



ANNUAL REPORT 2021

FY 2021 ANNUAL REPORT COMMITTEE

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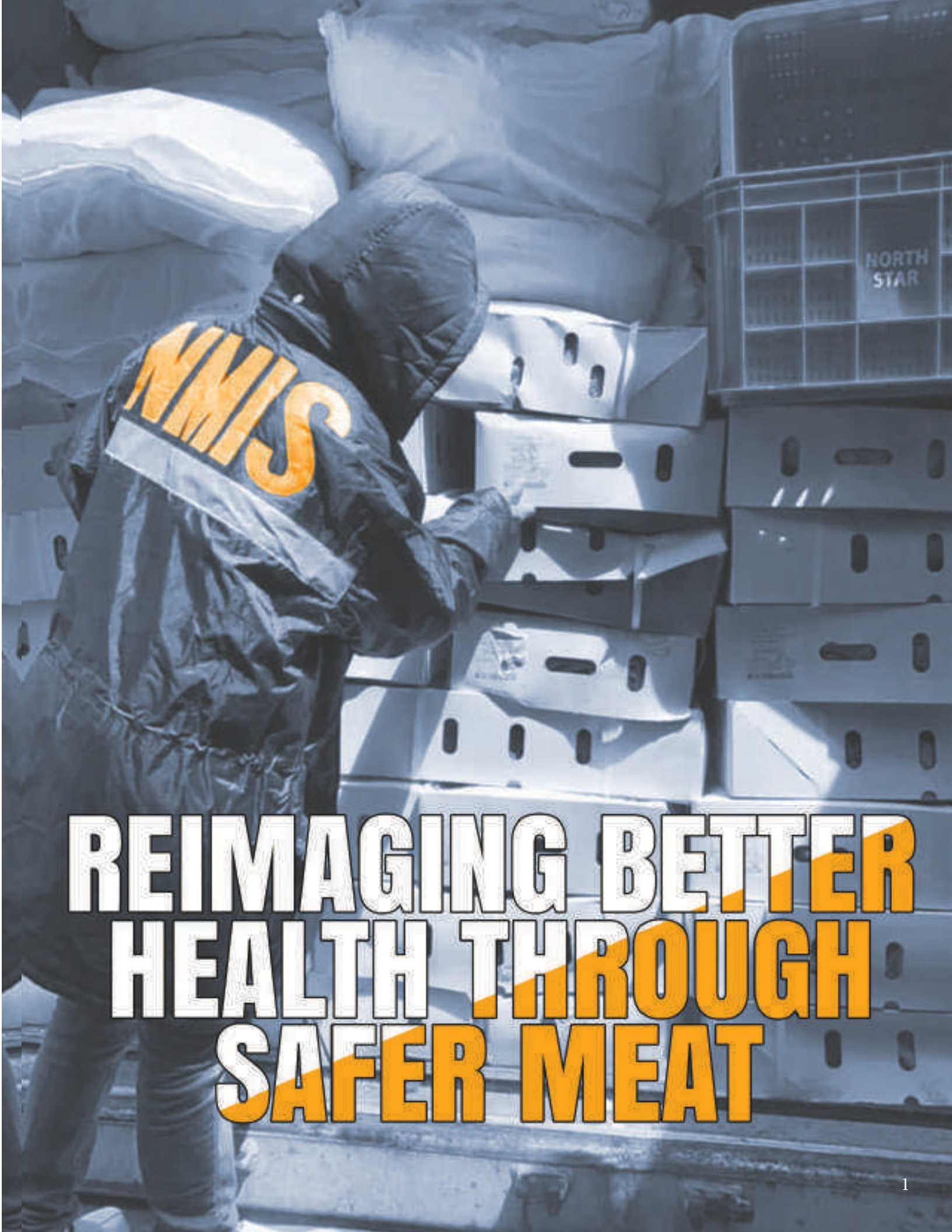
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**REIMAGING BETTER
HEALTH THROUGH
SAFER MEAT**

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NMIS DIRECTORY

The NMIS is the competent authority tasked to implement policies, programs, guidelines, rules and regulations pertaining to meat inspection and meat hygiene to ensure meat safety and quality from farm to table.

Laws and Issuances	Implementing Rules & Regulations (IRR)
RA 10611 - Food Safety Act (2013)	Joint DA-DOH: AO No: 2015-007 Series of 2015
RA 10536 - Amendment of RA 9296 (2013)	DA Circular No. 01 Series of 2014
RA 9296 - Meat Inspection Code (2004)	DA AO 28 Series of 2005
RA 10631 - Amendment of RA 8485 (2012)	DA AO 40
RA 8485 - Animal Welfare Act (1998)	
RA 7394 - Consumer Act of the Philippines (1992)	DA AO 9 Series of 1993 – IRR of RA 7394
RA 7160 - Local Government Code (1991)	EO 138 — Full devolution of certain functions of the executive branch to local governments, creation of a committee on devolution, and for other purposes. EO 137 — Devolution of certain powers to NMIC to LGUs (1993)
PD 7 - Creation of NMIC (1972)	NMIC AO 6 Series of 1975 – Meat Inspection Rules and Regulations



MESSAGE FROM THE EXECUTIVE DIRECTOR

It has been a good year for all of us here at NMIS. For the second year of the pandemic, we faced the same challenges, but we have adjusted enough and thrived. We also faced new challenges, but we are unfazed. With that, I want to thank you all for your unending support and hard work.

This annual report provides proof that we have performed well with adherence to the OneDA Agenda championed by our Secretary. All these achievements are noteworthy because they have internal and external impacts, which are equally important. Allow me to mention some of our achievements for the year 2021:

1. Enforcement

Our enforcement efforts to eradicate non-compliance and illegal activities were and are still greatly affected by the restrictions and crisis due to the pandemic and the African Swine Fever (ASF). We were even pressured to relax our enforcement efforts to facilitate meat supply in the markets. But we were still able to do our best to augment supply and ensure meat safety at the same time.

2. Bayanihan II

We were able to acquire two rendering trucks under the Bayanihan to Heal as One Act. These trucks will be used for the destruction of condemned meat not only in NCR but in nearby regions

3. Continuous support and communication with stakeholders

There were times during the year that only 30% or 50% of our manpower are required to report to the office. We were able to maximize the work from home scheme since we were still able to respond to our stakeholders, which are the consumers, meat establishment operators, various industry organizations, and other government agencies. We also strengthened our social media presence and activities.

4. Continuous improvement of our frontline services

Since we limit face-to-face interactions, our online services such as NARIS and the application for meat importers were improved and maximized. We must continue to do so to comply with the Ease of Doing Business and Efficient Government Service Delivery Act.

5. Initiatives for ISO 9001:2015 Certification

Our intensified efforts to acquire an ISO certification were evident. This is not only for a better internal environment. Getting a certification will benefit our stakeholders as well.

6. Other achievements

With the health and safety program in place, the management and key officials ensured the safety of everyone in the workplace. COVID-19 cases were closely monitored and remained under control throughout the year. We partnered with the Quezon City government so that we could avail booster shots in preparation for the COVID-19 Omicron variant. Moreover, we successfully celebrated the Meat Safety Consciousness Week (MSCW) and our 49th anniversary at the SHE Hall, which was a prelude to our 50th anniversary celebration.

The NMIS has been recognized by the Inter-Agency Task Force on the Harmonization of National Government Performance Monitoring, Information and Reporting System for satisfactorily meeting the criteria and conditions for the grant of Performance-based Bonus for Fiscal year 2020. The NMIS also earned an Unqualified Audit Opinion from the Commission of Audit (COA) for its FY 2020 audit report. The Unqualified Audit Opinion is the highest rating from COA can render to a government agency.

There are many things to be proud of. However, we must stay grounded so that we can address our shortcomings. I can say that whoever will be the next Executive Director and whose administration will lead, our agency will be able to fulfill its mandate.

A portrait of Dr. Jocelyn A. Salvador, MPM, OIC, Executive Director of the National Meat Inspection Service. She is a woman with short dark hair, wearing glasses and a dark blue polo shirt with a small green and yellow pin on the left chest. She is seated in a black leather office chair against a light gray background.

DR. JOCELYN A. SALVADOR, MPM
OIC, Executive Director
National Meat Inspection Service

MISSION

A food-secure Philippines with
prosperous farmers and fisherfolk



VISION

To collectively empower farmers and
private sector to increase agricultural
productivity and profitability, taking into
account sustainability and resilience

The National Meat Inspection Service (NMIS) is a specialized regulatory service attached to the Department of Agriculture.

MANDATE

It is the sole controlling authority on all matters pertaining to meat inspection and meat hygiene as guided by laws and issuances.

VISION

Ensuring Safe and Quality Meat for a Healthy Philippines

MISSION

Providing modernized meat inspection service using relevant technologies to protect the consuming public while promoting the livestock and poultry sector with government and industry partners to ensure adequate supply of meat



Professionalism **I**ntegrity **T**eamwork **A**ccountability **G**od-centeredness
(PITAG)

CORE VALUES

Safe Meat for All
TAGLINE



MEAT REGULATORY PROGRAM

2021 HIGHLIGHTS

MEAT INSPECTION AND MONITORING

This involves the inspection of meat and certification for the fitness of meat for human consumption. Meat Establishments are inspected and monitored to ensure compliance with safety and quality standards.

Only Meat Control Officers, Deputized Meat Control Officers, Meat Inspection Officers and Deputized Meat Inspection Officers duly appointed and designated by the NMIS or Local Government Units are authorized to conduct meat inspection work as per Section 14 of the R.A. No. 9296 as amended by R.A. No. 10536. The said Meat Inspection Officers assigned in NMIS-licensed slaughterhouses, poultry dressing plants, cold storage warehouses, meat cutting plants and meat distribution centers performing in-plant line meat inspection activities shall issue certificates of wholesomeness certifying that the condition of the food animals, meat and meat products are fit for human consumption. Original copy of every certificate granted under the provisions of this Act shall be given to the owner or shipper and the duplicate copy shall be filed in the NMIS Regional Technical Operation Centers (RTOCs). Plant Operation Standard and Monitoring Division (POSMD) controls the printing and distribution of the Meat Inspection Certificates (MIC) to the RTOCs, which serves as the certificate of wholesomeness of meat and meat products after the conduct of meat inspection.

SLAUGHTERED FOOD ANIMALS FROM NMIS LICENSED MEAT ESTABLISHMENT (ME)

One of the core competence functions of NMIS is to manage and supervise the inspection and hygienic slaughter of food animals for domestic and international trades. Part of the functions of the POSMD is to monitor the level of production in slaughterhouses and poultry dressing plants granted license-to-operate throughout the country.

