



Republic of the Philippines
SANGGUNIAN PANLUNGSOD
City of Mandaluyong

ORDINANCE NO. 596, S-2015

AN ORDINANCE GIVING AUTHORITY TO THE CITY VETERINARY OFFICE
TO IMPLEMENT EXECUTIVE ORDER NO. 137 WHICH PROVIDES FOR
THE IMPLEMENTING RULES AND REGULATIONS GOVERNING
THE DEVOLUTION OF CERTAIN POWERS AND FUNCTIONS
OF THE NATIONAL MEAT INSPECTION SERVICE TO
THE LOCAL GOVERNMENT UNITS PURSUANT
TO REPUBLIC ACT NO. 7160 OTHERWISE
KNOWN AS THE LOCAL GOVERNMENT CODE OF 1991

WHEREAS, the health and safety concerning meat consumptions of the City constituents is the paramount concern of the City Government of Mandaluyong;

WHEREAS, there is a need to further regulate, monitor, and standardize the proper hygienic requirements for the sale, distribution, transportation, and documentation of imported meat and meat food products, and facilities or implement the proper monitoring and inspection of the same to better improve the quality standard of meat trading in Mandaluyong City;

WHEREAS, pursuant to Section 9, Rule 9.5 of the Rules and Regulations implementing Republic Act No. 9296, otherwise known as the Meat Inspection Code of the Philippines, "the Meat Inspection Section of Veterinary Services Office" shall exercise direct supervision over meat inspection operations and personnel;

WHEREAS, under Section 9, Rule 9.9 (9.9.1) of the Rules and Regulations implementing Republic Act No. 9296, "the Meat Inspection Division of The Veterinary Services Office is authorized to establish and implement local rules and regulations within its jurisdiction in relation to safety and quality standards of meat products in the city; licensing, registration, certification and identification of meat handlers and meat brokers operating within the City; and labeling, advertising and promotion of meat and meat products";

WHEREAS, Section 447 (a) (3) (vii) and (5) (ii) (iv) and similar paragraphs of Section 458 of Republic Act No. 7160 provides that the Sangguniang Panlungsod shall enact ordinances that shall regulate the sale of meat, fish, shellfish, vegetables, fruits, fresh dairy products and other foodstuff for human consumption; establish or regulate the construction and operation of public markets, slaughterhouses or animal corral; or grant franchise to any person to establish and operate the same as may be allowed by existing laws; and to levy, assess, collect taxes, fees, and other charges such as Veterinary Inspection Certificate for this purposes;

WHEREAS, under Section 10, Rule 10.1 of the Rules and Regulations implementing Republic Act No. 9296, "the responsibility for delivery of basic meat inspection service and operation of meat establishment shall remain with the City." This provision is, likewise, stated in Article 25, Rule V of the Implementing Rules and Regulations of Republic Act No. 7160;

WHEREAS, under the same law and in the implementation of its mandate, the Local Government Unit (LGU) is allowed to collect reasonable fees and charges including but not limited to ante and post-mortem inspection fees.

NOW, THEREFORE, BE IT ENACTED, AS IT IS HEREBY ENACTED BY THE SANGGUNIANG PANLUNGSOD OF MANDALUYONG, METRO MANILA, BY VIRTUE OF THE POWERS VESTED IN IT BY LAW, IN SESSION ASSEMBLED, THAT:

ARTICLE I GENERAL PROVISIONS

SECTION 1. This Ordinance shall be known as the "Mandaluyong City Meat Inspection Code" and its Implementing Rules and Regulations.

