

“AN ORDINANCE ENACTING THE CITY VETERINARY CODE OF SURIGAO CITY, PROVIDING PENALTIES FOR VIOLATORS THEREOF, AND FOR OTHER PURPOSES”

WHEREAS, Section 458 of Republic Act No. 7160, otherwise known as the Local Government Code of 1991, as amended, provides that the Sangguniang Panglungsod is empowered to create offices and determine the powers and duties of officials, their positions and salaries, wages, allowances and other emoluments and benefits of the officials and employees paid wholly or mainly from city funds and provide for expenditures necessary for the proper conduct of programs, projects, services and activities of the government;

WHEREAS, the said Local Government Code of 1991, also provides that it is the policy of the State to support the local government units in their endeavor to be self-reliant and to continue exercising the powers and discharging the duties and functions currently vested upon them;

WHEREAS there is a need to protect consumers against banned consumer products and adulterated food, the threat of animal diseases and zoonotic diseases as provided under Republic Act No. 7394, otherwise known as the Consumer's Act of the Philippines;

WHEREAS, the Food Safety Act Of 2013, entitled "An Act to Strengthen The Food Safety Regulatory System In The Country To Protect Consumer Health and Facilitate Market Access Of Local Foods And Food Products aims to (a) Protect the public from food-borne and water-borne illnesses and unsanitary, unwholesome, misbranded or adulterated food; (b) Enhance industry and consumer confidence in the food regulatory system; and (c) Achieve economic growth, and development by promoting fair trade practices and sound regulatory foundation for domestic and international trade;

WHEREAS, Republic Act No. 9296, as amended, otherwise known as the Meat Inspection Code of the Philippines, mandates that consumers be protected against zoonotic diseases, meat-borne infection, intoxication, and hazards associated with residue from treatment or exposure of the slaughtered animal, that meat handlers be protected against °Occupational zoonoses, and that livestock be protected against the spread of infections, intoxications and other diseases of socioeconomic importance detectable at meat inspection;

WHEREAS, there is a need for the City Meat Inspection Service (CMIS) to establish and implement rules and regulations within its territorial jurisdiction in relation to safety and quality standards of meat and meat products; measures to ensure the pure wholesome, and safe supply of meat and meat products in the City; regulation and identification of meat handlers and meat brokers operating within the city; and labeling, advertising, and promotion of meat and meat products pursuant to Section 9, Rule 9.9 of the Implementing Rules and Regulations of Republic Act No. 9296 (Meat Inspection Code of the Philippines), as amended by Republic Act No. 10536;

WHEREAS, Section 10 of the Implementing Rules and Regulations of the Meat Inspection Code of the Philippines provides that Local Government Units (LGUs) shall regulate the construction, management, and operation of slaughterhouses, meat inspection, meat transport, and post-abattoir control, monitor and evaluate in accordance with national policies, procedures, guidelines, rules and regulations, quality and safety standards, as well as the delivery of basic meat inspection service and operation of meat establishments;

WHEREAS, Article 274 of the Implementing Rules and Regulations of the Local Government Code of 1991 provides that LGUs may exercise the power to levy taxes, fees or charges on any base or subject not otherwise specifically enumerated in the Rule or taxed under the provisions of the National Internal Revenue Code (NIRC), as amended, or other applicable laws provided that the taxes, fees, or charges shall not be unjust, excessive, oppressive, confiscatory, or contrary to declared national policy: Provided, further, that the ordinance levying such taxes, fees, or charges shall not be enacted without prior public hearing conducted for the purpose;

WHEREAS pursuant to Section 9, Rule 9.5 of the Implementing Rules and Regulations of the Meat Inspection Code of the Philippines, the City Veterinarian shall be the head of the City Meat Inspection

Service (CMIS) and shall exercise direct supervision over meat inspection personnel within the territorial jurisdiction of Surigao City.

