



DEPARTMENT OF AGRICULTURE
National Meat Inspection Service

Annual Report

2022

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

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Message

THE NATIONAL MEAT INSPECTION SERVICE'S 50th year of service brought a significant development in the country's food safety. The agency continues to fulfill its mandate in ensuring safe and quality meat.

Food safety is a fundamental human right, not just an issue of compliance. Food that is safe and uncontaminated should be available to everyone. However, the truth remains that foodborne infections continue to be a major global health hazard.

We have made progress in improving food safety procedures, which I am delighted to announce. Maintaining the highest levels of hygiene and safety across our operations is something we consider to be extremely important. We have strengthened our dedication to providing our clients with safe meat by putting in place strict quality control procedures and rigorous training. We are unwaveringly committed to providing the highest level of food safety, and we never stop looking for ways to get better.

The significance of strict safety protocols cannot be emphasized in a world where foodborne illnesses represent a serious threat to public health. The fact that outbreaks of foodborne illnesses claim numerous lives every year emphasizes how urgent it is to take preventative action to protect our food supply.

Every step of the production, processing, and distribution processes are covered by our all-encompassing approach to food safety. We have put in place strong procedures to reduce hazards, such as meticulous health monitoring of animals and strict sanitary standards in processing facilities.

Recognizing the vital contributions of each member of our team is essential as we celebrate these accomplishments. Achieving these milestones has been made possible by your knowledge, unwavering commitment to our cause, and dedication. We have collectively shown that we are capable of bringing about constructive change and advancing significant progress when we work together and have a common goal.

In the future, we must not waver in our efforts to advance sustainable practices, develop novel technology for food safety, and keep pushing for healthy living styles. We're still in the process of building a more responsible and resilient future, but I have faith that we can overcome all obstacles in our path if we work together.



Dr. Clarita M. Sangcal
Executive Director

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).

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).

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

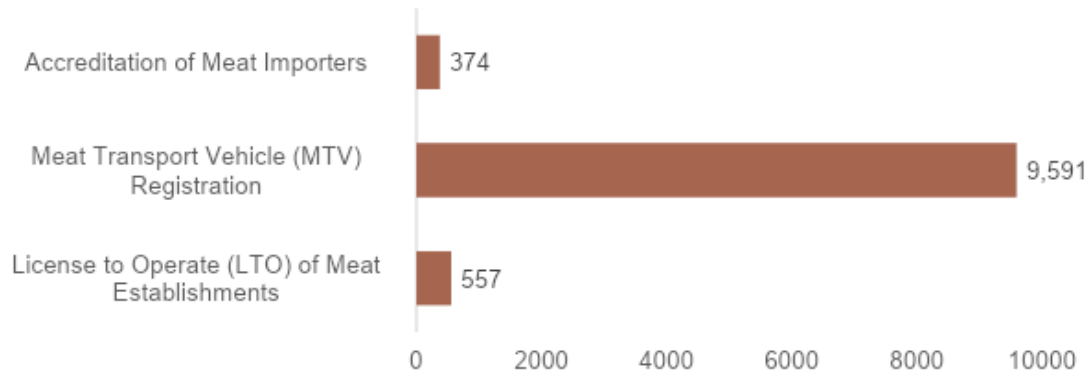
The NMIS provides technical assistance on the construction of in-house and meat establishments, accreditation of meat establishment contractors, fabricators, suppliers and third-party service providers, assists in the development of standards for slaughtering and processing equipment, utensils and other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

LICENSING, ACCREDITATION AND REGISTRATION

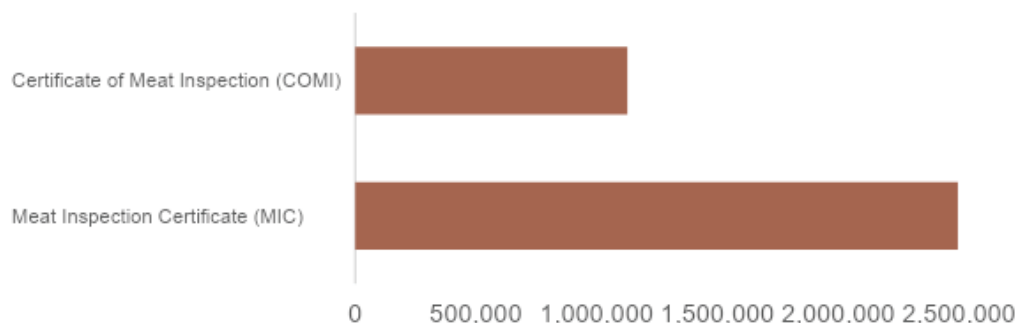


Inspection and Certification

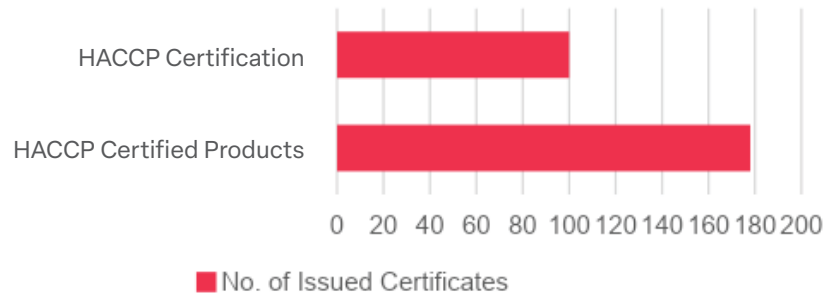
| ACTIVITY | VOLUME OF INSPECTED MEAT (kg) |
|----------------------------------------------------------------------------------|-------------------------------|
| Inspection of Locally Slaughtered in Licensed MEs | 1,242,721,968.97 |
| Inspection of Direct Arrivals of Imported Meat at Cold Storage Warehouses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

