

NATIONAL MEAT INSPECTION SERVICE (NMIS)

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ANNUAL REPORT

FY 2020

NMIS@50: Then and Now, Safe Meat for a Healthier Philippines

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PHILIPPINE MEAT INSPECTION SYSTEM

NATIONAL MEAT INSPECTION SERVICE (NMIS)

The NMIS is a specialized regulatory service 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 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.

The composition of NMIS is as follows:

Office of the Executive Director (OED)

The NMIS is headed by an Executive Director and assisted by a Deputy Executive Director. The OED executes, directs and supervises the implementation of rules, regulations and P/A/Ps of the NMIS to ensure efficient implementation of a national meat inspection control system.

16 Regional Technical Operation Centers (RTOCs)

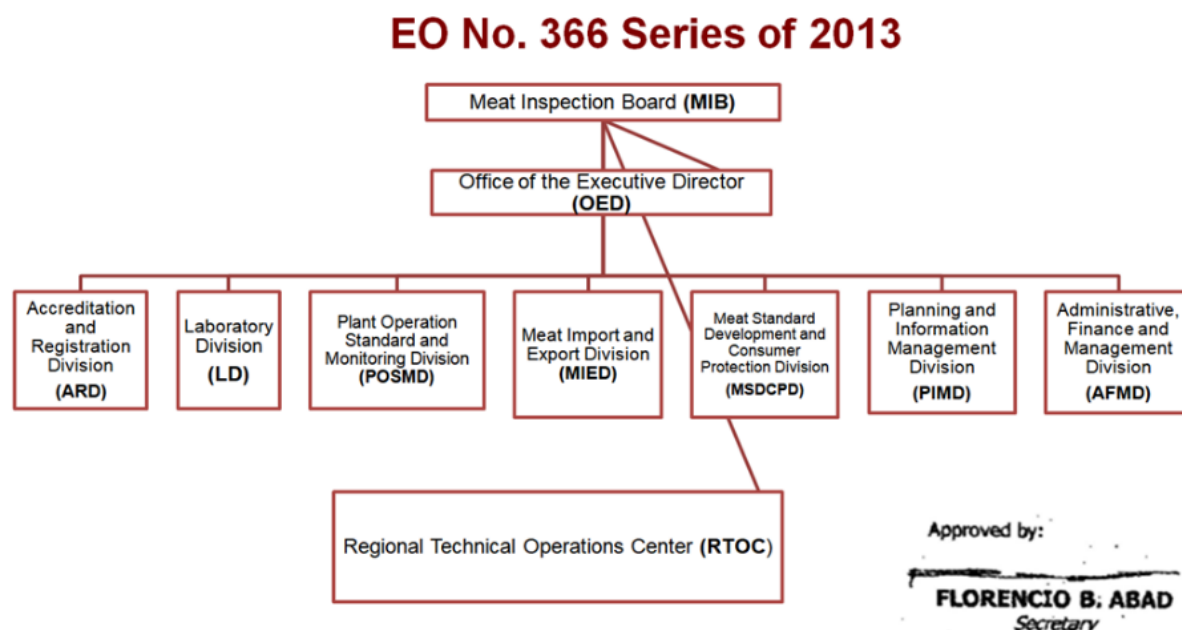
The over-all operation of the RTOCs are under the command and responsibility of the Regional Technical Directors (RTDs). The RTOC is responsible for the implementation of the rules, regulations and P/A/Ps within their jurisdiction. The RTOC also provides technical assistance, assist in capability building and coordinates with stakeholders. The RTOCs are in Regions 1, 2, 3, 4A, 4B, 5, 6, 7, 8, 9, 10, 11, 12, 13, CAR, CARAGA, and NCR.

7 Divisions

Issuance of guidelines, regulations, procedures and over-all monitoring of P/A/Ps is done at the NMIS Central Office thru the following divisions are headed by Division Chiefs: Accreditation and Registration Division (ARD), Laboratory Division (LD), Meat Standard and Consumer Protection Division (MSDCPD), Meat Import and Export Division (MIED), Plant Operation and Standards Monitoring Divisions (POSMD), Planning and Information Management Division (PIMD) and the Administration and Finance Division (AFMD).

