

VENUS D. DE CASTRO

District II ON. REYMALDO D. PALABRICA

ON. GAUDENÇIÓ P. NOLASCO

ION. BAYANI M. DE LEON

ON, LEANDRO A. DE LEON

ON ROBERTO R. JAVIER End of Term

ION. WETORIO L. GUERNERO, JR.

ATTY, KHAUD A

Certified by

HON. CATHERINE S. EVARISTO City Vice Mayor/Presiding Offic

HON, STRIKE B. REVILLA

Republic of the Philippines

### CITY OF BACOOR

Province of Cavite

### OFFICE OF THE SANGGUNIANG PANLUNGSOD

PRESENT:

HON, CATHERINE S. EVARISTO City Vice Mayor/ Presiding Officer

### DISTRICT I

| HON, AVELINO B. SOLIS         | City Councilor |
|-------------------------------|----------------|
| HON. EDWIN G. GAWARAN         | City Councilor |
| HON. MIGUEL N. BAUTISTA       | City Councilor |
| HON. ROWENA BAUTISTA-MENDIOLA | City Councilor |
| HON, REYNALDO M. FABIAN       | City Councilor |
| HON. VENUS D. DE CASTRO       | City Councilor |

### DISTRICT II

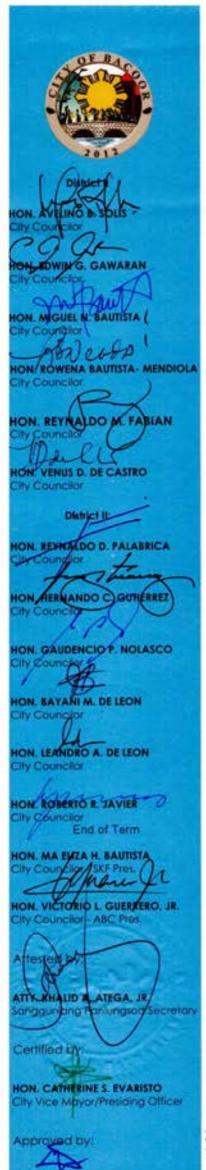
|                               | City Councilor<br>City Councilor |
|-------------------------------|----------------------------------|
| HON. VICTORIO L. GUERRERO, JR | City Councilor<br>(ABC-Pres.)    |

By unanimous vote of the members present in regular session assembled acting with a quorum throughout, the following City Ordinance was enacted:

### CITY ORDINANCE NO. 2013-057 Series of 2013

AN ORDINANCE REGULATING THE SLAUGHTER, INSPECTION, HANDLING, TRADING AND TRANSPORT OF VARIOUS ANIMALS, MEAT, AND MEAT PRODUCTS WITHIN THE CITY OF BACOOR AND FOR OTHER PURPOSES.

Sponsored by: Hon. Miguel N. Bautista, Hon. Venus D. De Castro, Hon. Bayani M. De Leon, Hon. Leandro A. De Hon. Reynaldo M. Fabian, Hon. Edwin G. Gawaran , Hon. Victorio L. Guerrero, Jr., Hon. Hernando C. Gutierrez, Hon. Roberto R. Javier, Hon. Rowena Bautista-Mendiola, Hon, Gaudencio P. Nolasco, Hon, Reynaldo D. Palabrica and Hon. Avelino B. Solis.



ION. STRIKE B. REVILLA

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WHEREAS, protecting the health and safety of consumers of various meat products is one of the primary responsibilities of the city government;

WHEREAS, Section 458 (a), sub-paragraph (5) of Republic Act No. 7160 provides that "the Sangguniang Panlungsod, as the legislative body of the city, shall approve ordinances which shall ensure the efficient and effective delivery of basic services and facilities xxxx and in addition shall xxx (iv) regulate the preparation and sale of meat, poultry, fish, vegetables, fruits, fresh dairy products, and other food stuffs for public consumption. xxx"

WHEREAS, Art. 25, Rule V of the Implementing Rules and Regulations of Republic Act No. 7160 grants local government units the responsibility for delivery of basic meat inspection services and the regulation of the operation of meat establishments such as but not limited to slaughterhouses and poultry dressing plants;

WHEREAS, the pertinent provisions of Republic Act 7160 (otherwise known as the Local Government Code of 1991) and of Executive Order No. 137 (promulgated on 23 November 1993) empowered local government units to regulate the construction, management and operation of slaughterhouses, meat inspection, meat transport and post-abattoir control, and monitor and evaluate and collect fees and charges in accordance with the national policies, procedures, guidelines, rules and regulations;

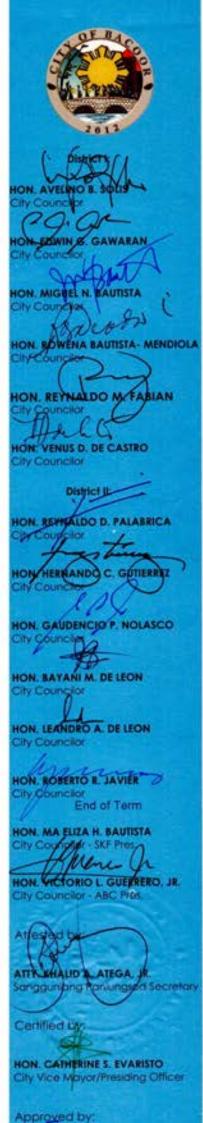
WHEREAS, the management and regulation of slaughterhouses by local government units is further mandated under Republic Act No. 9296 (also known as the "National Meat Inspection Code");

**NOW THEREFORE**, be it enacted by the Sangguniang Panlungsod in regular session assembled:

SECTION 1. Short Title. – This Ordinance shall be known as "The Slaughterhouse and Meat Trading Regulation Code of Baccor".

### CHAPTER I PRELIMINARY PROVISIONS

**SECTION 2.** Policy Declaration. – It shall be the policy of the city government to ensure food security and provide safety and quality standards for the butchering, preparation, transportation, handling and sale of various meat products within the city for the purpose of bolstering economic growth while promoting health and sanitation.



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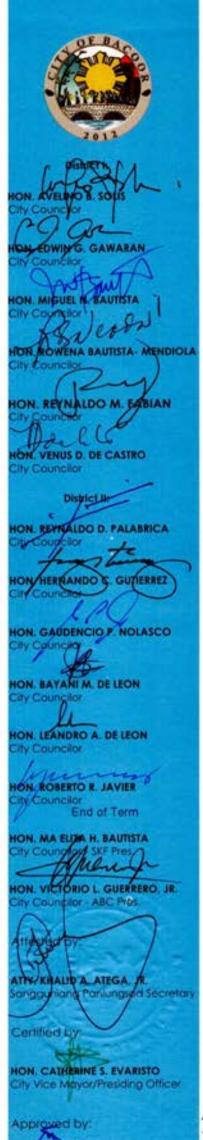
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OFFICE OF THE SANGGUNIANG PANLUNGSOD SECTION 3. Definition. – As used in this Ordinance, the following terms, words and phrases shall be construed to mean as follows:

- Abattoir or slaughterhouse premises that are approved and registered by the National Meat Inspection Service (NMIS) or by the city government in which food animals are slaughtered and dressed for human consumption;
- (2) Accredit The power of the NMIS or the city government subject to the approval of the NMIS to give authority to (a) any establishment engaged in the slaughtering operation, preparation, processing, manufacturing, storing, or canning of meat and meat products 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 services such as independent or third party service providers, or independent or audit agencies;
- (3) Ante-Mortem refers to the process of inspecting animal before it is slaughtered;
- (4) Brand any mark or stamp approved by the city government or by the NMIS and including any tag or label such mark or stamp affixed on any meat or meat product;
- (5) Carcass the body of any slaughtered animal after bleeding and dressing;
- (6) Cleaning the removal of all unsanitary or objectionable matter from a carcass;
- (7) Contamination the direct or indirect transmission of objectionable, unhealthy, or unsafe matters to any meat or meat product;
- (8) Deputation the authority of the NMIS to allow inspectors and meat control officers employed by the local government units to perform the duties of an inspector or meat control officer of the NMIS;
- (9) Deputized Meat Control Officer any veterinarian of the Bureau of Animal Industry or any agency properly trained in meat inspection work and authorized by the Controlling Authority to perform the duties of a regular Meat Control Officer;
- (10) **Deputized Meat Inspector** an employee, preferably a Livestock Inspector of the Bureau of Animal Industry trained in



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OFFICE OF THE SANGGUNIANG PANLUNGSOD meat inspection work and authorized to do the work of a regular meat inspector;

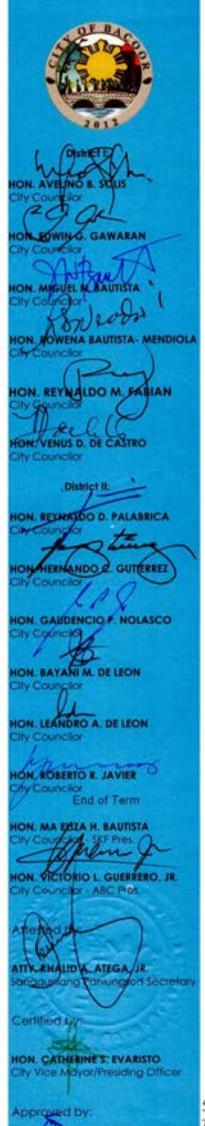
- (11) Disease or Defect a pathological change or other abnormality found on any part of an animal to be slaughtered or that has already been slaughtered;
- (12) Disinfection the application of hygienically satisfactory chemicals or physical agents and processes to clean surfaces with the intention to eliminate microorganisms;
- (13) Downer crippled or weakened animal unable to stand or showing abnormal locomotion that shall be considered as a "suspected animal";
- (14) Double-Dead Meat refers to carcasses, or parts thereof, of food animals or poultry that are already dead prior to slaughter but were still slaughtered and offered for sale to innocent consumers;
- (15) Dressed or Dressing—shall mean any of the following:

In relation to slaughtered animals except for pigs, sheep and lambs, goats, kids: refers to the removal of head, hide or skin, viscera (including or not including kidneys), genital organs, urinary bladder and feet up to the carpal and tarsal joints and udders of lactating animals, animals that have calved or in advanced pregnancy;

In relation to slaughtered pigs: refers to the removal of hair and bristles or skin, claws, eyelids, viscera (including or not including kidneys) genital organs, urinary bladder, udders in the case of lactating animals, animals that have furrowed or are in advanced pregnancy, and the external acoustic duct unless in respect of that part where an alternative effective form of cleaning is carried out;

In relation to sheep and lambs, goats and kids: refers to the removal of the head, (except in the case of young lambs and young kids), the pelt or skin viscera (including or not including kidneys), genital organs, urinary bladder and feet up to the carpal and tarsal joints, and udders of lactating animals, animals that have lambed or are in advanced pregnancy; and

In relation to cattle, pigs and solipeds: all of the above including where necessary the splitting of carcass lengthwise on the medial line.