The 2021 total slaughter volume from licensed Meat Establishment was estimated at 1,117,325 metric tons from 690,499,060 heads of food animals. The highest slaughter volume was poultry at 856,139 metric tons, followed by hog at 229,185 metric tons and cattle at 21,807 metric tons.

Compared with 2020 slaughter volume, Hogs commodity posted a gradual decrease of 30.5 percent, this was maybe due to continuous threat and effect of African Swine Fever (ASF) to the hog industry which affects the volume of local slaughter. Cattle and Poultry posted an increase of 6.19 percent and 7.58 percent respectively.

Food Animals	2021 Slaughter Data from NMIS Licensed Meat Establishment	
	No. of Heads	Dressed Weight (kg)
Cattle	135,561	21,806,503
Carabao	57,959	9,884,486
Hog	3,244,273	229,184,623
Horse	998	110,273
Goat	19,105	161,637
Poultry	687,034,079	856,139,171
Duck	2,842	5,621
Ostrich	60	4,435
Crocodile	0	0
Pigeon	2,755	964
Sheep	1,428	27,303
TOTAL	690,499,060	1,117,325,016

CONDEMNED FOOD ANIMALS DURING ANTE-MORTEM AND POST-MORTEM INSPECTION

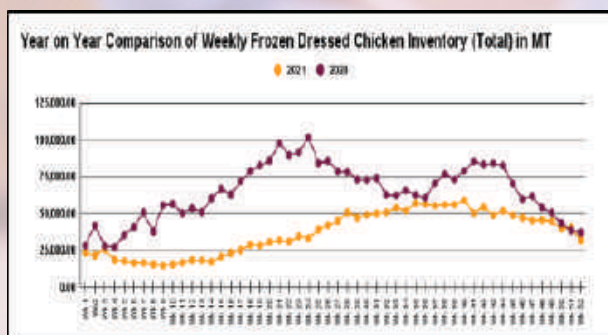
Another primary function of NMIS is to pass judgment on inspected slaughtered food animals. As a result of the ante mortem inspection conducted, the highest reported condemn was Chicken at 1,009, 218.20 heads (1,483 metric tons). While during the post-mortem inspection, the highest reported condemn was Chicken carcass and Chicken liver.

INVENTORY OF FROZEN PORK AND CHICKEN FROM LICENSED CSW

POSMD consolidates and analyzes the weekly inventory of pork and chicken in DA and NMIS-licensed cold storages. This is to provide information on the availability of local and imported pork and chicken supply and for the Minimum Access Volume (MAV) commodity allocation for importers. The said weekly inventory report, upon approval of the Executive Director, is uploaded to the NMIS website every Thursday of the week.

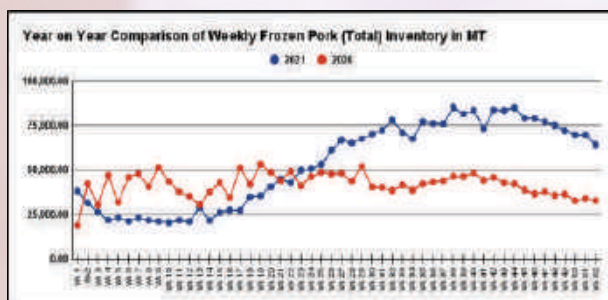
• Dressed Chicken Inventory

The graph below shows that the weekly inventory of dressed chicken from licensed cold storage warehouses in 2021 were decreased compared from previous year.



• Frozen Pork Inventory

The graph below shows that the weekly inventory of frozen pork from licensed cold storage warehouses in 2021 were increased from weeks 23 to 52 compared from previous year. The significant increase of frozen pork was noted due to the passing of EO 128 or Minimum Access Volume (MAV).



FOOD ANIMAL WELFARE (FAW) PROGRAM

The Food Animal Welfare Program (FAWP) aims to enhance monitoring of food animal welfare compliance during ante-mortem and post-mortem inspections in NMIS licensed slaughterhouses and poultry dressing plants. All NMIS Plant Officers and Deputized Meat Inspection Officers are required to conduct Food Animal Welfare compliance monitoring during operations and report the presence or absence of "skin markings" or "zorro" in hogs and flooding in the slaughterhouses using the FAW Monitoring Form.

Based on 2021 FAW monitoring, most of the licensed slaughterhouses and poultry dressing plants were compliant in RA 8485 or the Animal Welfare Act because of the continuous and stricter efforts made by Plant Officers to monitor and eliminate incidence of "Flooding" and "Zorro".

DISEASE SURVEILLANCE AND RESPONSE (DSR) PROGRAM

The Disease Surveillance and Response (DSR) Program was created to establish a system for animal disease surveillance and control in slaughterhouses and poultry dressing plants, to monitor health events from formal and informal sources that are relevant to animal health, meat safety and public health, and to form a capable and equipped Regional Technical Operation Center (RTOC) Quick Response Teams who can immediately respond to animal disease investigation and control activities in slaughterhouses and poultry dressing plants. The DSR activities are done in collaboration with epidemiology experts and other partner agencies such as the Bureau of Animal Industry (BAI), Department of Health (DOH), the Food and Drug Administration (FDA), etc.

The POSMD developed the Expert and Prompt Response using an Event-based Surveillance System or ExPRESS. The ExPRESS intends to capture all types of events with potential animal and public health risks including rare and new events and food safety-related events; appropriately assess and respond to captured events; provide inputs and timely feedback to stakeholders; and aid in policy making, operational and animal health program development, and improvement of existing policies and programs. The ExPRESS has 6 core processes namely: capturing, filtering, verifying, assessing, responding, and feedback or report generation.

A total of two hundred forty three (243) health events were captured by the ExPRESS. The health events were captured mostly through the DOH Offices, Bureaus and Agencies.

Nine (9) health events occurred in slaughterhouses that were responded to by RTOCs or assisted by CO and among the nine health events, 55.5 percent or five (5) reports were submitted

To augment the disease surveillance and response activities at the RTOC level, particularly in the cleaning and disinfection of slaughterhouses especially those that were affected by African Swine Fever (ASF), a total of six hundred forty eight (648) jars of disinfectant (Virex), one hundred fifty three (153) gallons of alkaline-based cleaner (Virofoam), and one hundred eighty two (182) gallons of chlorine-based cleaner (Chlorfoam) were distributed and prepositioned in all RTOCs.

SECOND BORDER INSPECTION OF IMPORTED MEAT

The Meat Inspection Code of the Philippines states that the NMIS through the Meat Import and Export Division (MIED) conducts examination of imported meat after the commodity are approved for release by the Bureau of Animal Industry - National Veterinary Quarantine Service (BAI-NVQS) at the ports of entry and certifies the imported meat fit for human consumption. The inspection of imported meat is being conducted by the Regional Technical Operation Centers, headed by the Regional Technical Directors and supervised by the Meat Import Export Section Focal.

The NMIS Plant Officers conduct the 100% organoleptic inspection, check any signs of thawing, inconsistency in the product labels, and other adverse findings during unloading of the products. Meat samples may also be collected for lab testing or as part of the surveillance program. Afterwards, the Plant Officer will prepare inspection report using the "Imported Meat Arrival Inspection Report (IMAIR)" Form and logs in the DA Trade System to tag the shipment as inspected and prints the Electronic VQMILC (eVQMILC) and provide copy to the Accredited Meat Importer.

A total volume of 906,870.42 metric tons of imported meats had been inspected from January 1 to December 31, 2021. Pork has the highest volume of imported meat at 558,691.52 metric tons. A significant increase was noted due to the passing of Executive Order 128 raising the minimum access volume (MAV) for pork imports amid shortage of supply caused by the spread of the African swine fever (ASF). EO 128 allows the tariff rate on pork imports within the Minimum Access Volume (MAV) to be reduced from the current rate of 30 percent to 5 percent for the first three months and to 10 percent for the next nine months. It will return to a 30 percent tariff rate after 12 months.

Volume of Imported Meat , 2020—2021

COMMODITY	Volume in Metric Tons	
	2020	2021
Beef	198,385.33	158,743.18
Pork	256,017.46	558,691.52
Buffalo	34,606.23	45,480.57
Poultry	403,777.46	406,818.21
Lamb	1,812.06	515.99
TOTAL	894,698.53	906,870.42

Source: Bureau of Animal Industry (January -December 31, 2021).

For changes in CSW destination, the MIED implemented the use of the online request for transfer of direct arrivals of imported meat through the issuance of NMIS Memorandum Order No. 06-2021-232. From June to December 2021, a total of one hundred sixty eight (168) shipments of direct arrival from the port were requested for transfer of CSW destination.

CERTIFICATION OF COMPLIANCE ON GOOD MANUFACTURING PRACTICES (GMP) AND HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Meat Safety and Quality Assurance (MSQA) section that handles the implementation of the Department of Agriculture (DA) Administrative Order (AO) No. 9 series of 2003 and DA AO. No. 21 series of 2004 mandating all NMIS accredited "AA" Meat Establishment for the application of the GMP/SSOP and all "AAA" Meat Establishment for the application of HACCP respectively in the whole process of food production and to be certified as such. The section handles the nationwide database for GMP/GOP and HACCP Certification HACCP Documents Review.

For 2021, a total of ninety-three (93) Meat Establishments were certified for HACCP. This includes the seventy two (72) AAA MEs of which HACCP was mandatory for its LTO and twenty one (21) AA MEs that voluntarily applied for the certification. Also, one hundred seventy two (172) HACCP certified products were issued.

Compared with 2020, an substantial increase of 86 percent in the total number of Meat Establishments (ME's) with HACCP certified products was recorded.

ENFORCEMENT

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 (LGUs).

In 2021, a total one thousand nine hundred fifty (1,950) meat markets were monitored and three hundred fifty six (356) surveillance activities were conducted with a total of six hundred eighty six (686) of Notice of Violations issued.

Also, one hundred fifty three (153) strike operations were conducted nationwide resulting in 17,966 metric tons of confiscated meat and meat products.



DEPUTATION PROGRAM

The Deputation Program for LGUs particularly for Meat Control Officers and Meat Inspectors aims to augment the NMIS workforce in NMIS-licensed slaughterhouses and poultry dressing plants to enforce meat inspection, hygiene, and animal welfare rules and regulations.

