26% decrease in HACCP certified products were recorded this year compared with the previous year. A total of 272 meat products were certified in the present year from 77 accredited “AAA” MEs in compliance to DA – AO 9 series of 2003.

2. Highlights of Activities

A review on GMP and HACCP Principles and NMIS Auditing Implementation was conducted last July 17-20, 2012 at Pampanga for NMIS meat safety auditors. Various issues and concerns were raised during the said activity including GMP regulation, auditing activities and procedures, personal decorum and ethical standards and other matters. For the industry, a HACCP training workshop was conducted last September 26-28, 2012 at Tagaytay City which provided guidance and education in the preparation and development of their HACCP program.

C. Food Animal Welfare Program

1. Highlights of Activities

In the implementation of DA – AO 18 series of 2008 and DA – AO 15 series of 2006, a round table discussion was held for Luzon-wide slaughterhouse and poultry dressing plant operators last April 24, 2012 at Fertilizer and Pesticide Authority Conference Hall. Output of the said activity was the full implementation of the said regulation as well as the elimination of prohibited acts provided in Section 8.

II. ACCREDITATION, REGISTRATION AND ENFORCEMENT PROGRAM

A. Accreditation Program

1. Meat Establishments

NMIS accredited a total of 555 meat establishments this year as shown in Table 5. A 9.6% increase from the preceding year. The

increase is attributed mostly to the number of meat processing plants which is about 18% more than the past year. Another reason is the intensified accreditation process wherein some of the old meat establishments such as slaughterhouses, meat processing plants and cold storages renewed their accreditation (Table 6). These meat establishments also increased in number except meat cutting plant which decreased by 62% from last year (Table 5).

Table 5. Accredited Meat Establishments for CY 2012.

Meat Establishment	Slaughterhouse		Poultry Dressing Plant		Meat Processing Plant		Cold Storage		Meat Cutting Plant		Total
Class	New	Old	New	Old	New	Old	New	Old	New	Old	
AAA	0	6	4	16	2	36	1	11	0	1	77
AA	8	81	10	74	31	154	2	43	4	24	431
A	1	35	1	4	2	3	0	0	0	1	47
TOTAL	9	122	15	94	35	193	3	54	4	26	555
TOTAL PER ME CATEGORY	131		109		228		57		30		

Table 6. Comparison of Previously Accredited Meat Establishments during CY 2011 and CY 2012.

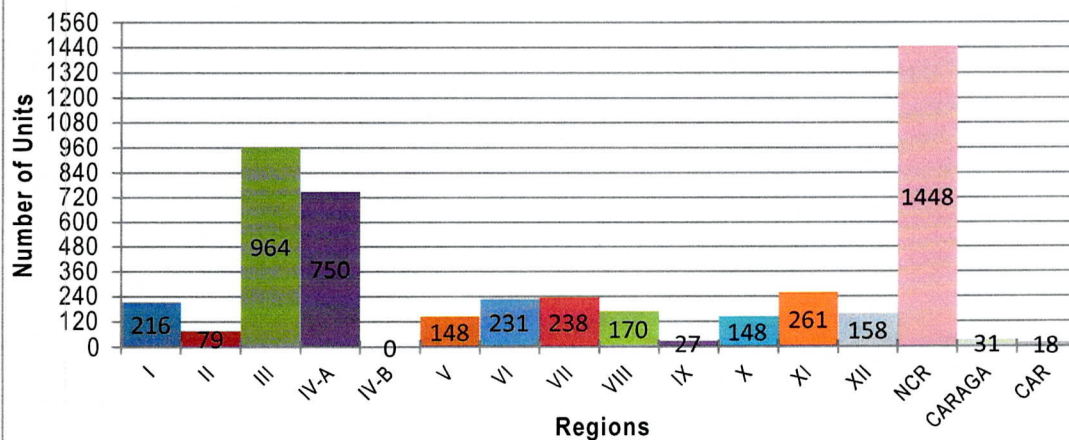
Meat Establishment	CY2011	CY2012
Slaughterhouse	117	122
Poultry Dressing Plant	94	94
Meat Processing Plant	187	193
Cold Storage	26	54
Meat Cutting Plant	79	26

Table 5 also shows that Class “AA” dominated the type of regulated meat establishments in terms of meat and meat products distribution. This is also true from the previous year even surpassing the figure by 11.4%. Class “AAA” and Class “A” had the slightest in-crease by 2.6% and 4.3%, respectively.

2. Meat Transport Vehicles

A total of 4,887 meat transport vehicles were accredited nationwide by our regional offices in the current year to ensure the safe hand-ling of meat and meat products from the accredited meat establishments to wet markets, supermarkets and other meat establishments. This is a 21.36% gain in the number of accredited meat transport vehicle from the previous year (3,843). The chart below shows the breakdown of meat transport vehicle per region. It can be seen that three regions had the highest number of meat transport vehicle units accredited this year, namely, NCR, Region III and IV-A.

Figure 4. Accredited Meat Transport Vehicles for CY 2012.



3. Contractors, Fabricators and Suppliers

In compliance to the requirements of the Meat Establishment Improvement Program (MEIP) and other government funded slaughterhouse project, 30 contractors, 8 fabricators and 3 suppliers were accredited this year to undertake the construction of those infrastructures and provide the necessary equipment and facilities thereat.

B. Registration Program

1. Product Registration

NMIS began the implementation of product registration a year after the approval of the joint administrative order between the Department of Health and the Department of Agriculture which was documented as JAO No. 1 series of 2009. Within the three years of implementation, the highest number of registration was achieved on 2011 (Figure 5). This year, 326 qualified imported and local meat products were already registered and certified by the agency. This is quite a slight decrease from the previous year. It was due to the strict scrutiny those products have undergone. Only those ME's accredited by NMIS were allowed to be registered. The same is true with imported meat products coming from foreign meat establishments (FMEs). The FMEs should be accredited and should be allowed by the Philippine government to distribute their products to our country.