ARTICLE II DEFINITION OF TERMS

SECTION 2. The following terms and phrases shall mean and be understood/ construed as follows:

- a. ABATTOIR/SLAUGHTERHOUSE – premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption.
- b. ACCREDITATION – the power of the National Meat Inspection Service (NMIS), and Local Government Unit (LGU) to give authority to:
 - ❖ any meat establishment engaged in the slaughtering operation, preparation, processing, manufacturing, storing, or canning of meat and meat products for commerce;
 - ❖ any importer, broker, trader, or meat handler;
 - ❖ any meat vehicle or conveyance;
 - ❖ any person, firm, corporation as providers, or independent inspection or audit agencies.
- c. ADULTERATED – Carcasses, or any part thereof, whether meat or meat product under one or more of the following categories:
 - i. if it bears or contains any poisonous or deleterious substance which may render it injurious to health of the public: but in case the substance is not an added substance, such meat and meat products shall not be considered adulterated under this clause if the quality of such substance does not ordinarily render it injurious to the health of the public;
 - ii. if it bears or contains any added poisonous or deleterious substance other than one which is
 - ❖ A pesticide chemical in or on a raw agricultural commodity;
 - ❖ A color additive, for which tolerances has been established and it conforms to such tolerances.
 - iii. if it consists in whole or in part of a filthy, putrid or decomposed substance, or if it is otherwise unfit for human consumption;
 - iv. if it has been prepared, packed or held under unsanitary conditions whereby it may have become contaminated with filth or whereby, it may have been rendered injurious to the health of the public;

- v. if it is in whole or in part, the product of a diseased animal or of an animal which has died other than by slaughter;
 - vi. if its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to public health;
 - vii. if it has been intentionally subjected to radiation, unless the use of the radiation was in conformity with an existing regulation or exemption;
 - viii. if any valuable constituent has been in whole or in part omitted or abstracted therefrom: or if any substance has been substituted, wholly or in part; or if damage or inferiority has been concealed in any manner: or if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight, or reduce its quality or strength, or make it appear better or of greater value than it is;
 - ix. if it has passed its expiry date.
- d. BRAND – shall mean the mark stamped on the surface of meat and meat products or attached as a label showing distinct characteristics or information for the main purpose of identification and traceability;
 - e. BUTCHER – someone who slaughters animals for market and/or for food purposes;
 - f. BUTCHER'S LICENSE – refers to the licensing and registration of the butchers working within the City jurisdiction;
 - g. CARCASS – the body of any slaughtered animal after bleeding and dressing;
 - h. COMMERCE – meat trade between a province within the Philippines and any place outside thereof;
 - i. CONDEMNATION – means the examination and judgment of meat or meat products according to approved protocols by a competent person, or otherwise determined by the controlling/competent authority, as being unsafe or unsuitable for human consumption and requiring appropriate disposal;
 - j. CONTAMINATION – means direct or indirect transmission of any biological or chemical agent, foreign matter or substances not intentionally added to food that may compromise food safety or suitability;
 - k. CONTROLLING AUTHORITY – refers to the NMIS, provincial, city or municipal meat inspection service;
 - l. DESTROYED FOR FOOD PURPOSES – means the complete alteration of meat and meat products making it unfit for human consumption;
 - m. DIRECT SUPERVISION – means the authority and responsibility for the delivery of actual meat inspection service where the supervisor is in the premises and is quickly available and includes the accountability for the issuance of relevant inspection;
 - n. DEAD MEAT DOUBLE – refers to carcasses, parts thereof, of food animals or poultry that are already dead, but are still slaughtered and offered for sale to innocent consumers;

- o. DISEASE OR DEFECT – a pathological change or abnormality;
- p. EXPIRY DATE – means the date stated on the label of meat and meat products after which they are not expected to retain their claimed safety, quality and wholesomeness and after which, it is no longer permissible to sell them;
- q. FIT FOR HUMAN CONSUMPTION – meat that has passed and appropriately branded by the inspector as safe and wholesome and in which no change due to disease, decomposition or contamination have subsequently been found;
- r. FLEA/SATELLITE MARKET – a type of market with less than 15 stalls that cater to a limited number of customers. (P.D. 856);
- s. 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;
- t. FRESH MEAT – meat that has not been yet treated in any way other than by modified atmosphere packaging or vacuum packaging to ensure its prevention except that if it has been subjected only to refrigeration, it continues to be considered as fresh;
- u. GOOD MANUFACTURING PRACTICES (GMPs) – are minimum common sense sanitary and processing requirements which should apply to food processing establishment. GMP generally relates to good housekeeping practices concerning food safety and quality;
- v. HOT MEAT – refer to meat, aquatic and meat products which were slaughtered, prepared, processed, handled, packed, stored in an unregistered/unaccredited meat establishment and has not undergone the required inspection;
- w. 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;
- x. INSPECTION – an act by an official inspector to ensure compliance with the rules and regulations including but not limited to humane handling of slaughter animals, ante and post-mortem inspection, quality assurance program, hygiene and sanitation, good manufacturing program, sanitation standard operating procedures, hazard analysis critical control point program, residue control program on any meat, aquatic and meat product, meat establishment facilities, transport vehicles and conveyance;
- y. LOCALLY REGISTERED MEAT ESTABLISHMENTS (LRMEs) – slaughterhouses, meat processing plants, poultry dressing plants, meat cutting plants, cold storage and aquatic products that are allowed to operate by the city/municipal government but are not accredited by the NMIS;
- z. LOCAL MEAT INSPECTION SERVICE (LMIS) – includes Provincial, City or Municipal Meat Inspection Service that is responsible for ensuring the safety and quality of meat and meat products for human food;
- aa. MEAT – refers to the fresh, chilled or frozen edible carcass including offal derived from food animals;