Providing additional Deputized Meat Inspection Officers (DMIO) is necessary in line with the increasing number of meat establishments. This is also to increase manpower and establish effective links between NMIS and LGU by ensuring meat safety to the consuming public.

In 2021, a total of two hundred ninety eight (298) LGU meat inspection officers were deputized from those endorsed by Regional Technical Operation Centers (RTOCs).



MEAT INSPECTION
DEVELOPMENT SERVICE

MEAT LABORATORY TESTING AND ANALYSIS

The Laboratory Division (LD) performs analytical tests to detect physical, chemical and biological contaminants in meat and meat products. The LD provides support to the regulatory mandate of NMIS on meat inspection.

For 2021, the LD continued to perform analyses for detection of pathogens, veterinary drug residues, meat parasites and identification of meat species. The Central Meat Laboratory together with the Regional Meat Laboratories in Regions I, III, IV-A, XI and XII worked together to cater the laboratory needs of the regulatory divisions of the NMIS and its general clientele.

A. PATHOGENS 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.

Microbiological analysis for pathogens monitoring was performed by the Central Meat Laboratory and the six (6) Regional Meat Laboratories. The samples submitted for analysis can be classified as walk-in clients, imported meat surveillance, antimicrobial resistance surveillance samples and swabs from the accredited meat establishment for the verification of hygiene and sanitation performance standards.

In 2021, a total of 29,503 analyses were conducted of which 27,638 have negative results while 1,865 have positive results. The Central Meat Laboratory in collaboration with the NMIS-NCR performed the On-Site Environmental Hygiene Swab to gather data for the standard limits per sampling sites in the facilities in the Philippines. A total of one hundred thirty (130) swab samples using the On-Site Environmental Hygiene, nine (9) Slaughterhouses, and seventeen (17) Meat Cutting Plants.

B. NATIONAL VETERINARY DRUG RESIDUES MONITORING

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.

The NMIS through the National Veterinary Drug Residue Monitoring Program has performed a total of 18,358 analyses, in which 5,838 analyses come from the Central Meat Laboratory and 12,520 analyses from six NMIS Regional Satellite laboratories.

The program detected 397 screened positive samples from its 1,884 analyses using Enzyme-linked Immunosorbent Assay (ELISA) method and 8 suspects from its 16,474 analyses using the Microbial Inhibition Test (MIT).

The screened positive samples consisted of 43 banned growth promoter (40 Beta Agonists and 3 Stilbenes) and 14 banned antimicrobials (7 Nitrofurans AOZ, 4 Nitrofurans AMOZ, 3 Chloramphenicol) or 2.28 percent and 0.74 percent of total samples analyzed by ELISA respectively. These screened positive samples need to be subjected to confirmatory analyses.

Suspected samples on regulated antimicrobials account for only 0.048 percent of total samples and are obtained from 2 Beta lactams, 2 Aminoglycosides and 4 Sulfa drugs.

A total of three (3) samples or 0.16 percent only were detected with Corticosteroids and one (1) sample for Ractopamine, a regulated partitioning agent. All were above the Minimum Residue Limits (MRLs).

C. MEAT PARASITES MONITORING

This program is passive monitoring of meat and is based mainly on a need basis analysis. There are only three (3) samples submitted for parasitological analysis in 2021.

D. MEAT SPECIES IDENTIFICATION

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 eight hundred seventy five (875) analyses were conducted for 2021, from which a total of three (3) confiscated samples from the joint operations of NMIS, Animal Kingdom Foundation (AKF), PNP-CIDG, and various LGUs in Region III and CAR to deter illegal trading of dogs were confirmed as dog meat. Laboratory results from the said activity served as legal evidences in filing cases against dog meat traders who violated laws such as Republic Act (RA) 8485 or the Animal Welfare Act, RA 9296 amended by RA 10536 or the Meat Inspection Code of the Philippines and RA 9482 or the Anti Rabies Act of the Philippines.

E. SURVEILLANCE PROGRAM ON IMPORTED MEAT

In 2021, the National Meat Inspection Service, through the Meat Import and Export Division with the assistance of the Laboratory Division, implemented a surveillance program for Indian Buffalo Meat (IBM) and Mechanically Separated Meat (MSM). This was conducted for the generation of information to be used for risk assessment, and profiling of meat importers and foreign meat establishments.

A total of thirty one (31) batches or one hundred fifty five (155) sampling units for IBM were done and fifty six (56) batches or two hundred eighty (280) sampling units for MDM/MSM. Each batch or lot is composed of five (5) samples. Each batch of samples (IBM and MSM) submitted were tested for microbial analysis (Identification of *Salmonella* spp., Enumeration of *E. coli* and *Staph. aureus*; Total Plate Count).

Summary of the results for microbiological analysis

Imported Meat Type	Total Number of Sample Batches	Number of Failed Batches		
		Identification of <i>Salmonella</i> spp.	Enumeration of <i>E. coli</i>	Total Plate Count
IBM	31	11		0
% Failed Batches		35.48%		0%
MSM	56	38	20	0
% Failed Batches		67.86%	35.71%	0%

F. ANTIMICROBIAL RESISTANCE (AMR) SURVEILLANCE

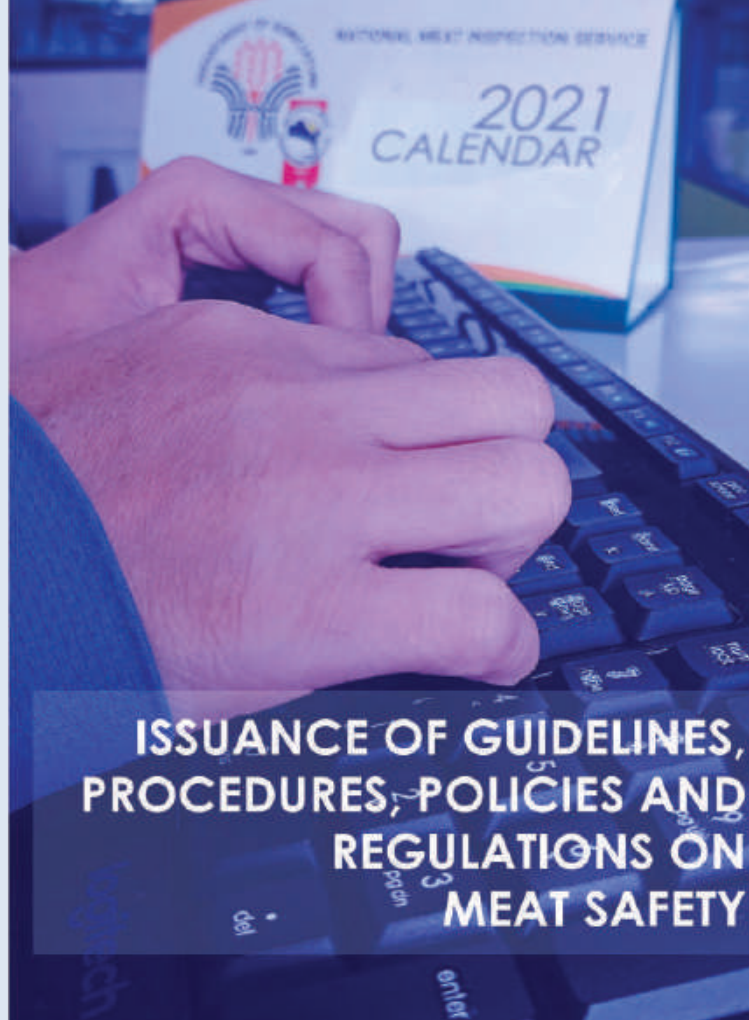
The Antimicrobial Resistance Surveillance is a DA inter-agency program aimed to address the link of food animal production to the increasing number of microbes resistant to antibiotics.

For the samples received on the Surveillance Program, a total of four hundred seventy three (473) samples were collected from Nueva Vizcaya (thesis students), Region III, and Region IVA. One hundred (100) chicken meat samples were collected from for (4) different public markets in Nueva Vizcaya and subjected for *Salmonella* and *Campylobacter* Identification. Three hundred seventy three (373) samples were submitted by the Region III and Region IVA Satellite Laboratories as part of the Surveillance Program.

All positive bacterial isolates were subjected to Antimicrobial Susceptibility Testing using Vitek 2 and Sensititre machine. Resistance rates for the positive isolates will be included in the surveillance progress report for the DA-AMR program.

The AMR program received an Antimicrobial Sensitivity Testing Sensititre kits donation from the Food and Agriculture Organization last July and latest Veterinary-Clinical & Laboratory Standards Institute Manual last December.





ISSUANCE OF GUIDELINES, PROCEDURES, POLICIES AND REGULATIONS ON MEAT SAFETY

Another primary functions of the NMIS is to formulate and issue procedures or guidelines to further ensure the safety and quality of meat and meat products.

To be able to ensure transparent regulations, a series of virtual public consultations were conducted by the Accreditation and Registration Division (ARD) on July 21 and July 27, 2021 for the following draft guidelines/policies:

- i. Amendment to NMIS Memorandum Circular No. 08-2017-013 Implementing Rules and Regulations on the Licensing of Meat Establishment
- ii. Rules and Regulations Governing the Registration and Hygienic Operation of Meat Transport Vehicle (MTV)
- iii. Issuance of Certificate of Inspection for Meat Container Van

The Meat Import and Export Division (MIED) also conducted the following public orientations and consultations as part of the agency's efforts to solicit comments and suggestion from concerned stakeholders as part of good regulatory practices:

- i. Online Public Orientation of the Department of Agriculture (DA) Administrative Order (AO) No. 16 Series of 2021 entitled "Licensing Procedures for Meat Importers, Revising the DA AO No. 09 Series of 2013 entitled Supplemental Guidelines to DA AO No. 26 Series of 2005, Section III: Accreditation Procedure for Meat Importers." A total of 248 participants attended the online orientation last 21 September 2021.

- ii. Public orientation on NMIS Memorandum Circular No. 09-2021-031 "Implementation of the Virtual Meat Importers Orientation" and 10-2021-035 "Guidelines on the implementation of the online submission of documentary requirements for applications for a License to Import" was conducted last 09 September 2021. This was issued pursuant to Republic Act No 11302, the Department of Agriculture No 16 series of 2021, and in order to provide a more efficient review of applications for a License to Import. The online submission of the scanned copies of accomplished and notarized application form and documentary requirements through the NMIS License to Import Document Entry Form (NLIDEF) started its implementation last October 4, 2021.
- iii. Online public consultation for the following guideline, through the submission of the stakeholders of their recommendations through the use of Google Form: NMIS Memorandum Circular No. 08-2021-027 "Online Public Consultation of the Draft Procedures for Change of Information Related to the Accreditation as Meat Importer" dated 23 August 2022.