Figure 5. Number of Products Registered by NMIS from CY 2010 to CY 2012.

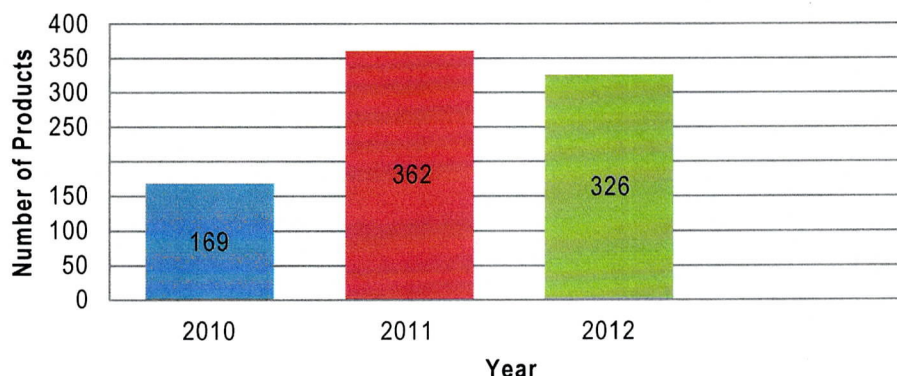


Table 7 gives the data about the kind of meat products that were registered in the present year. It is shown that local meat products had the highest number of registration. This is in contrast to the data during 2010 wherein most of the registered meat products were imported (local =82, imported=87). We cannot compare the 2011 data because it is not available.

Table 7. Number of Meat Products Registered for CY 2012.

Type of Application Type of Meat Product	INITIAL	RENEWAL	TOTAL
LOCAL	141	90	231
IMPORTED	71	24	95
Total			326

C. Enforcement Program

1. Task Force Bantay Karne (TFBK)

The NMIS-TFBK designated in different regions in collaboration with the central office team conducted 342 inspection/monitoring, 172 surveillances and 27 strike operations in areas with reported activities of illegal slaughtering of food animals and selling of hot meat. This resulted in the confiscation of 9,324.14 kilograms of assorted meat which were not in conformance with R.A. 9296, R.A.7394, DA-AO No. 5 and 6 series of 2012. The items confiscated were as follows:

Table 8. Confiscated Meat by Task Force Bantay Karne for CY 2012.

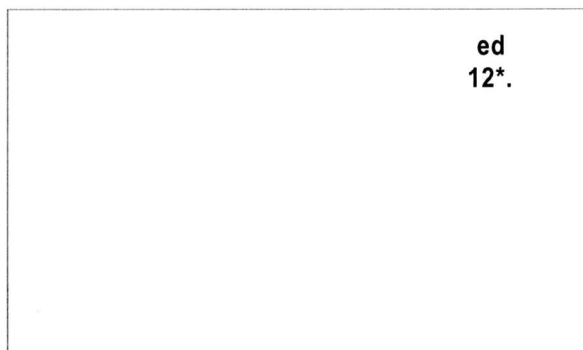
Kind of Meat	Quantity (kg)	Violation
Frozen Pork	7,151.34	DA-AO 6
Newly Slaughtered Pork	419.00	RA 7394/RA 9296
Roasted Pork	62.10	RA 7394
Pork (Hot Meat)	245.00	RA 7394/RA 9296
Chicken Leg Quarter	75.00	DA-AO 6
Newly Slaughtered Chicken	100.00	RA 7394/RA 9296
Indian Buffalo Meat	657.00	RA 9296
Processed Meat	614.80	RA 7394/RA 9296
Total	9,324.1	

III. MEAT IMPORT-EXPORT ASSISTANCE AND INSPECTION PROGRAM

A. Monitoring and Inspection Activities

1. Summary of Meat and Meat Product Importation

A total of 332,753.07 MT of imported meat and meat products were monitored and inspected by NMIS in the current year of which the highest proportion was pork (38%) and chicken (34%) (Figure 6). Upon comparison with CY 2011, importation this year has a significant increase of about 200%. It can also be seen that chicken importation increased for about 400% this year (Figure 7).



2.

Summary of Meat and Meat Product Exportation

Exporting companies continue to market their meat and meat products internationally to different destinations such as Australia, Kingdom of Saudi Arabia and Japan. A total of 629.7 MT of canned products and 4,364.12 MT of poultry products were inspected and certified for export during this year of which 299 Official Meat Inspection Certificates (OMIC) were issued. Around 44.5% of the total amount of poultry product exports was contributed by companies operating under the Philippine Economic Zone Authority (PEZA) and Customs Bonded Warehouse (CBW).

B. Meat Importers and Meat Importation**1. Accreditation**

The Secretary ordered to suspend the accreditation of meat importers this year until the approval of the proposed supplemental guidelines resulting to the granting of conditional accreditation on a monthly basis. Before the said order, there were 76 fully accredited importers. In addition, 159 importers were given conditional accreditation totalling to 235 companies accredited as of November 16, 2012. This is a 17.8% decrease in the total number of accredited meat importers as compared to last year of the same period.

2. Highlights of Activities

There was a creation of harmonized BOC, BAI and NMIS Importation Inspection Protocol designed to give a feedback mechanism through Notice of Releases and Arrivals (NORA) from the port to designated cold storage warehouses (CSW) last May. This resulted to an improved transmission of information with regard to the arrival of imported meat and meat products to designated cold storage. Twelve summonses were ordered by Regions III, IVA, VII and NCR due to violation of AO 26 s. 2007 and RA 9296. Further-more, it causes a mandatory 100% inspection of all imported meat and meat products through the strengthening of the post border inspection by strategically rearranging the assignments of plant officers in cold storages.

