



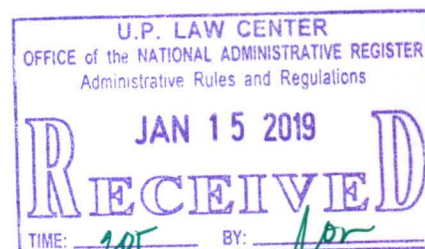
Republic of the Philippines  
 Department of Agriculture  
**National Meat Inspection Service**  
 #4 Visayas Avenue, Brgy. Vasra, Quezon City 1100  
 Philippines

05 November 2018

**MEMORANDUM CIRCULAR**

NO. 12-2018-022

Series of 2018



**SUBJECT: RULES AND PROCEDURES GOVERNING THE IMPLEMENTATION OF MEAT SAFETY QUALITY ASSURANCE (MSQA) PROGRAM IN THE MEAT ESTABLISHMENT WITH LICENSE TO OPERATE (LTO)**

**WHEREAS**, Republic Act (RA) No. 9296 (2004) otherwise known as the Meat Inspection Code of the Philippines, as amended by RA No. 10536 (2013) provides the following:

Section 5 states that the National Meat Inspection Service (NMIS) is the sole national controlling authority on all matters pertaining to meat inspection and meat hygiene;

Section 8.1. stipulates the powers and functions of NMIS to formulate and issue and implement jointly with the local government units, national policies, guidelines, rules and regulations and programs including but not limited to (b) adopting measures to ensure pure, wholesome and safe supply of meat of the country and (c) accrediting establishments, facilities, conveyance, service providers for Hazard Analysis Critical Control Point (HACCP) program and audit;

Section 43 states that the Secretary shall require a sanitation inspection to be conducted by experts/inspectors (food safety auditors) of all meat establishments to gather information concerning the prevailing sanitary conditions and from such, shall prescribe the rules and regulations under which meat establishments operated and maintained. Meat from establishments operated under sanitary conditions that render them adulterated shall not be labeled or marked as "Inspected and Passed";

Section 15 provides that the NMIS shall have the responsibility to ensure and enforce, that meat establishments are operated in accordance with hygienic requirements;

**WHEREAS**, RA No. 10611, "The Food Safety Act of 2013", provides the following:

Sections 13 directs the Food Business Operators (FBOs) to ensure that the food satisfies the requirements of food law and that control systems are in place to prevent, eliminate or reduce risks to consumers;

Section 14 provides that (a) FBOs shall be knowledgeable of the specific requirements of food law relevant to their activities in the food supply chain and the procedures adopted by relevant government agencies that implement the law. They shall adopt, apply and be well informed of codes and principles of good practices; and (c) FBOs shall allow inspection of their business and collaborate with the regulatory authorities on action taken to avoid risks posed by the food product/s which they have supplied;

Sections 26 requires that official controls are established to verify compliance with food laws and regulations and shall be prepared by each agency; (f) policies and procedures for official controls shall be documented in a manual of operations to ensure consistency, high



quality, uniformity, predictability and transparency; (g) provisions shall be made for official controls to be delegated to other competent bodies as determined by regulatory agencies and of the conditions under which this shall take place. When official controls are delegated, appropriate coordination and other procedures including oversight shall be in place and effectively implemented. The accountability over the delegated functions shall remain with the regulatory agency;

Section 29 stipulates that Regular inspection of food business operators shall be performed by the Food Safety Regulatory Agencies (FSRAs) or the control bodies delegated to conduct the activity. In addition, the following rules shall be followed in the conduct of inspections: (a) Inspection shall take into account compliance with mandatory food safety standards, the implementation of HACCP, Good Manufacturing Practices and other requirements of regulations; (b) The frequency of inspections shall be based on the assessment of risks. Establishments producing high risks foods or carrying out high risks activities shall be inspected more frequently; (c) Inspectors shall have defined skill on risk-based inspection and shall be regularly evaluated based on suitable procedures to verify their continuing competence; and (d) Appropriate procedures shall be in place to ensure that the results of inspections are interpreted in a uniform manner;

**WHEREAS**, Section 5 of Executive Order (EO) No. 137 (1993), the Implementing Rules and Regulations (IRR) of RA No. 7160 (1991) on the devolution of meat inspection functions to the Local Government Units (LGUs), directs the NMIC (renamed as NMIS) in coordination with the concerned LGU to monitor, conduct field inspection and require those involved in slaughterhouse operation to submit periodic and special reports to the NMIS;