- mm. POST-MEAT ESTABLISHMENT CONTROL – refers to the monitoring and checking of meat, and meat products during transport and sale in any outlet. It also means surveillance of persons/vehicles, casing of place involved in illegal processing or storage and measures to control proliferation of hot meat and meat products sold for human consumption;
- nn. PRESERVATION – the process in which a product is prepared or stored to extend its wholesomeness and fitness for human consumption;
- oo. PROCESSED – includes all methods of manufacture and preservation but does not include prepackaged fresh, chilled or frozen meat;
- pp. PUBLIC MARKET – a government-owned market composed of wet and dry sections openly accessible to the public;
- qq. REGISTERED – shall mean officially listed with the NMIS/LGU.
- rr. SAFE AND WHOLESOME – refers to meat and meat products that have been passed as fit for human consumption using the criteria that it:
 - ❖ will not cause food bone infection or intoxication when properly handled and prepared with respect to the intended use;
 - ❖ does not contain residue in excess of set limits;
 - ❖ is free of obvious contamination;
 - ❖ is free of defects that are generally recognized as objectionable to consumers;
 - ❖ has been produced under adequate hygiene control; and
 - ❖ has not been treated with illegal substances as specified in this Act and other related national legislation.
- ss. UNFIT FOR HUMAN CONSUMPTION – in relation to meat and meat products, means inspected and found not meeting the criteria of safety and wholesomeness;
- tt. ZOO NOTIC DISEASES – diseases of animals transferable to humans;
- uu. VETERINARY INSPECTOR OR MEAT CONTROL OFFICER – an inspector who is professionally qualified as a veterinarian duly appointed by the NMIS or the Local Government Unit responsible for the supervision and control of meat hygiene including meat inspection.

ARTICLE III GENERAL OBJECTIVES

- SECTION 3. OBJECTIVE. The first and foremost objective of this Ordinance is to safeguard the health and well-being of the City constituents in their purchase and consumption of food animals that are slaughtered and dressed for human consumptions. This Ordinance is, likewise, intended to provide guidelines in order to regulate the management and operation of meat markets/channels, meat processing plants, poultry dressing plants,

meat cutting plants, cold storages, meat inspection, meat transport and post-meat establishment control in the City of Mandaluyong and monitor, evaluate and collect fees and charges in accordance with national policies, procedures, guidelines, rules and regulations and quality and safety standards as promulgated by the National Government.

ARTICLE IV
TRANSPORT VEHICLE

SECTION 4. MEAT TRANSPORT. Only accredited vehicles by the Veterinary Services Office shall be allowed to transport/deliver meat products within the City; and by the NMIS when the destination is outside of the City in accordance to Administrative Order No. 21, Series of 2010.