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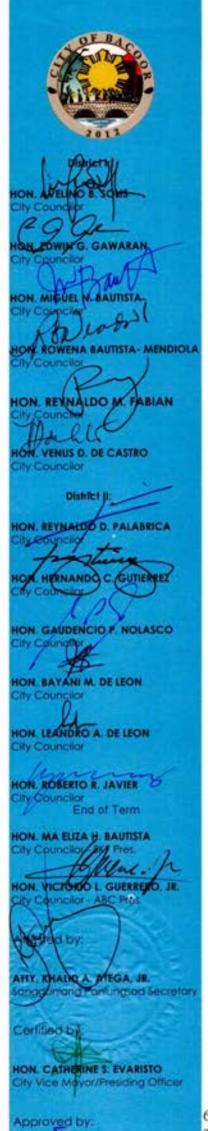
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OFFICE OF THE SANGGUNIANG PANLUNGSOD (16) Emergency Slaughter – slaughter of an animal that suffered a life-threatening injury in an accident;

- (17) Firm any partnership, association, or other unincorporated business organization;
- (18) Fit for Human Consumption meat that has passed and appropriately branded by an inspector as safe and wholesome and in which no changes due to disease, decomposition or contamination have subsequently been found;
- (19) Fresh Meat meat that has not yet been treated in any way other than by modified atmosphere packaging or vacuum packaging to ensure its preservation except that if it has been subjected only refrigeration, it continues to be considered as fresh;
- (20) Food Animal all domestic animals slaughtered for human consumption such as but not limited to cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry;
- (21) Hot Meat meat from food animal and poultry clandestinely slaughtered and sold to the public;
- (22) Inspected and Condemned a condition wherein the carcasses so marked have been inspected and found to be unsafe, unwholesome and unfit for human consumption
- (23) Inspected and passed a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be safe, wholesome and fit for human consumption;;
- (24) Inspection an act by a deputized inspector to ensure compliance with rules and regulations including but not limited to humane handling of slaughter animals, ante and post mortem inspection, quality assurance program, hygiene and sanitation program, good manufacturing program, sanitation standard operating procedures, hazard analysis critical point program on any meat and meat product, meat establishment facilities, transport vehicles and conveyance;
- (25) Inspector a professionally qualified and properly trained officer, duly appointed by the NMIS or the local government unit for meat inspection and control of hygiene under the supervision of a veterinary inspector;



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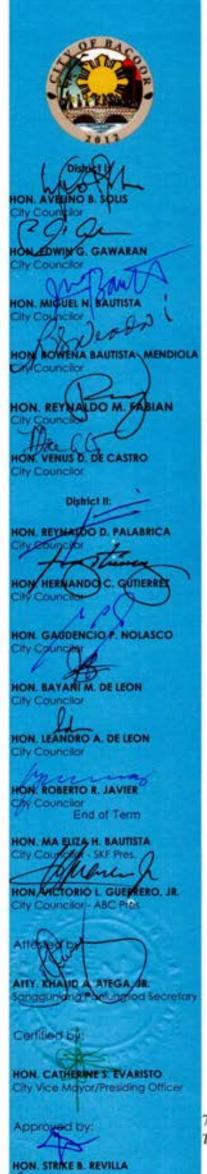
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OFFICE OF THE SANGGUNIANG PANLUNGSOD (26) Livestock Trader – one engaged in the business of buying and selling livestock;

- (27) Meat refers to the fresh, chilled or frozen edible carcass including excrement derived from food animals;
- (28) Meat Broker any person, firm or corporation engaged in the business of buying or selling carcasses meat or meat food products of food animals on commission, or otherwise negotiating purchases or sales of such articles other than for its own account or as an employee of another person, firm or corporation;
- (29) Meat establishment premises such as slaughterhouse, poultry dressing plant, meat processing plant, cold storage, warehouse and other meat outlets that is approved and registered by the NMIS in which food animals or meat products are slaughtered, prepared, processed, handled, packed or stored;
- (30) **Meat Inspection System** a system to ensure the safety and quality of meat and meat products for human food including but not limited to humane handling of slaughter animals, ante-mortem and post-mortem inspection, Quality Assurance Program, Hygiene and Sanitation Program, Good Manufacturing Practices, Sanitation Standard Operating Procedures, Hazard Analysis Critical Control Point Program, and Residue Control Program;
- (31) Meat Product any product capable of use as human food which is made wholly or in part from any meat carcasses only in a relatively small portion or historically have not been considered by consumers as products of the meat industry, and which are exempted from definition as a meat product by the Secretary of Agriculture under such conditions as he may prescribe to assure that the meat or other portions of such Carcasses contained in such product are not adulterated and that such products are not represented as meat products;
- (32) Misbranded refers to any carcass, or any meat or meat product that can be characterized by one or more of the following circumstances as defined under the Republic Act No. 7394 (also known as the Consumer Act of the Philippines):
  - a) if its labeling is false or misleading in any particular;
- b) if it is offered for sale under the name of another meat or meat product;



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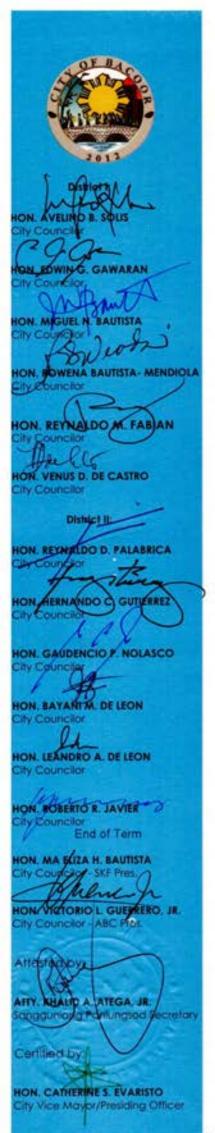
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OFFICE OF THE SANGGUNIANG PANLUNGSOD c) if it is an imitation of another meat or meat product unless

its label bears, in type of uniform size and prominence, the word "imitation" and immediately thereafter the name of the meat or meat product imitated;

 d) if its container is so made, formed, or titled as to be misleading;

- e) if any word, statement or other information required under pertinent laws and regulations to appear on the label or other labeling of a meat and meat product is not prominently placed thereon with such conspicuousness (as compared with other words statements, designs or devices, in the labeling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use;
- g) if it bears or contains any artificial flavoring, artificial coloring, or chemical preservatives unless it bears labeling stating that fact; and
- h) if it fails to bear, directly on its container, the inspection mark or legend of the NMIS.
- (33) NMIS The National Meat Inspection Service;
- (34) Offal the byproducts, organs, glands or tissues other than meat of a food animal. Such offal, in relation to slaughtered animals, may or may not edible.
- (35) Official Certificate The Meat Inspection Certificate prescribed under this Ordinance to be issued by an inspector or other person performing official functions under this Ordinance;
- (36) Official Device any device prescribed under this Ordinance for use in applying any official mark;
- (37) Passed for rendering refers to the condemned carcasses or parts of carcasses that may or may not be edible.
- (38) Passed for sterilization that the carcasses or parts of carcasses so marked have been inspected and passed for food subject to the condition that it must be sterilized by steaming in an appropriate apparatus or by boiling in an open kettle as called for in those regulations.
- (39) Post abattoir handling refers to the handling of meat, as it is prepared and leaves the abattoir to the meat markets, processing plants, cold storage, etc.
- (40) Post mortem refers to all process after the slaughter of a food animal;



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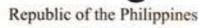
### OFFICE OF THE SANGGUNIANG PANLUNGSOD

- (41) Potable water water that is pure and wholesome at the point of usage in compliance with World Health Organization (WHO) requirements as provided under the International Standards for Drinking Water.
- (42) Prepared meat or meat products that is slaughtered, canned, salted, rendered, de-boned, cut up or otherwise manufactured or involving any similar or analogous processes;
- (43) Processed include all methods of manufacture and preservation but does not include prepackaged fresh, chilled or frozen meat;
- (44) Poultry Processing Plants privately owned and operated establishments dedicated to the slaughter and/or dressing of poultry for commercial consumption;
- (45) Residue any foreign substance including metabolites, therapeutic or prophylactic agents which are objectionable or hazardous to human health remaining in the meat or meat products as a result of treatment or accidental exposure;
- (46) Safe and Wholesome refers to meat and meat products that has been classified as fit for human consumption because it (a) will not cause food borne infection or intoxication when properly handled and prepared with respect to the intended use, (b) does not contain residue in excess of set limits, (c) is free of obvious contamination, (d) is free of defects that are generally recognized as objectionable to consumers, (e) has been produced under adequate hygiene control, and (f) has not been treated with illegal substances as specified in all pertinent laws and government regulations;
- (47) Slaughter the killing of food animals in relation to meat inspection;
- (48) Slaughter animal any animal brought into an abattoir for slaughter;
- (49) Suspect animal an animal suspected of being affected with a disease or condition which may require its condemnation, in whole or in part, when slaughtered and is subject to further examination to determine its disposal;
- (50) Transportation— refers to the act of moving slaughter animals, animal meat, or various meat products within the city, or from any place outside of the city going inside the city;



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(51) Veterinary Inspector or Meat Control Officer – an inspector who is professionally qualified as a veterinarian duly appointed by the NMIS or the city government responsible for the supervision and control of meat hygiene including meat inspection.

SECTION 4. Scope. This Ordinance shall apply to the:

- (a) Establishment, operation, accreditation, and regulation of all slaughterhouses and poultry dressing plants operating within the city;
- (b) Preparation and sale of various meat products within the city; and
- (c) The transportation of various animals intended for slaughter, dressing, and/or sale within the city or from the city to other areas outside of the city.

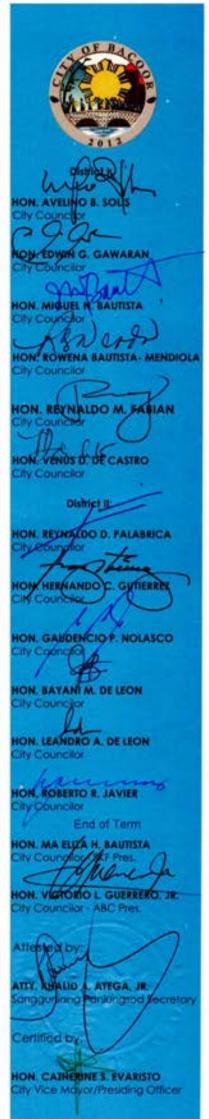
**Provided THAT:** the slaughter of food animals intended exclusively for home consumption <u>shall not</u> be covered by this Ordinance regardless of quantity, <u>except</u> in the case of cattle, carabaos, buffaloes and horses which shall be covered by this Ordinance regardless of quantity or intended use.

# CHAPTER II ESTABLISHMENT OF THE BACOOR CITY SLAUGHTERHOUSE

SECTION 5. Establishment of the Bacoor City Slaughterhouse.-

A public abattoir to be owned and operated by the city government, to be known as the "Bacoor City Slaughterhouse" (may also be referred to hereafter as "the facility"), is hereby created. The Bacoor City Slaughterhouse, and all personnel assigned thereto, shall be under the direct control and supervision of the Office of the City Mayor. Provided, that the establishment and operation of the said facility will depend upon the results of a feasibility study to be conducted by an independent consultant of proven track record, probity, and integrity coming from the private sector to be hired by the City Mayor for the sole purpose of studying the economic viability of establishing and operating the Bacoor City Slaughterhouse. Provided further, that the establishment of the said facility shall not push through if it is discovered in the said feasibility study that operating the Bacoor City Slaughterhouse would not be advantageous to the interests of the city government and of the residents of the City of Bacoor.