The Enforcement unit also conducted public consultation on the revision of DA AO 20 series 2010 (Guidelines on Post Meat Establishment Control)

As part of Meat Standards Development and Consumer Protection Division (MSDCPD) commitment in the formulation of Administrative Order for Rules and Regulations on Humane and Hygienic Slaughter and Inspection of Rabbit for Food, six (6) technical working group (TWG) meetings and five (5) public consultations have been conducted.

PARTICIPATION IN CODEX

The NMIS supports and regularly participates in the Philippine National Codex Organization and acts as the chairperson of the following subcommittees: Food Import and Export Certification System, Residues of Veterinary Drugs in Food, Meat Hygiene, and TaskForce on Antimicrobial Resistance.

PARTICIPATION IN BAFS PNS CARCASS GRADING

The NMIS participated in the 3rd and 4th Technical Working Group Meeting for the Philippines National Standard Chicken Grading. The TWG worked on the final draft for the final public consultation scheduled on 23 April 2021.



CONSUMER EDUCATION AND INFORMATION

PRODUCTION OF INFORMATION, EDUCATION AND COMMUNICATION (IEC) MATERIALS

Throughout the year, the NMIS was able to develop a total of three (3) Information, Education and Communication (IEC) materials for the meat safety advocacies of the agency. The following IEC materials developed were as follows:

- a. Radio Plug on Meat Safety was produced on September 13, 2021.
- b. AVP/TV infomercial on Meat Safety. This was produced on March 29, 2021.
- c. Module on Online Selling of Meat

A total of 10,740 copies and sets of IEC materials, manuals / books, promotional materials, brochures, fans, AVPs, radio plugs and newsletters were disseminated to RTOCs, clients, partners, and stakeholders.

Also, thirty-five (35) news releases were published in the newsletter.

The Social Media Governance Team (SMGT), regularly updates its website and Facebook (FB) social media account highlighting the agency and regional activities for 2021. A total of one hundred eighteen (118) posts and updates were provided at the website and FB

CONSUMER WELFARE AND ASSISTANCE

The NMIS through the Meat Standards Development and Consumer Protection Division (MSDCPD) addresses consumer complaints against third parties through the use of alternative modes of dispute resolution. In 2021, the MSDCPD has attended to thirty-six (36) complaints on spoiled meats, alleged non-compliance to NMIS policies and guidelines on meat handling, transport and selling, backyard slaughtering and other violations. Out of the thirty-six (36) complaints, thirty-four (34) were resolved for regulatory actions, and two (2) were mediated.

Forty-six (46) Meat Sale Promotion Permits were recommended for approval by OIC Executive Director Jocelyn A. Salvador.

CONTINUING EDUCATION IN MEAT INSPECTION AND SAFETY

• Induction and Basic Meat Inspection Course for Newly hired

In 2021, a total of thirty three (33) NMIS newly hired personnel were trained and underwent mentorship programs through their deployment to the Regional Technical Operation Centers.



• Training of Trainers on Online Selling

Last May 21, 2021, the MSDCPD conducted a Training of Trainers for Focal Persons on "Online Selling of meat for consumers and Local Government Units (LGUs)". Policies on online selling of meat and guidelines on transport and handling of meat were highlighted and reiterated during the training to ensure that the meat is safe and fit for human consumption.

• Orientation Seminar on Halal Slaughtering

To intensify the awareness and to ensure the integrity and quality of Philippine Halal in the country particularly in meat and meat products, the MSDCPD conducted a virtual Halal Orientation Seminar among RTOC Halal Focal Persons held last November 16-17, 2021

• Good Manufacturing Practice/Sanitation Standard Operating Procedures Training

For continuous implementation of DA Administrative Order No. 21 series of 2004 (Mandatory Application of GMP in all AA NMIS Accredited Meat Establishments), ARD facilitated Webinar Series on the Principles on Good Manufacturing Practice/Sanitation Standard Operating Procedures Training- Workshop for 6th Batch of NMIS GMP Auditors on November 22-23, 2021 (Phase I), and Phase II on November 24-26, 2021 while Phase III on December 8-10, 2021. A total Twenty Seven (27) NMIS employees from different RTOCs and Technical Divisions were trained for the 6th Batch of Auditors.

LICENSING OF MEAT ESTABLISHMENTS (MEs)

A total of five hundred twenty four (524) meat establishments were given License to Operate (LTO) for 2021. This was 5 percent lower than the previous year or 29 MEs were not able to renew their LTO for 2021. Some MEs have delays in processing of requirements due to pandemics and other's cease their operation due to lack of supply of live animals brought about by African Swine Fever (ASF).

From the 524 Meat Establishments, sixty eight (68) MEs are classified as AAA which allow meat produced can be exported to other countries and four hundred fifty six (456) MEs are classified as AA which allow meat produced can be transported and traded to other localities.

The "AA" MEs were composed mostly of CSW (173 MEs) while "AAA" MEs (export facilities) were composed mostly of PDPs (32 MEs)

National Capital Region (NCR), CALABARZON and Central Luzon posted as the top three (3) regions with the most number of licensed Meat Establishments

NMIS Licensed Meat Establishment, 2020-2021



REGISTRATION OF MEAT TRANSPORT VEHICLES (MTVs)

A total of nine thousand one hundred eleven (9,111) MTV were registered for 2021, which recorded an significant increase of 14.9 percent compared from previous year.

By Region, CALARBAZON remained the highest number of registered MTV nationwide and in Luzon, at 19.9 percent of the total number of MTV registered. In Visayas, Region VII has the greatest number of registered MTV at 7.9 percent, while Region XI for Mindanao at 5.4 percent of the total number of registered MTV.

NCR, IV-A and III posted as top three (3) regions with the most number of registered MTV.

LICENSING AND REGISTRATION

LICENSING OF MEAT IMPORTERS

The Meat Inspection Code of the Philippines states that the NMIS is directed to issue appropriate guidelines and procedures for the accreditation of meat importers, exporters, brokers, traders, or meat handlers. Prior to importation, the importer shall be accredited by the DA-NMIS as eligible to import meat to be used for processing (Meat Importer Processor), wholesale (Meat Importer Trader), and or retail distribution.

For the period January to December 31, 2021, three hundred twenty four (324) Meat Importers were granted License to Import (LTI) constituting both new and renewal applications. The majority of the licensed meat importers have their business addresses located in NCR, while the rest are from Regions II, III, IV-A, VII, XI and XII.

ISSUANCE OF CERTIFICATE OF REGISTRATION OF MEAT EXPORTERS

With reference to Memorandum Circular No. 03-2017-004, any person, company or entity involved in the business of exporting meat to other countries may apply for Registration of Meat Exporter. Meat Exporters are classified as Meat Establishment Exporter and Meat Exporter Trader.

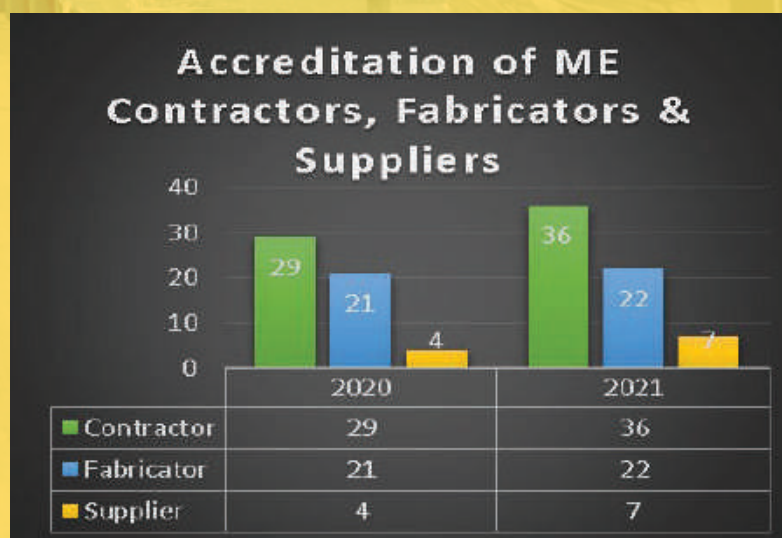
All applications shall be endorsed by the RTOC through the MIES Focal, forwarded to the MIED and approved by the Office of the Director. All valid meat exporters shall be valid for three (3) years from date of approval. Currently registered are three (3) Meat Exporter establishment and one (1) Meat Exporter Trader as follows:

1. Reiwa Chicken Development Plant Corp
2. Ana's Breeder Farms Inc
3. LDP Farms Food Corporation
4. San Miguel Food Inc

ACCREDITATION OF MEAT ESTABLISHMENT CONTRACTORS AND FABRICATORS

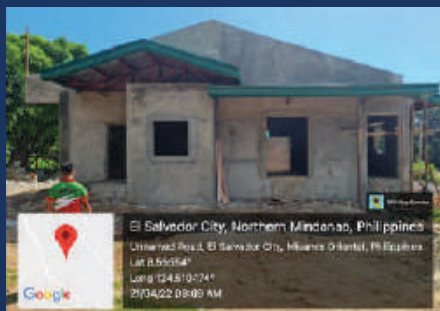
Pursuant to DA Memorandum Circular No. 01 series of 2007 and NMIS Memorandum Order No. 2-2008-18 series of 2008, the NMIS, through its Engineering Office, facilitates the registration of Meat Establishment Contractors, Fabricators, and Equipment/Facility and Refrigeration Supplier in order to properly implement the National Standards for the construction and upgrading of meat establishments, under the Meat Establishment Improvement Program (MEIP) and other DA funded Slaughterhouse Projects.

In 2021, the Engineering-PMO certified a total of Sixty-Five (65) Meat Establishment Contractors, Fabricators, and Equipment/Facility and Refrigeration Suppliers. Despite the pandemic situation, this was 20.37 percent increase from the total of fifty-four (54) accredited applicants from 2020.



LOCAL MEAT ASSISTANCE PROGRAM

MEAT ESTABLISHMENT IMPROVEMENT PROGRAM (MEIP)



As a form of assistance to the Local Government Units in improving their existing meat establishments to comply with national standards, the NMIS provides technical assistance and a cost-sharing scheme under MEIP. For FY 2021, NMIS identified the following LGU recipients:

1. San Jose, Occidental Mindoro;
2. San Miguel, Iloilo; and
3. El Salvador City, Misamis Oriental

The NMIS Project Management Office (PMO) continuously monitors the ongoing infrastructure projects in coordination with the Focal Person/s in the concerned NMIS Regional Technical Operation Center.

