



Annual Report ²⁰²⁰



Ensuring
MEAT SAFETY
and
SECURITY
Amidst the
COVID-19
pandemic



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THE NATIONAL MEAT INSPECTION SERVICE

The NMIS is a specialized regulatory agency attached to the Department of Agriculture (DA). Under the Republic Act No. 9296, known as the “The Meat Inspection Code of the Philippines” as amended by R.A. No. 10536, the NMIS is the sole national controlling authority on matters pertaining to meat inspection and meat hygiene.

A Meat Inspection Board (MIB) is created under the NMIS this law, responsible to assist in the formulation of policies and guidelines and advise the Chairperson (Secretary of the Department of Agriculture) on all matters pertaining to meat inspection and hygiene.



2020

THE PHILIPPINE MEAT

VISION STATE-

Excellent meat inspection service
responsive to consumer's welfare.

MISSION STATE-

We shall PROTECT the meat consuming public through efficient and effective meat inspection service by adopting and implementing relevant technologies to assure MEAT SAFETY.

We shall PROMOTE the development of livestock, poultry and meat industry to assure adequate supply of SAFE and QUALITY meat and by-products.

This shall be undertaken in collaboration with government and other industry partners thoroughly guided by the MEAT INSPECTION CODE OF THE PHILIPPINES and other relevant laws.

VALUES STATE-

We the employees of the National Meat Inspection Service commit ourselves to ethical and professional standard in providing excellent meat inspection service to our valued local and international stakeholders.

We work as a team of law abiding and hardworking public servants with utmost integrity, transparency and competence placing public good above individual gains and promoting clients' best interest.





MESSAGE FROM THE EXECUTIVE DIREC-

The past year was a challenging one, not only for the National Meat Inspection Service (NMIS) but for all the departments, agencies, and bureaus of the Republic of the Philippines. It was, of course, more challenging for all the Filipinos because they are the ones who are greatly affected. We faced and are still facing an invisible and invincible threat, which is COVID-19. Here at NMIS, we were able to adjust with the necessary precautions to protect all of our employees, and still, we were able to deliver what was expected from us- ensuring that different types of meat for consumption are safe.

Aside from giving our best to protect our employees, we were also able to establish guidelines to stop the spread of COVID-19 in meat establishments. Moreover, the agency extended the validity of License to Operate of meat establishments, the registration of Meat Transport Vehicles (MTV), and the accreditation of meat importers so that meat supply flow will be unhampered. We also improved and added online transactions between NMIS and the stakeholders for a more efficient system. These include the implementation of electronic issuance of Certificate of Meat Inspection (COMI) for imported meat, the implementation of the NMIS Accreditation and Registration Information System (NARIS), the development of Automated In-Plant Line Inspection and Reporting System (AIPLIRS), and the reimplementation of the Electronic Payment System (EPS) for all NMIS fees. These are just some of the accomplishments of NMIS, considering the quarantine protocols that needed to be followed.

Despite all the difficulties, we will prevail if we continue to work together towards the same goal of making sure that Filipinos eat healthy, wholesome, and safe meat. NMIS still faces the challenges brought about by the pandemic, but we will all work together to achieve our objectives.

DR. REILDRIN G. MORALES

**Executive Director
National Meat Inspection Service**

“Despite all the difficulties, we will prevail if we continue to work together towards the same goal of making sure that Filipinos eat healthy, wholesome, and safe meat.”



A “New Normal” Meat Inspection Ser-

The COVID-19 pandemic brought about challenges in the provision of government services. In the exigency of service and in compliance with President Rodrigo R. Duterte’s directive, the NMIS implemented the following activities to ensure the availability of safe and secure meat in the country:



EXTENSION OF VALIDITY OF LICENS-ES,

During the 1st semester of 2020, the NMIS issued Memorandum Order No. 03-2020-003 and 03-2020-194, which provided an extension of the validity of the License to Operate (LTO) of Meat Establishments, Registration of Meat Transport Vehicles (MTV), and Accreditation of Meat Importers. This was done to ensure continued meat supply in consideration of the implementation of limited movements and health protocols brought about by the Enhanced Community Quarantine (ECQ).

FACILITATED MEAT TRANSPORT AND MEAT

HANDLER’S IDENTIFICATION AND

To facilitate the unhampered movement of essential personnel and delivery of meat during the community quarantine, all the NMIS RTOCs, in coordination with the DA Regional Field Offices, issued identification and passes. These were given to identified personnel of NMIS licensed MEs and standard-compliant vehicles. An NMIS Hotline was set up to assist external stakeholders on any meat-related queries or requests.



COVID –19 SAFETY AND HEALTH PROTOCOLS AT THE NMIS OF-

In order to ensure the safety of NMIS personnel, a Service Continuity and Performance Management Team was created that provided guidelines on safety protocols, work arrangements, and provision of support mechanisms. Installation of disinfection and barriers was done, and personnel were provided with needed PPEs. A well-coordinated health and safety protocol was established, and regular cleaning and disinfection of offices and Vehicles were put in place.

KEEPING THE WORKPLACE SAFE NMISafe from COVID-19!

MONITOR TEMPERATURE

Temperature check at the Lobby guard before entering the office. (Normal Temperature: 37 degrees Celcius)

MAINTAIN CLEAN HANDS

Proper hand wash with soap and water for at least 20 seconds.

MINIMIZE CONTACT

Maintain safe distancing at least 1 meter apart.

MANAGE GOOD HYGIENE

Do not touch your eyes, nose and mouth.
Cover your mouth when sneezing or coughing.

MASK UP

Always wear face mask. Do not reuse face mask.

MAINTAIN CLEAN WORK AREA

Keep your office clean and well-ventilated.
Disinfect. Disinfect. Disinfect!

BE SOCIALLY RESPONSIBLE

If you are sick



STAY at home



AVOID crowded places



COORDINATE with Baranggay Health Emergency Response Team (BHERT) or DOH



SEE a doctor

TOGETHER we will WIN and HEAL as ONE

Huwag maniwala at magkalat ng fake news.
Get the latest information at the DOH website
(www.doh.gov.ph)

For guidance and forwarding concerns about the coronavirus disease or COVID-19, contact:
DOH COVID-19 emergency hotlines:
02-894-COVID (02-894-26843) and 1555



ALPAS sa COVID-19
Ahon Lahat,
Pagkaing Sapat
Kontra sa COVID-19



NMIS-SafeMeatforAll



nmis@nmis.gov.ph



2020



ELECTRONIC CERTIFICATE

To facilitate trade and transport and ensure this are not hampered, NMIS issued Memorandum Circular No. 03-2020-002 which provided guidelines for the electronic request and issuance of the Certificate of Meat Inspection (COMI) for Imported meat.