The Secretary approved on October the supplemental guidelines to AO 26 s. 2005 regarding accreditation procedures for meat importers. The approval was done after a public consultation on June and WTO notification last September.

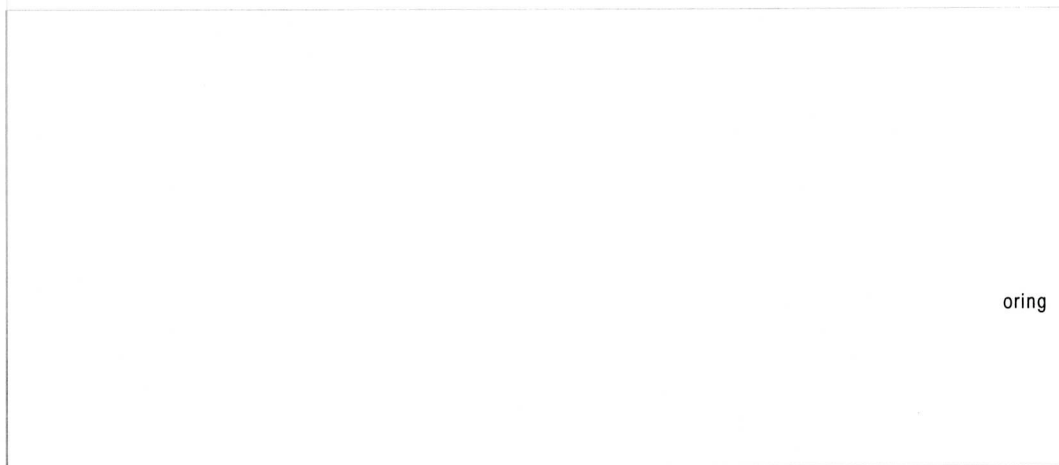
This year also initiated the implementation of the “On-line Veterinary Quarantine Meat Inspection and Laboratory Certificate (On-line VQMILC). Public consultation with stakeholders was held last December and a hands-on training for regional plant officers of Regions III, IVA, VII, X and XI ensued after.

IV. LABORATORY SERVICES PROGRAM

A. National Veterinary Drug Residue Program

1. Antibiotic Residue (Regulated Drugs) Screening

The number of samples accepted for antibiotic residue screening is illustrated in Figure 8. It is shown that the number of walk-in samples (blue bar) does not vary that much per quarter, ranging from 130 to 202 samples. These samples were submitted by traders as a requirement of their clientele. The same is true to the samples accepted during quarterly monitoring (green bar) per region. No significant variation in the number of accepted samples



were noticed. It ranges from 124 to 201 samples per quarter.

The quarterly monitoring per region was done once per quarter during March, June, September and December. Tissue samples were collected in “AA” accredited slaughterhouses and poultry dressing plants by regional offices. Regions like NCR, V, VI, VII, VIII and XIII submitted a total of 661 samples this year and among these samples 1 was positive for penicillin and another is positive for streptomycin (purple bar). This is a negligible result.

The number of samples coming from imported meat and meat products (red bar) was quite high during the first quarter (373). The

lowest number was recorded during the second quarter (30) and slowly gaining until the fourth quarter (143). This probably coincides with the time of shipping of imported meat into the country during November to February which is usually the peak season.

2. Banned Drugs Screening

Table 9 shows the monitoring of banned drugs from January to September of 2012. These samples were collected from “AA” accredited slaughterhouses and poultry dressing plants. It can be seen that urine samples were tested for clenbuterol while breast and kidney samples were tested for chloramphenicol. A total of 64 samples were urine, 124 samples were breasts and 125 samples were kidneys. Forty (40) grams each of chicken meat and pork were also submitted on September by Visayas State University for chloramphenicol screening.

Table 9. Unannounced Monitoring of Banned Drugs

Month	Region	Number and Kind of Samples	Analyte
January	NCR	9 Urine	Clenbuterol
February	Region V Region I	9 Urine	Clenbuterol
		9 Urine	Clenbuterol
		3 Breast	Chloramphenicol
		6 Kidney	Chloramphenicol
	NCR Region VI Region V	64 Kidney	Chloramphenicol
		6 Breast	Chloramphenicol
		6 Kidney	Chloramphenicol
		3 Breast	Chloramphenicol
	Region VIII CAR	27 Breast	Chloramphenicol
		3 Breast	Chloramphenicol
March			
April	NCR	6 Urine	Clenbuterol
	Region III	9 Urine	Clenbuterol
	CAR	5 Urine	Clenbuterol
	Region V	7 Urine	Clenbuterol
May	Region I	10 Urine	Clenbuterol
	NCR	18 Kidney	Chloramphenicol
	Region III	6 Kidney	Chloramphenicol
		3 Breast	Chloramphenicol
	Region VIII	27 Breast	Chloramphenicol
	Region V	6 Kidney	Chloramphenicol
		3 Breast	Chloramphenicol
June	Region I	7 Kidney	Chloramphenicol
		3 Breast	Chloramphenicol
	Region VI	5 Breast	Chloramphenicol
July			
August	Region III	6 Kidney	Chloramphenicol
	Region VI	6 Kidney	
		4 Breast	
	Region VIII	36 Breast	
September	Visayas State University	40 grams Chicken Meat	Chloramphenicol
		40 grams Pork	Chloramphenicol

