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29 July 2021

MEMORANDUM CIRCULAR No. _____
Series of 2021

FOR : ALL CONCERNED

FROM : THE OIC, EXECUTIVE DIRECTOR

**SUBJECT : AMENDMENT TO NMIS MEMORANDUM CIRCULAR
NO.2 08-2017-013 IMPLEMENTING RULES AND REGULATIONS
ON THE LICENSING OF MEAT ESTABLISHMENT
(SLAUGHTERHOUSE, POULTRY DRESSING PLANT, MEAT CUTTING
PLANT, MEAT DISTRIBUTION CENTER OR DEPOT) WITH
NATIONAL AND INTERNATIONAL DISTRIBUTION, AND
INCLUSION OF REQUIREMENTS FOR COLD STORAGE
WAREHOUSE**

WHEREAS, Section 8.3 of Republic Act (RA) No. 9296 otherwise known as Meat Inspection Code of the Philippines as amended by RA 10536, provides that the NMIS shall evaluate and classify meat establishment as to compliance to hygiene and sanitation.

WHEREAS, Administrative Order No. 9 Series of 1993 re: Rules and Regulations Implementing RA No.7394 - The Consumer Act of the Philippines Section 3: Functions of the Implementing Agencies provides that the National Meat Inspection Service (NMIS) shall accredit, classify meat source such as cold storage according to their facilities.

WHEREAS, NMIS Memorandum Circular (MC) No. 08-2017- 013, "IRR on the Licensing of Meat Establishments with National and International Distribution was issued to guide Food Business Operators on the classifications and issuance of License to Operate.

WHEREAS, NMIS Memorandum Circular (MC) No. 11-2017-020, "Amendment Of Sections 7 and 11 of NMIS Memorandum Circular No. 08-2017-013 Re: "Implementing Rules And Regulations (IRR) on the Licensing Of Meat Establishment (ME) SLH, PDP, MCP. Or Meat Distribution Center or Depot, With National And International Distribution" shall be considered as null and void.

NOW, THEREFORE, for the consideration of the premises stated above, Memorandum Circular (MC) No. 08-2017- 013 is hereby added and modified as follows:

50 **Section 1.** Provisions 1.8, 1.9 and 1.10 is hereby added in Section 1 of Memorandum Circular
51 (MC) No. 08-2017- 013;

52 1.8 This Circular shall apply to all Meat Establishments such as slaughterhouses,
53 poultry dressing plants, meat cutting plants, meat distribution center or depot and
54 cold storage warehouse.

55 1.9 Operating hours of the NMIS licensed Meat Establishments shall be base on the
56 declared rated capacity, down time in between shifts that includes cleaning and
57 disinfection, change over of product format, and shall be approved by the NMIS.

58 1.10 All NMIS licensed Meat Establishments shall ensure that there will be proper
59 cleaning and disinfection in between shifts.
60

61 **Section 2.** Section 2 on the Requirements for Issuance of License to Operate under
62 Memorandum Circular (MC) No. 08-2017- 013 shall be read as follows;

63
64 a and f shall be amended as;

65
66 a. Duly accomplished Application Form for online and manual submission

67 f. Updated Certificate of Water Potability

68
69 Provisions l and m shall be added as;

70
71 l. permit to operate issued by denr-emb i.e generator set

72 f. Contract of Lease (where applicable)
73

74 **Section 3.** Section 3 for the Mandatory Equipment under Memorandum Circular (MC) No. 08-
75 2017- 013 shall be read as follows;

76
77 3.1 a and b shall be amended as;

78
79 Slaughterhouse owners and operators shall provide stunning devices that is effective to
80 render food animal unconscious and insensible to pain such as but not limited to electric
81 stunner, captive bolt (penetrative and non-penetrative), pneumatic stunner or gas
82 stunning equipment.
83

84 3.3 shall be amended as;

85
86 Meat Distribution Center or Depot shall serve solely for storage and issuance of fresh
87 chilled and or frozen local and imported meat and meat by-product coming from NMIS
88 licensed meat establishment
89

90 Provisions 3.4, 3.5 hereby be added as;

91
92 3.4 Cold Storage Warehouse

93
94 a. Forklift truck/Jack lift/ Push cart

95 b. Battery Charging area for forklift

96 c. Calibrated Digital Weighing Scale

97 d. Storage racks and tower pallets

98 e. Temperature recording device

99 f. Generator Set
100

101 3.5 Meat Cutting Plant

- 102
103 a. Working table made from durable and non corrosive materials
104 b. Digital Weighing Scale
105 c. Cutting equipment/machine of approved materials
106 d. Storage facility to meet the product temperature requirement (*where applicable*)
107
108

109 **Section 4.** Provisions 4.9, 4.10, 4.11, 4.12 is hereby added **in** Section 4 for the Mandatory
110 Facilities for Meat Establishment under Memorandum Circular (MC) No. 08-2017- 013;
111

- 112 4.9 Meat sampling collection room provided with appropriate minimum equipment
113 and fixtures for cold storage warehouse, such as, but not limited to, working table,
114 band saw for cutting frozen meat, sink (with soap dispenser and disinfectant);
115 4.10 Ante-room facility for cold storage warehouse and meat distribution center;
116 4.11 Well ventilated NMIS room strategically located, provided with desktop computer
117 set with printer, readily accessible internet and office cabinet with security lock;
118 4.12 Meat inspection station provided with appropriate equipment and facilities, such
119 as, but not limited to:
120

121 4.12.1 Poultry Dressing Plant Meat Inspection Station
122

123 a. **First (1st) Station** - located after the defeathering process or re-hanging of
124 carcass (at least 3 meters long) provided with platform, sink-like table with faucet,
125 water, disinfectant, lighting fixture not lower than 500 lux illumination, mirror
126 about 250cm width by 50 cm height and carcass hanging carousel for further
127 inspection of carcass and condemnation receptacle.