**WHEREAS**, the Department of Agriculture has adopted into regulation the Philippine National Standards (PNS) and international standards, guidelines and recommendations issued by the Codex Alimentarius Commission for the purpose of synchronization and equivalency with that of other member countries of the World Trade Organization (WTO);

**NOW, THEREFORE, I, ERNESTO S. GONZALES**, Executive Director, National Meat Inspection Service do hereby approve and issue these rules and procedures governing the implementation of the Meat Safety Quality Assurance (MSQA) Program in meat establishments such as slaughterhouse, poultry dressing plant, meat cutting plant, cold storage warehouse and other meat outlets.

## CHAPTER I GENERAL PROVISIONS

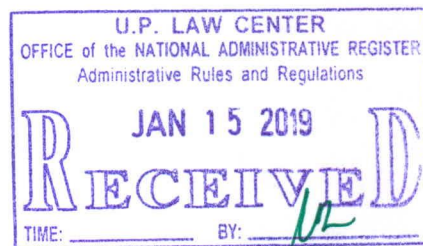
### SECTION 1. SCOPE

This Circular shall apply to all meat establishments with license to operate (LTO) issued by NMIS and to LGU- registered meat establishments where food animals are slaughtered, prepared, handled, packed and stored.

### SECTION 2. OBJECTIVES

The objectives of this Order are as follows:

1. To provide guidance to all concerned on the implementation of Meat Safety Quality Assurance (MSQA) Program in all meat establishments with license to operate and in LGU registered meat establishments;
2. To ensure consistency, high quality, uniformity, predictability and transparency of policies and procedures for official controls;
3. To ensure that hygienic requirements and preventive and corrective actions are enforced in meat establishments.





### SECTION 3. DEFINITION OF TERMS

Words and phrases used in this Circular are defined as follows:

**ACCREDITATION or LICENSE TO OPERATE (LTO)** refers to the power of the National Meat Inspection Service (NMIS) to give authority to (a) any meat establishment engaged in the slaughtering operation, preparation of meat for commerce; (b) any importer, exporter, broker, trader or meat handler; (c) any meat vehicle or conveyance; (d) any person, firm, corporation as provider of government service such as independent or third party service providers, or independent inspection or audit agencies.

**DELINEATION** means division of functions or responsibilities among offices/units according to their respective mandates.

**FOOD BUSINESS OPERATOR (FBO) or Meat Establishment Operator (MEO)** means any person engaged in the food business including one's agents and is responsible for ensuring that the requirements are met by the food business under one's control.

**FOOD BUSINESS or MEAT ESTABLISHMENT (ME)** refers to any undertaking, whether public or private, that carries out any of the activities related to, or any of the stages of the food supply chain.

**FOOD SAFETY COMPLIANCE OFFICER** refers to a professionally qualified and properly trained officer appointed by a food safety regulatory agency or by Local Government Units (LGUs) in accordance with the appropriate civil service rules and regulations.

**FOOD SAFETY REGULATORY AGENCIES (FSRAS)** refer to the following government agencies:

- (1) Bureau of Animal Industry (BAI), (2) National Meat Inspection Service (NMIS),
- (3) Bureau of Fisheries and Aquatic Resources (BFAR), (4) Bureau of Plant Industry (BPI),
- (5) Fertilizer and Pesticide Authority (FPA), (6) Philippine Coconut Authority (PCA),
- (7) Sugar Regulatory Administration (SRA) and (8) National Food Authority (NFA)

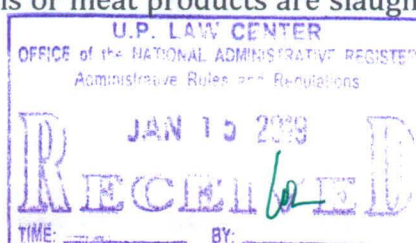
**GOOD MANUFACTURING PRACTICES (GMP)** refer to a quality assurance system aimed at ensuring that products are consistently manufactured, packed, repacked or held to quality standards appropriate for the intended use. It is thus concerned with both manufacturing and quality control procedure.

**HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)** refers to the science-based system which identifies, evaluates and control hazards which are significant for food safety at critical points during a given stage in the food supply chain.

**INSPECTED AND PASSED** means a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be safe, and wholesome for human consumption.