COMPLETED PROJECTS

The following Meat Establishments have been turned-over to the recipients during the year 2021:

1. Kidapawan City, North Cotabato (NLP)
2. Sablayan, Occidental Mindoro (MEIP)
3. Catbalogan City, Samar
4. Dolores, Easter Samar (SSMEP)
5. Pikit, North Cotabato (SSMEP)



BAYANIHAN II PROJECTS

One of the missions of the NMIS is to assist and promote the development of the livestock, poultry, and meat industry to ensure an adequate supply of safe and quality meat and by-products. Hence, the agency had completed the following projects under the Republic Act (RA) No. 11494 or the "Bayanihan to Recover as One Act Bayanihan II:

RENDERING TRUCKS

This project was finally completed in 2021, funded under the Bayanihan to Recover as One Act Bayanihan II of 2020. The two (2) units of mobile rendering trucks aims for faster rendering of non-conforming meat such as those that are condemned and/or confiscated. Further, NMIS also intends to lessen the burying and/or burning of non-conforming meat that may cause disease transmission and harm the environment.



CONSTRUCTION OF SAN JOSE WORKERS MULTIPURPOSE COOPERATIVE COLD STORAGE AND MEAT CUTTING FACILITY

The San Jose Workers Multipurpose Cooperative Cold Storage and Meat Cutting Facility was completed and inaugurated in 2021. This project 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.



MEAT INSPECTION ASSISTANCE SERVICE

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

LOCAL MEAT INSPECTION SYSTEM (LMIS)

In line with the agency's strategy to capacitate the LGUs and in preparation for the implementation of Supreme Court (SC) Ruling on the Mandanas-Garcia petition, the NMIS is assisting the LGU in the establishment of their local meat inspection service.

NMIS also created a Technical Working Group (TWG) that will facilitate the development of the Guidelines on the Certification of the LGUs' LMIS.

Five (5) meetings were conducted/participated on the drafted Guidelines on LGU local meat inspection system (LMIS) Certification. Also, the NMIS conducted and facilitated Public Consultations on the two(2) drafted Procedure Guidelines on LGU MIS last December 22, 2021 for LGUs, December 27, 2021 for RTOCs Focal Orientation, December 29, 2021 for Private Stakeholders and Meat Establishments Operators.

BASIC MEAT INSPECTION COURSE (BMIC)

This training course on meat inspection is conducted in compliance to RA No. 9296 (Meat Inspection Code of the Philippines) as amended by RA 10536, that states that all meat control officers and meat inspectors duly appointed by the NMIS or LGUs shall first undergo and complete the basic meat inspection training course conducted by NMIS prior to their deployment in the meat establishment or field operations.

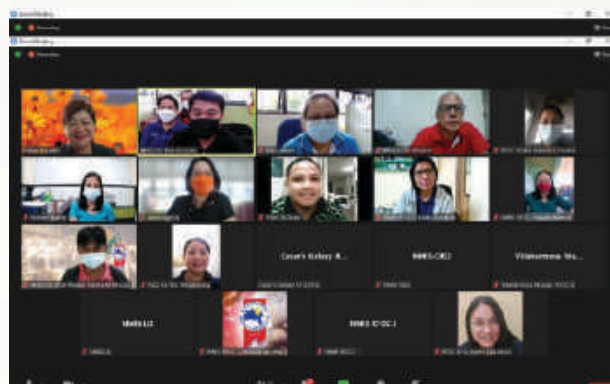
For the year 2021, seventeen (17) Basic Meat Inspection Course (BMIC) were conducted with a total of three hundred (300) LGUs meat inspection officers all over the country completing the course.

SOCIAL PREPARATION ORIENTATION WORKSHOP (SPOW)

NMIS conducted a two-day Social Preparation Orientation Workshop (SPOW) for 2022 Meat Establishment Improvement Program (MEIP) recipients via Zoom on November 16-17, 2021. The two-day training was attended by a total of sixteen (16) LGUs from different provinces and regions. During the training, MSDCPD together with the Engineering Division provided the information to LGUs on slaughterhouse design, documentary requirements and financial aspect of the program. LGUs roles and responsibilities in the slaughterhouse management operation was also discussed.

FOOD SAFETY MANUAL

To be able to assist the stakeholders in the development and improvement of their Food Safety Manual, NMIS-ARD facilitated a three (3) day virtual training on HACCP Training. A total of Sixty Five (65) Meat Establishment's owner / operators / food safety team participated which was conducted last October 25-27, 2021.



INSTITUTIONAL STRENGTHENING

HRM

FILLING UP POSITION

NMIS continues its hiring and promotion activities through its Human Resource Merit and Promotion Selection Board (HRMPSB), as of December 2021, NMIS hired a total of thirty-four (34) new employees and promoted eleven (11) employees, while the Office of the President appointed four (4) personnel for the position of Director II.

MAGNA CARTA FOR PUBLIC HEALTH WORKERS CERTIFICATION

The Meat Inspection Code of the Philippines states that all Meat Control Officers and Meat Inspectors who are performing meat inspection and hygiene work, shall be recognized as public health workers for they are responsible for the promotion and protection of public health through the implementation of an efficient and real time meat inspection service. In 2021, two hundred sixty three (263) NMIS employees were granted a certification from the Department of Health (DOH) entitled to payment of Hazard Pay and other applicable Magna Carta for Public Health Workers benefits.

HRD

The Administrative Division through the Human Resource Development Section and GAD interventions conducted the following activities, training, seminars and conventions to ensure management and development of NMIS officials and employees.

Training/Seminars	Date conducted	Number of participants
National Convention, Conferences, Symposium: Philippine Veterinary Medical Association (PVMA)	February 17-19, 2021	70
National Convention, Conferences, Symposium: Philippine Institute of Civil Engineers (PICE)	November 25-27, 2021	1
National Convention, Conferences, Symposium: Philippine Society of Agricultural and Biosystems Engineers	April 26-28, 2021	1
National Convention, Conferences, Symposium: Psychological Association of the Philippines (PAP) Annual Convention	September 30 - October 2, 2021	3

Training/Seminars	Date conducted	Number of participants
National Convention, Conferences, Symposium: Association of Government Accountants of the Philippines (AGAP) Inc.	October 20-22, 2021	2
National Convention, Conferences, Symposium: Association of Government Internal Auditors (AGIA)	April 6 - June 17, 2021	10
National Convention, Conferences, Symposium: National Union of Career Executive Service Officers, Inc. (NUCESO)	October 27-29 2021	5
National Women's Month Celebration 2021	March 1-31, 2021	404
18 Day Campaign to End Violence Against Women	November 25 - December 12, 2021	404
Training on Public Accountability and Values Enhancement	June 22-24, 2021	35
GAD Webinar Series 1: Gender Sensitivity Training	September 14, 2021	28
GAD Webinar Series 2: Gender Analysis and Gender Analysis Tools	September 15, 2021	29
GAD Webinar Series 3: GAD Planning and Budgeting	September 16, 2021	26
Training on Appraisal and Disposal of Government Property	August 10-12, 2021	34
Seminar Workshop on the Preparation of Devolution Transition Plan (NMIS Steering Function)	September 6-8, 2021	43
Seminar Workshop on Results Based Monitoring and Evaluation (RBME)	August 16-19, 2021	76
Online Training on Philgeps System for BAC Secretariat	March 3-4, 2021	4
Seminar Workshop on the Preparation of NMIS GAD Plan and Budget 2022	September 21-23, 2021	38
Orientation on Philippine National Public Key Infrastructure Batch 1&2	January 22, 2021 / March 30, 2021	58
Seminar Workshop on the Revision on NMIS Citizen's Charter taking into Consideration the Ease of Doing Business	February 2-4, 2021	20
Webinar on Effective Writing and Communication	June 15-17, 2021	39

AGENCY COMMUNICATION PLAN

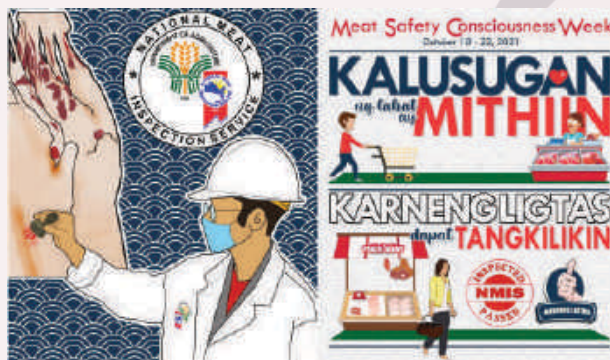
The Meat Standards Development and Consumer Protection Division (MSDCPD) is tasked to formulate and lead the adoption of NMIS Communication Plan for better dissemination of information to the meat consuming public and the producers. This year, the MSDCPD spearheaded three (3) trainings to formulate and develop an outline of NMIS Communication Plan.

NMIS STRATEGIC AND OPERATIONAL PLAN FOR 2022-2024

The Planning and Information Management Division (PIMD) spearheaded the conduct of the three-day seminar/workshop on the crafting of the NMIS Strategic and Operational Plan for 2022-2024. This activity was conducted to determine the Agency's vision for the future as well as to identify goals, objectives, future opportunities, and challenges that will give a sense of direction and guidance for the organization.

NMIS Celebrates its 49th Anniversary and 28th MEAT SAFETY CONSCIOUSNESS WEEK (MSCW)

The NMIS has successfully celebrated its 49th Anniversary and the weeklong observance of the Meat Safety Consciousness Week (MSCW) with the theme "Kalusugan ng lahat ay mithiin, karneng ligtas dapat tangkilikin" last October 18-22, 2021.



The Webinar on Food Safety for Consumers, during the second day of the weeklong celebration of MSCW was also successfully piloted. The webinar was participated by different stakeholders from different parts of the country.

Other activities included in the weeklong celebration were:

- Unveiling of the Bayanihan II Project - Rendering Truck
- Launching of Online Consumer Portal
- Thanksgiving Mass
- Success Story of Stakeholder
- Orientation Seminars for NMIS Employees
- NMIS Employee's day
- NMISEA Election
- NMIS Short Video Contest



Also, the NMIS was able to publish a feature story and souvenir greetings from different officials of the Department of Agriculture during the celebration of Meat Safety Consciousness Week and the 49th NMIS Anniversary. The story titled “NMIS maintains integrity of the food chain and safety” was published in the October 18, 2021 issue of the Manila Times, a broadsheet of national circulation.