- a. Meat Products Transport Vehicle Accreditation Fee – One Thousand Pesos (P1,000.00);
- b. Meat Products Transport Vehicle Accreditation will be renewed on a yearly basis;
- c. For failure to secure proper accreditation, the concerned distributor/transporter shall be fined with Five Hundred Pesos (P500.00);
- d. Meat handlers shall undertake all necessary steps to prevent meat and meat products from being contaminated during transport including, but not limited to the following: (in accordance to Administrative Order No. 19, Series of 2010)
 - i. Vehicles used for transport of live animals shall not be allowed for meat delivery/transport;
 - ii. Meat delivery van shall be used for transporting meat from the slaughterhouse to the meat market. However, in their absence, other means of conveyance may be allowed provided that carcasses are protected from contamination. Meat delivery van or other conveyance shall be washed and disinfected prior to loading of carcass/meat parts and offal;
 - iii. If the carcass cannot be transported in hanging position, the meat must be placed and transported in clean containers;
 - iv. Products/offal shall be transported in leak proof and properly covered receptacle;
 - v. Carcass being transported manually by meat handlers shall be properly protected from contamination.
- e. Any person who is convicted for violating this Section shall be penalized as follows:

FIRST OFFENSE :	Three Thousand Pesos (P3,000.00) fine, confiscation of meat and meat products.
SECOND OFFENSE :	Four Thousand Pesos (P4,000.00) fine, confiscation of meat and meat products and one (1) month impounding of the alleged vehicle.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) and confiscation of the meat and meat products and six (6) months impounding of the alleged vehicle.

ARTICLE V
ILLEGAL SLAUGHTER

SECTION 5. PROHIBITION OF ILLEGAL SLAUGHTERING AND ILLEGAL SLAUGHTER HOUSES. Accreditation means the approval of abattoir, poultry dressing plant, meat processing plant, meat cutting plant, cold storages and other establishments to operate for the production, preservation of clean, safe, wholesome meat products and poultry by-products by the NMIS or Locally Registered Meat Establishment (LRME). Only accredited slaughterhouse should be allowed to operate within the City. All kinds of live animals that are about to be slaughtered and sold to public markets, supermarkets and any meat markets/channels must be slaughtered in NMIS/LRME accredited slaughterhouses within or outside the City boundaries. All meat, meat carcass and meat products that are not slaughtered and registered in LRME or any NMIS accredited slaughterhouse will be termed as Hot Meat and the place where the animal was slaughtered will be termed as “illegal slaughterhouse”. Illegal slaughtering and illegal slaughterhouse are prohibited within the City and any person who is convicted for violating this Section shall suffer the following penalties:

FIRST OFFENSE :	Three Thousand Five Hundred Pesos (P3,500.00) fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and six (6) months imprisonment.
SECOND OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and six (6) months imprisonment.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and six (6) months imprisonment.

ARTICLE VI
MEAT INSPECTION

SECTION 6. SCOPE OF MEAT INSPECTION OF THE VETERINARY SERVICES OFFICE.

a. The Local Meat Inspection, through the Meat Section of Veterinary Service Office shall conduct meat inspection in all meat markets within the City where food animals are prepared, processed, handled, packed, stored or sold. All meat and their meat products shall be subjected to veterinary inspection and examination before distribution and sale.

i. Meat vendors acquiring meat or meat products from local slaughterhouses to be sold within the City shall be required to secure Meat Inspection Certificates (MIC) from NMIS/LRME accredited slaughterhouse;

ii. Meat vendors acquiring meat and meat products from slaughterhouses outside the City’s jurisdiction and to be sold within the City are required to secure Meat Inspection Certificate (MIC) issued by NMIS-accredited slaughterhouses outside the City jurisdiction;

- iii. Meat vendors, meat stalls and other meat establishments found to be marketing/selling imported meat products are required to secure a Certificate of Meat Inspection (COMI) of imported meat and meat products for domestic transport issued from accredited NMIS cold storage.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Three Thousand Five Hundred Pesos (P3,500.00) fine and confiscation of meat and meat products.
SECOND OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine and confiscation of meat and meat products and two (2) weeks suspension of the meat stall/establishment to operate.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and confiscation of meat and meat products and one (1) month suspension of the meat stall/establishment to operate.