**LICENSING** means the process by which the National Meat Inspection Service approves an application of a person, corporation, cooperative, or other juridical persons, for authority to operate a meat establishment or to engage in any activity in the post-harvest stage of the meat supply chain to produce safe and quality meat and by products. The approval will require proving capability to operate a facility or establishment or to engage in activities in the post-harvest stages of meat supply chain covered by the license in accordance with the requirements of RA Nos. 9296, 10536, 10611 and other relevant laws and regulations.

**MEAT ESTABLISHMENT (ME)** refers to premises such as slaughterhouse, poultry dressing plant, meat processing plant, cold storage warehouse and other meat outlets that are approved and registered by NMIS in which food animals or meat products are slaughtered, prepared, processed, handled, packed or stored.



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**MEAT SAFETY AND QUALITY ASSURANCE (MSQA) PROGRAM** consists of Good Manufacturing Practices (GMP), Good Operating Practices (GOP), Sanitation Standard Operating Procedure (SSOP), Hazard Analysis Critical Control Point (HACCP) Program and such other internationally recognized programs, standards, recommendations, set of procedures or guidelines to ensure quality of meat and meat products, standards developed by CODEX, and other international bodies and adopted by the Department of Agriculture by way of regulation.

**MICRO, SMALL, MEDIUM AND LARGE ENTERPRISE** refers to food businesses as defined within the classification of industries by the Department of Trade and Industry (DTI).

**PLANT OPERATION STANDARDS AND MONITORING DIVISION (POSMD)** also referred to as Plant Operation and Inspection Division (POID) under RA No. 10536 (2013).

**SPECIAL INSPECTION or FOOD SAFETY AUDIT** means an inspection conducted for a particular purpose such as but not limited to accreditation, GMP / SSOP audit, HACCP audit, waste management inspection, animal welfare audit, and other kinds of inspection as may be required by regulations.

**SANITATION STANDARD OPERATING PROCEDURES (SSOP)** refers to a documented system for ensuring that personnel, facilities, equipment and utensils are cleaned and where necessary, sanitized to specified levels prior to and during operations.

**UNANNOUNCED INSPECTION or ACCESS POWER** refers to the conduct of on-the spot or surprise inspection/examination audit by the controlling authority of meat establishments anytime, day or night, whether the establishment is in operation or not.

**VALIDATION or VERIFICATION** means a check of the entire system or a series of systems which are designed to ensure that the system is working effectively and the information obtained is used to improve the system. Validation is the term use for first time audit while verification is the term used for renewal audit.

#### **SECTION 4. ROLES AND RESPONSIBILITIES**

- a) **NATIONAL MEAT INSPECTION SERVICE [RA No. 9296 (2004) as amended by RA No. 10536 (2013)]**

The roles and responsibilities of NMIS under the Department of Agriculture Administrative Circular No.1 series of 2014 are listed in **Annex A** as follows:

1. Rule 7.6. Plant Operation Inspection Division (POID)
2. Rule 7.7. Accreditation and Registration Division (ARD)
3. Rule 7.11. Laboratory Services Division (LSD)
4. Other Relevant Rules on Meat Safety Quality Assurance (MSQA)

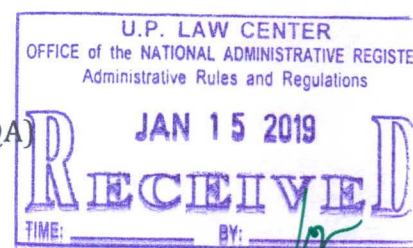
- b) **FOOD BUSINESS OPERATORS (FBO)**

The roles and responsibilities of the Food Business Operators (FBOs) are as follows:

**b.1. Under RA Nos. 9296 (2004) and 10536 (2013) and its Implementing Rules and Regulations**

1.a. Section 16 states that the management or operator of the meat establishments shall follow the instructions of the NMIS as related to humane slaughter of animals, hygienic and inspection requirements, and shall provide such information and assistance, as may be reasonably requested by the NMIS or the local government unit.

1.b. Rule 16.2. The meat establishment operator shall implement a quality and safety assurance (MSQA) system as required by NMIS to ensure the production of safe and wholesome meat.



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1.c. Rule 16.3. The meat establishment operator shall keep and maintain records, reports and information and shall fully and correctly disclose all transactions in the operation of the establishment relative to meat safety and quality. Such records, reports and information shall be made available upon the request of the controlling / competent authority for monitoring, validation and verification purposes.