PHILIPPINE MEAT INSPECTION SYSTEM

NMIS Organizational Structure



Pursuant to its mandate, the NMIS as the competent authority is tasked to implement the following policies, programs, guidelines, rules and regulations pertaining to meat inspection and meat hygiene to ensure meat safety and quality from farm to table:

1. Accreditation, Licensing and Registration

The NMIS is responsible for the accreditation/licensing of meat establishments, registration of meat transport vehicles. Meat establishments (MEs) licensed are slaughterhouses (SH), poultry dressing plants (PDP), meat cutting plant (MCP), meat depot center (MDC), cold storage warehouse (CSW) that have distribution outside the locality or to any accredited AA or AAA ME.

2. Plant Operation (Inspection) and Standards Monitoring

The NMIS is responsible for the inspection and certification of meat, as well as the technical supervision of local government units (LGU).

PHILIPPINE MEAT INSPECTION SYSTEM

3. Meat Import and Export

The NMIS evaluates foreign meat establishments intending to export to the Philippines, accredit meat importers and exporters, inspect imported meat, certify for export and provide technical assistance for exporters.

4. Meat Standard Development and Consumer Protection

The NMIS is responsible for the technical training of veterinarians and meat inspectors on meat inspection, provides technical assistance to LGUs in their development of their Local Meat Inspection System (LMIS) and develop safety and quality standards in consultation with standard setting agencies.

5. Laboratory Testing and Analysis

The NMIS provides analytical services and data analysis to detect contaminants in meat and perform analyses for detection of pathogens, veterinary drug residues, meat parasites and identification of meat species.

6. Local Meat Establishment Assistance

The NMIS provides technical assistance on the construction of in-house and meat establishments, accreditation of meat establishment contractors, fabricators, suppliers and third-party service providers, assists in the development of standards for slaughtering and processing equipment, utensils and other paraphernalia used in meat inspection and manages climate change programs.

7. Enforcement

The NMIS is responsible for the enforcement of policies against hot meat, adulterated and misbranded meat thru the conduct of regular meat market post-abattoir monitoring and surveillance, strike operations and confiscation.

HIGHLIGHTS OF ACCOMPLISHMENT

HIGHLIGHTS OF ACCOMPLISHMENT

LICENSING, ACCREDITATION AND REGISTRATION

| ISSUANCE | NUMBER ISSUED |
|---|---------------|
| License to Operate (LTO) of Meat Establishments | 557 |
| Meat Transport Vehicle (MTV) Registration | 9,591 |
| Accreditation of Meat Importers | 374 |

INSPECTION AND CERTIFICATION

| ACTIVITY | VOLUME OF INSPECTED MEAT (kg) |
|--|-------------------------------|
| Inspection of Locally Slaughtered in Licensed MEs | 1,242,721,968.97 |
| Inspection of Direct Arrivals of Imported Meat at Cold Storage Warehouses (CSWs) | 1,356,677.982 |
| Inspection of Meat for Export | 121,915.32 |

| ACTIVITY | NUMBER |
|---|--------------------------------|
| DA Inspection Missions (DAIM) Conducted – Export of Meat into the Philippines | 3 (Taiwan, Hungary, Poland) |
| Systems Accreditation (Countries) | 1 |
| Individual Accreditation (Foreign Meat Establishments) | 11 |

HIGHLIGHTS OF ACCOMPLISHMENT

| CERTIFICATES | NUMBER ISSUED |
|---|---------------|
| Meat Inspection Certificate (MIC) | 2,495,000 |
| Certificate of Meat Inspection (COMI) | 1,126,582 |
| Hazard Analysis and Critical Control Point (HACCP) Certified Products | 178 |
| Meat Establishments with HACCP Certification | 100 |
| | |

LABORATORY TESING AND ANALYSIS

| ANALYSIS | NUMBER OF SAMPLES TESTED |
|-----------------------------|--------------------------|
| Pathogen Monitoring | 29,948 |
| Veterinary Drug Residue | 18,549 |
| MIT ELISA | 2,934 |
| Meat Parasites | 291 |
| Meat Species Identification | 682 |
| Antimicrobial Resistance | 8,122 |