**SECTION 6.** Class "AA" Type Slaughterhouse. In case the establishment of the Bacoor City Slaughterhouse is found to be advantageous to the interests of the city government as provided under the immediately preceding section, the said facility may only



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be established if its design and specifications shall comply with all NMIS regulations for it to qualify as a Class "AA" Type facility. The city government shall appropriate the necessary funds and resources in order to achieve the said classification.

SECTION 7. Operating Standards. – The Bacoor City Slaughterhouse, if found to be advantageous to the interests of the city government, shall exercise such operating standards that strictly comply with all the rules and regulations of the NMIS and other government agencies. The location of the facility shall be at the discretion of the City Mayor pursuant to the Comprehensive Land Use Plan and Zoning Ordinance of the City.

**SECTION 8.** Management and Personnel. The following positions of the various personnel who will operate the Bacoor City Slaughterhouse are hereby created, to wit:

- 8.1. Slaughterhouse Master 1. The Slaughterhouse Master 1 shall have a salary grade of 10 and shall possess the following qualifications: (a) holder of a Bachelor's Degree in any reputable learning institution, (b) a registered voter of the City of Bacoor, (c) holder of second level civil service eligibility or its equivalent, and (d) not previously convicted of any crime or offense punishable under Philippine law. He/she shall perform the following powers and functions:
- Manage and supervise the Bacoor City Slaughterhouse under the direct control and supervision of the City Mayor;
- Implement all laws, ordinances, and government regulations relevant to the operations of the Bacoor City Slaughterhouse;
- Submit periodic reports to the City Mayor regarding the operations of the facility;
- 4. Provide technical assistance to the City Mayor and the Sangguniang Panlungsod in the implementation of this ordinance and in the possible revision of any existing ordinance, resolution, order, or regulation related to: (a) the operation of abattoirs, (b) the slaughtering of food animals, (c) the preparation and transport of meat products, and
- Perform such other functions and duties as may be mandated by law or ordinance.
- **8.2. Meat Inspector III.** The Meat Inspector shall have a salary grade of 11 and shall possess the following qualifications: (a) completion of at least a two-year college course, (b) a registered



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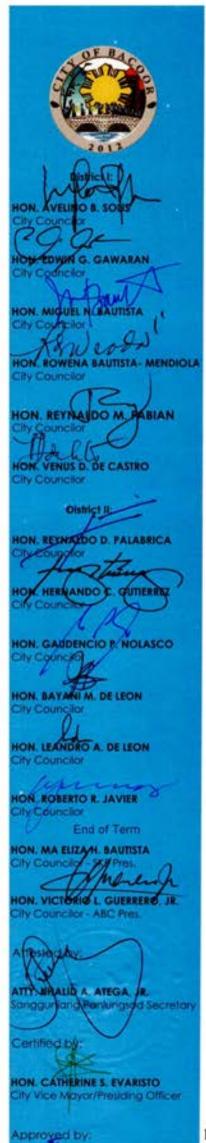
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voter of the City of Bacoor, (c) not previously convicted of any crime or offense punishable under Philippine law, and (d) holder of a first level civil service eligibility. He/she and shall perform the following powers and functions:

- Perform ante-mortem and post-mortem inspection of all slaughter animals within the city including all carcasses, organs and other animal parts within the facility or in any other slaughterhouse or market operating within the city with fairness, honesty, and integrity;
- Inspect or verify various documents related to the slaughter, preparation, handling, sale, or transport of meat and other meat products;
- Enforce humane slaughtering techniques or practices that have been duly accepted or authorized by the NMIS and other government agencies;
- Ensure the production of clean meat through the enforcement of approved rules and regulations and proper meat handling practices in all slaughterhouses, meat transports and meat markets within the city;
- 5. Require the maintenance of proper hygiene practices by all persons within the facility at all times by prohibiting any act considered unhygienic and/or dangerous such as not wearing the proper work attire, reporting to work drunk or under the influence of drugs, smoking cigarettes while within the facility, and other similar or analogous practices or habits;
- Supervise daily all pre-slaughter operations, post slaughter cleaning, and the disinfecting of the facility's premises, equipment and animal effects;
- Ensure the proper disposal of condemned carcasses, organs and parts pursuant to the procedures authorized by the NMIS and other government agencies;
- Accomplish properly all prescribed reports and forms and submit them regularly to the NMIS and to the Office of the City Mayor at the end of each month;
- Report immediately the presence of any reportable animal diseases within the facility and in any part of the city to the Executive Director of the NMIS copy furnished the City Veterinarian and the Office of the City Mayor;



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- Help in the animal quarantine work that may be instituted by any government agency concerned during the outbreak of reportable animal and poultry diseases by regulating the entrance and exit of live animals and carcasses to and from the facility; and
- Perform other duties and responsibilities that may be assigned to him by law, by ordinance, or by order of the NMIS, the Slaughterhouse Master 1, or of the City Mayor.
- 8.3. Livestock Inspector 1. The Livestock Inspector 1 shall have a salary grade of 6 and shall possess the following qualifications: (a) completion of at least a two-year college course, (b) a registered voter of the City of Bacoor, (c) not previously convicted of any crime or offense punishable under Philippine law, and (d) holder of a first level civil service eligibility. He/she and shall perform the following powers and functions:
- Inspect all slaughter animals ante mortem and determine if they are fit for slaughter or human consumption;
- Implement all laws, ordinances, rules, and regulations relevant to the inspection, slaughtering, quarantine, and disposal of infected or contaminated animals, carcasses, or meat products; and
- Perform other duties and responsibilities that may be assigned to him by law, by ordinance, or by order of the NMIS or of the City Mayor.
- 8.4. Utility Worker I. The Utility Worker I shall have a salary grade of 1 and shall possess the following qualifications: (a) must be able to read and write, (b) a registered voter of the City of Bacoor, (c) not previously convicted of any crime or offense punishable under Philippine law, and shall perform the following powers and functions:
- Assist the Meat Inspector during the arrival of animals intended for slaughter in the facility's corral holding pen particularly during the ante-mortem inspection;
- Prepare all the needed equipment for slaughter such as but not limited to the scalding vat, fuel source, light, water, and other equipment needed for meat inspection;
- Perform the slaughter of animals following the required slaughter procedures for large animals, hogs, goat and related species;



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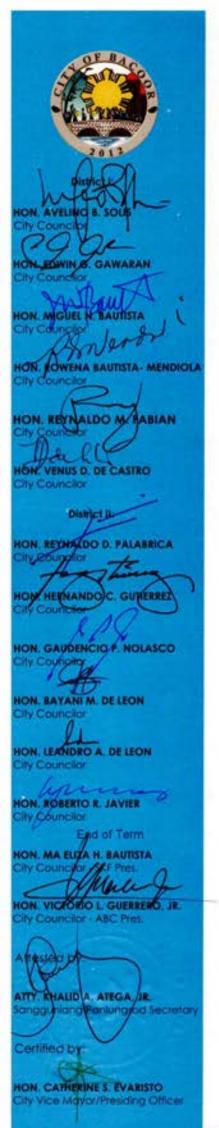
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- Maintain and clean all of the facility's equipment and premises before, during and after its use by observing proper cleaning, storage, and disinfection techniques;
- Report for work during the schedule for the slaughter of animals at the facility;
- Attend and join trainings and seminars related to innovations in the slaughtering techniques and procedures; and
- Perform other duties and responsibilities assigned to him by the Meat Inspector, by the City Mayor, the NMIS, or by any pertinent law or ordinance.
- 8.5. Security Guard 1. The Security Guard 1 shall have a salary grade of 2 and shall possess the following qualifications: (a) able to read and write, (b) a registered voter of the City of Bacoor, (c) not previously convicted of any crime or offense punishable under Philippine law. He/she shall perform the following powers and functions:
- Supervise the entry and departure of all people, animals, equipment, meat, and meat products from the facility;
- Record and list the entry and departure of all people, animals, equipment, meat, and meat products from the facility in a logbook to be devoted for the said purpose;
- Stay in the post assigned to him by the Meat Inspector during his/her tour of duty and enforce all the regulations and directives of the Meat Inspector within the facility;
- Exercise politeness and courtesy at all times during the conduct of vehicle and people inspection and in the performance of his other duties;
- Wear his/her prescribed uniform at all times, properly use and safeguard the firearms and accessories assigned to him, and be an effective agent and enforcer of the law within the facility; and
- Perform and exercise his other duties and responsibilities as may be prescribed by law or ordinance.
- 8.6. Driver 1. The Driver shall have a salary grade of 3 and shall possess the following qualifications: (a) a valid professional driver's license, (b) elementary school graduate, (c) a registered voter of the City of Bacoor, and (d) not previously convicted of any



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crime or offense punishable under Philippine law. He/she shall perform the following powers and functions:

- Properly maintain, clean, and operate the facility's meat van and other vehicles at all times;
- Ensure the delivery of animal meat in the most hygienic and sanitary manner pursuant to pertinent NMIS rules on the transportation of meat and meat products;
- Observe politeness and courtesy to the public at all times while in the performance of his duties; and
- Perform other related works and functions that may be assigned to him by the Meat Inspector, the City Market Supervisor, or the City Mayor as mandated by law or ordinance.
- 8.7. Farm Worker I. The Farm Worker shall have a salary grade of 2 and shall possess the following qualifications: (a) a certification from the NMIS indicating that he is qualified to perform the duties of a Butcher, (b) a registered voter of the City of Bacoor, and (c) not previously convicted of any crime or offense punishable under Philippine law. He/she shall perform the following powers and functions:
- Conduct the slaughter of food animals in the facility or in any authorized slaughterhouse within the city;
- 2. Maintain a high standard or personal cleanliness and hygiene while in the performance of his duties by doing the following, among other, to wit: (a) wear the proper work attire, (b) use clean and unrusted equipment while slaughtering a food animal, and (c) refrain from doing any unsanitary or unsafe act while slaughtering an animal such as spitting, smoking cigarettes, drinking alcoholic beverages, eating, and any similar or analogous act;
- Perform the slaughter of food animals in strict compliance with the pertinent rules and regulations of the NMIS, the city government, and of other government agencies; and
- Perform such other duties and functions as may be assigned to him by his superiors by mandate of law or ordinance.

# CHAPTER III AUTHORIZED SLAUGHTERHOUSES AND BUTCHERS



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SECTION 9. Ban Against Unauthorized Slaughter and Preparation of Food Animals. Unless exempted under Section 4 hereof, all food animals shall be slaughtered or prepared only in the Bacoor City Slaughterhouse or at a duly accredited slaughterhouse, poultry processing plant, or meat establishment authorized to operate as such pursuant to this Ordinance.