1.d. Rule 43.1. Following the schedules set by the NMIS, meat establishments shall adopt Good Manufacturing Practices (GMP) / Good Operating Practices (GOP). Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis Critical Control program (HACCP) in the whole process of production, storage and distribution of their products whenever applicable.

1.e. Rule 43.3. All meat establishments, whether or not accredited, shall implement a Clean-Up and Sanitation Program. The evaluation of this implementation shall be done during the food safety audit by the NMIS. Meat establishments that operate below national standards for hygiene and sanitation thereby posing risk to animal and public health shall be recommended by NMIS for closure through the issuance of Cease and Desist Order (CDO) by the Secretary.

1.f. Rule 44.4. All classes of meat establishments shall comply with MSQA regulations following the scheduled program of implementation set by NMIS.

**b)2. Under RA No. 10611 (2013) and its Implementing Rules and Regulations**

2.a. Rule 13.1 FBOs shall be primarily responsible for ensuring safety of their food products and compliance of their production and distribution / trading systems to the requirements of the Act.

2.b. Rule 13.2. FBOs shall ensure that foods they produce are prepared according to standards, codes of practice and other control measures as prescribed by the FSRAs that prevent or minimize food safety hazards or reduce the hazards to acceptable levels.

2.c. Rule 13.5. When required by markets, FBOs shall implement a HACCP-based system or an equivalent food safety control program in their operations.

2.d. Rule 14a.1. All food businesses shall designate a Food Safety Compliance Officer (FSCO) who has passed a prescribed training course for FSCO recognized by the DA and / or the DOH.

2.e. Rule 14c.1. FBOs shall allow authorized officers of the FSRAs to enter at an appropriate time any establishment including agriculture or fishery establishment in which food is produced, processed and / or stored or to enter any vehicle used to transport food to inspect for compliance with food safety regulations.

2.f. Rule 14c. 2. In case of non-compliance with food safety regulations, FBOs shall ensure that adequate and appropriate corrective and preventive actions agreed between the FBO and the FSRA shall be undertaken in a timely and effective manner. The actions undertaken shall be subject to verification by the FSRA.

**CHAPTER II**

**MEAT SAFETY AND QUALITY ASSURANCE (MSQA)**

**SECTION 5. IMPLEMENTATION OF PHILIPPINE NATIONAL STANDARD (PNS) (BAFS) NO. 168:2015 CODE OF HYGIENIC PRACTICE FOR MEAT**

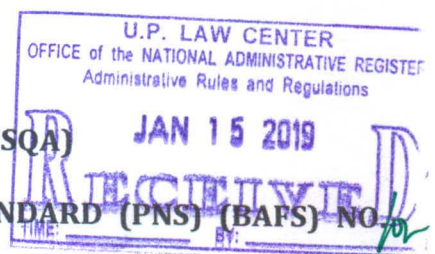
a) The PNS/BAFS 168:2015 Code of Hygienic Practice shall be implemented and made an integral part of this Memorandum Circular (**Annex B**).

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01-15-19  
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b) Meat Safety and Quality Assurance (MSQA) Program shall be implemented by the ME and monitored daily by the Meat Inspection Officers under Plant Operation and Standards Monitoring Division (POSMD) and verified prior to issuance of the LTO (new or renewal) by the Food Safety Auditors of Accreditation and Registration Division (ARD).