NMIS ACCREDITATION AND REGISTRATION INFORMATION

The NARIS is an online application developed for the electronic submission of applications for the licensing of meat establishments.

IMPROVED SERVICES THROUGH APPLICATION OF INFORMATION AND COMMUNICATION TECHNOLOGY (ICT)

As part of the streamlining initiatives of NMIS to provide a more safe and efficient service, the following ICT tools and systems were developed, tested and/or implemented:

AUTOMATED IN-PLANT LINE INSPECTION AND REPORTING

The AIPLIRS is an online reporting system developed for the electronic submission of ante and post mortem reports from MEs during daily operations.



Online Submission of Application (OSA) - Fiscal Year 2021

Welcome to our online application platform!

This platform is open only during a working day, i.e. Monday-Friday, except holidays. Checking of your submitted application may take 1 or more working days depending on the number of applications received, the speed of internet, and if there are other equally important intervening activities that we have to address.

If you do not receive the result of your application within three (3) working days, it could mean any of the following:

1. application result was diverted to the SPAM messages,
2. you provided a wrong email address, or
3. you did not complete your submission or you did not apply.

Therefore we urge you to input only CORRECT, COMPLETE, and FUNCTIONAL email address. For more information, please direct your attention to the flow chart below.

As a final reminder, you will be asked to upload the requirements listed below, make sure they are SCANNED correctly and are in the correct format. Items 1-9 must be in PDF format, while items 10-12 may be in PDF, JPG, JPEG or PNG formats. All other formats will not be accepted. PLEASE UPLOAD EACH REQUIREMENT SEPARATELY.

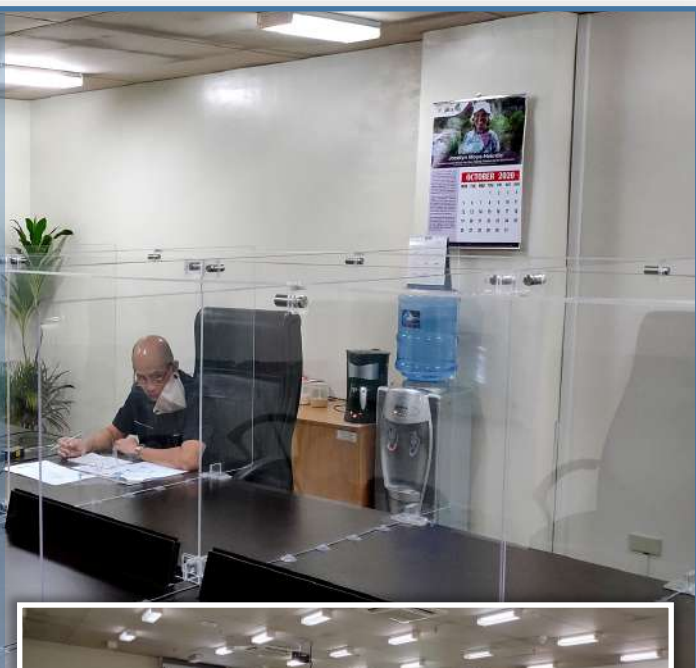
ELECTRONIC PAYMENT SYSTEM

In partnership with the Land Bank of the Philippines, the NMIS re-implemented the use of the EPS last September 2020. The EPS allows online payment of all fees and charges being collected by NMIS such as Ante/Post Mortem Inspection Fee, Accreditation/Licensing Fee, Laboratory Fee, GMP/HACCP Certification Fee, Importer Accreditation Fee, Imported Meat Inspection Fee, and other fees being collected by NMIS.

RTOC 11 MEAT TRANSPORT VEHICLE (MTV)

OPERATORS, DRIVERS AND HELP-

As an initiative of the NMIS RTOC 11, an online application and orientation for MTV registration was instituted in the Davao Region. This is to facilitate a fast transaction while observing social distancing in the application for MTV registration. The online tools were developed and maintained by Senior Meat Control Officer Dr. Jason L. Olalia.



NMIS Resource Reservation Tool(NRRT)

Welcome to NRRT! This is in compliance to Memorandum Circular No. 09-2020-019 on No Face to Face Policy. This will serve as your request. Wait for the confirmation email from the NRRT office.

This is a tool that allows us to manage and schedule office resources online such as:

- Calendars/ Schedule
- Meeting Rooms - (MIB, Training Rooms A and B and the Salvador Escudero - SHE Hall)
- Virtual Meeting Applications (Zoom and Google Meet Accounts)
- Audio and Video equipment (Speakers, Microphones, etc)
- Meeting Room Facilities- (Chairs, tables, aircon, etc)
- People Support (Technical Support, and other support).

** Please be reminded to bring your own device (BYOD) - laptop, computer, etc

nmis.systems@gmail.com Switch account

The name and photo associated with your Google account will be recorded when you upload files and submit this form. Only the email you enter is part of your response.

* Required

Email *

Your email

Meeting Organizer's Information

The Organizer will serve as the main focal person/coordinator/ of the requested activity. Any questions regarding the activity will be coordinated with the organizer.



NMIS Vehicle Reservation Tool (NVRT)

Request for vehicle at NMIS Central Office. This will serve as your request. WAIT FOR THE CONFIRMATION through email /SMS/ Call from the Admin office.

Note: Assigning of Driver for the vehicle to be used will be taken charge by the ADMIN DIVISION

nmis.icts01@gmail.com Switch accounts

The name and photo associated with your Google Account will be recorded when you upload files and submit this form. Only the email address you enter is part of your response.