INSPECTION CERTIFICATES ISSUED

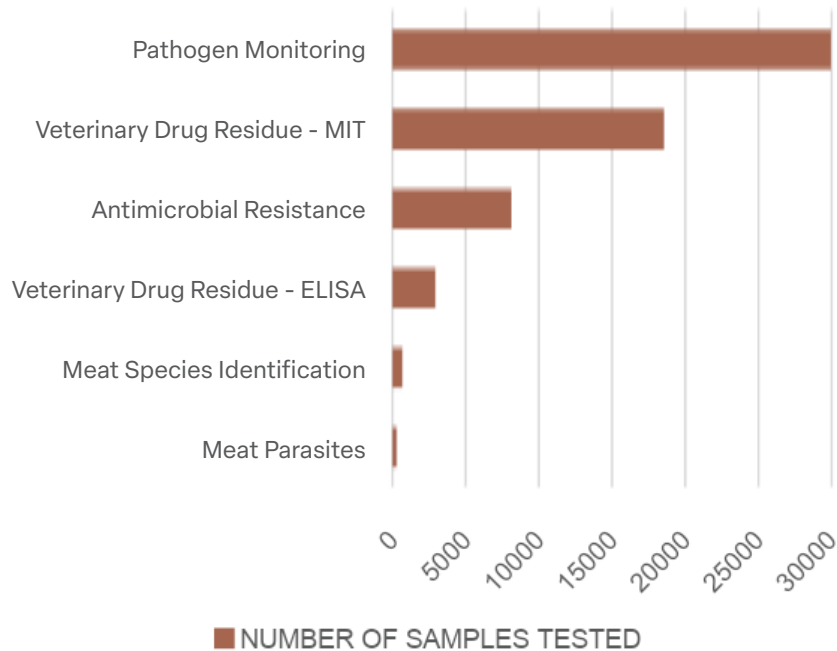


HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) CERTIFICATION



Laboratory Testing and Analysis

LABORATORY TESTING AND ANALYSIS



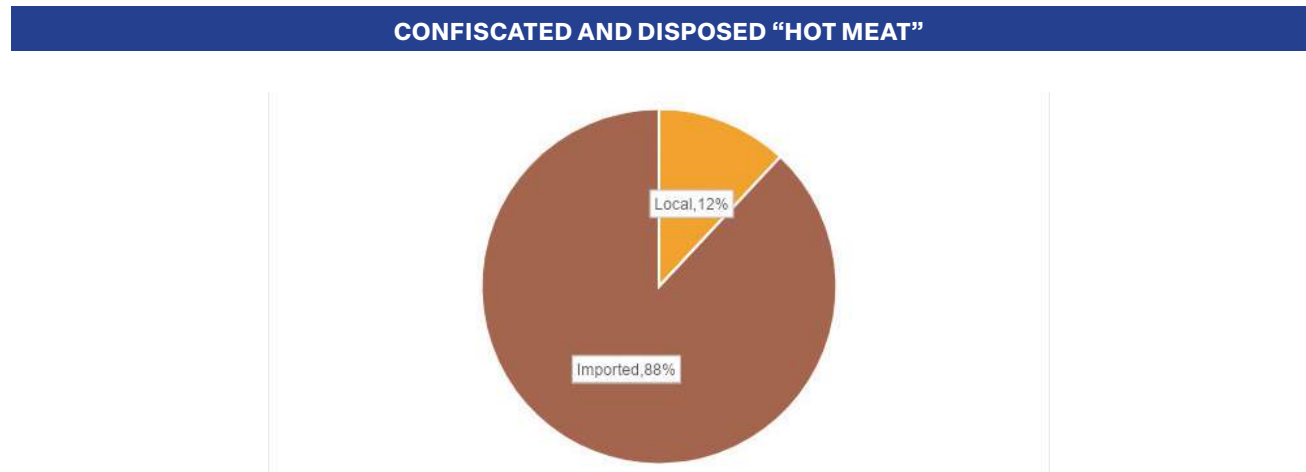
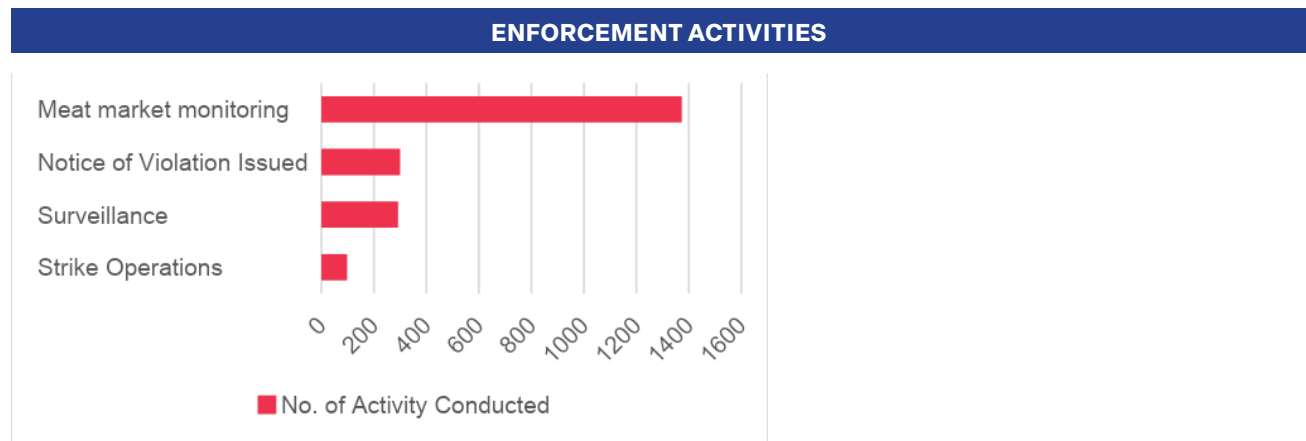
Meat Safety Trainings and Seminars

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

Assistance to LGU

| PROGRAM | NUMBER OF LGU RECIPIENTS |
|-----------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Meat Establishment Improvement Program (MEIP) | 5 • Nagtipuan, Quirino • Castillejos, Zambales • Dipolog City • Busuanga, Palawan • Looc, Romblon |

Enforcement



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 |

Meat Regulatory Program

Meat Safety and Quality Sub-Program

Meat Inspection at NMIS Licensed Meat Establishments

■ 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. These 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 for slaughter undergone ante-mortem and post-mortem inspection and the meat and meat products are fit for human consumption.

■ Food Animal Slaughter Volume

The NMIS Plant Officers and NMIS Deputized Meat Inspection Officers inspected and passed as fit for human consumption a total of 1,242,721,968.97 kilograms from 793,280,504 heads of food animals. The highest number of slaughtered food animals was Chicken at 789,637,871 heads (99.5%) followed by Hogs at 3,400,533 heads and Cattle at 154,415 heads.

Compared with 2021 slaughter volume, Hogs commodity posted a slight increase of 4.4 percent, this was maybe due to continuous repopulation of hogs in some regions through the program of the National Livestock Program of the Department of Agriculture and continuous improvement of the Bureau of Animal Industry on how to control and prevent the spread of the African Swine Fever in the Philippines. Also, Cattle and Poultry posted an increase of 10.7 percent and 12.79 percent respectively.

■ 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 Ante-mortem Inspection, 2022

| TYPE OF FOOD ANIMAL | NUMBER OF HEADS | 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 |

■ Food Animal Welfare Program (FAWP)

Most of the Meat Establishments have minimal to zero cases of “Zorro” due to continuous efforts and stricter monitoring in the meat establishments. Moreover, meat dealers/viajeros and meat establishment owners have become aware of what tools or equipment will be used to mark the hogs.

In support of the Animal Welfare Week last October 3-7, 2022 with a theme of UNITY ‘One Health, One Welfare’, the National Meat Inspection Service Central Office and Regional Technical Operation Centers participated in this event and attended Animal Welfare Congress webinar.

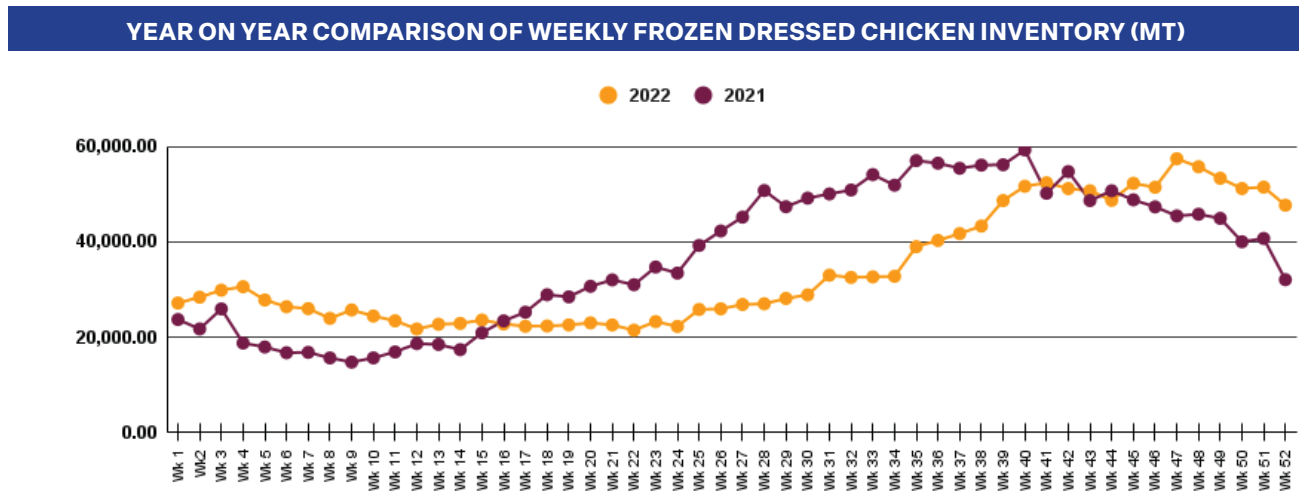


■ Inventory of Frozen Pork and Chicken from Licensed CSW

NMIS consolidated and analyzed 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. The weekly inventory report is uploaded to the NMIS website every Friday of the week or Monday of the coming week.