B. Trichinella Monitoring Program

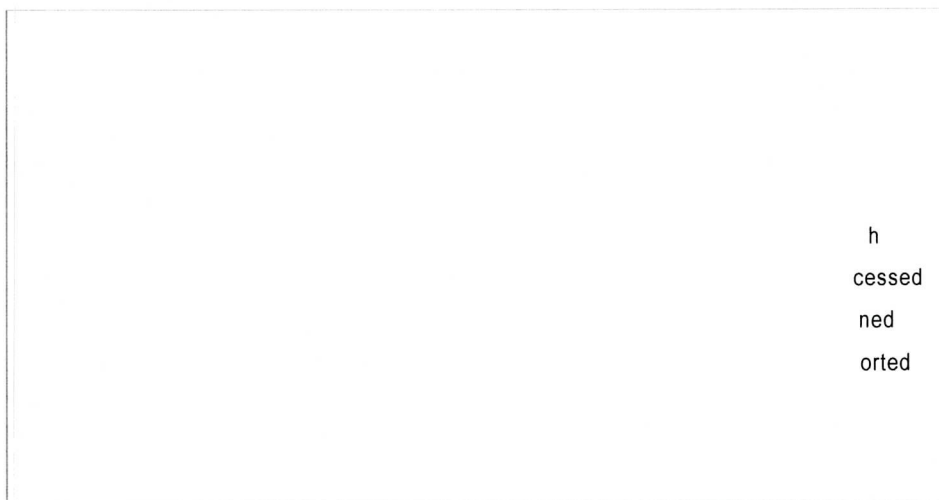
1. Screening for Parasites

A total of 14 samples of meat were submitted to the Parasitology Section of the NMIS Central Meat Laboratory on April, September and December of this year. Out of those samples, 8 diaphragms were tested for the presence of *Trichinella* spp. larvae which turned out negative for the analysis. Six samples of pork “lechon” were tested for the presence of meat parasites which turned out negative for the analysis.

C. Pathogen Reduction Monitoring Program

1. Microbiological Analysis of Meat and Meat Products

Fresh meat samples (blue bar) does not differ that much in the number of submissions for every quarter. Similarly, canned meat samples (green bar) are fairly consistent in the frequency of submission in each quarter. However, the bulk of sample submissions were recorded during the first quarter (Figure 9) with imported meat as the highest number of samples submitted. The imported



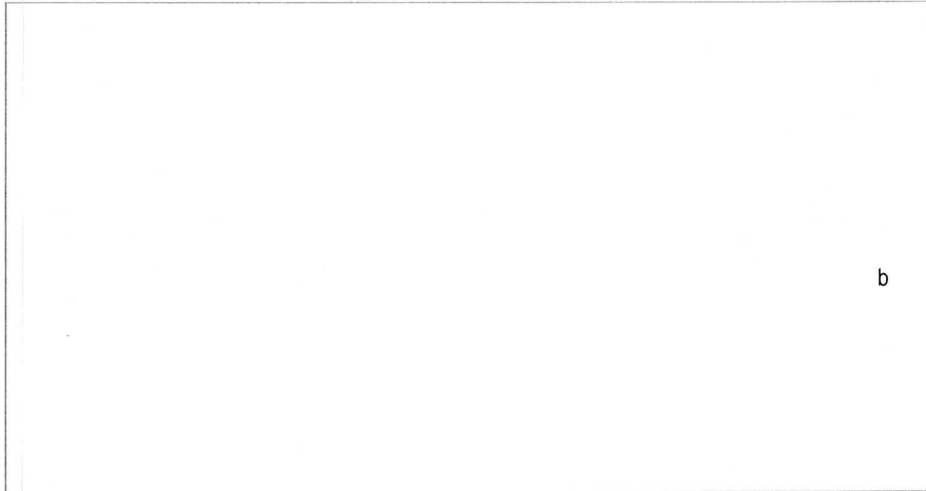
meat products were collected as part of the monitoring activity to validate the Health Certificate attached to the shipment documents. In summary, a total of 1,620 samples of fresh meat, 205 samples of processed meat, 1,060 samples of canned meat, and 1,051 samples of imported meat were submitted for microbiological analyses.

2. Microbiological Analysis of Water, Swab and Food

Water and swab samples were collected by the Plant Officers assigned in different “AA” accredited slaughterhouses, meat processing plants and poultry dressing plants as part of the quarterly monitoring activity of NMIS. As shown in Figure 10, there is a decrease in the number of submitted samples of swabs (carcass and equipment) from the 1st quarter to the 4th quarter.

However, water samples (blue bar) increased in submission from the initial quarter up to the last quarter.

Food samples submitted during the first and second quarters were tested for the presence of *Campylobacter* sp. as part of the requirement of an airline catering service before distribution to its airline client. Further sample submission was not continued for the rest of the quarters for reasons unknown.



b

V. MEAT SCIENCE AND TECHNOLOGY PROGRAM

A. LGU Meat Control System Development Program

1. Locally Registered Meat Establishment (LRME)

LRMEs are slaughterhouses, meat processing plants, poultry dressing plants, meat cutting plants and cold storages that are allowed to operate by the city/municipal government but are not accredited by the NMIS. At present, there are about 86% (760) LRMEs (slaughterhouses) that were not able to comply with the requirements for NMIS accreditation and only 14% (122) that are accredited (Figure 11). Those figures prove that there should be a concerted effort to continue to improve the conditions of LRMEs to have safe and quality meats in the local government.

The next figure (Figure 12) shows the number of LRMEs and accredited slaughterhouses per region. It can be seen that Region VI has the highest number of LRMEs (119) and one of the very low number of accredited slaughterhouses (4). This is followed by Region III (103) and I (82).

credited
14%

2. Good Hygienic Slaughtering Practices (GHSP)

This is a project under this program that aims to encourage LRMEs to improve the safety and quality of meat through hygienic slaughtering, protect consumers by reducing the risk of meat-borne illnesses and other hazards, and provide practical information on good hygienic slaughtering practices to persons working in the slaughterhouse such as butchers, offal cleaners, meat inspectors, supervisors, LGU personnel and other stake-holders. In connection with those objectives, a Trainer's Orientation on GHSP was conducted on July – September 2012 in 16 regions participated by provincial /city veterinarians and agriculturists. A total of 205 participants attended the said orientation, who were encouraged to support the development of Philippine Meat Control System and at the same time they realized that there is a big challenge ahead. They also made commitments to enact an ordinance and conduct vendor's orientation in their respective cities/municipalities in

support to AO 5 and AO 6 s. 2012. In addition, they will monitor meat markets to improve its hygiene and sanitation.