*Required

Email *

Your email address

Requester's Information

Last Name *

Your answer



IN-HOUSE ICT SYSTEMS

In support of the health protocols and Alternative Work Arrangements, the NMIS improved the use of ICT tools for office operations. The PIMD-ICT Unit developed the following online tools:

- Resource Reservation Dorm and Vehicle Reservation Tools
- Online ICT Service Desk
- Online Meetings and Seminars
- Document Entry Forms



2020

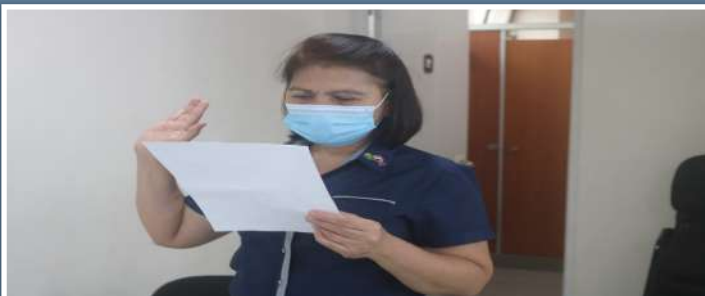
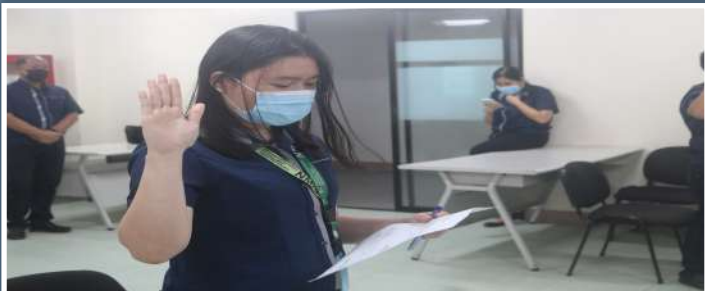
**STRENGTH
IN
NUMBERS**



Training of newly hired personnel was done online and personnel was deployed nationwide

**FILLING UP OF POSITION TO
STRENGTHEN THE ORGANIZA-**

In order to strengthen the organization and ensure continued service despite the pandemic, the NMIS prioritized the filing up of vacant positions. In 2020, a total of 44 personnel were hired and promoted





BAYANIHAN TO RECOVER AS ONE ACT (BAYANIHAN II) PROJECTS

This year, the country declared a state of public health emergency due to the COVID-19 pandemic, thus enacting Republic Act (RA) No. 11494 or “Bayanihan to Recover as One Act.” Section 3(a) of the said RA declares that the State shall establish mechanisms to reduce the adverse impact of the COVID-19 pandemic on the socio-economic well-being of all Filipinos through the provision of assistance, subsidies, and other forms of socio-economic relief. As one of the missions of the National Meat Inspection Service (NMIS) is to assist and promote the development of livestock, poultry, and meat industry to ensure an adequate supply of safe and quality meat and by-products, NMIS had identified the following two (2) projects under the Bayanihan II:

1. Construction of Meat Cutting Facilities for Poultry Dressing Plant and Slaughterhouse
2. Provision of Rendering Trucks





BAYANIHAN TO RECOVER AS ONE ACT (BAYANIHANII)PROJECTS

Construction of Meat Cutting Facilities for Poultry Dressing Plant and Slaughterhouse

NMIS aims to provide support to LGUs in the improvement of their meat establishments by providing meat cutting facilities, which are strategically located in terms of the production site. This will also improve LGUs handling and storage of cut-up local meat for better transport and possible use as raw material for processed products. There are identified four (4) recipients for this project with a total project cost amounting to Php 280,000,000.00 to wit:

- 1.Tanauan Batangas
- 2.San Jose, Batangas
- 3.Pampanga State Agriculture University
- 4.Malagos, Dava



RENDERING TRUCKS

The provision of two (2) units of rendering truck to be used by NMIS Central Office and nearby Regional Technical Operation Centers, aims to provide faster rendering of non-conforming meat such as condemned and confiscated meat that may affect or harm the health of the meat consuming public. Further, NMIS also intends to lessen the burying and/or burning of non-conforming meat that may cause disease transmission and harm the environment.



QUALITY MANAGEMENT PROGRAM

The NMIS Central Office and all its sixteen (16) Regional Technical Operation Centers (RTOCs) have been certified to be ISO 9001:2015 Quality Management System, in compliance with Executive order No.605 Series of 2007 “Institutionalizing the Structure, Mechanism, and Standards to Implement the Government Quality Management Program”.

Certificate

Standard **ISO 9001:2015**

Certificate Registr. No. **01 100 1734829**

Certificate Holder:  **National Meat Inspection Service
Central Office**
No. 4 Visayas Ave. Brgy. Vasra,
Quezon City, 1128 Philippines


including the locations according to annex

Scope: Provision of Meat Inspection Services; Licensing and Registration of Meat Establishments; Meat Import and Export Assistance

Proof has been furnished by means of an audit that the requirements of ISO 9001:2015 are met.

Validity: The certificate is valid from 2019-10-08 until 2021-03-11.
First certification 2018

2019-10-08


TÜV Rheinland Cert GmbH
Am Grauen Stein · 51105 Köln

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www.tuv.com





2020

MEAT INSPECTION OFFICER

THE MEAT REGULATORY PROGRAM

Meat Inspection at NMIS at NMIS Licensed Meat Establishments

Only Meat Inspection Officers (NMIS meat control officers and meat inspectors, deputized meat control officers and meat inspectors) duly appointed and designated by NMIS or LGU, are authorized to conduct meat inspection work. Daily monitoring and meat inspection were conducted to 553 NMIS Licensed Meat Establishments by 211 NMIS Meat Inspector and 301 LGU Deputized Meat Inspector (DMIO). The DMIO were endorsed by the LGU and RTOCs to augment the NMIS workforce in specified NMIS Licensed meat slaughterhouse and poultry dressing plant.

Re- gion	Number of Licensed MEs	Number of NMIS MIOs As- signed	Deputa- tion MIO
I	38	10	36
II	14	7	8
III	100	26	76
IV-A	97	35	39
IV-B	7	2	6
V	21	10	13
VI	24	8	15
VII	39	16	18
VIII	14	7	9
IX	7	7	8
X	30	16	12
XI	30	17	16
XII	14	11	14
CARA- GA	15	2	6
CAR	5	4	3
NCR	101	33	22
Total	556	211	301



INSPECTION MONITORING

The 2020 total slaughter volume from licensed MEs amounted to 1.1 billion kgs from 640.4 million heads of animals. The top 3 highest slaughter volume was poultry at (795.8 metric ton), followed by hog (329.6 metric ton) and cattle (20.5 metric ton)

Assessment of the nationwide slaughter data of the Philippine Statistics Authority (PSA) shows that the percent of slaughter volume from both LGU Locally Registered Meat Establishments and NMIS