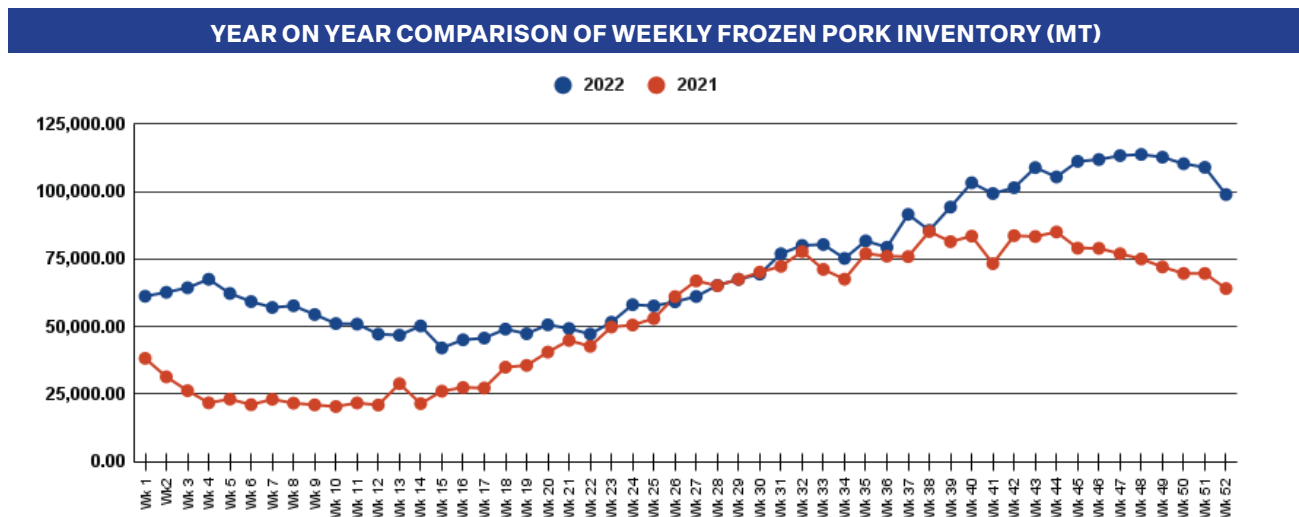
The figure below shows the comparison of 2021-2022 local and imported chicken inventory. The dressed chicken inventory of 2022 shows decreasing volume in the cold storage up to Week 24. After Week 30, a gradual increase in the volume of frozen dressed chicken was observed.

Figure 1. Year on Year Comparison of Weekly Chicken Inventory (2022 vs 2021)



The figure below shows the year on year comparison of frozen pork (total) inventory in 2022 vs 2021. The figure shows that the 2022 weekly frozen pork inventory indicated an increase compared to 2021 between Week 1 to Week 21 and Week 33 to Week 52.

Figure 2. Year on Year Comparison of Weekly Frozen Pork Inventory (2022 vs 2021)



■ Automated In-Plant Line Inspection Reporting System (AIPLIRS)

Automated In-Plant Line Inspection Reporting System (AIPLIRS) aims to adopt an automated reporting that will strengthen the slaughter and condemnation data collection. To have valid, timely and reliable reporting in an efficient and user-friendly manner. The system will help to lessen the duplicity of work in the generation and submission of slaughter and condemnation data at the regional and central level. Also, to have direct access on the daily, weekly or monthly reports.

The simulation exercise on the automated in-plant line inspection and reporting system was conducted last July 1, 4 & 5 2022.

■ Disease Surveillance and Response (DSR) Program

The Disease Surveillance and Response Program was created to establish a system for animal disease surveillance and control in slaughterhouses and poultry dressing plants. 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 786 jars (786 kilograms) of disinfectant (Virex), 227 jugs (227 gallons) of alkaline-based cleaner (Virofoam), were distributed and repositioned in all RTOCs



■ Second Border Inspection of Imported Meat

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 Data Sharing Agreement (DSA) was signed on January 27, 2023 by the Department of Agriculture (DA) and the Bureau of Customs (BOC) to make it easier to share information about traded agricultural commodities, particularly information about unfair trade practices and surges on imports. Pursuant to this, the NMIS was regularly sharing the issued VQMILC with the BOC.

A total volume of 1,356,677,982 kg of imported meat had been inspected from January to December 2022. This was 49.6 percent higher than FY 2021, high volume of pork importation was noted in 2022 because of high prices of local pork due to ASF and low tariffs on imported pork imposed by the government.



■ Cold Storage Warehouse Monitoring

Pursuant to NMIS Memorandum Order (MO) No. 01-2019-013 “Monitoring of Meat Importers Importation and Conduct of Meat Inspection of CSW Plant officers in All Accredited Cold Storage Warehouse”, the MIED personnel conducts monitoring of CSW. The CSW monitoring activities were done to check the compliance of the CSW on import regulations and Good Operating Practices (GOP).

One of the impacts of the monitoring activity is the creation of the “Guidelines on the deputation of LGU for CSW and MDCs” through this, the need to augment the Meat Inspection Officers (MIO) assigned at the NMIS licensed meat establishments will be addressed, particularly at Meat Cutting Plant (MCP), Cold Storage Warehouses (CSWs) and Meat Distribution Centers (MDCs). The deputized LGU MIOs were provided brief orientation on the conduct of second border inspection.



■ 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.

Only one (1) exporting facility, exported a 121,915.32 kg of Yakitori to Japan.

Deputation

The Deputation Program 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 and to increase manpower and establish effective links between NMIS and LGU to ensure safety of meat for the consuming public.

In 2022, a total of three hundred nine (309) LGU meat inspection officers were deputized. There was an increase in the number of LGU deputized meat inspection officers from 2021 to 2022 due to the increasing number of NMIS-licensed slaughterhouses and poultry dressing plants.

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.

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.



Meat Inspection Development Services

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, XI and XII worked together to cater the laboratory needs of the regulatory divisions of the NMIS and its general clientele. The samples submitted for analysis can be classified coming from walk-in clients, imported meat surveillance, antimicrobial resistance surveillance samples and swabs from the accredited meat establishment for the verification of hygiene and sanitation performance standards.



■ Meat Parasites Monitoring Program

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 fifty (50) swab samples using the On-Site Environmental Hygiene Reader from nine (9) Slaughterhouses, and one (1) Meat Cutting Plant.

For meat parasites monitoring, two hundred ninety one (291) samples were submitted for parasitological analysis.

■ Pathogen Monitoring Program

The Regional Meat Laboratories performs microbiological analysis in support to the implementation of Good manufacturing Practices and HACCP Hazard analysis Critical Control Point Program in the accredited meat establishments and other clientele. For 2022, the table below are the summary of performed analyses in the Regions:

| Regional Meat Laboratory | No. of Analyses Performed |
|--------------------------|---------------------------|
| RTOC I | 2,537 |
| RTOC III | 8,515 |
| RTOC IVA | 10,059 |
| RTOC XI | 1,391 |
| RTOC XII | 2,083 |

■ National Veterinary Drug Residue Program

The NMIS through the National Veterinary Drug Residue Monitoring Program has performed a total of 21,145 analyses, in which 7,228 analyses come from the Central Meat Laboratory and 13,917 analyses from six NMIS Regional Satellite laboratories. The program detected 371 screened positive samples from its 2896 analyses using Enzyme-linked Immunosorbent Assay (ELISA) method and 63 suspects from its 18,249 analyses using the Microbial Inhibition Test (MIT).