B. NMIS Capacity Building Program

1. Basic Meat Inspection Training Course (BMITC)

A total of 6 BMITC were completed this year in different regions. These regions were: I, II, V, XI, CARAGA and CO. Eighty five (85) participants were added to the pool of fully trained individuals under this course.

C. Data Management Program

1. Collection of Slaughter Report

The Administrative Order entitled “Guidelines on the Collection of Slaughter Report” was drafted by NMIS and BAS.

D. Meat Standards and Research Program

1. Meat Standards

Several proposals on meat standards were reviewed by NMIS. Some of these proposals had undergone public consultations and are now for final review. Some were endorsed to DA Biotech and FDC.

VI. CONSUMER INFORMATION, PROTECTION AND ASSISTANCE PROGRAM

A. Product Information and Consumer Awareness Program

1. Seminars and Orientations

For calendar year 2012, NMIS conducted 14 seminars and orientations about meat safety and quality as well as proper handling and buying of meat. These events were in coordination with Monterey’s Know Your Meat Caravan which were participated by 808 individuals.

B. Publications and Media Relations Program

1. Mass Media

NMIS produced a 30-second TV commercial (TVC) and radio plug entitled “I-knock Out ang Botcha”. Rep. Manny Pacquiao endorsed the said TVC and radio plug. The TVC was aired in government TV stations for the entire month of October. It was

also reproduced and distributed in major bus companies for screening as well as to the regional offices and NMIS major stakeholders.

This year, NMIS published 16 press releases which are mainly posted in the NMIS website and in various newspapers. One hundred forty seven (147) clippings from major newspapers were also com-piled by NMIS. This has caused the publication of a newspaper supplement in Manila Bulletin which was published on October 15 coinciding with the start of the week-long Meat Safety Conscious-ness Week.

2. Production of Information, Education and Communication (IEC) Materials

This is one helpful tool for mass-based information dissemination and this year NMIS designed and printed 23 new IECs namely, “Ang Botcha ay Mapanganib sa Kalusugan”, FAQs on Illegally Imported Meat, and Salient Points of AO5 and AO6 among others. The agency also reprinted 5,000copies each of the 7 previous IECs. These were: Chilled Meat Safer and Better, Meat Safety As Easy As 123, “Karapatan Mo Karneng Sigurado”, NMIS Agency Profile, Consumer Act of the Philippines, “Pinalamig na Karne, Ligtas at Mainam” and “Mainam na Karne, Tangkilikin”. AO 5 and AO 6 were also translated into three different dialects: Ilocano, Bisaya and Filipino.



C.

Consumer Welfare and Assistance Program

1. Redress and Feedback Mechanism

There were 38 complaints received and documented by NMIS this year. Out of these complaints, 26 cases were endorsed to the regional offices and 9 cases were endorsed to other offices. One

complaint was mediated by the central office. Based on the data gathered, the nature of the complaint was mostly on temperature abuse, followed by defective canned goods and “botcha” (Figure 13).

D. Public Assistance and Customer Relations Program

1. Public Assistance Center (PAC)

The agency managed to assist a total of 931 clients this year through the PAC. All of those clients expressed satisfaction on the services rendered by PAC according to the customer satisfaction survey sought for every client’s information request.

E. Information and Communications Technology (ICT) Program

1. Website and E-group

The NMIS this year posted 636 official documents at the e-group account, developed 2 IT systems, upgraded 1,352 website and downloaded 148 NMIS webmail databases. The e-group has 197 active members at pre-sent from the central and regional offices.

2. Maintenance and Repair

One hundred forty six (146) various repairs were performed for the central and regional offices. This program also maintains the NMIS official e-mail account: nmis@nmis.gov.ph and the NMIS website: <http://nmis.gov.ph>

3. Highlights of the Activities

NMIS provided four users’s training for the administrators of NMIS Online Accreditation System (NOLAS). In addition, the agency developed the NMIS Portal-based Content Management System which is a new information system which is intended to store all NMIS information files.

VII. SPECIAL PROGRAMS

A. Meat Establishment Development Program

1. Meat Establishment Improvement Program (MEIP)

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

This year there were 3 LGU beneficiaries namely, Mamburao, Occidental Mindoro, San Carlos City, Pangasinan and Gingoog, Misamis Oriental. The table below provides the information regarding the amount granted to the beneficiaries as well as the present status of the infrastructure project.

Table 10. List of Beneficiaries of MEIP with Corresponding Amount Granted and Status

RECIPIENT (LGU)	AMOUNT GRANTED ('000)	STATUS
Mamburao, Occ. Mindoro	5,000	Civil Works – 85% complete Equipment – 90% complete
San Carlos City, Pangasinan	5,000	For dry run, waiting for 3-phase power supply connection
Gingoog, Misamis Oriental	5,000	Civil Works – 85% complete Equipment for bidding

2. National Abattoir Development Project

This project is in collaboration with the Livestock Development Council (LDC) wherein LGU beneficiaries are given 100% financial grant for the rehabilitation and improvement of their animal slaughter facilities. This year there were 14 identified LGU beneficiaries which concluded signing the Memorandum of Agreement (MOA) this December. The following are the lists:

1. Tuao, Cagayan
2. Lucban, Quezon
3. Tagkawayan, Quezon
4. Tiaong, Quezon
5. Real, Quezon
6. Agoncillo, Batangas
7. Bansud, Oriental Mindoro
8. Odiongan, Romblon
9. Sta. Cruz, Marinduque
10. President Roxas, Capiz