128 b. **Second (2nd) Station**- located after extraction of viscera along the
129 evisceration line (at least 3 meters long), provided with platform, water, hand
130 disinfectant, lighting fixture not lower than 500 lux illumination, and condemnation
131 receptacle with self closing lid

132 **Third (3rd) Station** - located after final washing (at least 3 meters long) provided
133 with platform, water, hand disinfectant, lighting fixture not lower than 500 lux
134 illumination and condemnation receptacle with self closing lid
135

136 4.12.2 Additional features Poultry Dressing Plant Meat Inspection Station
137

138 Facility/equipment for partial trimming located prior to carcass final washing and
139 shall be provided with inspection table made from durable and non corrosive
140 material, rotating conveyor with at least twenty (20) shackles to facilitate ease of
141 movement during inspection, and or inspection table which shall be so design
142 where carcasses awaiting for further inspection can be hanged. This facility shall
143 also be provided with knife, water supply, hand and tool sanitizer,
144 condemn receptacle and with lighting fixture not lower than 500 lux
145 illumination at the inspection table.
146

147 4.12.3 Slaughterhouse Meat Inspection Station
148

149 a. **Carcass Inspection Station**-provided with platform (where applicable), water
150 supply, hand and tool sanitizer, condemned receptacle with self closing lid for
151 carcass trimming, and with lighting fixture not lower than 500 lux illumination.

152 b. **Head Inspection Station** - For large animal, it shall provide with head
153 inspection rack, water supply, hand and tool sanitizer, condemn receptacle and
154 with lighting fixture not lower than 500 lux illumination.

155 c. **Viscera Inspection Station**-provided with platform (where applicable),
156 inspection table, water supply, hand and tool sanitizer, condemn receptacle and
157 with lighting fixture not lower than 500 lux illumination.
158

159 **Section 5** Section 7 for the Waste Management Program under Memorandum Circular (MC) No.
160 08-2017- 013 shall be amended as follows;
161

- 162 a. All meat establishments shall provide waste (condemn) disposal facility within the
163 premises to contain condemned materials and proper disposal. Rendering facility is
164 required for Class AAA meat establishment and condemnation pit is required for Class
165 AA and A meat establishment.
- 166 b. Meat Establishment **without basic/slaughtering** operation I.e MCP. Depot and Cold
167 Storage Warehouses shall submit an approved company policy procedures on handling
168 and disposal of condemned meat and meat by-products
- 169 c. Meat Establishment **with basic/slaughtering** operation shall provide in-house
170 rendering facility and/or Memorandum of Agreement (MOA) contract from third party
171 service provider.
172

173 **Section 6** Section 11 for the Classification of Meat Establishment under Memorandum Circular
174 (MC) No. 08-2017- 013 shall be amended as follows;
175

176 a. Class "AAA" - Those with fully automated facilities and operational procedures
177 appropriate to slaughter animals, or premises to cut and pack carcasses or primal parts,
178 for distribution and sale for domestic and international meat trade. The NMIS shall certify
179 the fitness for human consumption of meat for export and for distribution outside of the
180 province or of the independent city. The implementation of Hazard Analysis and Critical
181 Control Point (HACCP) program is required for all kinds of products being produced by
182 the meat establishment. A total score of 81-100% shall be required guided by the
183 computation formula in the accreditation/LTO checklist.
184

185 b. Class "AA" - Those with semi-automated facilities and operational procedures
186 sufficiently adequate to slaughter food animals, or premises to cut and pack primal parts,
187 for inter-provincial distribution and sale in any meat market nationwide. The
188 implementation of Good Manufacturing Practices (GMP) program in the meat
189 establishment is required. A total score of 71-80% shall be required guided by the
190 computation formula in the accreditation/LTO checklist. Implementation of Hazard
191 Analysis and Critical Control Point (HACCP) program is voluntary.
192

193 c. Class "A" - those facilities and operational procedures of minimum adequacy to
194 slaughter food animals for distribution and sale within the city or municipality where the
195 meat establishment is located. A total score of 60-70% shall be required guided by the
196 computation formula in the accreditation/LTO checklist.
197
198
199
200

201 **Section 7.** Section 14 for Grounds for Amendment of License to Operate for the Waste
202 Management Program under Memorandum Circular (MC) No. 08-2017- 013 shall be amended
203 as follows;

204

205 a. Meat Establishment requesting got amendment and/or changes in LTO shall be
206 consider as new applicant and shall apply through a regular process.

207 b. Meat Establishment that were approved for upgrading from “A” to “AA” and “AA” to
208 “AAA” classification shall be given an initial LTO valid for six (6) months.

209 c. Any improvements and or changes of the facility that may affect the scope of the
210 operation in the approved NMIS LTO shall be reported to NMIS.

211 d. Any changes and improvement of the facility that may affect the approved issued
212 DENR permits in relation to the current declaration on solid and waste water discharge
213 and air pollution shall be declared and coordinated to concerned agency.

214

215 This Circular shall take effect upon approval.

216

217 **SO ORDERED**

218

219

220

221

222 **JOCELYN A. SALVADOR, DVM, MPM**

223 OIC, Executive Director

224 National Meat Inspection Service

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