The screened positive samples consisted of 103 banned growth promoter (95 Beta Agonists and 8 Stilbenes) and 262 banned antimicrobials (140 Nitrofurans AOZ, 90 Nitrofurans AMOZ, 32 Chloramphenicol) or 3.56% and 9.04% 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 0.048% of total samples and are obtained from 23 Beta lactams, 23 Aminoglycosides, 9 Sulfa drugs, 3 Quinolones, 3 Macrolides and 2 Tetracyclines.

A total of 5 samples (0.17%) were detected with Corticosteroids and 1 sample (0.03%) for Ractopamine, a regulated partitioning agent. All were above the Minimum Residue Limits (MRLs).

The NMIS Central Meat Laboratory also received an Agilent 6470 LCMSMS from the International Atomic Energy Agency (IAEA) through the Philippine National Technical Cooperation Project Advancing Laboratory Capabilities to Monitor Veterinary Drug Residues and Related Contaminants in Foods. The commissioning of the equipment and training of the end-user operators were completed last October 2022. Method optimization for residues of beta-lactam antimicrobials is currently in progress.

A total of twenty (20) suspect samples for Nitrofurans AOZ and AMOZ residues were sent for confirmatory test to SGS Vietnam via SGS Philippines. All samples were negative.

■ Antimicrobial Resistance Program

For the Antimicrobial Resistance Surveillance, a total of 328 samples were collected from Region II, Region III, Region IVA, Region V, Region VI and Region X Satellite Laboratories as part of the Surveillance Program.

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

NMIS has also collaborated with the UK Department of Environment, Food & Rural Affairs (DEFRA) - Animal and Plant Health Agency for the Whole Genome Sequencing Analysis for E. coli isolates. NMIS Laboratory has sent one hundred six (106) E.coli isolates sourced from the stored isolates from UPLB's AMR Pilot Surveillance.

■ Surveillance Program on Imported Meat

In 2022, 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 27 batches (135 sampling units) of sampling collection for IBM were done and 64 batches (320 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 is presented below:

| Imported Meat Type | Total Number of Sample Batches | Number of Failed Batches | | |
|--------------------|--------------------------------|-----------------------------------|------------------------|-------------------|
| | | Identification of Salmonella spp. | Enumeration of E. coli | Total Plate Count |
| IBM | 27 | (6/27) | - | (1/27) |
| % Failed Batches | | 22.22% | - | 3.70% |
| MSM | 64 | (46/64) | (4/64) | (6/64) |
| % Failed Batches | | 71.88% | 6.25% | 9.38% |

Further parameters tested include verification of the declared label of the imported meat products through determination of meat species. A total of 320 mechanically deboned meat (MDM) chicken samples and 135 Indian buffalo meat (IBM) samples were analyzed. Samples tested also include those collected from Region III. All were detected to have satisfactory results.

For screening of veterinary drug residues, a total of 455 samples: 320 MDM and 135 IBM were tested by Central Meat Laboratory. All samples were found negative in six families of regulated antibiotics: Aminoglycosides, Quinolones, Macrolides, Sulfonamides, Beta Lactams and Tetracyclines.

■ 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.

In 2022, a total of ten (10) confiscated samples from the joint operations of NMIS, Animal Kingdom Foundation (AKF) and PNP-CIDG. Laboratory results from the said activity served as legal evidences in filing cases against dog meat traders who violated laws such as 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.

Meat Inspection Development Trainings and Seminars

■ GMP Training for NMIS 7th batch of MSQA Auditors

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 of Good Manufacturing Practices (GMP)/Sanitation Standard Operating Procedures (SSOP) Training-Workshop for Meat Inspection Officers (MIO) -Development of GMP Auditors (7th batch) Phase I (August 22-24, 2022) Phase II (August 25-26, 2022). Twenty Seven (27) NMIS Meat Inspection Officers from different RTOCs and Technical Divisions were trained for the 7th Batch of Auditors. Out of the 27 trainees, only 16 of them were certified by the trainer as GMP Auditors and confirmed by the Executive Director by virtue of Special Order No. 11-2022-180.

■ Training-Workshop for new batch of HACCP Auditors

An In-depth Training-Workshop on HACCP Principles and Auditing Techniques for new batch of NMIS HACCP Auditors (Phase I and II) was conducted last June 27 to July 01, 2022 for continuous implementation of DA Administrative Order No. 9 series of 2003 “Mandatory Application of Hazard Analysis and Critical Control Point (HACCP) Program in all NMIS Accredited “AAA” Meat Establishments”. The need to develop a new batch of HACCP auditors arises from the significant decrease in the number of HACCP Auditors due to their promotion to higher positions and / or retirement



from their government service. Fifteen (15) GMP Auditors from different RTOCs and Technical Divisions were trained for HACCP principles and Auditing techniques. Out of the 15 trainees, thirteen (13) were certified by the trainer as HACCP Auditors and confirmed by the Executive Director by virtue of Special Order No. 08-2022-128.

■ **Personnel Capacitation of Meat Inspection Officers (MIO) assigned at the CSWs**

The MIED piloted the first CSW Meat Inspection Officer Final (2nd) Border Inspection Training Orientation last 1-2 June 2022. The said orientation was designed for all CSW MIOs and aimed to orient all officers to existing rules and regulations to ensure the same implementation nationwide. The training also included knowledge assessment (online tests) and simulation exercises. Done in two (2) batches, this training was able to train a total of fifty (50) MIOs. The first batch was done last (June 1-2, 2022 at Brentwood QC, and the second batch at NMIS Office last September 13-14, 2022 via hybrid set up.

■ **Food Safety Training (Phase 1)**

The Orientation on Food Safety is an advocacy campaign focused on the importance of safe food handling practices from production to distribution, especially on handling of meat. The orientation aims to increase the level of awareness of food handlers, and consumers on the requirements under the Meat Inspection Code of the Philippines and the Food Safety Act of 2013. Therefore, there is a need to strengthen the pool of trainers advocating for “Safe Meat for All”.

MSDCPD conducted the Virtual Food Safety Training (Pool of Trainers) - Phase 1 last November 29, 2022 to December 2, 2022 via Zoom teleconference that focused on improving the food safety training master plan. This was participated by forty (40) identified NMIS MIOs from 16 Regional Technical Operation Centers (RTOCs).

Consumer Protection and Education

■ **Information, Education, Communication (IEC) Materials**

The MSDCPD had developed an institutional audiovisual information material about the vision, mission and mandate of the NMIS which also included the services and functions by the different technical divisions.

A total of twenty-one thousand eight hundred fifty (21, 850) IEC materials have been distributed to different stakeholders during the DA and NMIS major activities such as the Livestock Expo last August 24-26, 2022 and the Meat Safety Week Celebration in October 2022.

■ **Redress of Consumer Complaints**

Redress of consumer complaints aims to maintain the quality performance of NMIS through effective handling of customer needs which includes consumer complaints being handled efficiently and effectively to the satisfaction of all parties concerned. In 2022, there are 23 complaints received and it was all resolved

■ **Social Media Governance Management**

With the initiatives of the Social Media Governance Team to ensures that the NMIS social media pages are used to communicate trust and integrity while maintaining brand coherence in promoting the agency’s vision and mission to all clients, government, industry partners, local and international stakeholders.