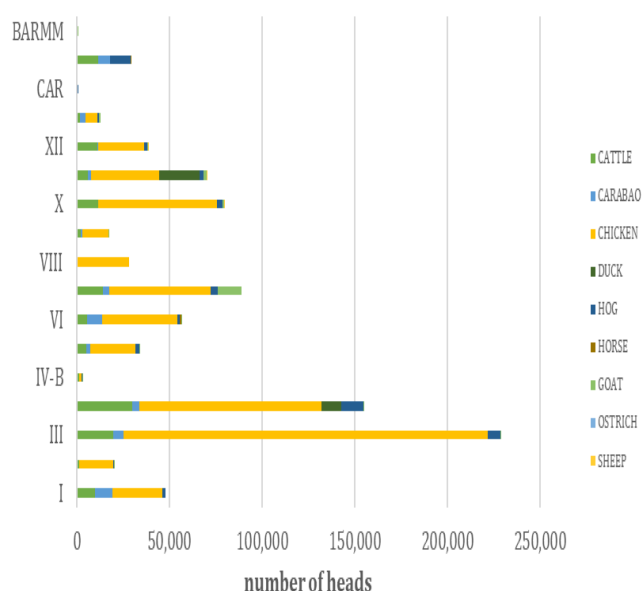
Licensed ME of the top three commodities are as follows: Chicken (56.7%), Hog (18.8%), and Cattle (16.4%).

Region III marked with the highest number of animal slaughtered totaling to 283.49 metric ton (197.19 million heads), followed by Regions IVA and VII, with a total of 217.7 and 108.16 metric ton respectively.

Type of Food Animal	2020 Slaughter Data from NMIS Licensed ME	
	Volume (in heads)	Volume (in kg)
Poultry	635,480,923	795,849,293
Hog	4,777,535	329,692,428
Cattle	131,391	20,535,098
Carabao	45,524	7,611,156
Duck	32,591	106,170
Goat	19,308	195,963
Horse	1,172	118,304
Sheep	491	9,536
Ostrich	80	5,480
TOTAL	640,489,015	1,154,123,429

LICENSING OF MEAT

2020 SLAUGHTER DATA FROM LICENSED MEAT ESTABLISHMENT



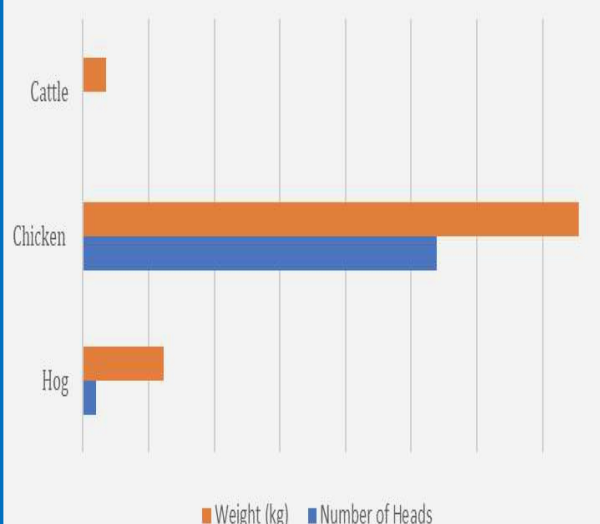


2020 VOLUME OF CONDEMNED ANIMALS DURING ANTE-MORTEM INSPEC-

c

Ante-mortem inspection registered chicken with the highest volume of condemnation at 1.5 metric ton (1.07 million birds) followed by hog with 245,937 kg (4,060 heads).

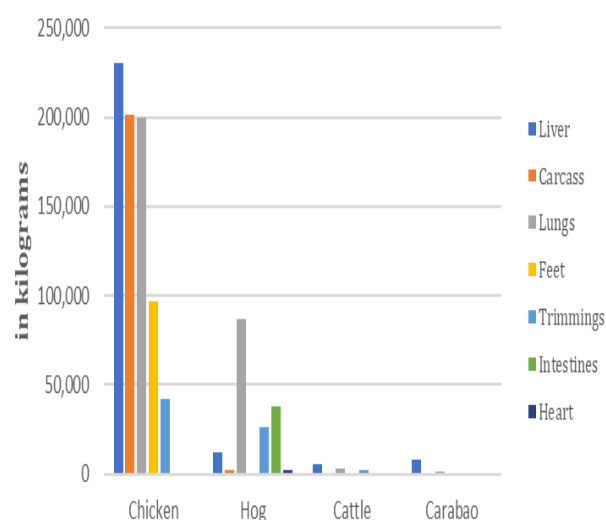
2020 VOLUME OF CONDEMNED ANIMALS DURING ANTE-MORTEM INSPECTION



2020 VOLUME OF CONDEMNED ANIMALS DURING POST-MORTEM INSPEC-

Post-mortem inspection condemnation resulted in the highest reported volume by parts: chicken (230,471 kg) and chicken lungs (199,408 kg).

2020 VOLUME OF CONDEMNED PARTS DURING POST-MORTEM INSPECTION





THE MEAT REGULATORY PRO-

MEAT INSPECTION CERTIFICATE

All meat that has been inspected and passed as fit for human consumption are issued with a Meat Inspection Certificate (MIC) by meat control officers, deputized meat control officers, meat inspectors, and deputized meat inspectors duly appointed and designated by the NMIS or LGUs. In 2020, a total of 3,155,830 sheets of MIC were issued and utilized, with a 4.86% decrease compared to 2019 data of 3,317,053 sheets.



FOOD ANIMAL WELFARE (FAW)

To increase awareness of FAW, POSMD has distributed FAW IEC materials to RTOCs and other stakeholders.

RTOC FAW Focal Persons continued their timely and reliable reporting on FAW compliance of licensed slaughterhouses and poultry dressing plants.

NMIS MEAT INSPECTION CERTIFICATES (MIC)	2019 (sheet s)	2020 (sheet s)	% Cha nge
No. of MICs distribut- ed to RTOCs	3,254,600	3,262,500	0.24
No. of MICs utilized by RTOCs (usage as reported by RTOCs)	3,317,053	3,155,830	-4.86
No. of Cancelled MICs	6,577	5,091	-22.6



2020

INSPECTION OF EXPORTED

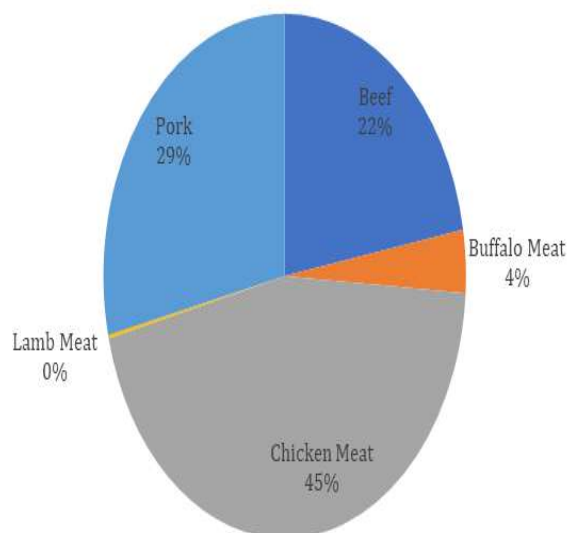
A total of 361,539 kg of poultry meat was exported in 2020 from five NMIS AAA MEs (namely: Reiwa, Reitoh, Felmocor, LDP and CASADI). The meat was exported mainly to Japan and Korea.