In addition, all the NMIS Regional Technical Operation Centers (RTOCs) were enjoined to organize and conduct activities such as Online Meat Selling orientations, display of streamers, and information/educational campaigns (IEC).



THREE (3) IN-HOUSE INFRASTRUCTURE PROJECTS WERE COMPLETED THIS YEAR NAMELY:

1. Rehabilitation of NMIS Regional Technical Operations Center (RTOC) I – Administrative Building
2. Construction of Meat Inspection Training and Development Center (MITDC) – Cistern Tank
3. Construction NMIS RTOC VIII Administrative Building.

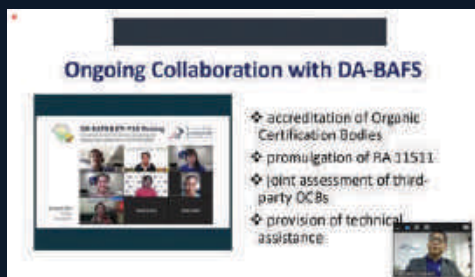


DIVISION HIGHLIGHTS

ARD

NMIS Accreditation and Registration Information System (NARIS)

The soft launching of NARIS on March 3, 2021 was successfully conducted.



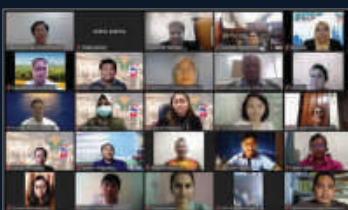
In adherence to the provision of Republic Act No. 11032 entitled "AN ACT PROMOTING EASE OF DOING BUSINESS AND EFFICIENT DELIVERY OF GOVERNMENT SERVICES, AMENDING FOR THE PURPOSE REPUBLIC ACT NO. 9485, OTHERWISE KNOWN AS THE ANTI-RED TAPE ACT OF 2007, AND FOR OTHER PURPOSES" that aims to promote accountability, proper management of public affairs and public property as well as establish effective practices, efficient turnaround of the delivery of government services and prevention of graft and corruption in government, National Meat Inspection Service Accreditation and Registration Information System (NARIS) was officially launch for its implementation on March 10, 2021. NARIS is an online application for the issuance of License to Operation (LTO) of Meat Establishment.

LABORATORY

Conduct of Blended Audit during the New Normal

To be able to continue delivery of services during this period of new normal, NMIS implemented the Blended Audit, wherein auditors conduct verification audit virtually.

- Attended the International short course training organized by the Veterinary Public Health and Food Safety Centre for Asia Pacific (VPHCAP), Faculty of Veterinary Medicine, Chiang Mai University, Thailand, entitled "Food Safety and Security from Animal Origin: Strengthening the Network for Sustainability" last August 2-20, 2021 via virtual platform.
- The Central Meat Laboratory has undergone the Assessment of National AMR Surveillance in the Food and Agricultural Sectors (September 1-3, 2021) this Assessment was conducted by FAO-Assessment Tool for Laboratories and AMR Surveillance Systems (ATLASS) pool of experts, these teams' main objective it to check the capacity of the Agricultural Laboratories to conduct the Antimicrobial Resistance Surveillance as well as the Veterinary Drug Residue Program in the country.



- **Proficiency Testing conducted for Laboratory personnel**

This is an essential part of laboratory quality procedure and participation is a mandatory requirement of ISO 17025 accreditation. Proficiency testing provides an independent assessment of the laboratory performance and compares the results to laboratories worldwide. Taking part in these proficiency tests gives the clients confidence in the laboratory equipment, methods and staff, and assurance that the results are released with the quality.

ENFORCEMENT

- Enforcement Unit headed by Dr. Roseller Manalo, acted a total of thirty one (31) Media appearances or interviews for the advocacy and awareness campaign on meat safety and quality, and proper handling of meat and meat products
- Spearheaded the Food Defense Program (Phase II) on June 23-25, 2021.
- Organized 2 batches of Paralegal training with a total of four (4) participants from Central office and RTOCs



MIED

Public Advisory Regarding Fake/Tampered Certificate of Meat Inspection (COMI)

Based on the reports from coordination with the BAI National Veterinary Quarantine Services Division and the RTOCs, a public advisory regarding fake/tampered COMI used for trade of imported meat was issued through NMIS Memorandum Circular No. 09-2021-036 last 28 September 2021. The said public advisory was posted online (via NMIS website and FB page) and featured in GMA News.

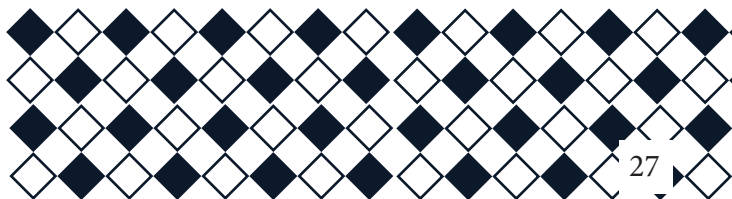


Eligibility Certification of Meat Importer Processors (MIPs) to Import Indian Buffalo Meat

In accordance with DA Special order No. 1128 series of 2019, the IBM Technical Working Group (IBM-TWG) chaired by MIED and Secretariat thoroughly evaluated the documentary requirements submitted by the MIPs. The IBM TWG conducted

meetings on June 15, July 12 & 27, August 4, September 22 to work on the evaluation and analysis of the received documents from eighteen (18) applicant MIPs.

Upon thorough evaluation and assessment of the IBM TWG and IATC, **seventeen (17) MIPs** have been found compliant to the requirements stipulated in the DA Administrative Circular No. 01 series of 2017. The Inter-Agency Technical Committee (IBM IATC) Resolution No. 001-2020 recommended the approval of IBM allocation of the **seventeen (17) MIPs** for C.Y. 2022. However, one (1) MIP with incomplete documentary requirements will be reassessed upon submission of the lacking documents.



POSMD

AUTOMATED IN-PLANT LINE INSPECTION REPORTING SYSTEM (AIPLIRS)

Despite the threat of the COVID-19 virus, the division has still managed to conduct and facilitate the Roll-out Activity for AIPLIRS last May - July, 2021 via virtual meeting. The focus of this preliminary roll-out of AIPLIRS were the AAA's NMIS-licensed poultry dressing plants of the Regional Technical Operation Centers (RTOCs).

The project aims to adopt an automated reporting system that will strengthen the slaughter and condemnation data collection to ensure a valid, timely and reliable reporting in an efficient and user-friendly manner. Also, to lessen the duplicity of work in the generation and submission of slaughter and condemnation data at the regional and central level, to have a direct access and fast-tracking on the daily and monthly reports and to have a efficient and effective data processing, storing and analysis of data from real-time submission of slaughter and condemnation reports.

QUARTERLY CONSULTATIVES AND CONFERENCES

In 2021, eight (8) Management Committee Conferences and thirteen (13) Executive Committee Meetings were conducted to plan, evaluate and discuss matters pertaining to the activities of the agency and to continuously deliver excellent service to the meat consuming public.

PIMD

MONITORING AND EVALUATION

The Planning and Information Management Division (PIMD) is responsible for the integration, monitoring, assessment and evaluation of plans and programs. To provide an accurate and timely monthly report on the status of the implementation of programs, activities, and projects, the PIMD developed the NMIS Scorecard Data Entry System (NSDES).

Performance monitoring and assessment were conducted quarterly and rating was based on the accomplishment of the targets. For FY 2021, the following Division and Regional Offices awarded certificates for their exemplary performance based on the assessment of NSDES.

BEST PERFORMING DIVISION:

- MEAT IMPORT EXPORT DIVISION (MIED)

BEST PERFORMING REGIONAL TECHNICAL OPERATION CENTERS (RTOCs):

- Rank 1- RTOC 4A
- Rank 2- RTOC 1
- Rank 3- RTOC 2



STRATEGIC PERFORMANCE MANAGEMENT SYSTEM (SPMS)

NMIS initiated the enhancement of its SPMS by participating in the training conducted by the Civil Service Institute (CSI) on Performance Management and also started the review of its SPMS Policy/ Guideline pursuant to the requirements stipulated in the HRM-PRIME of the Civil Service Commission (CSC).

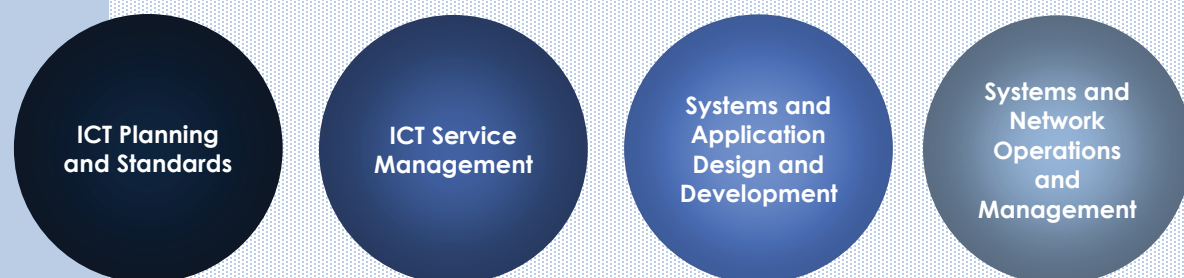
PLANNING AND BUDGETING CYCLE

The Planning and Information Management Division (PIMD) conducted the Performance Assessment and Commitment Setting last March 18-19, 2021 to harmonize and streamline the implementation of the Agency's PAPs and Monitoring and Evaluation. PIMD also initiated the crafting of the NMIS Performance Scorecard and NMIS 2021 Dashboard.

PIMD-ICT

In order to help NMIS achieve its objectives and develop its strategy, the Planning and Information Management - Information Communication Technology (PIMD-ICT) is dedicated to supporting effective information and communication technology systems of the agency at all levels of implementation from Central Office to the RTOCs.