The table below shows a summary of the number of engagement conducted for information dissemination in official social media platforms such as the website (nmis.gov.ph) and Facebook Page (National Meat Inspection Service), as follows:

| Particulars | Engagements |
|----------------------------------------------------------------------------|-------------|
| No. of information posted in NMIS website | 21 |
| No. of information posted in social media (official NMIS FB Page) | 232 |
| No. of posts in NMIS RTOC Official FB pages/accounts submitted for posting | 1,155 |

■ Sales Promotion Permit Application

Sales promotion refers to the marketing strategy in which a business uses a temporary campaign or offer to increase interest or demand in its product or service.

This Sales Promotion Permit requirement by the NMIS is in compliance with Article 116 of Republic Act (RA) 7394 or otherwise known as the Consumer Welfare Act of the Philippines which requires that companies conducting sales promotion shall secure first permits prior the launching of such campaigns. There are 25 applicants approved in 2022 for the sales promotion permit.

■ Client Satisfaction Measurement Survey Report

In 2022, a total of eight thousand three hundred twelve (8,312) individuals were able to answer the Client/ Customer Satisfaction Survey of which 3,388 are from the general public, 1,041 from government employees, 2,354 from business sector, and 1,529 with no response as to their employment status.

Meat Establishment Licensing Services

Licensing of Meat Establishments (MEs)

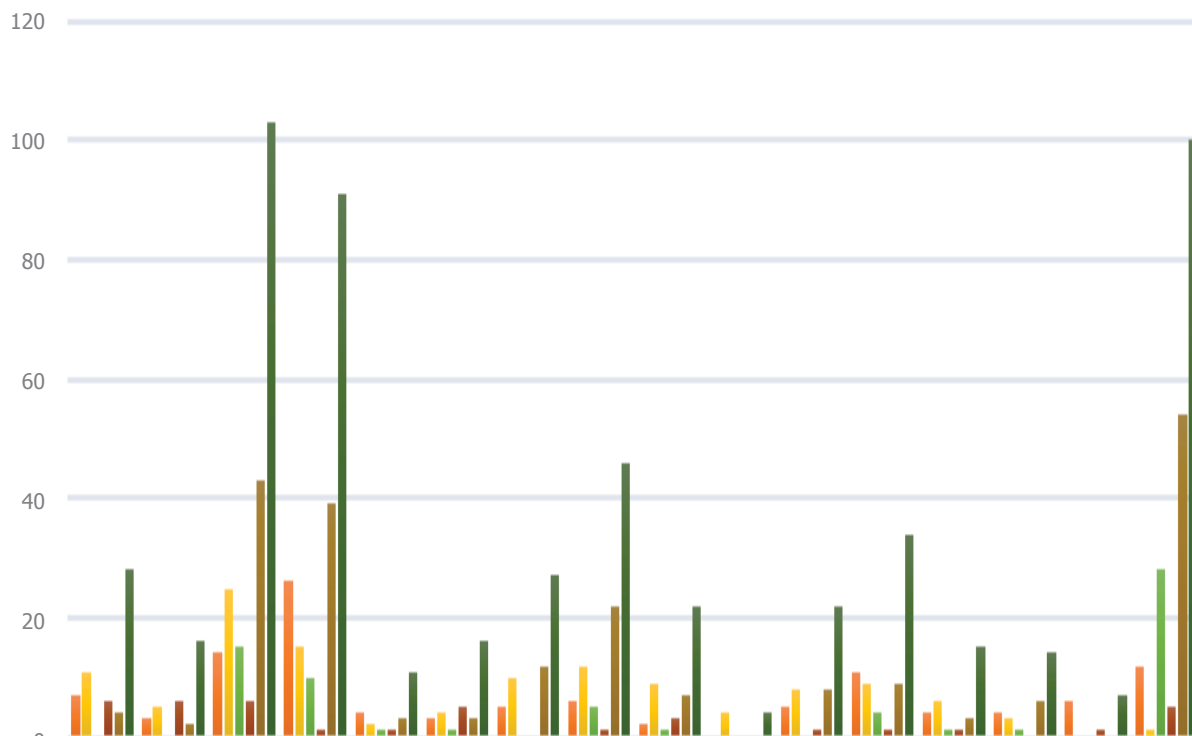
The licensed MEs compose of Slaughterhouses (SLH), Poultry Dressing Plants (PDP), Meat Cutting Plant (MCP), Meat Cutting Plant (MCP), Meat Depot Centers (MDC), and Cold Storage Warehouses (CSW). These MEs were classified as “AA” and “AAA” which allow meat produced to be transported and sold outside the 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).

Regions NCR, IV-A and III posted as top three (3) regions with the most number of Accredited Meat Establishments.