#### **SECTION 6. PROCEDURE ON THE DAILY MONITORING OF MEAT ESTABLISHMENTS: MSQA Program LEVEL I**

- a) The Meat Inspection Officer (MIO) assigned shall be present at least one (1) or two (2) hours before the declared time of operation of the Meat Establishments to check on the pre-operation hygiene and sanitation and conduct ante mortem inspection and other regulatory activities.
- b) The Sanitation Checklist shall be used by the assigned MIO to check the hygiene and sanitation, focusing on operational requirements, before, during and after shift, to ensure the compliance of meat establishments to MSQA program requirements **(Annex C)**.
- c) If there is no major, serious or critical non-conformance /observation identified that will compromise the safety of the products, the Plant Officer shall immediately give the go signal for the start of operation provided the ante mortem inspection of slaughter food animals had been completed.
- d) In case there are food safety concerns observed that will directly affect the safety of the product, the Plant Officer shall notify immediately the management for the institution of appropriate correction or corrective action/s.
- e) The plant officer shall verify the corrective action instituted before giving the go signal for the resumption of operation.
- f) All findings shall be listed in the Sanitation Checklist and submitted to POSMS head on a weekly basis for consolidation and analysis.
- g) Weekly consolidated findings shall be transferred to a Corrective Action and Preventive Action (CAPA) Form prepared and signed by the ME management for their committed corrective action/s. This shall be used by the POSMS Head and MIO as reference in the conduct of meeting with ME management on the observed non-conformances. **(Annex D)**.
- h) The MIO assigned in ME with recurring findings whether on operational and structural requirements without instituted corrective action/s shall notify the ARD thru the RTD for immediate scheduling of surveillance verification. If positive, the ARD and POSMD Heads shall recommend to the Executive Director for the imposition of appropriate sanction and penalty.
- i) The Regional Technical Director (RTD) is primarily responsible in ensuring compliance by the Regional MIO of the above -enumerated procedures.
- j) The POSMS Head with the guidance of the Supervising Meat Control Officer (SMCO) shall conduct monitoring and evaluation (M&E) of plant officers' compliance with this policy.
- k) The RTD shall regularly submit M&E report of MIO to the Office of the Executive Director.
- l) The POSMS Head and MIO shall be responsible for the supervision of Deputized Meat Inspection Officer (DMIO).
- m) The ME management shall be responsible for keeping all required records such as but not limited to slaughter and condemnation record, weekly inventory, payment of inspection fees attendance of NMIS MIO and DMIO, results of laboratory analyses, corrective actions, required manuals and other pertinent records.

#### **SECTION 7. PROCEDURE ON VALIDATION OR VERIFICATION: MSQA Program LEVEL II**

- a) The MSQA validation shall be done on new applicants for the issuance of LTO.
- b) The MSQA verification shall be done on MEs with issued and valid LTOs every six months by identified MSQA Auditors, assisted by ARS head and POSMS head with the presence of the assigned MIO using the GMP/GOP/SSOP/HACCP Checklist for meat establishments **(Annex E)**.
- c) The verification includes certification of renewal, surveillance, close-out and regulatory action such as special inspection.
- d) All expenses during initial audit (new and renewal) and first close-out audit shall be charged to NMIS, request for succeeding close-out audit in the same meat establishment shall be charged to the requesting ME operator/owner. A maximum of two (2) consecutive



close out audit with the same non-conformance shall be allowed, otherwise the classification of ME shall be recommended for downgrading.

e) The validity period of the issued LTO is three (3) years subject to the result of audit by the MSQA Auditors as set forth under Section 7b above.

f) Results of sanitation check conducted by the MIO using the sanitation checklist shall be used as reference during verification of recurring non-conformances due to absence of instituted corrective actions.

g) The Sanitation Checklist of the MIO and verification report of MSQA auditor shall serve as reference for the following:

1. For issuance of License to Operate to Meat Establishments by the Executive Director.
2. For imposition of sanction and penalty as set forth in this Memorandum Circular.

### **CHAPTER III LABORATORY SUPPORT**

#### **SECTION 8. REQUIRED LABORATORY ANALYSES**

a) Microbiological tests shall be required to check the hygiene and sanitation in the meat establishment as required in the implementation of GMP, GOP, SSOP and HACCP programs.

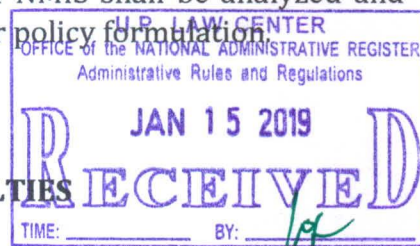
b) Swab samples shall be taken from food contact surfaces (equipment, tools, packaging materials), carcass, raw materials, finished products, hands of meat handlers, and clothing/apron. Water samples shall be collected every six (6) months from deep well and water tanks and once a year from water supplied by the local water works / NAWASA.

c) The FBO may also avail of the services of the following laboratories:

1. DOH for water samples
2. DOST, PAB or other government laboratories for other analytical tests.
3. In-house laboratory in "AAA" meat establishment (for ME monitoring only)

d) All licensed ME shall be subjected to residue monitoring for regulated and banned veterinary drugs and other chemicals.

e) Laboratory results from quarterly monitoring program of NMIS shall be analyzed and shall be the basis for decision making, regulatory action and or policy formulation.