PIMD-ICT encourages efficient management of information assets and offers a safe, dependable technical infrastructure together with client-focused support in order to achieve the continuously changing requirements of the agency employees, clients, and stakeholders. It is accomplished thru following ICT primary services:



PIMD- ICT 2021 HIGHLIGHTS

- **Implemented and updated the Computer Policy** to serve as the office NMIS guidelines applied by NMIS which must be adhered to by employees utilizing and managing the ICT facilities in all NMIS Offices.
- **Conducted the Review of Internal and External Process** last May 26, 2021 in preparation for the digital transformation of processes. The purpose of this exercise was to review the Internal and external business processes of the organization as well as their functional breakdown structure and process requirement map, or SIPOC.
- **Enhanced and Established the Resource Reservation System** to provide a single point of contact (SPOC) that manages and schedules office resources.
- **Conducted Corrective and Preventive Maintenance** in the NMIS Central Office and the Regional Technical Office in the last quarter of the FY 2021. The objective of this activity is to optimize and improve the use of Information Technology resources used in delivering efficient NMIS stakeholders.
- **Completed and executed quarterly security patches and firewall firmware updates** to guarantee that the internal network has the most up-to-date security and management tools.
- **Resolved and fulfilled day-to-day- ICT service requests from the Service Desk System** including those for application and installation support, content management (posting to websites and social media), design and layout, hardware support, login and access, network and connectivity, procurement and canvassing, and resource setup. ICT service request management is vital for business operations because it maintains productivity and efficiency, ensures the least amount of delay and disruption to operations, lessens the daily workload for IT staff, reduces the effects or risks of using services and processes that are broken or ineffective, and improves client satisfaction and service delivery.
- **Assisted in the design and process assessment of information systems projects** such the Automated In-plant Reporting Information Systems, Meat Import Licensing Portal, and the Document Tracking System.
- **On-boarded and trained two (2) new contracts of service (COS) staff** - Computer Maintenance Technology and Computer Programmer I to help meet the increasing demand for ICT services in the areas of systems development and technical support.

FINANCIAL

PERFORMANCE

In FY 2021, the NMIS has a Php 478,023,342.00 appropriations for the current year's budget which includes an amount of Php 28,319,342.00 for Personal Services (PS), Php 229,574,000.00 for Maintenance and Other Operating Expenses (MOOE) and Php 130,000.00 for Capital Outlays (CO).

FY 2021 STATUS OF APPROPRIATIONS & ALLOTMENT

Particular	Amount
New Appropriations (General Fund)	478,023,342
<i>Personal Services (PS)</i>	28,319,342
<i>Maintenance and Other Operating Expenses (MOOE)</i>	229,574,000
<i>Capital Outlays (CO)</i>	130,000
Continuing Appropriations	113,107,000

UTILIZATION RATE, 2020-2021

In 2021, the NMIS reached 94 percent utilization rate with an increase by 10.3 percent compared to FY 2020.

PARTICULAR	Amount (in thousand pesos)	
	FY 2020	FY 2021
Allotment Received	769,780	591,130
Current Appropriations	751,619	478,023
Continuing Appropriations	18,161	113,107
Obligations Incurred	655,778	555,718
Current Appropriations	637,994	453,100
Continuing Appropriations	17,784	102,618
Utilization Rate	85.2%	94.0%

CONSOLIDATED COLLECTION BY REGION

A total of 140.3 million was collected and remitted to the Bureau of Treasury (BTr) for the year 2021.

OFFICE	Franchising and Licensing Fees	Clearance and Certification Fees	Inspection Fees	Miscellaneous Income and Laboratory Fees	TOTAL
CO	150,000.00	-	-	1,142,197.50	1,292,197.50
NCR	2,209,109.50	60,000.00	8,835,608.31	591,455.00	11,696,172.81
I	171,234.00	30,000.00	4,896,642.32	207,000.00	5,304,876.32
II	179,700.00	5,400.00	2,652,606.35	21,555.29	2,859,261.64
III	1,145,366.00	415,400.00	28,547,453.18	319,500.00	30,427,719.18
IV-A	949,537.00	248,500.00	23,599,675.50	217,000.00	25,014,712.50
IV-B	26,500.00	-	299,471.14	9,000.00	334,971.14
V	93,900.00	-	5,714,753.28	98,762.61	5,907,415.89
VI	151,000.00	-	8,361,733.08	18,145.39	8,530,878.47
VII	216,400.00	326,434.00	10,699,883.99	25,700.00	11,268,417.99
VIII	140,101.00	40,300.00	5,509,803.12	8,400.00	5,698,604.12
IX	29,500.00	5,500.00	1,829,069.65	4,000.00	1,868,069.65
X	172,033.66	5,000.00	14,396,876.02	1,000.00	14,574,909.68
XI	260,983.67	55,000.00	7,821,849.32	292,630.00	8,430,462.99
XII	175,067.00	20,000.00	6,598,474.97	156,000.00	6,949,541.97
CAR	16,200.00	2,000.00	167,392.09	1,000.00	186,592.09



UNQUALIFIED AUDIT OPINION FROM THE COMMISSION ON AUDIT FY 2020

The NMIS has earned an Unqualified Audit Opinion from the Commission of Audit (COA) for its FY 2020 audit report. The Unqualified Audit Opinion is the highest rating from COA can render to a government agency.

RTOCS

NATIONAL CAPITAL REGION

- RTOC NCR conducted monthly meetings with meat cold storage plant officers every 1st /2nd week of the month in which issues and concerns were discussed and the new Memorandum issuances.
- Facilitated the conduct of Meat Operator's Meeting and Meat Transport Operator's Meeting last October 13, 2021 with forty-eight (48) participants.
- RTOC NCR regularly conduct inspection and surveillance to all accredited Cold Storage Warehouse wherein they condemned imported meat amounting to 51,387 kilograms.
- In 2021, two Local Government Units (LGUs) were already endorsed to the Central Office for LMIS Certification. RTOC NCR also provided technical assistance to eight (8) Cities on Pre-certification stage of LMIS.
- For enforcement activities, the NCR Enforcement Team conducted one hundred sixty five (165) Post-abattoir monitoring and twenty six (26) strike operations resulting in 270,042 kilograms confiscated meat and meat products.



CORDILLERA ADMINISTRATIVE REGION

- RTOC CAR conducted virtual orientation on NARIS to its stakeholders that aims to introduce the digital technology and make them become familiar with the application system.
- A total of four (4) Radio interviews were participated to promote safe and quality meat to the consuming public.
- LGUs in CAR has zero knowledge on creation of LMIS and no existing ordinances, thus RTOC CAR conducted six (6) orientations on Strengthening Local Meat Inspection Service. The RTOC also gave an action plan and commitment to LGUs.
- Conducted sixty-five (65) meat market monitoring and fourteen (14) surveillance. Out of the twenty one (21) Notice of Violation issued, nine (9) were resolved in 2021.



Highlights



ILOCOS REGION

- The whole Region 1 was affected by African Swine Fever (ASF) and the majority of municipalities were declared as Infected zones. The efforts of the meat inspection officers and other partners from LGUs in controlling the spread of ASF from continuously manning the quarantine checkpoints, stricter ante mortem inspection and massive information dissemination to all concerned entities had become part of the preventive and control measures. Because of this outbreak, a drastic decrease of 45.5 percent in the volume of slaughtered hogs in the region was noted in 2021.
- Region 1 has the most number of carabaos slaughtered in the accredited meat establishments with 12,069 heads. This was 16.56 percent higher compared to last year, maybe due to the scarcity and increase of pork prices in the region.
- In 2021, RTOC 1 has one new class AA Poultry Dressing Plant (PDP) granted license to operate.
- RTOC 1 also assisted the LDP Farms Food Corporation in the renewal of its requirements to comply with Korean exports. The said export facility is also exporting poultry products to Japan.
- For enforcement activities, RTOC 1 conducted one hundred sixty nine (169) meat market monitoring and twenty one (21) surveillance.



NMIS RTOC 2 Personnel at the Newly Renovated Building



TV interview in observance of MSCW 2021

CAGAYAN VALLEY



- RTOC 2 was successfully assist and supervise the Santiago City Slaughterhouse to be accredited, one of recipients of the Meat Establishment Improvement Program (MEIP).
- RTOC 2 initiated to create their own Fact Finding Committee and Committee on Decorum and Investigation (CODI).
- In 2021, RTOC 2 Enforcement team conducted twenty nine (29) meat market monitoring and surveillance covering all cities and municipalities of Region 2.
- Twenty (20) LGUs Pre-LMIS Certification orientations is conducted to capacitate and guide the LGUs with the creation of LMIS that will ensure its implementation effectively.

CENTRAL LUZON

- Region 3 has the most number of accredited Poultry Dressing Plant (PDP) in the Philippines. Also the top producer of chicken slaughtered in accredited PDP.
- Region 3 also has the most number of registered Meat Transport Vehicles (MTV) with a total of 2,166 MTVs. With this substantial number of MTVs, RTOC 3 conducted fifty-one (51) Virtual Good Hygienic Practices (GHP) Orientation to Driver & Pajenante with a total of 3,042 participants.
- Conducted sixty (60) post-abattoir monitoring and twenty-one (21) surveillance operations.



CALABARZON

- Region 4A has the most number of accredited Slaughterhouses (SLH) in the Philippines. Also the top producer of hogs slaughtered in accredited SLH.
- One (1) new SLH was granted class AA license to operate.
- Amidst the threat of COVID-19, RTOC 4A was able to provide forty two (42) technical assistance for LGUs and private industries for the construction and upgrading of Meat Establishments.
- Conducted thirty (30) trainings, seminars and orientations related to food safety and meat inspection.
- Participated Radio interview aired live on Radyo Natin 106.3 FM in observance of MSCW.



MIMAROPA

- In 2021, Region 4B has one new meat establishment granted license to operate, contributing to a total of nine (9) meat establishments with license to operate in the region.
- RTOC 4B has successfully monitored and provided technical assistance to the construction of Sablayan Slaughterhouse under the Meat Establishment Improvement Program (MEIP). Last October 27, 2021, the said project was turn-over to LGU.
- Despite that the Region is an inter-island travel, RTOC 4B managed to conduct ten (10) Food Safety orientations for Food handlers, MTV operators, butchers and drivers with a total of 185 participants.
- RTOC 4B was active in preventing and controlling the spread of African Swine Fever (ASF) through attending inter-agency meetings, monitoring and technical assistance. RTOC 4B also distributed disinfectants to LGUs for ready use.

BICOL REGION

- Gleaning from 2021, RTOC 5 resiliency is highlighted by conducting two (2) batches of Basic Meat Inspection Course for local meat inspectors.
- RTOC 5 was able to conduct three (3) Slaughterhouse Management Seminar (SOMOS) and eleven (11) Food Safety Orientations.
- The Enforcement Team of RTOC 5 conducted two hundred twenty nine (229) Post-abattoir monitoring, forty four (44) surveillance and twenty four (24) strike operations. The RTOC 5 office has imposed administrative sanction to habitual offender of Meat Inspection Code of the Philippines and Consumer Act of the Philippines.
- There is an increase of 8 percent in the collection of fees and other income compared to previous year.