SECOND BORDER INSPECTION OF

All imported meat brought into the country is subjected to inspection by NMIS Plant Officers (PO) at the DA Accredited CSW upon its clearance by the BAI Veterinary Quarantine Officer (VQO) at the port. All imported meat that are inspected and passed are issued an electronic Veterinary Quarantine and Meat Inspection and Laboratory Certificate (eVQMILC) and all imported meat to be dispatched for trade or processing are inspected and issued a Certificate of Meat Inspection (COMI) by the NMIS PO.



VOLUME (in MT) OF IMPORTED MEAT, 2020





2020

A. MEAT IMPORT VOLUME

Total meat import volume as of 31 December 2020 was 894,698.54 MT . The top three highest volume of meat imported from DA Accredited Countries are: 45% are chicken meat, 29% for pork meat, and 22 % for beef meat.

Comparison with 2019 volume of imported meat, beef, buffalo, and chicken has significantly increased for CY 2020.

Assumptions on the increase of importation of chicken and beef is due to the increase in demand as an alternative to the lack of supply of pork in the local markets caused by the ASF outbreak since August 2019 .

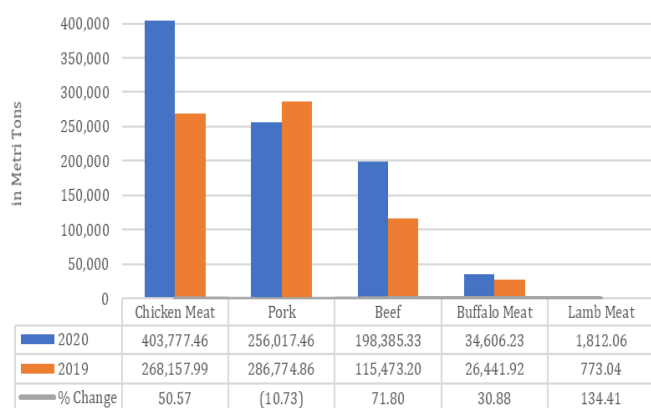


B. NON- CONFORMING IMPORTED MEAT

Cases of non-conforming imported meat included the following:

- shipment without SPS Clearance
- spoiled meat (signs of thawing/foul order upon arrival at CSW)
- misleading marks on boxes; and
- labelled expired meat

Volume of Imported Meat Arrival, 2019-2020





ENFORCEMENT (SURVEILLANCE,

To deter the proliferation of “hot meat” (illegally slaughtered, illegally sourced meat and unhygienic handling), enforcement activities were regularly done in collaboration with both national and local government units.

In 2020, a total of 1,755 meat market monitored and 546 surveillance activities conducted, 859 Notice of Violations issued, and 242 strike operations resulting in 33,084.55 kg of meat confiscated nationwide. Most of the confiscations done in meat markets were due to the unhygienic handling of meat. From the total confiscations, 46.7 % (15,449.36 kg) were imported meat and 53.3 % (17,635.19 kg) were local meat.





2020

LABORATORY, TESTING AND

To verify the quality, safety, and wholesomeness of meat from slaughter to sale, the NMIS has the capability to perform analytical tests to detect physical, chemical, and biological contaminants in meat and meat products. The analytical examination includes microbiological examination (meat pathogens), veterinary drug residue, parasite, meat species identification, and antimicrobial resistance. The Central Meat Laboratory together with the Regional Meat Laboratories in Regions I, III, IV-A, VII, XI, and XII worked together to cater to the laboratory needs of the regulatory divisions of the NMIS and its general clientele. The samples submitted for analysis can be classified coming from walk-in clients, imported meat surveillance, antimicrobial resistance surveillance, veterinary drug residue monitoring samples, and swabs from the accredited meat establishment for the verification of hygiene and sanitation performance standards.



A. PATHOGEN MONITORING

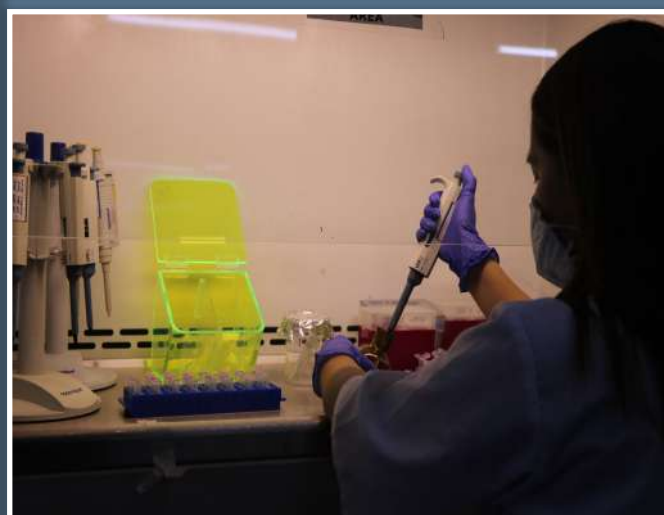
This program is conducted for the detection of pathogenic bacteria in meat, particularly *Escherichia coli*, *E. coli* O157:H7, *Staphylococcus aureus*, *Campylobacter* spp., *Salmonella* spp, yeast, and molds. In 2020, a total of 15,829 analyses were conducted for pathogen monitoring of which 14,423 garnered negative results and 1,406 positive results.



2020

B. NATIONAL VETERINARY DRUG

This annual program is implemented to conduct screening tests (ELISA and MIT) of residue of banned veterinary drugs (such as corticosteroids, ractopamine, chloramphenicol, beta-agonist and nitrofurans) in meat from samples of meat, urine, and edible tissues such as kidney and liver. Further confirmatory tests are endorsed to the NFA-FDC, which has developed an in-house laboratory confirmatory test method for Chloramphenicol using LC MS/MS.