SECTION 10. Accreditation of Privately Owned Slaughterhouse, Poultry Processing Plant, or Meat Establishment. Privately owned slaughterhouses, poultry processing plants, or meat establishments operating within the city may only engage in the business of slaughtering or preparing food animals and meat products if it is accredited by the city government after complying with the following requirements:

Section 10.1. Requirements for New Accreditation.

The following documents must be submitted by the first time applicant for accreditation to the Business Permits and Licensing Office (BPLO) of the city government:

- Duly accomplished Application Form from the Office of the City Mayor;
- (2) Environmental Compliance Certificate and Discharge Permit from the CENRO or DENR;
- (3) Permit to Operate from the barangay chairperson where the meat establishment or slaughterhouse is located;
- (4) Sanitary Permit from the City Health Office;
- (5) Building Permit from the City Building Official;
- (6) Fire Inspection Permit from the City Fire Marshall;
- (7) Certificate of Water Potability from the Maynilad or from a duly-licensed water service provider;
- (8) Franchise to Operate a slaughterhouse or meat establishment from the Sangguniang Panlungsod pursuant to Section 11, paragraph (3) (vii) of Republic Act No. 10160;
- (9) Picture of slaughterhouse or meat establishment showing major areas of operation and equipment; and
- (10) Floor plan design of slaughterhouse or meat establishment.



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Section 10.2. Requirements for Renewal of Accreditation. The following documents must be submitted by an applicant for renewal of accreditation to the Business Permits and Licensing Office (BPLO) of the city government:

- Duly accomplished Application Form (two copies) from the NMIS and the Office of the City Mayor;
- (2) Business Permit issued the previous year;
- (3) Discharge Permit;
- (4) Permit to Operate;
- (5) Sanitary Permit;
- (6) Fire Inspection Permit;
- (7) Certificate of Water Potability from the Maynilad or from a duly-licensed water service provider; and
- (8) License to Operate issued by the NMIS in favor of the applicant.

SECTION 11. Accreditation Fee. Owners or operators of privately owned slaughterhouses, poultry processing plants, or meat establishments operating within the city may only be accredited if they pay an accreditation fee of One Thousand Pesos (PhP 1,000.00) payable on or before the third Monday of the month of February following the date of effectivity of this Ordinance. The said fee shall be used by the city government to defray the cost of inspecting the premises of the said establishment, the qualifications of its employees, the compliance of the said establishment with all pertinent ordinances and government regulations related to the slaughter of food animals and/or the preparation of meat products, and the printing of the necessary permits.

SECTION 12. Grace Period for Accreditation. Considering the novelty of the instant ordinance and so as not to unduly burden private businesses affected hereby, a special grace period is hereby granted in favor of operators/owners of all privately owned slaughterhouses, poultry processing plants, or meat establishments operating within the city who wishes to be accredited under this ordinance for the first time. The said grace period shall commence on 16 December 2013 and will last until 21 April 2014. Privately owned slaughterhouses, poultry processing plants, or meat establishments operating within the city that have not yet been duly



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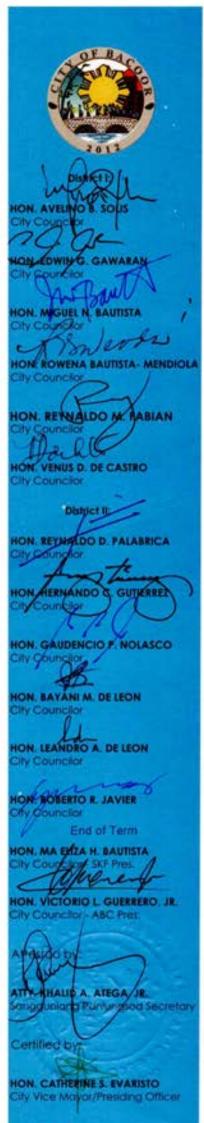
accredited shall only be held liable under this ordinance after the said grace period has expired. **Provided that** after 21 April 2014, the BPLO shall be mandated to issue a Business Permit and Accreditation Permit to qualified first time applicants for accreditation and to qualified applicants for renewal of accreditation within thirty (30) days upon submission of all the requirements and upon payment of all the fees mentioned above. **Provided further** that the failure of the BPLO to issue the said permits within the said period without any justifiable reason shall result in the automatic approval of the said application/s.

SECTION 13. Authorized Butcher/Dresser and Cutter. Only a duly authorized butcher, dresser, or cutter shall be allowed to slaughter food animals in any authorized slaughterhouse, poultry procession plant, or meat establishment. An authorized butcher, dresser, or cutter refers to any person licensed as a butcher, dresser or cutter by the NMIS who holds a valid health certificate issued by the City Health Officer and a mayor's permit to work duly issued by the City Mayor. The health certificate issued by the City Health Officer shall be valid for a period of one (1) year from the date of issuance and should be renewed annually.

# CHAPTER IV ESTABLISHMENT AND ACCREDITATION OF AN ABBATOIR OR POULTRY PROCESSING PLANT

SECTION 14. Grant of Franchise to Operators of Existing Slaughterhouses or Poultry Processing Plants. No privately owned and operated slaughterhouse or poultry processing plant shall be allowed to operate within the city without first being granted a franchise to operate as such by the Sangguniang Panlungsod by means of an ordinance. Provided, that a franchise to operate is hereby automatically granted to all privately owned slaughterhouses or poultry processing plants already existing and operating at the time of the approval and effectivity of this Ordinance. Provided further, that the head of the BPLO is hereby authorized to issue a certification in favor of operators and owners of privately owned and operated slaughterhouses or poultry processing plants already existing and operating at the time of the approval and effectivity of this Ordinance stating in no uncertain terms that they have already been granted a franchise to operate by virtue of the instant Ordinance.

SECTION 15. Rules of Procedure for Grant of Franchise to Operate to Slaughterhouses, Poultry Processing Plants, and Meat Establishments Established After the Effectivity of this Ordinance. The following rules of procedure shall be observed by the Sangguniang Panlungsod in granting a franchise to operate in favor



approved by

ON. STRIKE B. REVILLA

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of owners or operators of slaughterhouses, poultry processing plants, and meat establishments operating within the city that were established after the effectivity of this Ordinance, to wit:

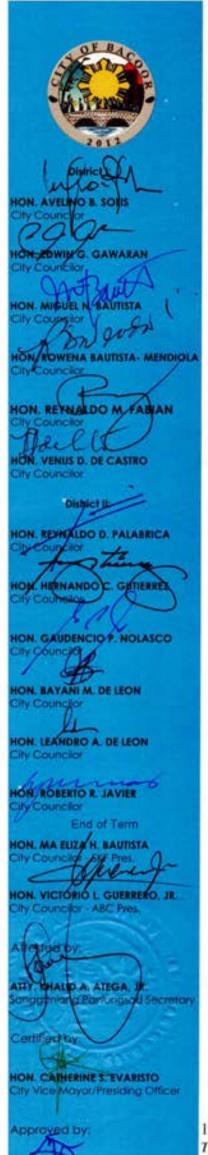
- The applicant must accomplish an Application Form (two copies) coming from the BPLO of the city government;
- The applicant must pay a franchise fee Ten Thousand Pesos (PhP 10,000.00) at the City Treasurer's Office; and
- 3. The applicant must submit a duly notarized Deed of Undertaking to the Sangguniang Panlungsod which provides that: (a) the applicant will pay all fees and taxes to be imposed by the government related to the operation of a slaughterhouse, poultry processing plant, and meat establishment, (b) the applicant shall comply with all government regulations related to the operation of a slaughterhouse, poultry processing plant, and meat establishment, and (c) the applicant shall enforce all laws and regulations related to the employment of its personnel, the humane treatment of animals, and maintain a high standard of sanitation of its premises at all times.

After the applicant has complied with the foregoing requirements, the Sangguniang Panlungsod shall issue the corresponding franchise in the form of an ordinance within forty five (45) days after the said application has been submitted to the Sangguniang Panlungsod Secretariat. *Provided that* the failure of the Sangguniang Panlungsod to act on the application for accreditation such as, but not limited to, the referral of the said application to the proper committee/s or the scheduling of the said application to public hearing within the above-mentioned period without any justifiable reason shall result in the automatic approval of the said application.

### CHAPTER V

# RESPONSIBILITIES OF MEAT DEALERS, VENDORS, HANDLERS AND MARKET ADMINISTRATORS/MASTER

SECTION 16. Responsibilities of Meat Dealers and Vendors. - Meat dealer and vendors are responsible for the safety and quality of the meat and meat products which they trade, slaughter, prepare, cut, process, pre-package, chill, transport, sell, or handle in any other way related to this guideline. They shall be held personally liable for any injury suffered by any consumer as a result of their violation of this Ordinance.



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Meat dealers and vendors shall ensure that the meat they handle, distribute and sell is sold within the prescribed time from production date and that traceability is maintained by keeping appropriate records of transactions.

Meat dealers and vendor who are owners of meat stalls, meat shops, supermarkets and other meat markets must be licensed and shall meet all the requirements of the City Government such as, but not limited to the following:

- (a) Mayor's Permit;
- (b) Sanitary Permit; and
- (c) Meat and Meat Products Inspection Certificate (MMPIC) issued for the day by the controlling authorities that should be displayed conspicuously in all meat markets.

SECTION 17. Responsibilities of Meat Handlers. - Meat handlers are also responsible for the safety and quality of the meat and meat products which they trade, slaughter, prepare, cut, process, prepackage, chill, transport, sell, or handle in any other way related to this guideline. They shall also be held personally liable for any injury suffered by any consumer as a result of their violation of this Ordinance.

Meat handlers shall handle meat and meat products in a hygienic manner and shall comply with the requirements for personnel hygiene in the handling of meat as mandated by law pertinent government regulations. They should also have a Certificate of Attendance to a training course on the hygienic handling of meat in meat markets conducted by the NMISS or by the City Government. Meat handlers should also be licensed by the City Government and should possess an Annual Health Certificate issued by the City Health Office. Meat handlers who fail to meet the said requirements shall be prohibited to handle meat or any meat product in any slaughterhouse, meat shop, or meat market within the City.

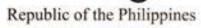
### SECTION 18. Responsibilities of the Market Administrator/Master.

- The Market Administrator/Master or his/her equivalent shall:
- (a) Ensure that all meat dealers, vendors, and handlers working in the market under his/her supervision are licensed and have met all the requirements mentioned in this Ordinance;
- (b) Ascertain that all market facilities required for the hygienic and sanitary handling of meat are kept in good condition; and
- (c) Assist the City Government in enforcing this Ordinance and any other pertinent ordinance, law, or government regulation.