### **CHAPTER IV ADMINISTRATIVE SANCTIONS AND PENALTIES**

#### **SECTION 10. NMIS Meat Inspection Officer (MIO)**

a) For failure to implement the provisions of this Memorandum Circular, the errant regulatory officer shall be subjected to administrative disciplinary sanction/s as provided for under the Civil Service Rules and Regulations.

b) Criminal complaint shall be filed against the Meat Inspection Officer for the following:

1. Connivance with the Food Business Operator and or food inspection officers (national or local) which resulted in food safety risks to consumers in violation of Section 37 (g) of the RA No. 10611 (2013).
2. Violation of Section 48.a. of RA No. 9296 (2004) as amended by RA No. 10536 (2013) for slaughtering food animal or preparing meat or by-product in any ME not in accordance with the requirements of the Meat Inspection Code of the Philippines.

## SECTION 11. Owner/Operator of Meat Establishments or FBO

a) Administrative sanction shall be as follows, whichever is/are applicable:

1. Cancellation of License to Operate (LTO), if it is still valid, and recall of the MIO to the Regional Technical Operation Center (RTOC) for re-assignment;
2. Non-issuance of LTO, if new or for renewal, if ME failed to pass the first close-out audit, if food safety risk is high;
3. Issuance of Cease and Desist Order by the DA Secretary, or;
4. Recommend the closure of the ME to the LCE of the locality where it is located;

b) Criminal charge shall be filed in court for violation of the provision of any or all of the following law/s:

1. Republic Act No. 10611, "The Food Safety Act of 2013";
2. Republic Act No. 9296 as amended by RA No. 10536, "The Meat Inspection Code of the Philippines" or;
3. Republic Act No. 7394, "The Consumer Act of the Philippines".

## CHAPTER V SUPPLETORY, REPEALING AND EFFECTIVITY CLAUSES

### SECTION 12. SUPPLETORY CLAUSE

All other provisions of existing Laws, IRRs, Orders, Circulars and other issuances which are related hereto are hereby made suppletory to this Circular.

### SECTION 13. REPEALING CLAUSE

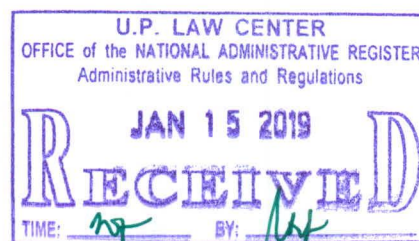
All provisions of existing meat inspection and food safety Memorandum Orders, Circulars, and other issuances that are inconsistent with this Memorandum Circular are hereby modified, revoked or repealed accordingly.

### SECTION 14. EFFECTIVITY


This Memorandum Circular shall take effect fifteen (15) days after publication in a newspaper of general circulation or Official Gazette and submission of copy to the Office of the National Administration Register (ONAR) at the UP Law Center, Diliman, Quezon City and shall be in full force and effect until repealed or superseded by a new issuance.

SO ORDERED.

  
**DR. ERNESTO S. GONZALES**  
Executive Director



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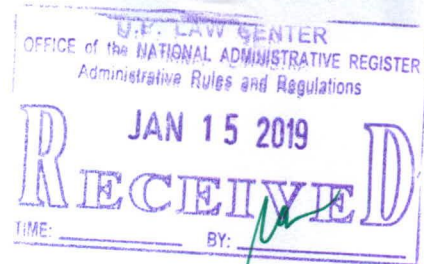
  
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### Annexes:

- Annex A - IRR of RA No. 9296 as amended by RA No. 10536
- Annex B - PNS/BAFS 168:2015 Code of Hygienic Practice
- Annex C - Sanitation Checklist/IPLIS
- Annex D - Corrective Action / Preventive Action Form
- Annex E - GMP/GOP/SSOP/HACCP Checklist



## ANNEX "A"



Relevant Provisions on Meat Safety Quality Assurance (MSQA) under DA Administrative Circular No. 1 series of 2014, Revised Implementing Rules and Regulations of the Republic Act (R.A.) No. 9296, otherwise known as the "The Meat Inspection Code of the Philippines", as Amended by R.A. No. 10536

### 1. Specific Functions of Technical Divisions

Rule 7.6. Plant Operation and Inspection Division (POID) shall be responsible for the inspection and certification of meat and meat products and technical supervision of local government units (LGUs).