2022 REGIONAL DISTRIBUTION OF ME'S WITH VALID NMIS LICENSE TO OPERATE (LTO)

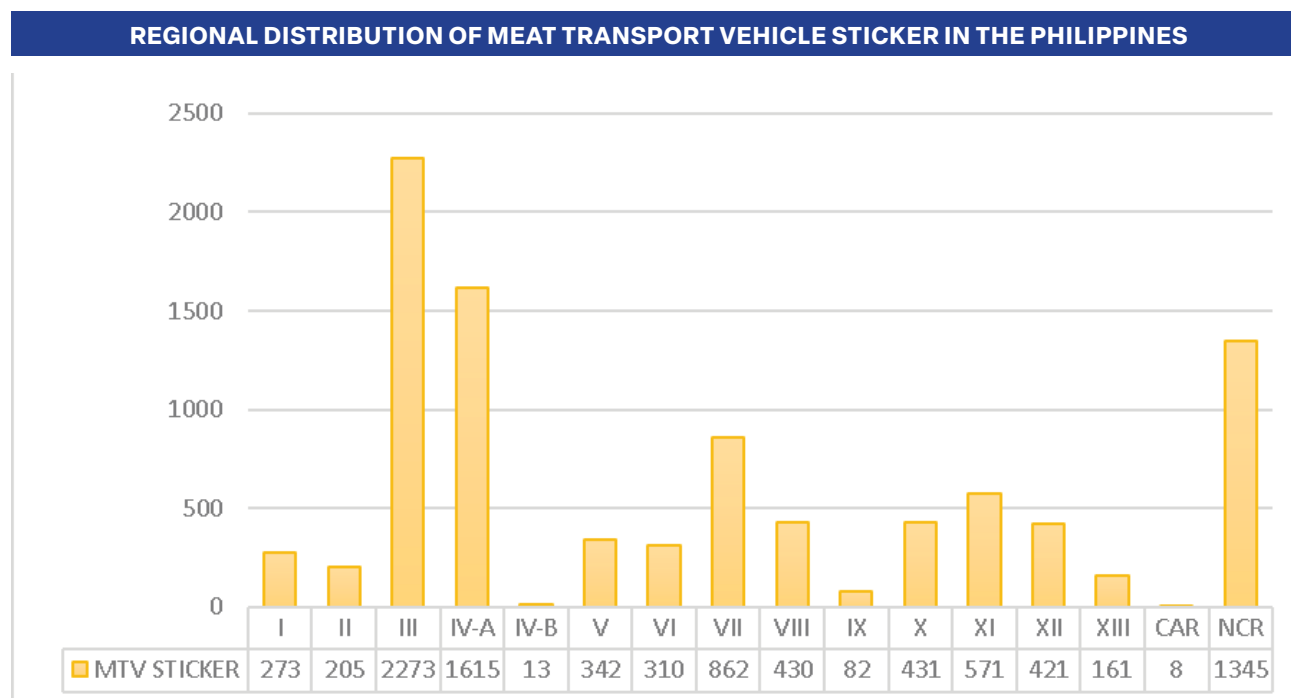


| | I | II | III | IV-A | IV-B | V | VI | VII | VIII | IX | X | XI | XII | XIII | CAR | NCR |
|-------|----|----|-----|------|------|----|----|-----|------|----|----|----|-----|------|-----|-----|
| SH | 7 | 3 | 14 | 26 | 4 | 3 | 5 | 6 | 2 | | 5 | 11 | 4 | 4 | 6 | 12 |
| PDP | 11 | 5 | 25 | 15 | 2 | 4 | 10 | 12 | 9 | 4 | 8 | 9 | 6 | 3 | 0 | 1 |
| MCP | 0 | 0 | 15 | 10 | 1 | 1 | 0 | 5 | 1 | 0 | 0 | 4 | 1 | 1 | 0 | 28 |
| MDC | 6 | 6 | 6 | 1 | 1 | 5 | 0 | 1 | 3 | 0 | 1 | 1 | 1 | 0 | 1 | 5 |
| CSW | 4 | 2 | 43 | 39 | 3 | 3 | 12 | 22 | 7 | 0 | 8 | 9 | 3 | 6 | 0 | 54 |
| TOTAL | 28 | 16 | 103 | 91 | 11 | 16 | 27 | 46 | 22 | 4 | 22 | 34 | 15 | 14 | 7 | 100 |

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. An increase of 2.54% in the total number of registered MTV was recorded with reference to data from year 2021.

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



Certification of Compliance on Hazard Analysis Critical Control Point (HACCP)

For 2022, a total of Ninety Three (93) Meat Establishments were certified for HACCP, which includes the Sixty Five (65) “AAA” MEs, as mandatory requirement for its LTO, and Twenty Eight (28) “AA” that voluntarily applied for the certification.

A total of one hundred seventy four (174) products are HACCP certified for this year.

A significant increase of 33.33% in the total number of “AA” Meat Establishments (ME’s) with HACCP certified products was recorded compared with last year’s data.

Licensing 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 (MIU), Meat Importer Duty Free Shop (DFS), Duty Free Locator Meat Importer Institutional User (DFL-MIU) and Duty Free Locator Meat Importer Processor (DFL-MIP).

A total of 374 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 MIU 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.

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.



Issuance of Certificate of Registration of Meat Exporters

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

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.

Local Meat Establishment Assistance Program

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
2. LGU LOOC, ROMBLON
3. LGU NAGTIPUNAN, QUIRINO
4. LGU CASTILLEJOS, ZAMBALES
5. LGU DIPOLOG CITY, ZAMBOANGA DEL NORTE

The following Meat Establishments have undergone dry-run and have been turned-over to the recipients during the year 2022:

1. LUNA, APAYAO (MEIP)
2. MIDSAYAP, NORTH COTABATO (MEIP)
3. EL SALVADOR CITY, MISAMIS ORIENTAL (MEIP)
4. SAN MIGUEL, ILOILO (MEIP)



Basic Meat Inspection Course (BMIC)

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).

This training is designed to equip local government MIOs with the knowledge and expertise to conduct meat inspection, hygiene and sanitation in slaughterhouses and poultry dressing facilities, and provides them the legal and technical education as well as hands-on experience on meat inspection services to ensure production of safe and quality meat.



Local Meat Inspection System

The Regional Validation Team of RTOCs conducted forty-seven (47) initial assessment of LGU Meat Inspection System (LMIS). After the review of 47 LGUs, a total of nine (9) LGUs were found to have achieved at least 75% or more rating based on the LMIS Assessment Checklist. The LGUs proposed for certification by October 2023 are the following:

| Region | LGU |
|--------|---------------------------------|
| II | Santiago City |
| IVA | Antipolo City |
| IVA | Batangas City |
| IVB | City of Puerto Princesa |
| V | Naga City |
| V | Legazpi City |
| V | Sorsogon City |
| IX | Zamboanga City Local Government |
| XI | Local Government of Mati City |

Social Preparation Orientation Workshop

NMIS conducted a two-day Social Preparation Orientation Workshop (SPOW) for possible recipients of the 2023 Meat Establishment Improvement Program (MIEP) via Zoom teleconference last November 8 to 9, 2022. The two-day training was attended by twenty (20) LGUs from different regions and provinces.

During the training, the MSDCPD together with the Engineering Section provided to the LGUs information on slaughterhouse design, documentary requirements and financial aspects of the program. LGUs roles and responsibilities in the slaughterhouse management operation was also discussed.

General Administration and Support's (GAS) Report

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

- Preparation of NMIS Re-Engineering Plan
- Leadership and Management Training and Seminars
- Values Training
- NMIS Synergy 2022
- Occupational First Aid and Basic Life Support
- Training on PCO and Managing Heads
- Livelihood Training for NMIS personnel
- 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

ISO 9001:2015 Certification

ISO 9001:2015 Certification in accordance to EO No. 605 Series of 2007, Institutionalizing the Structure Mechanism and Standards to implement the Government Quality Management System

The National Meat Inspection Service (NMIS) Central Office has been Certified ISO 9001:2015 Quality Management System, the scope of the certification is the Provision of Meat Inspection Services; Licensing of Meat Establishment and Meat Transport Delivery Registration; Meat Import and Export Assistance with Annex-to-Certificate of 16 Regional Technical Operation Centers (RTOCs) I, II, III, IVA, IVB, V, VI, VII, VIII, IX, X, XI, XII, CARAGA, CAR and NCR. The awarding ceremony held at the NMIS SHE Hall on October 17, 2022.



GAD Training and Seminars

In support to Gender and Development Program, seminars and training were conducted to mainstream the GAD program to NMIS Plans, Programs and Activities.

The seminar were conducted coincides with the 2022 National Women's Month Celebration attended by all NMIS employees nationwide through online platform.

A Training-Workshop was also conducted and participated by the members of the NMIS Gender and Development Focal Point System. This training aims to mainstream the NMIS plans, programs, and activities to be GAD-responsive. Training also is in preparation for the NMIS GAD Plans and Budget for the following fiscal year.



50th NMIS Anniversary and 29th Meat Safety Consciousness Week

The NMIS has successfully celebrated its 50th Anniversary and the weeklong observance of the Meat Safety Consciousness Week (MSCW) with the theme “**NMIS@50 Then and Now, Safety Meat for a Healthier Philippines**” last October 17-21, 2022. The highlights of the opening ceremony was the Opening of the Meat Fair, Awarding of ISO Certification, Launching of NMIS Institutional Video and the Unveiling of the NMIS History Lane.



Other activities included in the weeklong celebration were:

- Webinar on Alternative Dispute Resolution
- Orientation on Pork Carcass Product Standard Grading
- Leadership Training
- System Walk-through of the Document Tracking System
- A briefer of the Enhanced Automated In-Plant Line Inspection Reporting System (AIPLIRS)
- NMIS MSCW Mini Olympics and Sports Contest
- NMIS Search for Mr. & Ms. NMIS Employee 202
- Battle of NMIS Talents and Legacies (Short Video Edition)
- NMIS Employee's Night
- NMISEA Election



Financial Performance

In FY 2022, the NMIS has a Php 453,445,000.00 appropriations for the current year's budget which includes an amount of Php 240,551,000.00 for Personal Services (PS) and Php 212,894,000.00 for Maintenance and Other Operating Expenses (MOOE).