- iv. It is unlawful for any person to forge, counterfeit, tamper, print, alter or cast any mark on the Shipping Permit, V.H.C., M.I.C., C.O.M.I. or any official certificates involved in transport of livestock and on meat marketing/trading without the supervision of meat inspector/meat control officer appointed by the Meat Inspection Section of V.S.O. or NMIS. In accordance with the Consumer Act of the Philippines (Prohibited Acts and Penalties);
- v. The Veterinary Services Office shall seize, recall, confiscate, condemn or dispose by destruction any local or imported meat and meat products, poultry and poultry products found to be banned, filthy, contaminated, adulterated or misbranded during inspection.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Four Thousand Pesos (P4,000.00) fine and confiscation of meat and meat products and suspension from operation for two (2) weeks.
SECOND OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine and confiscation of meat and meat products and suspension for one (1) month.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and confiscation of meat and meat products and will be penalized by the Consumer Act of the Philippines. The meat establishment will be suspended for six (6) months and imprisonment of not less than six (6) months.

- vi. Meat vendors shall keep their stalls clean. Meat products being sold should not be placed in direct contact on any surface of their stall area (tiles, wood, cement). Meat and meat products to be sold to consumers should be hanged on hooks or placed on trays.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	One Thousand Pesos (P1,000.00) fine and confiscation of meat and meat products.
SECOND OFFENSE :	Two Thousand Five Hundred Pesos (P2,500.00) fine and confiscation of meat and meat products and two (2) weeks suspension of the meat stall/establishment to operate.
THIRD OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine and confiscation of meat and meat products and one (1) month suspension of the meat stall/establishment to operate.

- vii. It is prohibited to conduct meat processing in markets and talipapa. Only accredited meat processors by the NMIS and/or Locally Registered Meat Establishment (LRME) are authorized to conduct meat processing. Meat vendors shall be prohibited from using illuminator/colored lights in the vending area. Walls and ceiling must be painted with light colors only.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Two Thousand Pesos (P2,000.00) fine and confiscation of meat and meat products along with the equipments and illuminators used for meat processing.
SECOND OFFENSE :	Three Thousand Pesos (P3,000.00) fine and confiscation of meat and meat products and along with the equipments and illuminators used for meat processing and two (2) weeks suspension of the meat stall/ establishment to operate.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and confiscation of meat and meat products along with equipments and illuminators used and one (1) month suspension of the meat stall/ establishment to operate.

- viii. Meat establishment selling imported meat and meat products should maintain the required temperature of 4°C to 7°C or colder in order to prevent thawing of the meat products within their meat stall in accordance with the Administrative Order No. 22, Series of 2010.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Two Thousand Pesos (P2,000.00) fine and confiscation of meat and meat products.
SECOND OFFENSE :	Three Thousand Pesos (P3,000.00) fine and confiscation of meat and meat products and three (3) weeks suspension of the meat stall/ establishment to operate.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and confiscation of meat and meat products and six (6) months suspension of the meat stall/ establishment to operate.

- b. The meat control officers, deputized meat control officers, document checkers, meat inspectors, deputized meat inspectors of the Veterinary Service Office shall have access to all meat establishments, meat markets/channels and shall conduct examination and inspection of all meat and meat products, poultry and poultry products prepared for commerce in any slaughtering, meat canning, salting, packing, rendering or similar establishment, and for that purpose, shall have access at all times, day or night, whether the establishment is in operation or not and at every part thereof.
- c. The meat and meat products, poultry products, carcass and parts thereof of all such animals found to be adulterated shall be condemned and destroyed, in accordance to the proper disposal of goods.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Four Thousand Pesos (P4,000.00) fine and confiscation of meat and meat products.
SECOND OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine and confiscation of meat and meat products and three (3) weeks suspension of the meat stall/ establishment to operate.

THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and confiscation of meat and meat products and penalized by the Consumer Act of the Philippines. The meat establishment will be suspended to operate until the said case is closed.
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- d. The meat establishment shall be responsible for all labels on their product. The VSO shall verify compliance to this requirement, in accordance to A.O. No. 24, Series of 2010.
- i. Expiration date;
 - ii. Name of the products, list of ingredients;
 - iii. Accreditation number assigned by the NMIS/LRME to the slaughterhouse, cutting plant or processing plant;
 - iv. Name and address of the manufacturer, packer/distributor and country of origin if imported.
- e. Meat and meat products sold in market outlets without the prescribed label shall be seized or confiscated as prescribed in Section 58 of Republic Act No. 9296

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Four Thousand Pesos (P4,000.00) fine and confiscation of meat and meat products.
SECOND OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine and confiscation of meat and meat products and three (3) weeks suspension of the meat stall/ establishment to operate.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and confiscation of meat and meat products or imprisonment of not less than six (6) months or both, at the discretion of the court as provided in the Consumer Act of the Philippines.