11. San Joaquin, Iloilo
12. Mati, Davao
13. Tagum, Davao
14. Isulan, Sultan Kudarat

B. Special Concerns

1. Participation in the National Codex Organization (NCO)

As the agency chair of the CODEX Sub-Committee on Food Import and Export Inspection and Certification Systems (SCFICS) of the Technical Committee of the NCO of the Philippines, NMIS through its focal person conducted four (4) SCFICS meetings for the drafting of the country position on Section 4 – Framework for the Design and Operation of the National Food Control System of the Proposed Draft Principles and Guidelines for National Food Control Systems. This resulted in the drafting of four country positions for sub-mission and approval of the Technical Committee of the NCO to be discussed in the 20th Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) session on February 2013. The agency also spearheaded the participation of SCFICS in 2 electronic working groups of CCFICS on topics regarding Burden of Multiple Questionnaire Directed at Exporting Countries and on Monitoring Regulatory Performance of National Food Control System.

The NMIS also attended to three meetings of Sub-Committee on Codex Food Additives (SCFA). The agency contributed and assisted in the development of two proposed country positions assigned to SCFA.

Aside from the above accomplishments, this agency had provided technical assistance to nine different companies on export initiative related activities. Among the subjects were requirements regarding poultry and pork exports, abattoir and PDP designs as an export criterion and plant upgrading to meet export standards.

VIII. ADMINISTRATIVE DIVISION

One of the highlights accomplished by the Administrative Division is the approval of the final copy of the “Guidelines in the Imposition of Administrative Penalties for Violation of Republic Act No. 9296 and its Implementing Rules and Regulations” by the

Secretary Proceso J. Alcala of the Department of Agriculture. Its approval would significantly provide the legal basis to strengthen the regulatory function of the NMIS against unscrupulous local and international traders and meat establishment owners.

IX. MEAT SAFETY CONSCIOUSNESS WEEK

The 3rd week of October marks the celebration of the Meat Safety Consciousness Week (MSCW) by virtue of Proclamation No. 276 of then President Fidel V. Ramos. This event, which is enjoined by all the Regional Technical Operation Centers and stakeholders, raises consciousness and awareness on meat safety and quality standards. This year it was commemorated on October 15-21, 2012 with the theme: “Karneng Ligtas at Sapat, Kabalikat ang Lahat” which focused on the shared responsibilities of all members of the meat sector. The occasion was highlighted by several activities, for instance, MOA signing between NMIS and MEIP recipients, handing over of the Report on Good Hygienic Slaughtering Practices to WHO, Launching of I-knock out ang Botcha TV Commercial and Radio Plug, and Launching of NMIS meat safety calendar.

Information campaigns were also carried out in a number of establishments such as SM Valenzuela and eight branches of Puregold. Printed campaigns were also made such as picture documentary of NMIS-MEIP recipients, mini-exhibit for NMIS services and publication of two-page newspaper supplement.

Other features of the MSCW 2012 were the capsule laying for the new NMIS building and the awarding of special citations to Dr. Alicia Lustre.

X. INCOME GENERATED

The National Meat Inspection Service generated an income amounting to P112, 651,262.73 from January to December 2012. There was a decrease of more than 30% in the figures as compared

to last year (P147, 218,000). The table below itemized the different revenue sources for this year:

Table 11. Breakdown of Income Generated by NMIS for CY 2012.

PARTICULARS	AMOUNT (PhP)
Accreditation Fees	5,148,388.25
Inspection Fees	101,335,776.59
Laboratory Fees	5,846,123.39
Dorm Fees	47,164.92
Miscellaneous Fees	273,809.58
TOTAL	112,651,262.73

REGIONAL HIGHLIGHTS AND ACTIVITIES

CORDILLERA ADMINISTRATIVE REGION (CAR)

conducted two Meat Safety Symposia in La Trinidad, Benguet and Bangued, Abraon October and November, respectively. The main topic of the said symposia was the orientation of the participants on AO 5 and AO 6 which are the Rules and Regulations on Hygienic Handling of Newly Slaughtered Meat, Chilled, Frozen and Thawed Meat in Meat Markets. A separate orientation was also done at Baguio Convention Center during the Food Expo 2012 with a similar topic.

REGION I

Four new accredited meat establishments (ME) were added to the list of accredited MEs in Region I. This include one “AAA” poultry dressing plant (PDP) in San Jacinto, Pangasinan; one “AA” meat processing plant (MPP) in Lingayen, Pangasinan; and two “A” ME, a MPP and a slaughterhouse (SH) in Ilocos Norte and Pangasinan, respectively. Several site inspections and evaluations of proposed slaughterhouse project location and upgrading were also conducted as requested by the Local Chief Executive. Moreover, new MEs were evaluated and assisted in order to comply with the standards for accreditation including 4 MPP, 2 meat cutting plant and 1 PDP.

This region also caters to several yakitori producing companies that exports yakitori to Japan. This year, a total of 2,423,336.95 kilos of the said product were inspected and issued Official Meat Inspection Certificates (OMIC).

A number of seminars were also carried out pertaining to Good Hygienic Slaughtering Practices, Hygienic Meat Handling in super-markets and Basic Meat Inspection Training. A Meat Inspector Congress was also held at Baguio City attended by provincial and city veterinarians of Region I. In addition, the blessing and inauguration of the Municipal Slaughter-house of Bolinao, Pangasinan ensued.

Other activities of this region included the participation in Monterey’s “Know Your Meat Caravan”, organizing the proper handling of chilled and frozen meat for SM Hypermart meat section crews,

and TV guesting of Dr. Gildo P. Fabros, Regional Technical Director-Region I in TV 32 “Gandang Umaga Kapamilya” morning news show on May 3, 2012.