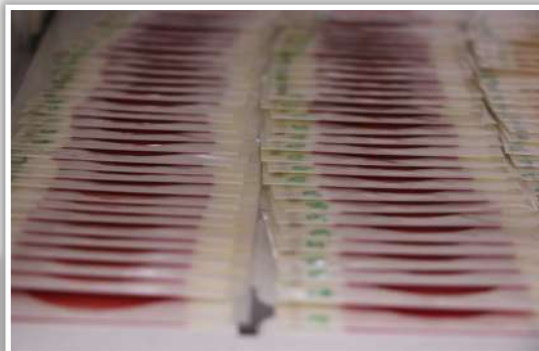
Confirmed test results are coordinated with the Bureau of Animal Industry (BAI) for traceback and action with concerned farms. For 2020, a total of 13,746 analyses for Microbial Inhibition Tests (MIT) were conducted, and 2,150 analyses for Enzyme-linked Immunosorbent Assay (ELISA) tests

C. MEAT PARASITES MONI-

This program is passive monitoring of meat and is based mainly on a need basis analysis. No tests were done for 2020.



2020



D. MEAT SPECIES IDENTIFICATION PRO-

This program is an annual program made to address concerns on adulteration and misdeclaration of species in meat. This program is also done in support of the National Action Plan to Eliminate Dog Meat Trade. A total of 869 analyses were conducted for 2020 from which a total of seven (7) confiscated samples from the joint operations of NMIS, Animal Kingdom Foundation (AKF), PNP-CIDG, and various LGUs in Region III to deter illegal trading of dogs were confirmed as dog meat

E. ANTIMICROBIAL RESISTANCE PRO-

This program is a DA inter-agency program and is aimed to address the link of food animal production to the increasing number of microbes resistant to antibiotics. For 2020, the samples were collected with the help of the RTOC's Plant Officers assigned in the NCR, Region III, were subjected to Antimicrobial Susceptibility Testing using Vitek 2 and Sensititre machine.



B. LICENSING AND REGISTRATION SUB-PROGRAM

1. LICENSING OF MEAT ESTABLISHMENTS (ME's)

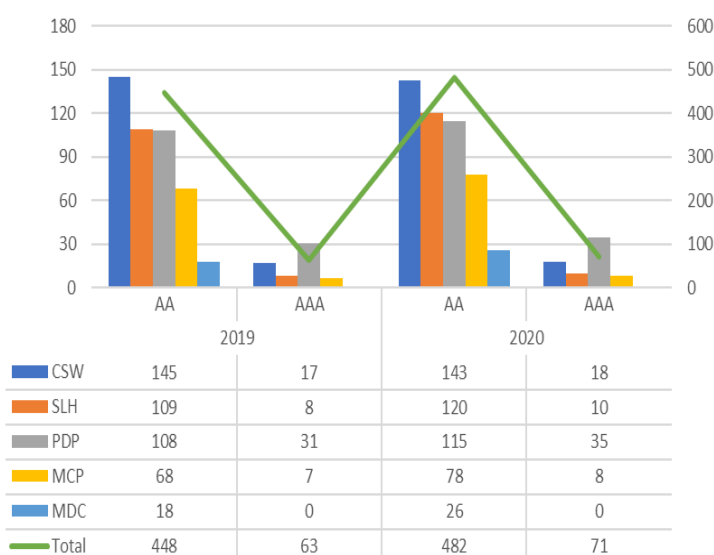
The licensed MEs compose slaughterhouses (SLH), poultry dressing plants (PDP), meat cutting plant (MCP), meat cutting plat (MCP), meat depot centers (MDC), and cold storage warehouses (CSW). These MEs were classified as “AA” and “AAA” which allow meat produced to be transported and sold outside the municipality/city and eligible for export to other countries respectively.

A total of 553 MEs were found to be compliant with national standards and given a License to Operate (LTO) by NMIS in 2020, of which 87.2% (482 MEs) were classified as “AA” and 12.8% (71 MEs) classified as “AAA”. The “AA” MEs were composed mostly of CSW (143 MEs) while “AAA” MEs (export facilities) were composed mostly of PDPs (35 MEs). Comparison with the 2019 data shows that the number of licensed MEs in 2020 increased by 1.16% (43 MEs).

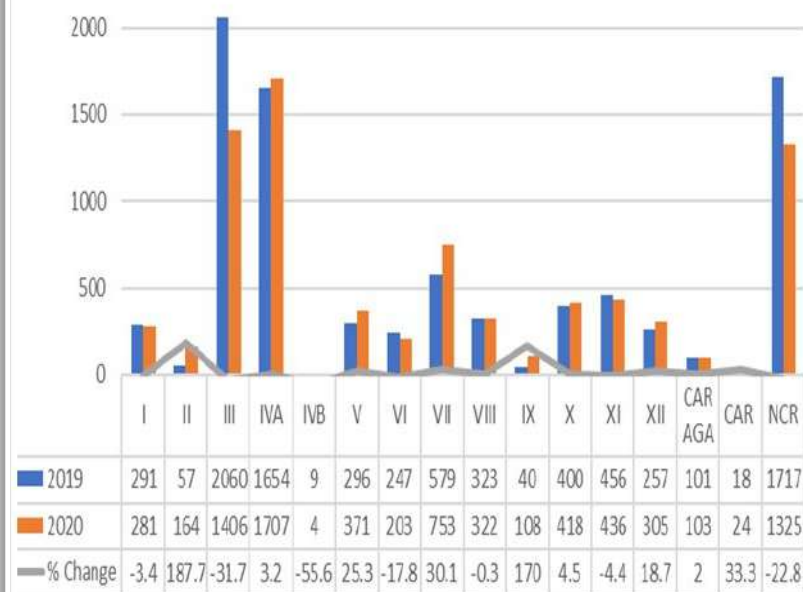
The CSW registered the greatest number of licensed MEs comprising 29 % (161 MEs), followed by PDP at 27% (150 MEs), SLH at 23% (130 MEs, MCP at 16% (86 MEs), and MDC the least at 5% (26 MEs).

In reference to the location nationwide and in Luzon, NCR has the greatest number of licensed MEs with 102 MEs, followed by Region III with 100 MEs and Region IVA with 96 MEs. In Visayas, Region VII had the most number at 38 MEs while Regions X and XI has the most number in Mindanao at 30 MEs.