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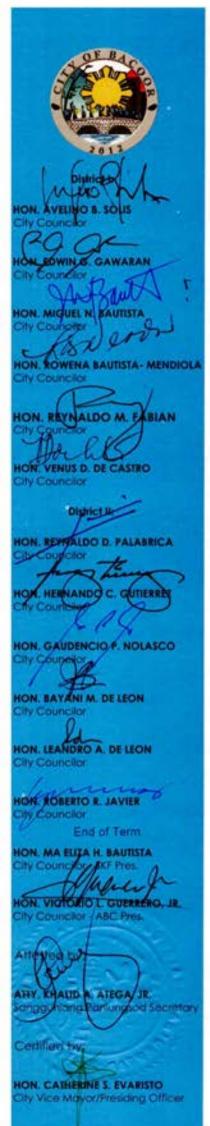
### OFFICE OF THE SANGGUNIANG PANLUNGSOD

#### CHAPTER VI

# RULES AND REGULATIONS IN HANDLING NEWLY SLAUGHTERED MEAT

SECTION 19. Rules and Regulations in the Handling of Newly Slaughtered Meat. – All persons dealing, vending, butchering, or handling meat for public consumption within the City shall strictly observe the following rules and regulations:

- The meat shall be displayed at a cool and dry part of the market where the air humidity is low or as low as naturally achievable;
- b) .The hooks used to hang meat should be always be clean and should be made of stainless steel to ensure that rust is not transferred to the meat;
- The meat should be in a hanging position to allow circulation of air. If the meat is not hanging, it shall not be stacked one on top of the other;
- d) The meat should not come into contact with the ground or with flies and other insects;
- e) Tables used to display meat should, as far as practicable, be made of stainless steel and should be equipped with a working drain. If stainless steel tables are unavailable or too prohibitively priced, the display tables may be made of concrete provided that its surfaces are perfectly smooth and kept consistently;
- f) Bleach, muriatic acid, and other toxic chemicals should not be used in cleaning display tables, display cases, sinks, hooks, floors, knives, and other equipment that come into contact with meat and meat products in order to prevent meat contamination. Food service degreasers should be used in cleaning display tables, display cases, sinks, hooks, floors, knives, and other equipment that come into contact with meat and meat products;
- g) Scales should be cleaned daily and should be covered with a clean plastic wrapper after use to protect them from water damage and corrosion which could contaminate the meat;
- h) Brush wash all the surfaces of sinks, display tables, back splash, and floors before and after displaying meat. Scrubbing pads, brushes, and other cleaning materials should be properly cleaned and stowed after use in order to prevent the spread of germs in the meat display and cutting areas;



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- The cutting area shall always be maintained under good sanitary conditions. Cutting tools such as knives, chopping board, sharpener, and the like shall at all times be maintained in good sanitary condition;
- Meat grinders, tenderizers, cubers, band saws, and slicers should be completely disassembled after use and each component should be scrubbed with a clean nylon brush while immersed in food service degreasers. The disassembled parts should be completely dry before they are re-assembled;
- All surfaces of meat and seafood coolers including its floor, racks, and pans should be thoroughly cleaned and sanitized everyday. Particular attention should be given to the cleaning and sanitizing of the backs of door handles;
- Public and privately owned markets operating within the City should be equipped with a functioning meat and seafood cooler sufficient to accommodate the meat products being sold by meat vendors for at least one day;
- m) All the surfaces of meat and seafood display cases—including the display glass and the legs of the display case-should be cleaned before and after use with warm liquid detergent. They should then be thoroughly rinsed, air dried, and covered with a plastic wrapper before the meat stall or meat shop closes for the day;
- n) The food service degreaser mentioned in the foregoing provisions should be duly cleared and certified safe by the Bureau of Food and Drugs. **Provided that:** the City Health Office is hereby authorized to purchase such quantities of food service degreasers as may be necessary for distribution in the Bacoor Public Market;
- o) Buyers should not handle meat on display unnecessarily. Clean tongs or similar tools should be made available to meat handlers and consumers to minimize contamination;
- p) Wrapping material that comes in contact with the meat during sale should not introduce contaminants. Printed wrapping materials like newspaper must not be used. Used wrapping material materials shall not be reused:
- q) Meat shall be at the sales area for only eight (8) hours from the time of slaughter as indicated in the meat inspection certificate issued at the slaughterhouse. Within this time, the meat should not show any loss in its fresh-like character in terms of color, odor and texture and shall show no sign of spoilage. Meat showing loss of original fresh-like character in less than 8 hours shall be withdrawn from the sales area sooner;



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- r) Meat unsold after 8 hours even if maintaining its fresh-like quality and showing no signs of spoilage should no longer be sold and should be disposed in the manner provided hereunder; and
- Meat showing signs of spoilage shall no longer be utilized for human consumption.

SECTION 20. Procedures for the Transportation of Meat. All meat or meat products intended for sale or distribution within the City shall be transported in accordance with the following procedures:

- a) Meat and meat products shall be transported in duly accredited meat transportation vehicles that shall always be kept clean and regularly disinfected. The vehicle should not have been used for transporting live animals or any other cargo that may adversely affect the safety and quality of the meat to be transported;
- b) Transport vehicles and crates to be used should be cleaned and, if necessary, sanitized as soon as practicable after the meat has been unloaded;
- c) Meat transport vehicles should be used for transporting meat from the slaughterhouse to the market. Meat transport vehicles should be washed and disinfected prior to the loading of carcass/meat parts and offal;
- d) To prevent the deleterious effects of airborne contaminants, the transport vehicle should be closed, and/or have provisions for covering/protecting the meat;
- e) Newly slaughtered carcass should be hung on stainless steel rails or placed on stainless steel or plastic racks that allow proper circulation of air. Smaller cuts of meats not hung on rails may be held in clean plastic containers inside the vehicle to prevent meat/meat product contact with the floor;
- f) Meat/meat product not hung on rails shall be held in appropriate, clean and regularly disinfected containers inside the vehicle. Containers with products shall be stacked inside the vehicle in a manner that prevents contamination. Closed containers shall be provided for edible offal;
- g) Meat being loaded and unloaded manually should be properly protected from contamination by the meat handlers; and



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h) The product compartment of meat transport vehicles should not carry tires, personal effects, and other materials that may contaminate the meat and meat products.

SECTION 21. Rules on the Personal Hygiene of Persons Handling Meat and Meat Products. – All persons handling meat and meat products shall observe the following rules and procedures on personal hygiene:

- a) Persons known or suspected to be suffering from, or to be carriers of communicable diseases that are likely to be transmitted through meat and/or person to person, shall not be allowed to handle any animal intended to be slaughtered, or any meat, or meat product;
- b) All persons handling or getting in contact with meat and meat products must take all necessary steps to prevent the contamination of meat by:
  - [1] Taking a bath before going to work;
  - [2] Wearing clean shirt, pants, shoes or slippers, apron and hairnet during work. The wearing of sando shirts, shorts, or mini skirts to work shall be considered a violation of this Ordinance;
  - [3] Keeping nails trimmed, clean and without nail polish;
  - [4] Refraining from wearing of jewelry, fashion accessories and perfume during work;
  - [5] Using suitable protective clothing that shall be changed everyday or as often as necessary;
  - [6] Refraining from smoking, drinking alcoholic drinks while working, and/or reporting for work while under the influence of alcohol or drugs;
  - [7] Refraining from spitting, sneezing, or coughing while handling meat;
  - [8] Not chewing or eating any food while working or while handling meat;
  - [9] Not handling of unpacked meat, money, and receipts at the same time;
  - [10] Refraining from combing hair, trimming of nails, or brushing of teeth while handling meat; and
  - [11] Thoroughly washing hands: before, during, and after work; after using the toilet; after sneezing or coughing; after coming into contact with any dirty object or material; before and after eating.



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OFFICE OF THE SANGGUNIANG PANLUNGSOD SECTION 21.1. Authority of the City Health Office, BPLO, and the BTMD to Implement Ordinance. The following City agencies are hereby empowered to implement this Ordinance:

- a) the City Health Office (with regard all provisions of this Ordinance related to health, hygiene, and sanitation);
- the Business Permit and Licensing Office (with regard all provisions related to the accreditation, franchising, and operation of slaughterhouses, private poultry plants, meat markets, and meat stalls); and
- the Bacoor Traffic Management Department (with regard the transport of animals, meat, and meat products in conjunction with the CHO or the CICU)

#### CHAPTER VII

### RULES OF PROCEDURE IN THE SLAUGHTER OF FOOD ANIMALS

SECTION 22. Acceptance of Food Animals for Slaughter. The livestock trader shall be required to present to the slaughterhouse administrator or his duly authorized checker the food animals to be slaughtered including the following documents.

- (1) Veterinary Health Certificate;
- (2) Shipping Permit
- (3) Philippine National Police (PNP) clearance (in the case of cattle, carabao, buffalo, horse to determine that such livestock where legally acquired).

The designated time of accepting food animals to be slaughtered shall be strictly implemented. Food animals to be slaughtered are required to rest inside the corral located within the premises of the slaughterhouse for a minimum period of twenty (24) hours up to a maximum period of thirty-six (36) hours before they are slaughtered.

All vehicles used in transporting food animals are required to be cleaned and disinfected always before they are allowed to leave the premises of the slaughterhouse.

SECTION 23. Outright Condemnation. Any animal manifesting during ante-mortem inspection any disease or condition that shall warrant outright condemnation shall be marked "CONDEMNED", isolated immediately and disposed of under the supervision of the Livestock Inspector or Meat Inspector at the expense of the livestock trader or of the owner of such food animals.



Approved by:

ON. STRIKE B. REVILLA

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SECTION 24. Slaughterhouse Management. The following schedule of accepting, slaughtering of food animals and regular cleaning of the slaughterhouse is to be strictly followed and implemented:

1. Acceptance of Food Animals 12:00 Noon – 6:00 P.M. 2. Slaughtering of Food Animals 9:00 P.M. – 5:00 A.M. 3. Cleaning and Disinfection 6:00 A.M. – 12:00 noon

Drinking of intoxicating drinks, gambling, and the use of prohibited drugs within the premises of the slaughterhouse or working under the influence of alcohol or illegal drugs while inside the slaughterhouse are strictly prohibited at all times.

No person shall be allowed inside the slaughterhouse except those who have transaction therein or who are working inside the slaughterhouse. Butchers shall be allowed to enter the slaughterhouse only from 9:00 P.M. to 4:45 A.M.

To ensure the cleanliness and safety of meat, no food animals shall be slaughtered on the floor of the slaughterhouse.

SECTION 25. All-In, All-Out Policy. To prevent food animals from contracting any disease, the Slaughterhouse Master, Livestock Inspector and Butcher shall strictly ensure that no food animals shall be allowed to stay in the corral for more than thirty-six (36) hours from the time of arrival or acceptance.

SECTION 26. Inspection of Food Animals. All food animals shall be inspected before they are slaughtered and after they are slaughtered by the Meat Inspector/s. To prevent the inhumane slaughtering of food animals prohibited under Republic Act 8485 (otherwise known as the Animal Welfare Act), inspectors shall conduct examination and inspection of the method by which food animals are slaughtered and handled in slaughterhouses and meat establishments covered by this Ordinance.