REGION II

This region have 1 slaughterhouse, 5 poultry dressing plants (PDP) and 2 meat processing plants that were certified for compliance to GMP/SSOP program. One PDP (ACES – AMC Integrated Poultry Dressing Corporation) has two HACCP certified finished products, fresh chilled and frozen whole chicken, and frozen deboned chicken fillet.

Most of the accredited meat establishments in Region II are PDPs (6) including one class “AAA”. These are mostly located in Isabela. Although there are a good number of PDPs in this region, a large amount of hogs (300,605 heads) were slaughtered as compared to poultry (115,079 heads).

REGION III

Region III initiated several activities with stakeholders, LGU counterparts and NMIS personnel. One of which is a meeting with slaughterhouse operators for the implementation of Animal Welfare. Another is the GMP and HACCP seminar for “AA” accredited MEs. The region also participated in the MOA signing for the Built-Operate-Transfer (BOT) Scheme of Olangapo City slaughterhouse and provided technical assistance on the construction of 557 Feather Meal PDP, the biggest SFMI export facility in the Philip-pines, at Concepcion, Tarlac.

NMIS Region III conducted a LGU Meat Inspectors’ Meeting, GHSP Seminar for provincial/city/municipal veterinarians of the region, and the 13th Meat Inspectors Congress.

Personnel of NMIS Region III had their refresher seminar on GMP/ SSOP facilitated by Mr. Randy Umali of MANTEK. They also had a seminar on the Awareness on Cold Storage Inspection with Atty. Beata Obsioma and Dr. Jocelyn Salvador.

This region is the location of an FSSC 22000 certified hotdog processing plant which is first in the Philippines and second in Asia, Mekení Foods Corporation in Pampanga.

REGION IV-A

Several new MEs were accredited in this region comprising of 8 MPP, 2 PDP and 3 CSW. One of which is a class “AAA” MPP in Sta. Rosa, Laguna.

The activities done by this region include a Meat Caravan for the information dissemination of AO 5 and AO 6. LGU capacity building in GHSP and an LGU Meat Inspectors’ Congress were also conducted to assist the LGU counterparts of this region.

REGION IV-B

The NMIS IV-B together with the City Veterinary Office of Puerto Princesa City, Palawan had organized a seminar for the various stakeholders last May 2012. It was attended by meat vendors/handlers and distributors, butchers, dressers, plant managers and supervisors, quality control officers, and representatives from the Provincial Veterinary Office. They discussed topics about Animal Welfare, Good Manufacturing Practices and AO 5 and 6 s. 2012.

This region celebrated Meat Safety Consciousness Week on October 2012 in Pinamalayan, Oriental Mindoro with the cooperation of the Local Chief Executive and Staff. Motorcade, meeting with the Meat Inspectors, Radio interview and seminars were conducted during the said event.

REGION V

Five new meat establishments were added to the list of accredited MEs in this region. Two (2) “AA” slaughterhouses in Pili and Irosin, 2 “A” slaughterhouse in Oas and Pamplona, and “AA” poultry dressing plant in Ciandro.

A number of conferences were conducted by this region consisting of a 1st Stakeholders’ Consultative Conference, Poultry By-products Consultative Meeting and hosting of Livestock Inspectors Monthly Conference. Seminars and orientations were also held regarding GMP/SSOP and HACCP, AO5 and 6, and GHSP. Information campaign activities were carried out including Mall Tours and Info-Caravan.

REGION VI

Four (4) meat establishments were newly accredited this year located in Negros Occidental and Iloilo a MPP and slaughterhouse as well as two cold storages, respectively. Out of these MEs, two has yet to be GMP certified.

Iloilo City Slaughterhouse has done its ribbon cutting and blessing ceremony. It was attended by the City Mayor Jed Patrick Mabilog, Agriculture Secretary Proceso J. Alcala, Senator Franklin M. Drilon, the Mayors of Pravia and Leganes, and the NMIS Executive Director Dr. Minda S. Manantan. The said slaughterhouse had undergone upgrading and expansion and has recently conducted its dry-run operation for large animals and is near its final phase to comply with the requirements for accreditation and GMP certification.

REGION VII

The situation of slaughtered animals in Region VII revealed that more chickens were dressed in accredited PDP while more cattle, hogs and goats were slaughtered in locally registered meat establishments. Furthermore, the province of Cebu slaughtered the most number of food animals and the topnotch in terms of meat production followed by Bohol, Negros Oriental and lastly by Siquijor.

The region, however, had a decreased in the total amount of meat importation this year compared to last year. A 2.12% decline was noticed. Nevertheless, exportation of chicken yakitori to Japan was seeing a potential increase in quantity this year.

REGION VIII

In Region VIII, the most number of food animals slaughtered were in Leyte. The food animal that is mostly slaughtered in this region is hogs making up around 80% of all slaughtered food animals.

A couple of essential activities were carried out by this region. One of which is the Visayas Local Government Units Meat Inspectors' Summit and the other is the participation of NMIS in the Consumer Awareness Exhibit/Fair in Tacloban City initiated by DTI Region VIII. One more significant activity is the Meat Safety Orientation Seminar held at Inopacan, Leyte.

REGION IX

A very slight decrease in the number of slaughter (0.46%) was observed this year in this region comparing to the previous year. However, the quantity of meat produced increased by 1.86% against the year 2011.

The regional office conducted the regional GHSP Trainers' Training for all Provincial and City Veterinary Offices in the region. This resulted to the carrying of similar activity by the City Veterinary Office of Zamboanga City for livestock handlers, butchers, meat vendors, slaughterhouse and meat shop operators, and the city meat inspectors. A similar activity was also held in Dipolog City by the office of the City Veterinarian. Aside from those activities, the office took active participation in public consultation held in Cagayan de Oro and Davao City.

On consumer affairs, the regional office assisted the Department of Agriculture by sending a resource person for the Barangay Food Terminal project and distributed IEC materials for public information. In addition, four press releases were made through PIA and the office representative had been a guest in three radio stations in relation to consumer awareness.