NMIS Licensed Meat Establishments (MEs), 2019-2020



Registered Meat Transport Vehicle, 2019-2020



2. REGISTRATION OF MEAT TRANSPORT

In order to ensure hygienic handling of meat from the licensed ME to another place (market or storage), all MTV are inspected for compliance with meat safety regulations and registered. A total of 7,930 MTVs were registered in 2020, which reflects a 6.8 % decrease compared to the number of MTVs registered in 2019. Region IVA had the greatest number of registered MTV nationwide and in Luzon, at 21.5 % while Region VII for Visayas at 9.5%, and Region XI for Mindanao at 5.5% of the total number of registered MTV.

3. CERTIFICATION OF COMPLIANCE GOOD MANUFACTURING PRACTICES(GMP) AND HAZARD ANALYSIS CRITICAL CONTROL

Since 2003 and 2004, NMIS has required the mandatory implementation of HACCP of “AAA” ME and mandatory implementation of GMP of “AA” ME and is audited by NMIS MSQA auditors to verify compliance.



2020



4. ACCREDITATION OF MEAT IMPORTERS

Only NMIS accredited Meat Importers are allowed to import meat into the Philippines and are classified as follows: Meat Importer Trader (MIT), Meat Importer Processor (MIP), Meat Importer Institutional User (MIIU), Meat Importer Duty-Free Shop (DFS), Duty-Free Locator Meat Importer Institutional User (DFLMIU) and Duty-Free Locator Meat Importer Processor (DFL-MIP).



6. ISSUANCE OF GUIDELINES, PROCEDURES, POLICIES, AND

In order to ensure safe and quality meat during the COVID-19 pandemic in the country, the NMIS issued the following regulations and guidelines:

- NMIS Memorandum Order No. 07-2020-271 “Action On-Line Selling of Meat”
- NMIS Memorandum Circular No. 07-2020-010 “Use of Meat Importers Certification of Accreditation Number for Traceability on On-Line Selling of Importer Meat”
- NMIS Memorandum Circular No. 07-2020-012 “Guidelines to On-Line Selling and House Delivery of Meat”

A total of 274 meat importers were accredited by NMIS in 2020. Majority of the importers by classification were MIT at 86.1% (236), followed by MIP at 11.3% (31), MIIU at 2.2% (6), and DFL-MIP at 0.4% (1). Profiles of the Meat Importers show that business offices of importers were located mostly in NCR, while the rest are in Region II, III, IVA, and VII.

5. ACCREDITATION OF MEAT ESTABLISHMENT CONTRACTORS

The contractors for civil works, fabricators, and suppliers of slaughterhouse equipment are accredited by NMIS to ensure infrastructure projects are compliant with national standards. In 2020, a total of 29 contractors, 20 fabricators and 4 suppliers were accredited nationwide.

7. CONTINUING EDUCATION IN MEAT

a. Basic Meat Inspection Course for Newly Hired

In 2020, a total of 22 NMIS newly hired personnel were trained from July 20 to August 13, 2020 via online conferencing platforms such as Zoom and Google Meet and underwent mentorship programs through their deployment to the Regional Technical Operation Centers.

b. Attendance to Online Seminars and Trainings



LOCAL MEAT ESTABLISHMENT ASSISTANCE PROGRAM

A. Meat Establishment Improvement Sub-program

In 2020, three Local Government Units (LGUs) were given assistance through the Meat Establishment Improvement Program (MEIP):

- Santiago City, Isabela
- Sta. Ana, Cagayan
- Sta. Maria, Ilocos Sur

B. Meat Inspection Assistance Services Sub-program

In assistance to the LGU Local Meat Inspection Service, the NMIS manages technical training for national and local veterinarians and meat inspectors.

ACTIVITIES	ORGANIZER	DATE CONDUCTED	NO. OF PARTICIPANTS
NMIS RTOC 3 Basic Meat Inspection Training Course (BMITC) for LGU-1st batch	III	November 5 to 27, 2020	12
NMIS RTOC 3 Basic Meat Inspection Training Course (BMITC) for LGU-2nd batch	III	November 23 to December 16, 2020	15
NMIS RTOC 10 Basic Meat Inspection Training Course (BMITC) for LGU	X	September 21 to October 16, 2020	34
NMIS RTOC 11 Basic Meat Inspection Training Course (BMITC)	XI	September 28 to October 20, 2020	15
TOTAL			76



2020

ACTIVITY	DATE	NO. OF PARTICIPANTS
1) 87th PVMA Scientific Conference and Annual Convention	February 19-21, 2020	46
2) National Women's Month	whole month of March	All employees of CO and RTOCs
3) Induction and Basic Meat Inspection Course for NMIS Newly hired employees	July 15-August 11, 2020	22
4) Webinar on Government Procurement Reform Act and its Rules and Regulations	November 24-26 and December 2-3, 2020	49
5) 18-Day Campaign to End Violence against Women	November 25-December 12, 2020	All employees of CO and RTOCs

GENERAL ADMINISTRATION SUPPORT'S (GAS) REPORT

ADMINISTRATIVE DIVISION

The Administrative Division conducted the following activities, trainings, and seminars to ensure management and development of NMIS employees:

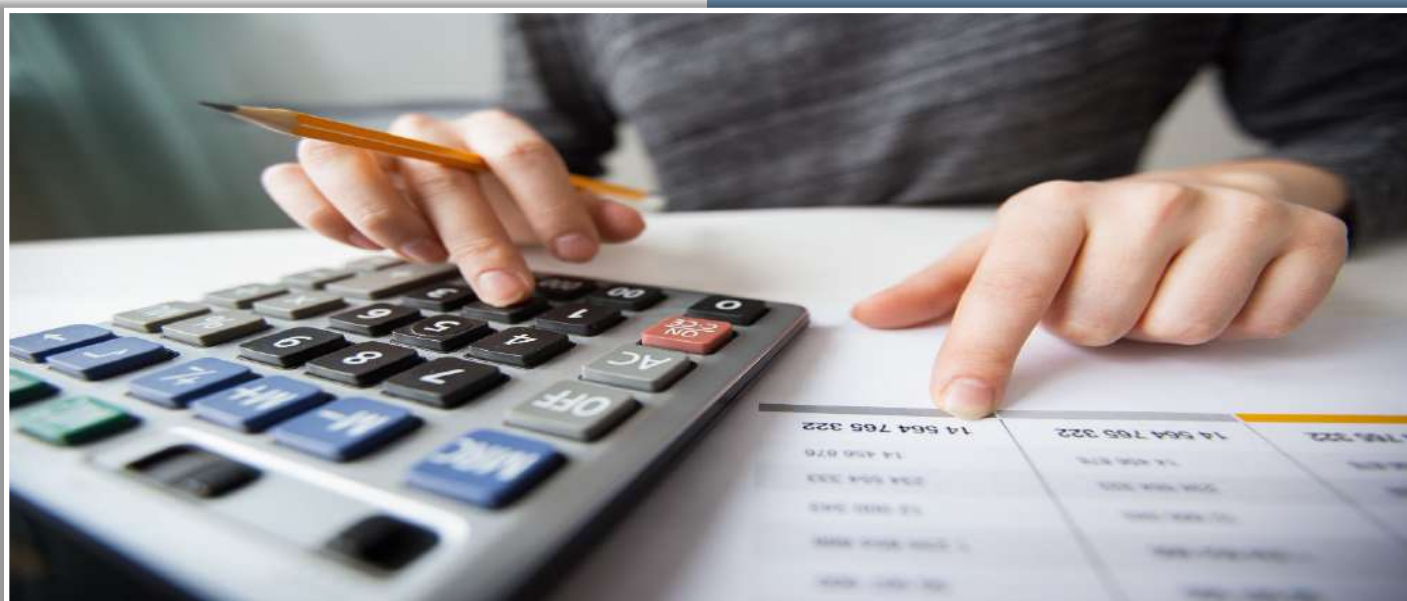
PERFORMANCE INDICATORS	BASELINE	TARGETS (2018-2022)	PHYSICAL TARGETS (2020)	PHYSICAL ACCOMPLISHMENT (2020)
Organizational Output 2: Meat Industry Sector Developed				
LOCAL MEAT ESTABLISHMENT ASSISTANCE PROGRAM				
Outcome Indicators				
1. Percentage increase in the number of beneficiary Local Government Unit (LGU) meat facilities that are compliant to national standards and are properly operated and maintained	25% (12/48)	75% in 5 years (36/48) 10% increase/year	55% (26/48)	37.5% 18
2. Percentage of highly urbanized LGU (33 HUC) capable of performing meat inspection services	-	100% in 5 years (7/33) (20%/year)	61% (20/ 33)	66.7% 22
Output Indicators				
1. Number of LGU Meat Inspectors trained to perform meat inspection service	-	400	400	399

PERFORMANCE INDICATORS	BASELINE	TARGETS (2018-2022)	PHYSICAL TARGETS (2020)	PHYSICAL ACCOMPLISHMENT (2020)
Organizational Outcome 1: Meat Safety and Quality Assured				
MEAT REGULATORY PROGRAM				
Outcome Indicators				
1. Percentage of existing meat establishments (MEs) and transport vehicles conforming to national and international standards for handling safe and quality meat				
a. Meat Establishments	39% (297/759)	75% in 5 years (570/759) 7.2% increase/yr	62.4% (474/759)	73% (553/759)
b. Transport Vehicles	72% (2,526/ 3,500)	85% in 5 yrs (2,975/3,500) 2.6% increase/yr	79.8% (2,793/ 3,500)	254% (8,887)
Output Indicators				
1. Percentage increase in the number of meat establishments (MEs) and transport vehicles monitored and or inspected with reports issued				
a. Meat Establishments	297	10% increase	10% (396)	1.2% (48)
b. Transport Vehicles	2,526	10% increase	10% (3,363)	26.4% (8,887)
2. Number of HACCP certified MEs monitored and/or inspected with reports issued	130	133	133	173
3. Percentage of certificates and licenses issued within the prescribed period	100%	100%	100%	100%
4. Percentage of exporter and importer MEs registered and licensed within the prescribed period from the date of application	100%	100%	100%	100%



FINANCE DIVISION

The NMIS was granted a total of Php 751,618,738 appropriations, with an amount of Php 202,646,610 Personnel Services (PS), Php 528,972,128 for Maintenance and Other Operating Expenses (MOOE) and 20,000,000 for Capital Outlays (CO).



RETIREE CY 2020

FLORENCIO P. PINTOR

SUPERVISING MEAT
CONTROL OFFICER
24 YEARS IN SERVICE



EDUARDO A. SEROJE

MEAT INSPECTOR III
31 YEARS IN SERVICE



MARIA ELIZABETH
D. CALLANTA

CHIEF MEAT CONTROL
OFFICER
33 YEARS IN SERVICE



ROLANDO A. MOSTOLES

MEAT INSPECTOR III
42 YEARS IN SERVICE



LEO J. CADUAN

SENIOR MEAT
CONTROL OFFICER
17 YEARS IN SERVICE



HONOFRE P. GAOIRAN

MEAT INSPECTOR III
42 YEARS IN SERVICE



“WE THANK YOU FOR
YOUR SERVICE”



RETIREE CY 2020

NIDA B. ABLETES
MEAT INSPECTOR III
31 YEARS IN SERVICE



SOCORRO L.
BALLELOS
MEAT INSPECTOR III
42 YEARS IN SERVICE



ALBINA O. HESITA
MEAT INSPECTOR III
42 YEARS IN SERVICE



ANITA R. PEREY
MEAT INSPECTOR III
31 YEARS IN SERVICE



GERALDINE M.
CAMIÑA
MEAT INSPECTOR III
31 YEARS IN SERVICE



IRENEA N.
MOJICA
MEAT INSPECTOR III
31 YEARS IN SERVICE



“WE THANK YOU FOR
YOUR SERVICE”



RETIREE CY 2020

FE M. BELCON
MEAT INSPECTOR III
31 YEARS IN SERVICE



EDWARD M.
BURAGA
SENIOR MEAT
CONTROL OFFICER
30 YEARS IN SERVICE



CARLEEN R.
PERALTA
ADMINISTRATIVE
OFFICER II
20 YEARS IN SERVICE



AUGUSTUS R.
NABOR
MEAT INSPECTOR III
31 YEARS IN SERVICE



JACOB C.
VALERIANO
MEAT INSPECTOR III
42 YEARS IN SERVICE



REYNALDO P.
QUILILAN
MEAT INSPECTOR III
41 YEARS IN SERVICE



“WE THANK YOU FOR
YOUR SERVICE”



RETIREE CY 2020

JORGE M. BACANI

SENIOR MEAT

CONTROL OFFICER

30 YEARS IN SERVICE



TITO R. YERRO

MEAT INSPECTOR III

41 YEARS IN SERVICE



EMMANUEL C.
SISON

ACCOUNTANT III

34 YEARS IN SERVICE



EMMA AZORES

MEAT INSPECTOR III

42 YEARS IN SERVICE



“WE THANK YOU FOR
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