**7.6.1.** The POID shall be responsible for the actual enforcement of rules and regulations on meat inspection following a risk-based approach and maintenance of hygiene and sanitation in the accredited meat establishments to preserve safety and wholesomeness of meat and meat products. It shall provide direct and/or technical supervision and control over meat inspection and meat hygiene in all meat establishments engaged in domestic and international meat trade.

**7.6.2.** It shall implement a Meat Safety and Quality Assurance (MSQA) program consisting of Good Manufacturing Practices (GMP), Good Operating Practices (GOP), Sanitation Standard Operating Practices (SSOP), Hazard Analysis Critical Control Point Program (HACCP) and such other internationally recognized programs/standards developed by CODEX, ISO and other international bodies in all accredited meat establishments and regularly audited / evaluated by meat safety and quality auditors.

**7.6.5.** It shall supervise the operation and enforcement of meat inspection / control system and food animal welfare in accredited meat establishments.

**7.6.6.** It shall be responsible for the regulatory action and investigation of the product of concerned meat establishment in case of consumer complaint.

**7.6.7.** It shall certify the fitness of meat and meat products for human consumption with the issuance of meat and meat product inspection certificate (MMPIC) for export and inter-provincial transport of meat.

**7.6.8.** It shall recommend to the Executive Director the LGU meat inspection personnel (Veterinarians/meat inspectors) for deputation in the enforcement of meat inspection, hygiene and animal welfare rules and regulations in the specified meat establishment to augment the NMIS workforce.

**7.6.9.** It shall be responsible for the technical supervision, assistance and training of deputized LGU personnel assigned in accredited meat establishments on the enforcement thereof on meat inspection, hygiene and animal welfare rules and regulations in collaboration with the concerned division.

**7.6.10.** It shall be responsible for animal disease and epidemiological surveillance and control in the meat establishments in collaboration with other concerned government agencies. It shall develop procedures for slaughter check, diagnosis and quarantine, and feedback mechanisms to LGU and farm origin of the identified pests and diseases.

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Rule 7.7. Accreditation and Registration Division (ARD) shall be responsible for the accreditation of meat establishments, rendering facilities, meat transport vehicles, meat establishment contractors, fabricators and suppliers and third party service providers and registration and certification.

**7.7.1 .** The Accreditation and registration Division shall evaluate and classify meat establishments in consonance with the purpose of RA No. 9296, as amended, such as but not limited to slaughterhouse, poultry dressing plant, meat processing plant, meat cutting plant, cold storage warehouse, meat distribution center or depot, meat shop that have distribution outside locality or to any accredited AA or AAA meat establishment; other meat outlets, rendering facility, meat transport vehicle, meat establishment civil works contractor, equipment fabricator, meat establishment facilities supplier, and third party service provider.

**7.7.2.** It shall be responsible for the evaluation, verification of technical and documentary requirements, and inspection of meat establishment applying for accreditation.

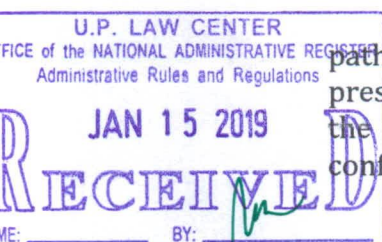
Rule 7.11. The Laboratory Services Division (LSD) shall be responsible for the following:

**7.11.1.** The Laboratory Services Division shall be responsible for the conduct of analytical tests to verify quality, safety and wholesomeness of meat and meat products at all stages of production, distribution and sale. It shall also be responsible for the accurate interpretation of results and analyses of data resulting from conduct of analytical tests.

**7.11.2.** It shall be responsible for analytical examination of meat and meat products with respect to microbiological and chemical properties to determine compliance to standards.

**7.11.3.** It shall conduct passive and active monitoring and surveillance for pathogens, drug and other contaminants in meat and meat products, and antimicrobial resistance to support the national monitoring and surveillance program.

**7.11.4.** It shall be responsible for the parasitological and pathological examination of meat of slaughtered animals to detect the presence of zoonoses and parasites. When necessary, it shall coordinate with the concerned government agencies in the conduct of definitive or confirmatory diagnosis.