REGION X

The NMIS Region X accomplished all its performance targets in 2012. Three new plants were added in its list of accredited meat establishments. The region produces enough pork for its fresh meat market while the production of chicken is increasing. Chicken meat production exceeded the meat production of livestock combined. Fifty two percent (52%) of meat produced in the region came from chicken. Despite the setbacks from "Typhoon Pablo" in which some poultry houses were destroyed, the region continues to ship out meat to other regions.

The region intensified its campaign to legalize small-scale meat processors who meets the requirements for accreditation. During interview with Magnum Radio last October 2012, Dr. Sunico encouraged small scale meat processors to come out in the open and have their plants accredited so that they can compete freely in the market. This resulted in the accreditation of 3 MEs while 4 MEs are still renovating or having their papers processed.

NMIS Region X has two on-going projects for MEIP. These are in Mara-mag, Bukidnon and in Gingoog City, Misamis Oriental. Likewise, there is an on-going construction by Northstar Development Corporation in partnership with San Miguel Foods for a proposed Class “AAA” poultry dressing plant at El Salvador City, Misamis Oriental. The city of Valencia, Bukidnon is also constructing a slaughterhouse complex costing around 50 million pesos.

Most LGUs have unaccredited slaughterhouses. Only the cities of Cagayan de Oro and Malaybalay have Class “AA” abattoir while the only municipality of Manolo Fortich have a Class “AA” slaughterhouse.

REGION XI

The year 2012 has been a great year for NMIS Region XI in terms of delivery of basic services and interventions to its clientele as mandated by law utilizing all available resources from the agency and the stakeholders. Manned with minimal number of highly dedicated and output oriented personnel, multitasked and worked extended hours to meet targets and surpass what had been accomplished in the past fiscal year.

The number of meat imports inspected in the region increased by 38.88%, similarly, the number of slaughtered birds increased by 13.68%. The region also assisted in the creation of Task Force Bantay Karne of Mati City and Panabo City and conducted actual operation and inspection of their respective public/private markets, flea markets and meat shops. Crocodile slaughter was also observed at JK Mercado and Sons Crocodile Slaughterhouse in Sto. Tomas, Davao del Norte. Lastly, Dr. Minda S. Manantan, Executive Director presided a meeting with Hog Raisers Association in Mindanao on October 2012 in Davao City.

Numerous activities were accomplished this year relative to the mandate and direction of the agency. One such activity is the meeting with Hog Industry Stakeholders in putting up a class “AAA” slaughterhouse facility in the region. Another is the hosting of several events such as the financial preparation workshop of MEIP recipients, harmonization seminar on Laboratory Standard Operating Procedures, and Special Collecting Officers Seminar. The regional office also attended and

participated in meetings initiated by other agency such as the DA-Regional Management Committee, the WOFI Preparation (AFMP) of DA-Region XI, and the celebration of Farmer's Month by DA-Region XI.

REGION XII

The National Meat Inspection Service Region XII ended the Calendar Year 2012 with major accomplishments from the different sections and even from the different programs and projects. Coordination and linkages were part of their success especially from the LGUs, industry stakeholders and the different National Government Agencies (NGA), particularly the DA –RFU XI. Their accomplishments gave emphasis to the data and even outreach programs to academes, graduating students, clients and customers.

There was an increase in the number of animals and poultry slaughtered paralleled with the increase in the number of kilograms of meat, collection of ante- and postmortem fees, certification and accreditation fees.

Evaluations and audits were done regularly also with sample collections for laboratory analyses. Outreach programs through lectures, practicum, and demonstrations were done with the academes and OJT students. Technical assistance was provided to all clients and stakeholders. Seminars, forums, dialogues and meetings were attended and participated accordingly.

CARAGA

All accomplishments of the region this year surpassed the targets.

NATIONAL CAPITAL REGION (NCR)

The NCR's major type of meat establishments are meat processing plants followed by cold storage warehouses being supervised directly by Meat Control Officers and Plant Officers. Pork is the main produce of this region as well as the most imported meat type while beef accounted for the most number of raw materials re-inspected for processing. Correspondingly, fully processed meat products ranked the highest in finished products inspected. One hundred fourteen meat establishments are certified as GMP/SSOP compliant and 81 HACCP certified products from 14 meat establishments.

Eleven newly accredited Class “AA” meat establishments were added to the list of accredited MEs and contributed 8.87% of the total accredited MEs of the region. Eight of which were meat processing plants, two were cold storages, and one meat cutting plant. Meanwhile, MEs whose accreditations were renewed contributed 91.12% of the total accredited MEs.

The efforts of Task Force Bantay Karne were primarily guided by AO 22 s. 2010 which was later superseded by two newly issued AOs, Nos. 5 and 6 s. 2012. Also by MC No. 2 s. 1998 which is the guidelines in post meat establishment control. This resulted in the confiscation of 8,173 kg of various illegal meat and meat products from different markets and other meat channels in Metro Manila. Not a single case was filed during the enforcement. All confiscated meat and meat products were disposed through rendering or through conversion to canned goods for donation.

For CY 2012, NCR inspected 144,317 MT of imported meat and meat products wherein imported pork contributed the most quantity of importation. These inspections were accompanied by VQMILC received, verified and validated amounting to about 5,301.

A total of 194.23MT of canned products was exported in 2012. The number of Official Meat Inspection Certificate (OMIC) issued was 63. The countries of destination were Japan, Australia and Korea.

One container van of Mechanically Deboned Meat was rendered while seven importers were issued summons for violating provisions of AO 6 s. 2005 and MC 468 dated September 2005. In addition, chicken leg quarters with a total amount of 71,412 kg and Indian buffalo meat amounting to 23,240kg were put on hold due to violation of the above mentioned rules and regulations.