MEAT SAFETY TRAININGS AND SEMINARS

| ACTIVITY | NUMBER OF ACTIVITY | NUMBER OF PARTICIPANTS |
|--|--------------------|------------------------|
| Basic Meat Inspection Training Course (BMITC) | 20 | 381 |
| Social Preparation Orientation Workshop (SPOW) | 1 | 20 |
| Meat Safety Advocacy | 192 | 6,505 |

HIGHLIGHTS OF ACCOMPLISHMENT

ASSISTANCE TO LGU

| PROGRAM | NUMBER OF LGU RECIPIENTS |
|--|---|
| Meat Establishment Improvement Program (MEIP) | 5 <ul style="list-style-type: none"> • Nagtipuan, Quirino • Castillejos, Zambales • Dipolog City • Busuanga, Palawan • Looc, Romblon |

ENFORCEMENT ACTIVITIES

| ACTIVITY | NUMBER CONDUCTED |
|-------------------------------|------------------|
| Meat market monitoring | 1,373 |
| Surveillance | 292 |
| Strike Operations | 98 |

| ACTIVITY | Volume of Hot Meat (kg) |
|--|-------------------------|
| Confiscated and disposed "hot meat" | 33,524.16 |
| Local | 4,127.94 |
| Imported | 30,357.62 |

| ACTIVITY | Number Issued |
|-----------------------------------|---------------|
| Notice of Violation Issued | 300 |

INFORMATION, EDUCATION AND COMMUNICATION (IEC)

| ACTIVITY |
|---|
| 4,500 Produced and 19,471 IEC Materials Distributed |
| 253 News Releases posted in NMIS website and social media |

OPERATION'S REPORT – PROGRAMS/ACTIVITIES/PROJECTS(P/A/PS)

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I. MEAT REGULATORY PROGRAM

A. Meat Safety and Quality Sub-program

1. Meat Inspection at NMIS Licensed Meat Establishments

a. Meat Inspection Officers

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.

In 2022, NMIS has conducted daily monitoring and meat inspection to a total of 557 NMIS Licensed Meat Establishments.

| Region | Number of Licensed MEs |
|--------------|------------------------|
| I | 28 |
| II | 16 |
| III | 103 |
| IV-A | 91 |
| IV-B | 11 |
| V | 16 |
| VI | 27 |
| VII | 46 |
| VIII | 22 |
| IX | 5 |
| X | 22 |
| XI | 34 |
| XII | 15 |
| CARAGA | 14 |
| CAR | 7 |
| NCR | 100 |
| Total | 557 |

b. Food Animal Slaughter Volume

OPERATION'S REPORT – PROGRAMS/ACTIVITIES/PROJECTS(P/A/PS)

The total slaughter volume from licensed MEs amounted to 1,242,721,968.97 kgs from 793,280,504 heads of animals. The highest number of slaughtered animals was chicken at 789,637,871 heads (99.5%) followed by hogs at 3,400,533 heads and cattle at 154,415.

c. Condemnation Data

Another primary function of NMIS is to pass judgment on inspected slaughtered food animals. When ante-mortem inspection is conducted, animals can be put as suspected/on hold or condemned if the animals show symptoms or have a disease and when post mortem inspection conducted, carcass, body parts and entrails can be condemned if not fit for human consumption.

Condemned Food Animals during Antemortem Inspection, 2022

| TYPE OF FOOD ANIMAL | NUMBER OF HEADS | CORRESPONDING WEIGHT IN KILOGRAMS |
|---------------------|-----------------|-----------------------------------|
| Hog | 1166 | 25259 |
| Chicken | 1,875,266.50 | 1,895,714.08 |
| Cattle | 4 | 1,826 |
| Carabao | 14 | 7,422 |

Condemned Parts of Food Animals at Post mortem Inspection in kilograms, 2022

| PARTS | HOG | CHICKEN | CATTLE | CARABAO |
|------------|---------|------------|--------|---------|
| Carcass | 4430 | 252,219.11 | 136.30 | 0 |
| Liver | 18,123 | 232,931.47 | 10,189 | 10,719 |
| Lungs | 200,148 | 0 | 12,902 | 4,705 |
| Trimming | 45,876 | 221,983.40 | 5,729 | 1,625 |
| Intestines | 53,328 | 298,995.64 | 6,636 | 702 |
| Heart | 22556 | 0 | 514 | 777 |
| Feet | 0 | 62,680.81 | 0 | 0 |

OPERATION'S REPORT – PROGRAMS/ACTIVITIES/PROJECTS(P/A/PS)

The slaughter from 855 Local Government Unit (LGU) Locally Registered Meat Establishments (LRME) are being inspected by the LGU MIO and are being monitored by NMIS.

c. Meat Inspection Certificate

All meat which 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.

d. Food Animal Welfare Program (FAWP)

Activities conducted for the FAWP were distribution of tarpaulins ("Flooding of Animals is a Crime") to slaughterhouses.