## 2. Other Relevant Provisions on Meat Safety Quality Assurance (MSQA)

**Rule 9.9.** The NMIS shall undertake regular unannounced monitoring and yearly announce audit on compliance of LGU meat inspection services to national standards.

**Rule 9.10.** The NMIS shall develop a system for evaluation and certification of provincial and highly urbanized city meat inspection services for compliance to national standards which shall be issued as a Department Circular by the Secretary.

**Rule 9.11.** The NMIS, whenever necessary or upon request, shall extend technical assistance to any LGU in the area of meat inspection and meat hygiene including construction, improvement and operation of meat establishments.

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**Rule 13.2.** The NMIS shall evaluate and classify all meat establishments following an accreditation / registration system and shall assign an accreditation and / or registration number to identify the establishment and trace the products produced thereat.

**Rule 14.2.** All meat control officers and meat inspectors duly appointed or designated by the NMIS or LGUs shall perform all duties and responsibilities to safeguard public, as well as, animal health. They shall first undergo and complete the basic meat inspection training course conducted by NMIS prior to their deployment in the meat establishment or field operations.

**Rule 14.5.** All meat inspection officers shall also undergo advance and specialized inspection training such as **GHPS, GHP, GMP, GOP, SSOP, HACCP** and meat safety auditing / conformance assessment, when necessary, to enhance their capabilities and confidence in implementing the meat inspection / control system.

**Rule 15.1.** The NMIS shall have the responsibility and the legal power to enforce hygienic requirements necessary to produce meat that is safe and wholesome in all meat establishments.

**Rule 15.3.** All guidelines recommended by the Codex Alimentarius Commission (CAC), such as but not limited to The Code of Hygienic Practice for Meat, GMP and HACCP, shall be adopted in all meat establishments to prevent meat from substantial contamination or risk from physical, chemical and biological hazards during slaughtering, dressing, fabrication, processing and distribution.

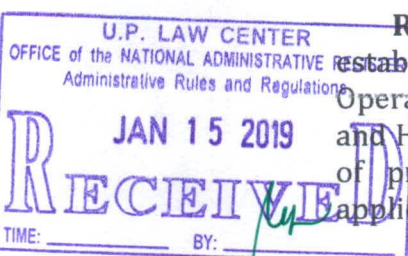
**Rule 16.2.** The meat establishment operator shall implement a quality and safety assurance (MSQA) system as required by NMIS to ensure the production of safe and wholesome meat.

**Rule 28.2.** Only HACCP certified meat and meat products from "AAA" and "AA" meat establishments shall be allowed for export unless such requirement is waived and the products are acceptable to the market / receiving entity.

**Rule 43.1.** Following the schedule set by the NMIS, meat establishments shall adopt Good Manufacturing Practices (GMP)/Good Operating Practices (GOP), Sanitation Standard Operating Practices (SSOP) and Hazard Analysis Critical Control Program (HACCP) in the whole process of production, storage and distribution of their products whenever applicable.

**Rule 43.2.** The NMIS shall oversee, monitor, conduct food safety audit and evaluate the compliance and performance of meat establishments relative to their implementation of GMP/GOP, SSOP and HACCP systems. The PMIS Head or representative may join as observer the NMIS MSQA team during the verification audit of meat plant within their territorial jurisdiction.

**Rule 43.3.** All meat establishments, whether or not accredited, shall implement a Clean-Up and Sanitation Program. The evaluation of its implementation shall be done during the food safety audit by the NMIS. Meat establishments that operate below national standards for hygiene and sanitation thereby posing risk to animal and public health shall be recommended by NMIS for closure through the issuance of Cease and Desist Order (CDO) by the Secretary.



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LAILA M. DECENA

Head, Records Unit

01-15-19 Date



**Rule 44.2.** The Plant Operation and Inspection Division (POID) shall recommend to the Executive Director the adoption of relevant set of procedures, guidelines, recognized standards and recommendations by CAC, FAO, ISO, OIE and other recognized international bodies such as but not limited to GMP / GOP, SSOP and HACCP to improve existing meat inspection / control system. It shall be issued as Department Circular by the Secretary.

**Rule 44.5.** The NMIS shall have the legal power to enforce meat safety and hygiene regulations and to direct the meat establishment owner, operator and / or trader to recall and with draw adulterated meat and / or meat products at any point or stage of marketing after dispatch of said products.

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LAILA M. DECENA  
Head, Records Unit  
01-15-19  
Date