FY 2022 STATUS OF APPROPRIATIONS & ALLOTMENT

| Particular | Amount |
|-------------------------------------------------|-----------------------|
| New Appropriations (General Fund) | 453,445,000.00 |
| Personal Services (PS) | 240,551,000.00 |
| Maintenance and Other Operating Expenses (MOOE) | 212,894,000.00 |
| Continuing Appropriations | 24,572,000 |
| Special Purpose Fund | 31,902,000 |

UTILIZATION RATE, 2021-2022

In 2022, the NMIS reached 94.62 percent utilization rate with an increase by 0.65 percent compared to FY 2021.

| Particular | Amount (in thousand pesos) | |
|-----------------------------|----------------------------|----------------|
| | FY 2021 | FY 2022 |
| Allotment Received | 591,130 | 509,918 |
| Current Appropriations | 478,023 | 485,347 |
| Continuing Appropriations | 113,107 | 24,571.72 |
| Obligations Incurred | 555,718 | 482,483 |
| Current Appropriations | 453,100 | 457,914 |
| Continuing Appropriations | 102,618 | 24,569 |
| Utilization Rate | 94.0% | 94.62% |

A total of ₱346,160,283.74 was collected and remitted to the Bureau of Treasury (BTr) for the year 2022.

The National Meat Inspection Service (NMIS) was awarded 2nd Place out of all the Department of Agriculture (DA) attached agencies and, 6th Place for the overall ranking of the Department, for demonstrating sustained and effective Financial and Cash Management throughout the Fiscal Year 2022 during the Year-end Financial Evaluation and Assessment at Citystate Asturias Hotel, Puerto Princesa City, Palawan last February 20-24, 2023. The award was given by the Department of Agriculture and signed by Under Secretary Agnes Catherine T. Miranda, undersecretary for Administration and Finance.



Division Highlights

Accreditation and Registration Division

■ General Assembly and Performance Assessment Commitment Setting (PACS) of MSQA Auditors

A Nationwide MSQA Virtual Conference was held last June 22-23, 2022. The main topic for discussion is the DA Administrative Circular 4 series of 2021 “Rules and Regulations in the evaluation of LGU owned or private SH, PDP, MCP, MDC and CSW for classification “A” Meat Establishment and LTO”.

As part of continual improvement of MSQA auditors, Ms. Marilyn D. Bitong and Dr. Jasmin R. Ala facilitated the re-echo of food safety training on “FSSC version 5.1 and cross referencing of FSMS 22000 and HACCP Codex”. An updated food safety awareness is needed for the MSQA auditors to be aligned with the food safety standard’s latest version. As observed during the audits, most of the “AAA” Meat Establishments are already Food Safety Management System (FSMS) or Food Safety Systems Certification (FSSC) Certified but our audit criteria is still the HACCP Codex from CAC/RCP 1-1969 rev 2003.

■ General Assembly and Performance Assessment Commitment Setting (PACS) of ARS Focals

Year-end Virtual General Assembly and PACS of ARS focal was held last December 14-16, 2022. Accomplishments for the year 2022 were presented by each ARS focal. Key points noted on the presentations were the number of Licensed MEs (valid and expired), Registered Meat Transport Vehicles, MTV operators meetings and other ARS focals activities.

■ NMIS Accreditation and Registration Information System (NARIS) Orientation for RTOCS I, II, IX and RTOC XII

To assist stakeholders to be adept in the use of NMIS online LTO application via NARIS, a virtual Orientation was conducted for stakeholders of NMIS RTOCs I, II, IX & XII. The orientation was spearheaded and coordinated to ARD by RTOC’s ARS focal. Ms. Erica Macarasig, NARIS focal person, served as the resource speaker.

Laboratory

■ Proficiency Testing

Laboratory Division also participated in proficiency testing programs to assess the performance of laboratories (both CML and RTOC Meat laboratories from Region I, III, IV-A, XI and XII) for their conduct of specific tests, measurements or calibrations.

1. Proficiency Test for Nitrofurans Metabolites in Chicken Muscle (April 25, 2022- May 26, 2022)



2. Microbiology Section Proficiency Test

E. coli O157:H7 Detection in Beef (Central Office) (November 8, 2022 - December 9, 2022)



3. Antimicrobial Susceptibility Testing (Central Office) (November 8, 2022 - December 16, 2022)



■ **World Antimicrobial Awareness Week (November 18-24, 2022)**

The National Meat Inspection Service participated in the 2022 World Antimicrobial Awareness Week, which aims to increase awareness of global antimicrobial resistance (AMR) and to encourage best practices.



■ **Laboratory Division Performance Assessment and Commitment Setting 2022 (December 14-16, 2022)**

The Laboratory Division PACS discussed the 2022 accomplishment report and various issues and concerns of each Regional Meat Laboratory. On the following day, two breakout sessions were held, one from the Micro and Biotech team wherein a series of lectures were presented by different presenters/suppliers and one from the Chemistry team that discussed LCMS/MS. The last day consists of synthesis of agreements and commitments.



■ Academe Collaboration for Internship Program and Technical Assistance

A total of 17 students from four (4) different universities were facilitated and accepted students for training in 2022. The students were deployed in each of the laboratory sections to be able for them to be trained on microbiological, chemical and molecular-based assay methodologies.



Meat Import and Export Division (MIED)

■ Eligibility Certification of Meat Importer Processors to Import Indian Buffalo Meat

Pursuant to DA Administrative Circular No. 12 series of 2015 as amended by DA Administrative Circular No. 01 series of 2017 and DA Administrative Circular No. 06 series of 2018. 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 MIED Secretariat conducted consultation meetings with BAI and INS on April 27, May 12, and June 9, 2022

■ Reported Adverse Findings on Imported Meat

Adverse findings (such as hot meat, breaking of BAI seal, and signs of temperature abuse) found at the CSW, are reported by the RTOC to the MIED. Findings that warrant further deliberation, are investigated by the RTOC Fact Finding Committee (FFC) and are submitted to the Central Office. The MIED then reviews the FFC Report and endorses this to the Executive Director, for approval to undergo further due process through the NMIS Hearing and Adjudication Committee (NHAC). From 2022 to date, a total of 5 cases have resolutions and served to the respondents.

■ Issuance of Import and Export Regulations

For the CY 2022, the MIED has issued the following regulations, In total, the MIED has drafted and issued twelve (12) NMIS Memorandum Circulars (MC) and thirteen (13) NMIS Memorandum Orders (MO). Below are the lists of the said regulations from January to December 2022:

NMIS Memorandum Circulars

- Memorandum Circular No. 01-2022-001 TEMPORARY ACCEPTANCE OF 2021 VALID BUSINESS/MAYOR'S PERMIT AS A DOCUMENTARY REQUIREMENT FOR LICENSE TO IMPORT