2. Deputation

In order to augment the NMIS workforce in specified NMIS-licensed meat slaughterhouses and poultry dressing plants, a total of 310 LGU deputized meat inspector officers (DMIO) from those endorsed by the LGU and RTOCs.

3. Inspection of Exported Meat

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. To date, there are registered are three (3) Meat Exporter establishments and (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

Only one (1) exporting facility, REIWA Chicken Development Plant, NMIS Licensed-AAA Meat Cutting Plant exported 121,915.32 kg of Yakitori to Japan. Last year, the said company exported 119kg of samples of Yakitori without commercial value. Export was put on-hold due to the existing HPAI occurrence in the country.

4. Inspection of Imported Meat

OPERATION'S REPORT – PROGRAMS/ACTIVITIES/PROJECTS(P/A/PS)

All imported meat brought into the country are 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.

a. Meat Import Volume

Total meat import volume as of 31 December 2022 was 1,356,677,982 kg

5. Enforcement (Surveillance, Monitoring and Confiscation)

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 2022, a total of 1,373 meat market monitoring and 292 surveillance were conducted, 300 Notice of Violations issued, 98 strike operations/confiscations resulting to 33,524.16 kg of meat (local and imported) confiscated nationwide. Most of the confiscation made in meat markets were due to the unhygienic handling of meat. From the total confiscation, 91% (30,357.62 kg) were imported meat and only 9% (4,127.93 kg) were local meat.

6. Laboratory Testing and Analysis

To verify 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. 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 the laboratory needs of the regulatory divisions of the NMIS and its general clienteles. The samples submitted for analysis can be

OPERATION'S REPORT – PROGRAMS/ACTIVITIES/PROJECTS(P/A/PS)

classified coming from 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.

a. Pathogen Monitoring Program

This program is conducted for the detection of pathogenic bacteria in meat, particularly *Escherichia coli*, *Staphylococcus aureus* and *Salmonella spp.*) In 2022 a total of 29,948 analysis was conducted for pathogen monitoring, of which 27,029 negative results and 2,919 positive results.

b. National Veterinary Drug Residue Program

This annual program is implemented to conduct screening tests (ELISA and MIT) of residue of banned veterinary drug (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 is 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 2022, a total of 18,459 analysis for Microbial Inhibition Test (MIT) was conducted and 2,934 analysis for Enzyme Linked Immuno Assay Test (ELISA) was conducted. From the MIT 63 were positive, while ELISA had 376 positive results.

c. Meat Parasites Monitoring Program

This program is a passive monitoring of meat and is based mainly on a need basis analysis. 291 tests were done for 2022.

d. Meat Species Identification Program

This program is an annual program made to address concern on adulteration and misdeclaration of species in meat. This program is also done in support to the National Action Plan to Eliminate Dog Meat Trade. A total of 682 analysis was conducted for 2022 from which a total of ten

OPERATION'S REPORT – PROGRAMS/ACTIVITIES/PROJECTS(P/A/PS)

(10) confiscated samples from the joint operations of NMIS, Animal Kingdom Foundation (AKF), PNP-CIDG, to deter illegal trading of dogs were confirmed as dog meat.

e. Antimicrobial Resistance Program

This program is in collaboration with other DA agencies and is aimed in addressing the increasing numbers of microbes resistant to antibiotics. In 2022, a total of 8,122 analysis from cecal samples in Region II, III, IVA, V, VI and X was conducted.