ARTICLE VII
LICENSING

SECTION 7. LICENSING OF MEAT HANDLERS AND BUTCHERS.

- a. All personnel/individual employee involved in meat products handling, meat cutting operation, dressing, market stall vendors, processors, meat dealers, meat shops, and supermarket butchers working at and/or employed within the City of Mandaluyong must register and secure an individual Meat Handler's License and Butcher's License from the Veterinary Services Office to ensure their fitness and qualification for the job. The fee for these licenses are as follows:

BUTCHER'S LICENSE FEE	P 200.00 / year
MEAT HANDLER'S FEE	P 200.00 / year
MEAT DEALER'S FEE	P 300.00 / year

- b. In addition, all meat handlers, processors, butchers, meat vendors, dealers, and meat stall owners/operators, must first secure the following requirements in order to acquire the Meat Handler's License and Butcher's License.
- i. Health Certificate
 - ii. Police Clearance
 - iii. Mayor's Permit

- c. The Meat Handler's License and Butcher's License shall be valid and effective only within the City of Mandaluyong;
- d. The Meat Handler's License and Butcher's License shall be renewed on a yearly basis;
- e. Anyone who violates the foregoing shall upon conviction, be penalized with a fine of Five Thousand Pesos (P5,000.00) or imprisonment of not more than one (1) year or both upon the discretion of the court.

SECTION 8. VETERINARY INSPECTION CERTIFICATE. All meat markets/channels are to secure Veterinary Inspection Certificate from Veterinary Service Office before applying and/or renewal of their Business License in accordance to Administrative Order No. 20, Series of 2010. The fees for the following to be the areas of concern. Meat markets/channels shall include, but not limited to the following:

i.	Wet markets	P 500.00
ii.	Flea/Satellite markets (talipapa)	500.00
iii.	Meat shops/stalls	500.00
iv.	"Lechon" houses and stands	500.00
v.	Supermarkets and grocery stores	500.00
vi.	Restaurants, canteens and eateries	500.00
vii.	Caterings services	500.00
viii.	Hotels and other institutional buyers	500.00
ix.	Meat/Product Storage	500.00
x.	Other channels where meat and Meat products, prepared, processed, packed, stored and distributed.	500.00

The Meat Inspection Certificate shall be renewed on a yearly basis before the end of their business permit. Any business establishment found violating the foregoing shall be penalized as follows:

FIRST OFFENSE :	Four Thousand Pesos (P4,000.00) fine, confiscation of meat products and closure of the said establishment.
SECOND OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine, confiscation of meat products, closure of the meat establishment and six (6) months imprisonment of the owner of the said establishment.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine, confiscation of meat products, closure of meat establishment and one (1) year imprisonment of the owner of the said establishment.

ARTICLE VIII
DISTRIBUTION AND SALE

SECTION 9. DISTRIBUTION AND SALE OF MEAT PRODUCTS IN MANDALUYONG CITY. In order to enforce proper sanitation requirements and to ensure the safety of meat and meat products, and to further facilitate effective monitoring and inspection, the following rules and regulations shall be implemented:

- 1. All meat markets/channel engaged in selling of meat, and meat products shall be subjected to veterinary inspection and examination before distribution and sale within the City;

2. In order to effectively and efficiently monitor distribution of safe meat all dealers, retailers and wholesalers are prohibited to sell their meat products outside registered meat markets in Mandaluyong City;
3. All meat markets/channel must comply to the following conditions:
 - i. All meat dealers/retailers/meat establishment owners, issued a Mayor's Permit shall distribute and confine the sale of their meat and meat products on accredited meat markets;
 - ii. Any person involved in meat trade and/or planning to conduct business within the City jurisdiction should secure Veterinary Inspection Certificate from the Veterinary Services Office (VSO) before renewal and/or applying for their business license.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Four Thousand Pesos (P4,000.00) fine and confiscation of meat and meat products.
SECOND OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine and confiscation of meat and meat products and three (3) weeks suspension of the meat stall/establishment to operate.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine, confiscation of meat and meat products, closure of business establishment and imprisonment of not less than six (6) months.