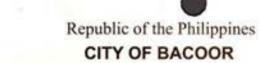
SECTION 27. Meat Inspection Certificate. A Meat Inspection Certificate signed by the Meat Inspector shall be issued to every food animal slaughtered before the same is brought out of the slaughterhouse. The form and content of the Meat Inspection Certificate shall be as follows:



HON: CATHERINE S. EVARISTO City Vice Mayor/Presiding Officer

Approved by:

HON, STRIME B. REVILLA



Province of Cavite

### OFFICE OF THE SANGGUNIANG PANLUNGSOD

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And other certificates to be issued by the City Meat Inspection.



HON. AVELING B. SQLIS
City Councilor

HON FOWING GAWARAN

HON MIGUEL N. BAUTISTA

HON. KOWENA BAUTISTA- MENDIOLA

HON, REYNALDO M, FABIAN

HON VENUS D. DE CASTRO

District I

HON, REYMALDO D. PALABRICA

City Counglior

HON HERNANDO C. GUTIERRES

HON. GAUDENCIÓ P. NOLASCO

HON. BAYANI M. DE LEON

HON, LEANDRO A. DE LEON City Councilor

HON, ROBERTO R. JAVIER

End of Term

HON, MA EUZA H. BAUTISTA City Councilog: SKF Pres.

HON, WETORIO L. GUERRERO, JR.

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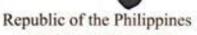
ATTY, KHALID A AJEGA, JR. Sangguniang Panluyasod Secretary

Certified by,

HON, CATHERINE S. EVARISTO City Vicit Mayor/Presiding Officer

Approved by:

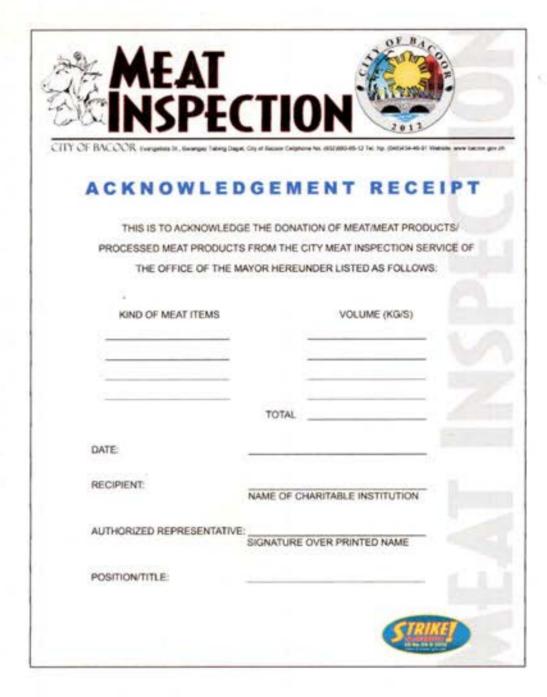
HON. STRIKE B. REVILLA



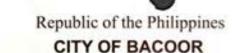
### CITY OF BACOOR

Province of Cavite

### OFFICE OF THE SANGGUNIANG PANLUNGSOD

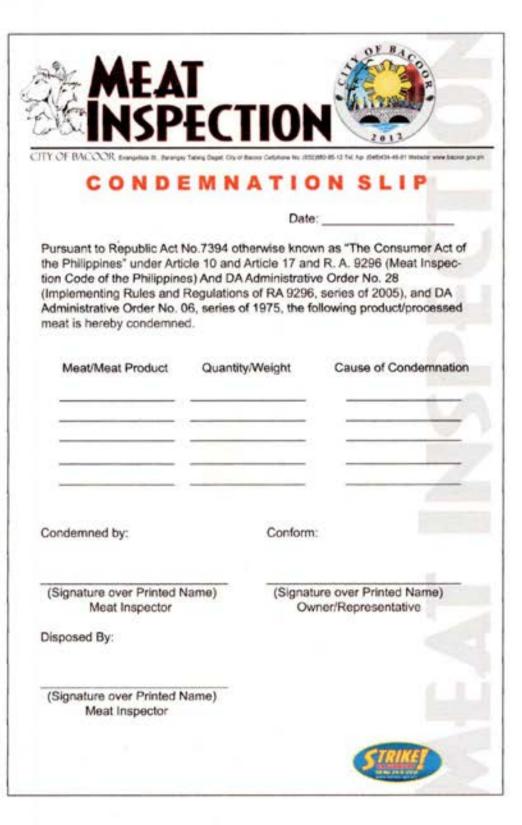






Province of Cavite

### OFFICE OF THE SANGGUNIANG PANLUNGSOD



28 | Page City Ordinance No. 2013-057: "The Slaughterhouse and Meat Trading Regulation Code of Bacoor". 25 November 2013.

Approved by:

KRALID A. AJEGA/JR.

HON: CATHERINE S: EVARISTO City Vice Mayor/Presiding Officer



HON. AVELING 8. SOUS

HON BOWING GAWARAN

HON. MIGUEL N. BAUTISTA

HON ROWENA BAUTISTA - MENDIOLA City Councilor

HON REVNALDO M. FAMAN

HON VENUS D. DE CASTRO

District II:

HON. REXNALDO D. PALABRICA

CityCoundior

HON HEINANDO C. GUTIERREZ

HON. GAUDENCIO, F. NOLASCO

HON, BAYANI M. DE LEON

City Councilor

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HON, LEANDRO A. DE LEON

HON ROBERTO R. JAVIER

End of Term

HON, MA ELLA H. BAUTISTA City Councyloy KF Pres.

HON. VIOTORIO L. GUERRERO, JR.

Attended by:

ATY THALID A ATEGA, JR.

Certified py

HON, CATHERINE'S, EVARISTO City Vice Mayor/Presiding Officer

Approved by:

HON. STRIKE B. REVILLA

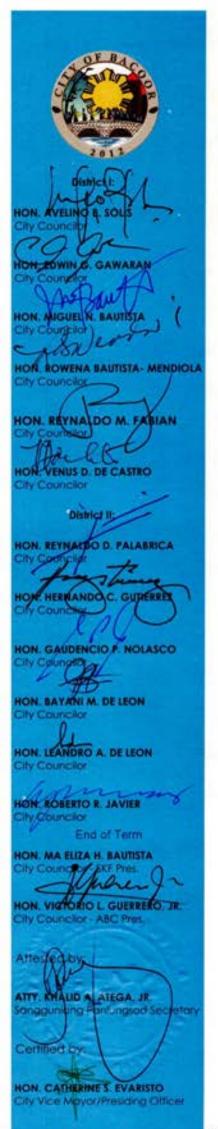


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Province of Cavite

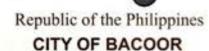
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Approved by:

HON. STRINE B. REVILLA



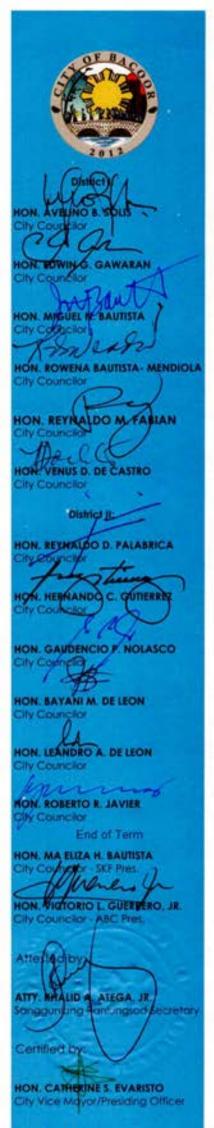
Province of Cavite

### OFFICE OF THE SANGGUNIANG PANLUNGSOD

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| The City Meet Inspection Office hereb<br>enumerated to wit:  | y inform you that you'your establishment has violated some Act/s he   |
| ( ) DA.Administrative Order No. 5, ser   | ies of 2012, entitled, Rules and Regulations on Hygienic Handling of  |
| Newly Slaughtered Meat in Meat M   | farkets.  |
|  | ies of 2012, entitled, Rules and Regulations on Hygienic Handling of  |
| Chilled, Frozen, and Thawed Most   | r SB, Sec. 30. Sale and Transport of Properly Labeled Carcasses.  |
|  | 58, Sec 31, Absence of Ante Mortern Inspection  |
|  | mes of 2005, enatiod, Revised Rules, Regulations and Standards  |
| Governing the Importation of Meet  | and Meet Products into the Philippines.   |
|  | eries of 1995, entitled, Revised Implementing Guidelines on the   |
|  | sat Products from India, and DA Administrative order No. 31, series a<br>selines on the importation and Utilization of Buffalo Meal from India. |
| ( ) Others (specify)   | spines on the importation and creatasion or buriary wear increatable.   |
| 1 / Ores (specific   |   |
|  |   |
|  |   |
|  | ing. Should you and your party commit the same violation stated at<br>Baccor will not healtate to take appropriate action against you.          |
|  | Baccor will not hesitate to take appropriate action against you.  |
|  | Baccor will not hesitate to take appropriate action against you   |
| City Meat Inspection Office of the City of   | By Authority of the City Meet Inspecto Lawrence D. San Jose   |
|  | Baccor will not hesitate to take appropriate action against you  By Authority of the City Meet Inspecto  Lawrence D. San Jose                   |
| City Meat Inspection Office of the City of | Baccor will not healtate to take appropriate action against you.  By Authority of the City Meat Inspecto  Lawrence D. San Jose                  |

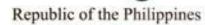
**SECTION 28.** Seal of Inspection. Every carcass, with the exception of poultry, that shall be brought out of all slaughterhouses covered by this Ordinance shall bear the Seal of Inspection marked on the following portion of the carcass:

(1) Hogs-- both cheeks, front foot, body and rear foot;
Cattle and other large animals-- front feet (upper and lower portion), body (upper and lower portion), rear feet (upper and lower



Approved by:

ION. STRIKE B. REVILLA



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portion). The form and content of the Meat Stamp shall be as follows:



Provided that: The form and content of the Seal of Inspection shall be designed by the Office of the City Mayor or by the City Health Office within thirty (30) days from the date of effectivity of this Ordinance.

**CHAPTER VIII** 

### ENVIRONMENTAL SANITATION AND DISINFECTION OF SLAUGHTERHOUSES

**SECTION 29.** Waste Segregation. For the efficient collection of waste materials generated in the slaughter of food animals, the following steps of waste segregation shall be strictly enforced:

- Bones, or other waste products of value shall be placed in wellcovered and specifically designated receptacles to prevent the attraction of flies, insects and other pests;
- (2) Waste products like hairs, blood clots and other waste of no value shall be placed in their well-covered and designated receptacles;
- (3) Recyclable wastes that will be re-used shall be cleaned and placed in well-covered and specially designated receptacles;
- (4) Condemned meats shall be placed in well-covered, specially designated receptacles prior to burying in a deep pit; and
- (5) No solid wastes shall be allowed to be mixed with the wastewater.

SECTION 30. Waste Water Treatment. All slaughterhouses and poultry processing plants are hereby required to install and maintain a waste water treatment facility or system within their premises that conforms to all environmental laws. Waste water generated by such establishments shall not be allowed—under any circumstances—to be mixed with the ground water or with domestic waste. Under no circumstances shall such waste water be released to any stream, drainage system, river, estero or any other body of water without first undergoing treatment pursuant to all relevant laws of the Philippines and of pertinent government regulations.