B. Licensing and Registration Sub-program

1. Licensing of Meat Establishments (MEs)

The licensed MEs compose of 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 557 MEs were found to be compliant with national standards and given a License to Operate (LTO) by NMIS in 2022, of which 86.5% (482 MEs) were classified as "AA" and 13.5% (75 MEs) classified as "AAA". The "AA" MEs was composed mostly of CSW (185 MEs) while "AAA" (export facilities) was composed mostly of PDPs (31 MEs).

The CSW registered the greatest number of licensed MEs comprising 38.8% (216 MEs), followed by PDP at 22.4% (125 MEs), SLH at 20% (112 MEs), MCP at 11.8% (66 MEs) and MDC the least at 6.8% (38 MEs).

2. Registration of Meat Transport Vehicles (MTV)

In order to ensure hygienic handling of meat from the licensed ME to another place (market or storage), all MTV are inspected for compliance to meat safety regulations and registered. A total of 9,591 MTVs was registered in 2022.

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3. Certification of Compliance on Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Point (HACCP)

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.

In 2022, a total of 100 ME were HACCP certified and 178 HACCP certified products.

4. Accreditation of Meat Importers

Only 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 (DFL-MIIU) and Duty Free Locator Meat Importer Processor (DFL-MIP).

A total of 290 meat importers were accredited by NMIS in 2022. Majority of the importers by classification were MIT at 86.9% (252), followed by MIP at 11% (32), and MIIU at 1.7% (5). Profile of the Meat Importers show that business offices of importers were located mostly in NCR, while the rest are in Region IVA, III, VII, XI and BARMM.

5. Accreditation of Countries Exporting Meat into the Philippines

Exporters of meat to the Philippines is required to secure accreditation of its Foreign Meat Establishments (FME) and is subject to DA's Import Risk Analysis and Food Safety Audit by a joint team from the Bureau of Animal Industry (BAI) and NMIS. A DA Pre-Inspection Committee (PIC) approves the list of applicant countries to be inspected by the team. The results of the DA Inspection Mission (DAIM) is presented to the DA Accreditation and Review Body (ARB) for final recommendation to the Secretary.

The DAIM were conducted in 3 countries in 2022, 2 of which were applications for Individual FME Accreditation and 1 applied for System Accreditation.

OPERATION'S REPORT – PROGRAMS/ACTIVITIES/PROJECTS(P/A/PS)

6. Accreditation of Meat Establishment Contractors and Fabricators

The NMIS accredits contractors for civil works, fabricators and suppliers of slaughterhouse equipment to ensure infrastructure projects are compliant to national standards. In 2022, a total of 34 contractors, 15 fabricators and 4 suppliers were accredited nationwide.

II. LOCAL MEAT ESTABLISHMENT ASSISTANCE PROGRAM

A. Meat Establishment Improvement Program

For 2022, five Local Government Units (LGUs) were given assistance thru the Meat Establishment Improvement Program (MEIP):

1. LGU BUSUANGA, PALWAN (P4M)
2. LGU LOOC, ROMBLON (P4)
3. LGU NAGTIPUNAN, QUIRINO (P8M)
4. LGU CASTILLEJOS, ZAMBALES (8M)
5. LGU DIPOLOG CITY, ZAMBOANGA DEL NORTE (8M)

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. A total of 381 veterinarians and inspectors from all regions underwent a Basic Meat Inspection Training Course (BMITC).

GENERAL ADMINISTRATION AND SUPPORT'S (GAS) REPORT

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ADMINISTRATIVE DIVISION

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

- Accounting Policies, Guidelines and Procedure for National Government Agencies
- Preparation of Project Procurement Management Plan (PPMP) and Annual Procurement Plan (APP): Concepts, Principles and Techniques
- Risk Management
- Tools and Techniques for Internal Auditing
- Project Management Audit
- Cash Management and Its Internal Control System
- The Philippine Budgeting System
- Management Audit
- Technical Seminar on e-payment and e-collection
- 2022 1st Quarterly Meeting of Philippine Association for Government Budget Administration (PAGBA)
- 43rd Annual National Convention and Webinar of Government Association of Certified Public Accountants
- RA 9184: Government Procurement Reform Act and Its Revised IRR

FINANCE DIVISION

The NMIS was granted a total of Php 453,445,000 appropriations, with an amount of Php 240,5511,000 for Personnel Services (PS), Php 212,894,000 for Maintenance and Other Operating Expenses (MOOE).

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