ARTICLE IX

REGULATION IN THE HANDLING OF FROZEN AND CHILLED MEAT AND MEAT PRODUCTS IN THE MEAT MARKETS

SECTION 10. REGULATION OF LOCAL AND IMPORTED MEAT IN THE CITY OF MANDALUYONG IN ACCORDANCE WITH THE ADMINISTRATIVE ORDER NO. 22, SERIES OF 2010.

- a. The Local Government Units (LGU) being the principal controlling authority in the regulation of meat and meat products within their territorial jurisdiction as mandated in the Republic Act No. 7160, shall conduct post-establishment control to check compliance with these regulations. The Local Government Unit (LGU) shall monitor the transport, storage and display of said products and ensure that the necessary documents are present at all time.
- b. The National Meat Inspection Service (NMIS) shall assist the Local Government Unit (LGU) in the implementation of this regulation.
- c. The following rules and regulations shall be strictly observed in the handling of frozen meat and meat products intended for sale in the meat markets.
 - i. All persons and entities engaged in the handling and sale of frozen meat and meat products in meat markets shall be accredited/ licensed by NMIS or registered with the LGUs;
 - ii. Frozen meat and meat products shall be displayed and sold in the meat stalls in sealed primary packaging;
 - iii. Thawing and repacking from bulk packaging shall be done in an NMIS accredited meat establishment and under temperature controlled environment of 10°C. The meat inspector/meat control officer shall inspect and certify as to the products' fitness for human consumption;

- iv. Retail packaging material shall ensure traceability and bear the identity of the original source (eg. name, accreditation number) as well as that of the NMIS licensed repacker;
- v. The retail packages shall be stored in refrigerated facilities and transported in vehicles that are able to maintain temperature not higher than 4°C.
 - 1. In the meat shall, the retail-packed frozen meat and meat products shall be kept in sanitary containers made of approved materials preferably stainless steel or food grade plastic;
 - 2. Be kept temperature not higher than 10°C.
- d. All frozen meat and meat products offered for sale in the meat market shall be accompanied by a Meat Inspection Certificate;
- e. Meat vendors selling, retailing, marketing or processing imported meat and meat products shall bring their Certificate of Meat Inspection (COMI) of imported meat and meat products for domestic transport issued by NMIS accredited cold storages at all times.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Three Thousand Pesos (P3,000.00) fine and confiscation of meat and meat products.
SECOND OFFENSE :	Four Thousand Pesos (P4,000.00) fine, confiscation of meat and meat products and three (3) weeks suspension of the meat stall/establishment to operate.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine, confiscation of meat and meat products, six (6) months suspension of the meat stall/establishment to operate .

ARTICLE X CONFISCATION

SECTION 11. CONFISCATION OF MEAT AND MEAT PRODUCTS. The Meat Inspection Section of Veterinary Service Office shall summarily confiscate meat and meat products in accordance with the Administrative Order No. 20, Series of 2010:

- i. Carcasses/parts/offal found to have come from clandestine slaughter, adulterated as defined under Republic Act No. 9296 and/or derived from non-food animals, such as, dog meat, cat meat, etc.;
- ii. Processed meat products, chilled, frozen, or canned, manufactured by neither accredited nor locally registered meat establishment and/or manufactured by an accredited or locally registered meat establishment, but found to be adulterated;
- iii. Imported meat and meat products, whether chilled, frozen, or canned, but found to be adulterated;
- iv. Meat and meat products from an unaccredited or banned country, that are imitations of registered local or imported brands, and/or without accompanying valid documents, such as, Meat Inspection Certificate (MIC) or Certificate of Meat Inspection for Imported Meat and Meat Products (COMI), whether from accredited (local or foreign) or locally registered meat establishment.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Four Thousand Pesos (P4,000.00) fine and confiscation of meat and meat products, permanent closure of the illegal slaughterhouse and six (6) months imprisonment.
SECOND OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and six (6) months imprisonment.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and confiscation of meat and meat products and permanent closure of the illegal slaughterhouse and six (6) months imprisonment.