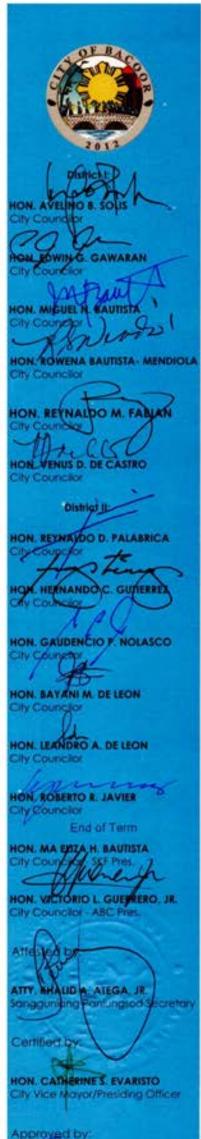
SECTION 31. Economical Use of Water. Excessive use of water that causes damage to the water source is hereby prohibited. Water usage shall be limited as follows:

(1) Per head of Hogs

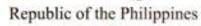
Thirty (30) gallons

(2) Per head of Cattle/carabao

Sixty (60) gallons



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(3) Per head of Lamb/Goat

Fifteen (15) gallons

Master or the Owner/Operator of the privately owned abattoirs or poultry processing plants covered by this Ordinance shall make sure that the slaughterhouse or poultry processing plant is disinfected everyday. He/she shall be responsible for the adoption of the necessary program in compliance with the issuances of the national government for the cleanliness and sanitation of the slaughterhouse or poultry processing plant.

The Slaughterhouse Administrator or Owner/Operator of the poultry processing plant shall put up a footbath and wheel bath for the people and vehicles entering the slaughterhouse or poultry processing plant to avoid the contamination of meat from any disease.

### **CHAPTER IX**

### SCHEDULE OF FEES

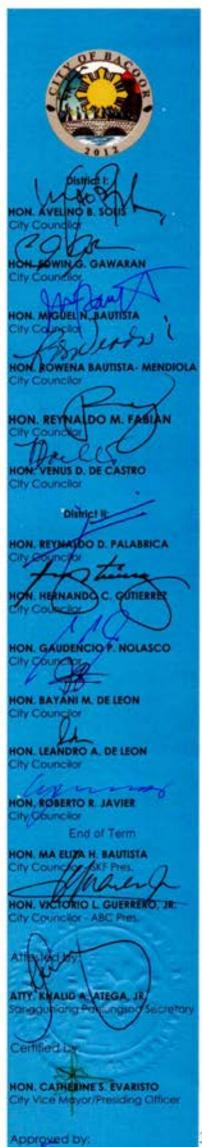
SECTION 33. Permit to Slaughter. Before any food animal is slaughtered in any privately owned abattoirs or poultry processing plant covered by this Ordinance, a permit shall be secured from the Slaughterhouse Master or from the City Veterinarian or his duly authorized representative who will determine whether the livestock trader or owner has complied with the pertinent provisions of this Ordinance. The said permit shall only be released after the following fees have been paid:

| Species                    | Per Head |
|----------------------------|----------|
| Large cattle/carabao/horse | P50.00   |
| Hogs                       | P40.00   |
| Goat/sheep                 | P30.00   |
| Others                     | P20.00   |

**SECTION 34.** Slaughter Fee. Before any food animal is slaughtered at the Bacoor City Slaughterhouse, the livestock trader or owner shall first pay the following fees:

| Species                    | Per Head |
|----------------------------|----------|
| Large cattle/carabao/horse | P20.00   |
| Hogs                       | P15.00   |
| Goat/sheep                 | P15.00   |

**SECTION 35. Butcher's fee.** For the humane and hygienic slaughtering of food animals. After any food animal is slaughtered



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at the Bacoor City Slaughterhouse, the lovestock trader or owner shall pay first the following fees:

| Species                    | Per Head |
|----------------------------|----------|
| Large cattle/carabao/horse | P150.00  |
| Hogs                       | P100.00  |
| Goat/sheep                 | P100.00  |
| Others                     | P100.00  |

**SECTION 36.** Corral fee. Every food animal to be slaughtered at the Bacoor City Slaughterhouse shall be charged the following rate as corral fee:

| Species                    | Per Head |
|----------------------------|----------|
| Large cattle/carabao/horse | P 7.00   |
| Hogs .                     | P 6.00   |
| Goat/sheep                 | P 5.00   |

**SECTION 37.** Ante Mortem fee. For the inspection of the food animals prior to slaughter to determine the presence of disease or abnormal condition, an ante mortem fee shall be charged as follows:

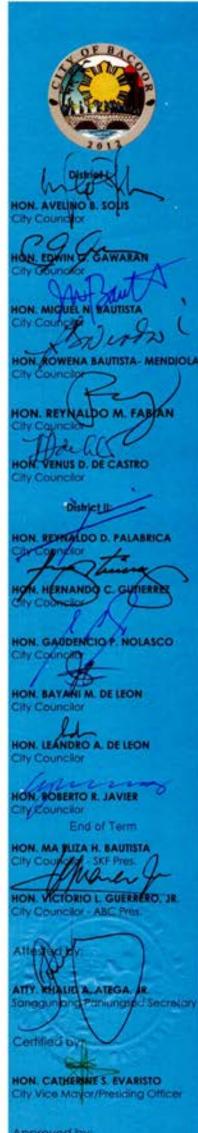
| Species                    | Per Head |
|----------------------------|----------|
| Large cattle/carabao/horse | P 7.00   |
| Hogs                       | P 5.00   |
| Goat/sheep                 | P 3.00   |
|                            |          |

**SECTION 38.** Post Mortem Fee. For the inspection of the carcass and edible offal of food animals to detect the presence of lesions and abnormalities on the said carcass or edible offal, a post mortem fee of thirty five (P0.35) centavos per kilogram of meat shall be charged.

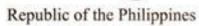
**SECTION 39.** Waste Disposal fee. For the maintenance of the slaughterhouse under sanitary condition and for the proper disposal of waste products, a waste disposal fee shall be charged as follows:

| Species                    | Per Head |
|----------------------------|----------|
| Large cattle/carabao/horse | P 5.00   |
| Hogs                       | P 3.00   |
| All others                 | P 2.00   |

The proceeds of this wastes disposal fee shall not be used for any other purpose except for the operation and maintenance of the waste water treatment facility of the Bacoor City Slaughterhouse, purchase of supplies, gadgets, tools and equipment needed for maintaining the sanitary and hygienic condition of the said facility as



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well as the proper disposal of the wastes generated therein and at all privately owned abattoirs or poultry processing plants accredited under this Ordinance. Provided that: aside from the foregoing fee, no other fee shall be charged against the owners of any privately owned abattoir or poultry processing plant accredited under this Ordinance for the purpose of disposing/collecting the wastes generated by the said businesses. Provided further that: the City Government shall prohibit any of its garbage haulers or collectors from charging any additional fee against the owners of any privately owned abattoir or poultry processing plant accredited under this Ordinance for the purpose of disposing/collecting the wastes generated by the said businesses.

**SECTION 40.** Scalding Fee. A scalding fee shall be charged as follows to all livestock owners/traders who shall avail of the services of the Bacoor City Slaughterhouse:

| Species                    | Per Head |
|----------------------------|----------|
| Large cattle/carabao/horse | P 15.00  |
| Hogs                       | P 10.00  |

SECTION 41. Delivery Fee. Privately owned abattoirs or poultry processing plants accredited under this Ordinance that does not have a meat transport vehicle duly accredited by the NMIS or by the City Government shall be entitled to use the meat transport vehicles of the City for the pick up and delivery of their meat and meat products after payment of the following fees:

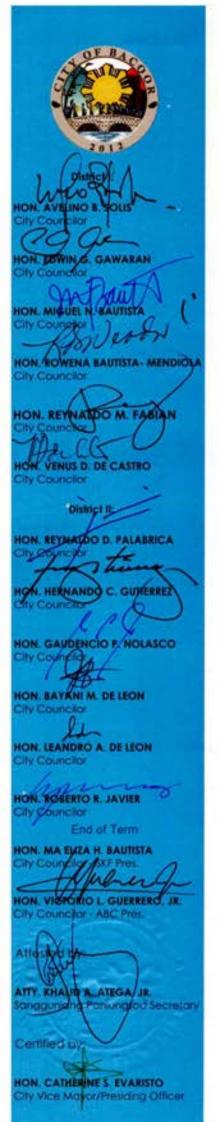
### If pick up and delivery destination is within Bacoor:

| Species                    | Per Head |
|----------------------------|----------|
| Large cattle/carabao/horse | P 20.00  |
| Hogs                       | P 15.00  |
| All others                 | P 1.00   |

### If pick up and/or delivery destination is outside of Bacoor:

| Per Head |
|----------|
| P 50.00  |
| P 40.00  |
| P 2.00   |
|          |

SECTION 42. Provisional Inspection Slip/Manner and Time of Payment of Fees. - To facilitate payment of the foregoing fees, the Meat Inspector, City Veterinarian, or their duly authorized subordinate are hereby mandated to issue Provisional Inspection



approved by:

HON, STRIKE B. REVILLA



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Slip in favor of: (a) the owner/manager of the privately owned abattoirs or poultry processing plant, or (b) the livestock trader/owner.

The said Provisional Inspection Slip shall indicate: (a) the name of the livestock trader or owner, (b) the name and address of the privately owned abattoirs or poultry processing plant where the food animal/s is/are to be slaughtered, scalded, corralled, inspected or delivered, (c) the number of heads to be slaughtered, scalded, corralled, inspected or delivered, (d) the type of food animal/s to be slaughtered, scalded, corralled, inspected or delivered, (d) the type of fees to be paid, (e) the total permit to slaughter fees to be paid, and (f) the full name and signature of the Meat Inspector or City Veterinarian who issued the slip.

The said Provisional Inspection Slip shall then be presented to the City Treasurer's Office within 24 hours after issuance by the person/s in whose favor the same was issued. The corresponding fees as indicated in the Provisional Inspection Slip shall be paid within 24 hours after the said instrument was issued.

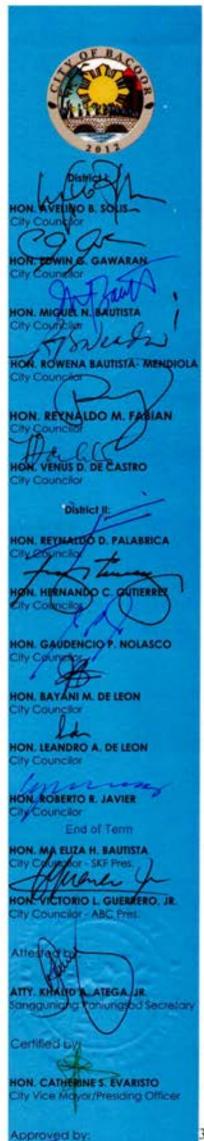
The design of the said Provisional Inspection Slip shall be designed and submitted by the Meat Inspector and by the City Veterinarian to the City Mayor within thirty (30) days from the date of effectivity of this Ordinance.

section 43. Automatic Adjustment of Fees. The fees prescribed under this Ordinance shall be automatically increased at the rate of ten (10%) percent every three years, unless it is sooner increased through an Ordinance to meet the increasing costs of operating the Bacoor City Slaughterhouse and of providing the various services mentioned herein. Provided that: the said increase in fees maybe postponed by the Sangguniang Panlungsod if doing so will adversely affect the economic competitiveness of the City and of the various businesses affected by this Ordinance.