- Memorandum Circular No. 01-2022-002 EXTENSION OF LICENSE TO OPERATE OF MEAT ESTABLISHMENTS DUE TO EXPIRE THIS FIRST QUARTER (JANUARY-MARCH) TO SECOND QUARTER (APRIL)
- Memorandum Circular No. 01-2022-004 ONLINE SURVEY FOR MARKET ASSISTANCE FOR IMPORTERS AND TRADERS OF IMPORTED PORK
- Memorandum Circular No. 01-2022-005 ONLINE PUBLIC CONSULTATION OF THE DRAFT PROCEDURES FOR THE ISSUANCE OF THE ELECTRONIC CERTIFICATE OF MEAT INSPECTION (ECOMI)
- Memorandum Circular No. 02-2022-007 ONLINE PUBLIC CONSULTATION OF THE DRAFT PROCEDURES FOR THE CONDUCT OF SECOND BORDER INSPECTION OF IMPORTED MEAT ARRIVALS WITH THE BOC'S ELECTRONIC TRACKING OF CONTAINERIZED CARGO SYSTEM (E-TRACC) DEVICE
- Memorandum Circular No. 02-2022-008 LIST OF TRADERS - OWNERS OF PORK IN CSW AND INVENTORY OF IMPORTED PORK UNDER MAV PLUS
- Memorandum Circular No. 02-2022-009 GUIDELINES FOR THE 2022 NMIS SURVEILLANCE OF IMPORTED BUFFALO MEAT (IBM) AND MECHANICALLY SEPARATED MEAT (MSM)
- Memorandum Circular No. 03-2022-010 PUBLIC ADVISORY REGARDING THE ILLEGAL TRADING OF IMPORTED INDIAN BUFFALO MEAT (IBM)
- Memorandum Circular No. 03-2022-11 GUIDELINES ON THE TEMPORARY ISSUANCE OF REPRODUCED CERTIFICATE OF MEAT INSPECTION (COMI) FOR REGION III, IV-A AND NCR
- Memorandum Circular No. 03-2022-13 GUIDELINES ON THE TEMPORARY ISSUANCE OF REPRODUCED CERTIFICATE OF MEAT INSPECTION (COMI) FOR REGION VII
- Memorandum Circular No. 06-2022-016 PUBLIC ADVISORY REGARDING THE ILLEGAL TRADING OF IMPORTED PORK GERMANY
- Memorandum Circular No. 07-2022-021 RELEASING OF CERTIFICATE OF LICENSE TO IMPORT (LTI) TO UNAUTHORIZED PERSONS OF UNAUTHORIZED REPRESENTATIVES
- Memorandum Circular No. 08-2022-023 PUBLIC ADVISORY FOR FAKE CERTIFICATE OF MEAT INSPECTION (COMI) USED FOR TRADE OF IMPORTED MEAT
- Memorandum Circular No. 07-2022-022 UPDATING OF THE LIST OF COLD STORAGE WAREHOUSES OF MEAT IMPORTERS
- Memorandum Circular No. 08-2022-025 ONLINE PUBLIC SURVEY ON THE VOLUME OF TRANSACTIONS FOR ISSUANCE OF CERTIFICATE OF MEAT INSPECTION (COMI)
- Memorandum Circular No. 10-2022-027 ONLINE PUBLIC CONSULTATION ON THE DRAFT GUIDELINES ON THE IMPLEMENTATION OF MONITORING PROCEDURES FOR ALL LICENSED MEAT IMPORTERS
- Memorandum Circular No. 12-2022-028 GUIDELINES ON THE IMPLEMENTATION OF THE PROCEDURES FOR THE ANNUAL ON-SITE VERIFICATION AND MONITORING OF LICENSED MEAT IMPORTERS

■ Public Consultations and Orientations

The MIED 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:

1. Online Public Consultation of the Draft Procedures for the Issuance of the Electronic Certificate of Meat Inspection (eCOMI) (Memorandum Circular No. 01-2022-005)
2. Online public consultation on the draft procedures for change of information related to the accreditation as a meat importer
3. Online Public Consultation regarding the Draft Procedures for the conduct of a second border inspection of imported meat arrivals with the BOC Electronic Tracking of Containerized Cargo System (E-TRACC) device from January 28, 2022 to February 27, 2022.
4. 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."
5. Online Public Consultation On The Draft Guidelines On The Implementation Of Monitoring Procedures For All Licensed Meat Importers

Plant Operation Standards and Monitoring Division (POSMD)

The Plant Operation Standards and Monitoring Division conducted the Performance Assessment and Commitment Setting last December 13-15, 2022. Discussion on this was about the presentation of program of activities for 2023, overview of the upcoming ASF Surveillance program, reminders of the submission of reports especially the daily, weekly and monthly slaughter data, updates on the forms to be used in reporting, presentation of enhanced automated in-plant line inspection reporting system, presentation of guidelines on how to fill out the food animal disease incident report and reminders on the deadline of submission of 2nd semester performance evaluation of deputized meat inspection officers and requirements of DMIOs for calendar year 2023.



Administrative Division

Last November 10-11, 2022, the Administrative Division facilitates the conduct of the Administrative Management Focal Assembly at Boy Scout of the Philippines, University of the Philippines, Los Baños, Laguna. It was attended by the Regional Technical Operation Centers (RTOCs) designated administrative focal persons and administrative division section and unit heads.

The activity aims to discuss the issues and concerns, queries, and request of RTOCs. The Administrative Division discuss possible solutions regarding the RTOCs concerns.



Planning and Information Management Division (PIMD)

■ Quarterly Consultatives and Conferences

In 2022, seven (7) Management Committee Conferences and fourteen (14) 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.

■ 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 a 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 2022, the following Division and Regional Offices awarded certificates for their exemplary performance based on the assessment of NSDES.

Best Performing Division:

- Laboratory Division (LD)

Best Performing Regional Technical Operation Centers (RTOCs):

- Rank 1- RTOC 1
- Rank 2- RTOC NCR
- Rank 3- RTOC CAR

List of Retirees





DR. LILIAN O. AMPONG
Senior Meat Control Officer
33 years



DR. WILSON A. BAYA
Senior Meat Control Officer
34 years



DR. JESUS R. BENABAYE
Senior Meat Control Officer
33 years



DR. TERESITA S. BIDO
Senior Meat Control Officer
23 years



MS. HERMINIA M. BONDAD
Meat Inspector III
33 years



MS. VIRGINIA M. BUTLONG
Meat Inspector III
42 years



MR. JOSE G. CARITAN
Meat Inspector III
37 years



MS. ARLENE S.J. CASTUERA
Meat Inspector III
33 years



MS. AMELYN S. CONSULTA
Meat Inspector III
33 years



MR. ROMEO S. CORTES
Meat Inspector III
37 years



DR. MAE NIMFA R. CRUZ
Supervising Meat Control Officer
37 years



DR. EXOR B. DELA CRUZ
Senior Meat Control Officer
37 years



MS. JOSEFA M. GALVEZ (+)
Meat Inspector III
32 years



MS. ISIDRA S. HERRERA
Meat Inspector III
43 years



MR. RAFAEL M. JUMAWID
Meat Inspector III
33 years



MR. SOFRONIO M. LAGO, JR.
Meat Inspector III
33 years



DR. DIOMEDES G. LODEVICO
Senior Meat Control Officer
30 years



DR. HELEN P. MADERA
Senior Meat Control Officer
33 years



MS. FE B. MADRONIAL
Meat Inspector III
33 years



MS. RADIGONDES S. MAGANIS
Meat Inspector III
42 years



DR. ROLANDO M. MARQUEZ
OIC, Regional Technical Director
37 years



MS. BENITA V. MOJICA
Meat Inspector III
44 years



MR. EDMUNDO P. NILLOSAN
Meat Inspector III
40 years



MS. MERIAM U. NIVAL (+)
Meat Inspector III
24 years



ATTY. BEATA HUMILDA O. OBSIOMA, DVM
Deputy Executive Director
43 years



MR. LUISITO C. OPIANA
Administrative Aide III
38 years



DR. LEAH DC. PABUSTAN
Senior Meat Control Officer
32 years



DR. ROMEO C. PAGUIRIGAN
Senior Meat Control Officer
32 years



DR. JOSEFINA M. RICO
Regional Technical Director
32 years



DR. KENNEDY S. SUNICO
Regional Technical Director
36 years



DR. LORELYN G. TABORA
Senior Meat Control Officer
32 years



MR. ROMEO R. TEMEÑA
Meat Inspector III
33 years



MS. EDITHA R. TERO
Meat Inspector III
36 years



MS. LUCRECIA M. VALMORIA
Meat Inspector III
32 years

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Executive Director

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Head

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Meat Import Export Division (MIED)

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Planning and Information Management Division (PIMD)

DR. EASTER F. OBLENA

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Plant Operation Standards and Monitoring Division (POSMD)

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