- a. A warrantless strike operation shall be conducted when the illegal activity is done in plain view.
- b. The owner shall have the right to witness the condemnation or donation of the confiscated meat or meat products. Those items determined unfit for human consumption shall be either disposed by buying or passed for rendering in a registered rendering plant.
- c. Confiscated meat shall be donated to charitable institutions within the jurisdiction of Mandaluyong City, provided, that the meat products have undergone inspection by the Meat Inspection Section. In case of donated items, the donor shall execute a Deed of Donation and the donee shall acknowledge receipt of the donated items on the same document.
- d. It shall be unlawful for any person, firm or corporation to resist, harass, intimidate, assault, impede or interfere with any inspector in the performance of his duties. Any meat inspector who is harassed, intimidated, threatened, or assaulted by any person during the performance of his official duties shall be given full assistance by law enforcement agencies. Any inspector who in the performance of his official duties is charged in Court shall be provided with free legal assistance by the City.

Violators of this provision shall be penalized as follows:

FIRST OFFENSE :	Four Thousand Pesos (P4,000.00) fine and not less than six (6) months imprisonment.
SECOND OFFENSE :	Four Thousand Five Hundred Pesos (P4,500.00) fine and not less than six (6) months imprisonment.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and not less than six (6) months imprisonment.

- e. Any person who resists, interferes with or impedes the completion of duties of an inspector, shall be prosecuted or penalized in accordance with Sections 3, 4, 5, Consumer Act of the Philippines (Republic Act No. 7394), the Animal Welfare Act (Republic Act No. 8485) and Meat Inspection Code of the Philippines (Republic Act No. 9296).

Violators of this provision shall be penalized as follows:

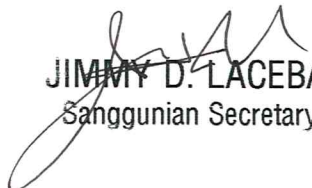
FIRST OFFENSE :	Three Thousand Pesos (P3,000.00) fine and not less than six (6) months imprisonment.
SECOND OFFENSE :	Four Thousand Pesos (P4,000.00) fine and not less than six (6) months imprisonment.
THIRD OFFENSE :	Five Thousand Pesos (P5,000.00) fine and not less than six (6) months imprisonment.

ARTICLE X
MISCELLANEOUS PROVISION

- SECTION 12. The City Veterinary Services Office, local police, barangays are directed to strictly implement this Ordinance and the CVSO shall act as the team leader.
- SECTION 13. If for any reason/s, any part of this Ordinance is declared illegal or invalid, other parts of provision hereof, which are not affected, shall remain valid and in full force and effect.
- SECTION 14. This Ordinance shall take effect upon its approval and after fifteen (15) days from its posting and publication in a newspaper of local circulation.
- SECTION 15. Let copy of this Ordinance be furnished the Mandaluyong City Veterinary Services Office and other concerned offices for their information and guidance.

ENACTED on this 16th day of April, 2015 in the City of Mandaluyong.

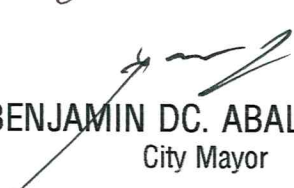
I HEREBY CERTIFY THAT THE FOREGOING ORDINANCE
WAS ENACTED AND APPROVED BY THE SANGGUNIANG
PANLUNGSOD OF MANDALUYONG IN A SPECIAL SESSION
HELD ON THE DATE AND PLACE FIRST ABOVE GIVEN.


JIMMY D. LACEBAL
Sanggunian Secretary

PRESIDED BY:

APPROVED:


ANTONIO DS. SUVA
Councilor &
Acting Presiding Officer


BENJAMIN DC. ABALOS, JR.
City Mayor

Date: MAY 20 2015