WESTERN VISAYAS



- There is a substantial increase of 180 percent in the collection of fees and other income of RTOC 6 compared to previous year. The increase was due to the additional meat establishments constructed and accredited and payment of arrears were also given importance.
- RTOC 6 had conducted various seminars and activities for 2021 despite the challenges brought by COVID19 Pandemic. They conducted sixteen (16) seminars, orientations and trainings relative to meat inspection procedures and implementation of meat safety programs.
- Enforcement team conducted sixty nine (69) meat market monitoring resulted to eighteen (18) issued notice of violations.
- RTOC 6 receives Plaque of Commendation from Negros Occidental Provincial ASF Task Force for their valuable support and remarkable contribution in keeping Negros Occidental ASF-Free.
- Technical assistance through dialogues with the Mayors/ LGUs were frequently conducted to orient them to the advantages of having accredited Slaughterhouse in terms of safe source of meat and income.

CENTRAL VISAYAS

- RTOC 7 successfully assisted one (1) new class AA Slaughterhouse to attain their license to operate.
- Successfully provided technical assistance to the newly class AA Cold Storage Warehouse (CSW) located in Consolacion, Cebu. The said meat establishment was inaugurated last October 21, 2021.
- Provided technical assistance for the construction of the slaughterhouse was extended to twenty (20) LGUs.
- RTOC 7 extend assistance to the Korean delegates conducted a feasibility study on Enhancing Meat Quality and Safety through the establishment of modern livestock infrastructure and inspection facilities with traceability in the Republic of the Philippines.



EASTERN VISAYAS



- RTOC 8 was active in controlling ASF through providing streamers or tarpaulin as a friendly reminder in mitigating the highly contagious ASF. The office also provides a disinfection of the slaughterhouses in some municipalities in the region.
- Conducted twelve (12) trainings, seminars and orientations related to food safety and meat inspection
- For enforcement activities, RTOC 8 conducted eighty eight (88) meat market monitoring and issued thirty seven (37) notices of violation .
- One of the major highlights of RTOC 8 was the dedication and blessing of their new administrative building located at Government Center, Pawing, Palo, Leyte. This was funded under the Yolanda Rehabilitation and Reconstruction Program (YRRP).

Amidst the continuous COVID-19 pandemic situation in the country, RTOC 9 mandate to serve the meat-consuming public of the whole Zamboanga Peninsula stayed even stronger by facing all challenges along its way. Hence, RTOC 9 deliver the following highlights of accomplishments for 2021.



1. Fifty-three (53) post-abattoir activities conducted covering 527 meat channels in the whole region, this was 89.3 percent increase from previous year;
2. Conducted nine (9) COVID-19 prevention program verification activities in all licensed MEs in the region despite of the travel restrictions imposed by different provinces (aside from the daily in-plant verification conducted by NMIS POs and DMIs);
3. Twenty-two (22) advocacy campaign activities, LGU and stakeholders engagements and technical assistance (Good Manufacturing Practices-GMP and NMIS Laws and Issuances, LGU and stakeholder engagements through regular meetings) were conducted throughout the Region;
4. Provided thirteen (13) technical assistance to external stakeholders for the development construction of slaughterhouse which have encouraged them to establish a meat inspection system; and
5. Enjoined actively with DA's ASF Prevention Program. The regional office participated in **eight (8)** related activities such as BaBay ASF, Awareness campaigns, etc.

- The issuance of MTV certificates and stickers in Region 11 has increased. This increase may be associated with the increasing demand of meat in the region due to Covid-19 pandemic as one of the drivers in the business side. Also, the increase may be attributed to the active monitoring and surveillance during enforcement activity.
- Two (2) new meat establishments (MEs) were granted class AA license to operate.
- RTOC 11 successfully conducted twenty-two (22) face-to-face trainings, seminars, meetings and orientations.
- In order to ensure harmonized implementation of food safety regulations in the provinces and cities, RTOC 11 were constantly visiting LGUs for a consultation meeting to discuss the setting up of a provincial / city / municipal meat inspection service.
- The RTOC 11 Enforcement Team was able to conduct one hundred seventy three (173) meat market monitoring and one hundred seventy nine (179) surveillance activities.
- In promoting advocacy and awareness campaign on the consumption of safe meat, a total of ten (10) media appearances to cascade the programs and activities of the NMIS.
- RTOC 11 was successfully monitored and provided technical assistance on the construction of Malagos "AA" Slaughterhouse with Meat Cutting Facilities and Cold Storage under the Bayanihan II Project. The said project was turned-over to LGU on August 26, 2021.



DAVAO REGION

NORTHERN MINDANAO

- RTOC 10 has a total of thirty three (33) Meat Establishments with thirty (30) class "AA" and three (3) class "AAA" Meat Establishment Classification.
- A total of forty-two (42) Virtual and Face to face Good Hygienic Practices (GHP) orientation seminars for MTV Operators/ Drivers/ Porters was conducted in 2021 with a total of 597 number of participants
- On ASF initiatives, RTOC 10 conducted a Webinar Series on African Swine Fever (ASF): Ensuring Safety of Raw Pork Meat via Facebook live on April 16, 2021
- The RTOC 10 Enforcement Team always lives by the mission and vision of the National Meat Inspection Service to ensure the safety of meat through post-abattoir inspection in meat markets and channels. By that, three hundred twenty-one (321) meat market monitoring and forty-seven (47) surveillance was conducted on small markets of Region 10 including those in the rural areas.



SOCCSKSARGEN

- Region 12 ranks third in Hog production in the country and highest in Mindanao with approximately million heads. The two of the biggest hog producers in the country are also based in Region 12.
- RTOC 12 initiated a Landbank EPS Seminar for MTV Operators and Integrators on March 4, 2021 to cascade the online payment for services and familiarize them with the application..
- As part of the Regional MSCW celebration, RTOC 12 had an outreach program extending support to four beneficiaries, where food packs and PPEs were heartily given.
- Radio interview at DA Region 12 AGri Tayo Soccsksargen Program as observance of MSCW 2021.

CARAGA

- A total of fifteen (15) meat establishments were accredited in Caraga. Also, one hundred fifty-one (151) Meat Transport vehicles were registered.
- Various seminars were held for LGU meat inspectors, consumers, and external stakeholders relative to meat inspection and food safety.
- Caraga Enforcement team were actively conducted post-abattoir monitoring to ensure the implementation of DA A.O No. 6 Series of 2012 or Hygienic handling of chilled, frozen and thawed meat in meat markets.





DR. JESSICA I. ACORDA
Supervising Meat Control Officer
 Jun. 14, 1982 – Mar. 19, 2021
 (39 years in service)



MR. RUBEN M. AFRICA
Meat Inspector III
 Nov. 14, 1986 – Mar. 25, 2021
 (35 years in service)



DR. NAIDA V. BOLVAR
Supervising Admin. Officer
 Jul. 28, 1999 – Dec. 31, 2021
 (22 years in service)



DR. DARIO BONIFACIO B. CANILLAS
Director II
 Oct. 16, 1989 – Dec. 31, 2020
 (32 years in service)



MS. LORNA R. CARLOS
Meat Inspector III
 Jan. 15, 1988 – Jul. 28, 2021
 (33 years in service)



MS. CONDESA L. CASTILLO
Meat Inspector III
 Oct. 16, 1989 – May 5, 2021
 (32 years in service)



MS. VALTINETTE JYNA P. CARIÑO
Meat Inspector III
 Feb. 7, 1990 – Mar. 1, 2021
 (31 years in service)



DR. MAGDIWANG S. CRUZ
Supervising Meat Control Officer
 Apr. 13, 1998 – Nov. 30, 2021
 (23 years in service)



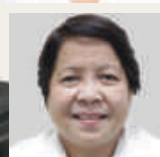
MR. JESSIE V. DAYAG
Meat Inspector III
 Apr. 7, 1983 – Dec. 31, 2020
 (41 years in service)



DR. ARTURO S. DE JESUS
Director II
 Dec. 11, 1984 – Dec. 31, 2020
 (37 years in service)



MS. BETTY T. FALCUNIT
Meat Inspector III
 Jan. 15, 1988 – July 28, 2021
 (33 years in service)



MS. TRINIDAD B. GUEVARRA
Meat Inspector III
 Dec. 14, 1981 – Aug. 3, 2021
 (40 years in service)



MS. THERESA D. MAGNO
Meat Inspector III
 Oct. 16, 1989 – Jun. 30, 2021
 (32 years in service)



DR. MA. FELISA L. MANANGAN
Senior Meat Control Officer
 Oct. 1, 1984 – Feb. 1, 2021
 (37 years in service)



MS. CRISTINA M. MERCED
Meat Inspector III
 Jan. 15, 1988 – Jan. 1, 2021
 (33 years in service)





MS. MARIETA M. MIRANDA
Meat Inspector III
Feb. 8, 1990 – Jan. 1, 2021
(31 years in service)



DR. BYRON D. MUÑOZ
Meat Control Officer II
Feb. 5, 2018 – Apr. 6, 2021
(3 years in service)



MR. NESTOR ORDOÑO
Meat Inspector III
Oct. 2, 1980 – Dec. 31, 2020
(41 years in service)



MS. ROBERTA L. RIGUER
Information Officer III
Apr. 1, 1998 – Jun. 7, 2021
(23 years in service)



DR. MILDRED A. SALIGAN
Acting Director II
Oct. 16, 1989 – Jun. 17, 2021
(32 years in service)



MS. MA. FLOR R. SOTERO
Meat Inspector III
Feb. 8, 1990 – Oct. 6, 2021
(31 years in service)



MR. PAULINO VERTULFO
Meat Inspector III
Jul. 3, 1989 – Jul. 26, 2021
(31 years in service)



MS. JESSIE A. VILLEGAS
Meat Inspector III
Jan. 15, 1988 – Aug. 19, 2021
(33 years in service)



MR. OLYMPIO S. YECPOT
Meat Inspector III
Jun. 3, 1981 – Dec. 31, 2020
(41 years in service)



MS. SUSAN C. YECPOT
Meat Inspector III
May 16, 1983 – Dec. 31, 2020
(41 years in service)



MS. OBDUELYN R. YERRO
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Jan. 15, 1988 – Jan. 1, 2021
(33 years in service)



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NATIONAL MEAT INSPECTION SERVICE



INSPECTION