**SECTION 44.** Share of the NMIS in Ante Mortem and Post Mortem Fees. The share of the NMIS as fixed by the Secretary of the Department of Agriculture, on the ante mortem and post mortem fees collected under this Ordinance shall be held in trust by the City and shall be remitted to the NMIS in accordance with the rules and regulation issued by the Secretary of the Department of Agriculture.

### CHAPTER X

### **PROHIBITED ACTS**



ON. STRKE B. REVILLA

# Republic of the Philippines

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Province of Cavite

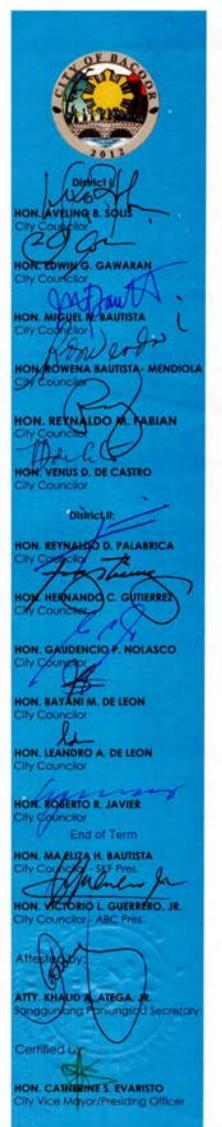
OFFICE OF THE SANGGUNIANG PANLUNGSOD SECTION 45. Prohibited Acts. The following acts as hereby prohibited:

- Slaughter any food animal or prepare meat or meat product in any meat establishment not authorized under this Ordinance;
- (2) Slaughter or handle in connection with slaughter, any food animal in a manner not considered humane;
- (3) Sell, transport, offer or receive for sale or transportation in commerce carcasses or parts thereof, meat or meat product require to be inspected under this Ordinance unless they have been so inspected and passed;
- (4) Do any act while they are being transported in commerce or held for sale, which is intended to cause or has the effect of causing such articles to be adulterated or misbranded;

SECTION 46. Unauthorized Printing of Official Marks/Certificates. No person, firm or corporation shall cast, print, lithograph, or otherwise make any device containing any official mark or simulation thereof, or any label bearing any such mark or simulation, or any form of official certificate or simulation thereof as provided herein, except as authorized by the City Mayor pursuant to this Ordinance.

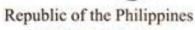
SECTION 47. Forging Official Marks. No natural or juridical person shall – (1) forge any official device, mark or certificate; (2) use any official device, mark or certificate, or simulation thereof, or alter, detach, deface or destroy any official device, mark or certificate; (3) contrary to the regulations, prescribed under this Ordinance, fail to use, or to detach, deface, or destroy any official device, mark or certificate;(4) knowingly possess, any official device or any counterfeit, simulated, forged, or improperly altered official certificate or any device or label or any carcass of any animal, or part or product thereof, bearing any counterfeit, simulated, forged or improperly altered official mark;(5) knowingly make any false statement in any certificate; or (6) knowingly represent that any article has been inspected and passed under this Ordinance when in fact it has not been so inspected and passed.

SECTION 48. Absence of Ante Mortem or Post Mortem Inspection/Exception. It shall be unlawful for any person, either for himself or in behalf of another person, firm or corporation or partnership to slaughter food animals which have not been submitted for ante-mortem or post mortem inspection or to store, transport or sell carcasses, organs or parts thereof which have not been previously inspected and passed or have been found upon inspection to be unfit for human consumption. Fowls slaughtered in privately owned poultry processing plants authorized to operate under this Ordinance are, however, exempted from being subjected



Approved by:

ON, STRIKE B. REVILLA



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to ante-mortem inspection. However, under no circumstances shall such fowls be exempted from post mortem inspection which may be conducted within the premises of such poultry processing plant/s.

SECTION 49. Interference in the Conduct of Inspection. It shall be unlawful for any person, firm or corporation to resist, harass, intimidate, assault, impede or interfere with any inspector during the performance of his duties as prescribed under this Ordinance. In this regard, owners or operators of privately owned slaughterhouses or poultry processing plants are hereby required to inform the City Health Office at least one (1) day in advance of the scheduled slaughter of food animals.

**SECTION 50. Unlawful Trading.** It shall be unlawful for any person employed by the NMIS or person employed by the municipal government for the purpose of meat inspection work, to engage directly or indirectly in the business of buying, selling and trading or otherwise negotiating purchases or sales of meat products for his own account or as an employee of another person, firm or corporation.

# CHAPTER XI PENALTIES AND SANCTIONS

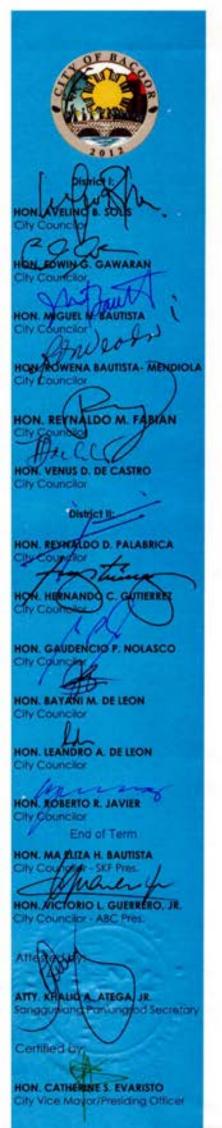
**SECTION 51.** Administrative Sanction. City employees who violates any of the applicable provisions hereof shall be meted the following sanctions subject to pertinent civil laws and regulations:

First Offense: Suspension for five (5) days to one (1) month without pay;

Second Offense: Suspension for one (1) month and one (1) day up to six (6) months without pay;

Third Offense: Dismissal from employment.

SECTION 52. Cancellation of Business Permit and Order of Closure of Business. The City Mayor is authorized after proper notice and hearing — which shall be summary in nature in instances when the continued operation of a business or establishment within the City causes imminent danger to public health — to cancel the business permit and order the closure of the business of any person, firm or corporation engaged, in the business of slaughtering food animals, or preparing, freezing, packaging, storing or labeling any carcasses for use as human food, found to be in violation of any of the provision of this Ordinance.



Approved by:

ION. STRIKE B. REVILLA

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**SECTION 53.** Confiscation. Any carcass, parts of carcasses or products of carcasses found to have been prepared, handled, packed, stored, transported or offered for sale as human food not in accordance with any provision of this Ordinance shall be confiscated and disposed of at the expense of the person, firm or corporation found to be in violation hereof.

**SECTION 54.** Penalties. The following penalties shall be meted against any person who violates this Ordinance in addition to the applicable administrative sanctions provided herein:

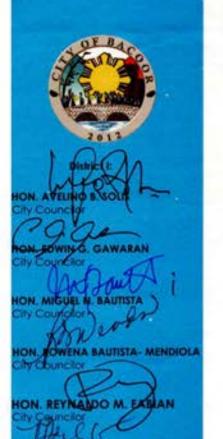
- (1) Any person who shall violate, disobey, refuse, omit or neglect to comply with any of the provisions of this Ordinance shall be guilty of a misdemeanor and upon conviction shall be punished with imprisonment for a period of not exceeding three (3) months or a fine not exceeding P2,000.00 or both depending upon the discretion of the court.
- (2) Any person, firm or corporation who resist, harass, intimidate, assault, impede or interfere with any inspector during the performance of his duties as prescribed under this Ordinance shall be guilty of a misdemeanor and upon conviction shall be punished with imprisonment for a period of not exceeding six (6) months or a fine not exceeding P4,000.00 or both depending upon the discretion of the court.

# CHAPTER XII MISCELLANEOUS AND FINAL PROVISIONS

**SECTION 55.** Repealing Clause. All existing ordinances, executive orders, rules and regulations or parts thereof, which are inconsistent with this Ordinance, shall be repealed or modified accordingly.

SECTION 56. Authority to Formulate Implementing Rules. The City Mayor is hereby authorized to formulate, or to delegate the formulation, of the Implementing Rules and Regulations of this Ordinance. *Provided that:* the City Mayor shall submit the final draft of the proposed Implementing Rules and Regulations to the Sangguniang Panlungsod within six (6) months from the date of effectivity of this Ordinance. *Provided further that:* The said Implementing Rules and Regulations may not be enforced unless duly approved by a majority of the members of the Sangguniang Panlungsod comprising a quorum.

SECTION 57. Suppletory Application of Implementing Rules and Regulations and Pertinent Laws/Government Regulations. Once approved by the Sangguniang Panlungsod, the Implementing Rules and Regulations mentioned above shall have suppletory application to the provisions of this Ordinance. Pertinent laws and government



N. VENUS D. DE CASTRO

District II:

ION, REYNALDO D. PALABRICA

HERNANDO, C. GUTIERRE

ON. GAUDENCIO P. NOLASCO

ON. BAYANI M. DE LEON

ON, LEANDRO A. DE LEON

ON, ROBERTO R. JAVIER

ON. MA ELIZA H. BAUTISTA

ATTY, KHALID A, ATEGA, JR.

End of Term

VICTORIO L GUERRERO JR.

Republic of the Philippines

### CITY OF BACOOR

Province of Cavite

OFFICE OF THE SANGGUNIANG PANLUNGSOD

regulations shall also have the same suppletory application to this Ordinance.

**SECTION 58.** Mandatory Review. The Sangguniang Panlungsod is hereby mandated to review this Ordinance once every two (2) years after the date of effectivity hereof or upon the recommendation of the City Mayor.

**SECTION 59.** Separability Clause. If any portion or provisions of this Ordinance is declared invalid or unconstitutional, the other portions hereof not affected thereby shall continue to be in full force and effect.

**SECTION 60.** Effectivity Clause This Ordinance shall take effect after fifteen (15) days from its publication in two (2) newspapers of general circulation in the province of Cavite.

**ENACTED** this 25<sup>th</sup> day of November 2013 by the Sangguniang Panlungsod of Bacoor, Province of Cavite.

I hereby certify that the foregoing City Ordinance is true and correct and that the same was duly approved in accordance with law.

Certified by:

HON. CATHERINE SARINO-EVARISTO
City Vice Mayor/ Presiding Officer

ourtings by.

Attested by:

ATTY. KHALID A. ATEGA, JR.

Sandguniang Panlungsod Secretary

Approved by:

HON. STRIKE B. REVILLA, PhD

Certified by:

Attested by:

HON, CATHERINE S, EVARISTO City Vice Mayor/Presiding Officer

Approved by:

HON, STRIKE B. REVILLA