WHEREAS, DA AO No. 18 Series of 2008 provides the Rules and Regulations on Humane Handling in the Slaughter of Animals for Food;

WHEREAS, this Code is essential in order to achieve the objective of regulation in the sale of safe meat in the city, proper maintenance of slaughterhouses, creation of an intelligence network regarding zoonotic diseases, and other issues on the implementation of animal welfare;

WHEREAS, this Code is a comprehensive approach in addressing all aspects of animal welfare, animal meat process, and trade including the safety of the consuming public, at the same time raising revenue for the city.

ARTICLE I
TITLE AND SCOPE

- SECTION 1. **TITLE** - This Ordinance shall be known as "The Surigao City Veterinary Code of 2024".
- SECTION 2. **SCOPE** - This Ordinance shall govern the distribution of livestock and poultry, the production and processing of animals for human consumption, and the promotion of animal welfare within the territorial jurisdiction of Surigao City.
- SECTION 3. **OBJECTIVE** - To provide a policy governing the regulation, management, and operation of meat establishments, and the meat trade in general, for the purpose of ensuring that meat and meat products within the territorial jurisdiction of Surigao City meet all quality and safety standards set by applicable law. To impose and collect fees and charges for revenue generation purposes, consistent with existing laws, rules, and regulations.

ARTICLE II
DEFINITION OF TERMS

- SECTION 4. **DEFINITION OF TERMS** - For purposes of this Ordinance, the following words, terms, and phrases shall be construed and interpreted, as follows:
- 4.1. Abattoir or Slaughterhouse — premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption;
 - 4.2. Adulterated — carcasses, or any part thereof, whether meat or meat products, under one or more of the following categories:
 - 4.2.1. If it bears or contains any poisonous or deleterious substance which may render it injurious to the health of the public; but in case the substance is not an added substance, such meat and meat product shall not be considered adulterated under this clause if the quantity of such substance does not ordinarily render it injurious to the health of the public;
 - 4.2.2. If it bears or contains any added poisonous or deleterious substance other than one which is (i) a pesticide chemical in or on a raw agricultural commodity, (ii) a food additive, (iii) a color additive, for which tolerances have been established and it conforms to such tolerances;
 - 4.2.3. If it consists in whole or in part of a filthy, putrid, or decomposed substance, or if it is otherwise unfit for human consumption;
 - 4.2.4. 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;
 - 4.2.5. If it is, in whole or in part, the product of a diseased animal or of an animal that has died other than through slaughter;
 - 4.2.6. 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;
 - 4.2.7. 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;
- 4.2.8. If it has not been prepared in accordance with current acceptable manufacturing practice as promulgated by the Secretary of Agriculture by way of regulations; and
- 4.2.9. If it has passed its expiry date.
- 4.3. **Animal** — For the purpose of this Code, an animal shall mean any member of the Kingdom Animalia, excluding humans. This definition also shall specifically include all vertebrate species kept as companion animals, regardless of whether the species has been domesticated or is generally kept as livestock;
- 4.4 **Animal Welfare** — Pertains to the physical and psychological well-being of animals. It includes, but is not limited to, the avoidance of abuse, maltreatment, cruelty, and exploitation of animals by humans by maintaining appropriate standards of accommodation, feeding, and general care, the prevention and treatment of diseases, and the assurance of freedom from fear, distress, harassment, and unnecessary discomfort and pain, and allowing animals to express normal behavior;
- 4.5 **Butcher** — someone who slaughters animals for market or food purposes;
- 4.6 **Butcher's license** — refers to the licensing and registration of butchers working within the territorial jurisdiction of Surigao City;
- 4.7 **Butchers or Slaughterman** — A skilled person employed to transform food animals into meat;
- 4.8 **By-products** refer to hides, horns, skin, bones, hooves, feathers, and other parts of poultry, pigs, cattle, carabaos, goats, sheep, and other cloven-hoofed animals that are unsuitable for human consumption;
- 4.9 **Carcass** — the body of any slaughtered animal after bleeding and dressing;
- 4.10 **Chilled Meat** – meat derived from newly slaughtered animals whose temperature brought down to a maximum product temperature higher than 0°C or chilled meat shall be 10°C
- 4.11 **Cleaning** — the physical removal of soil, dirt, grease, or other objectionable matter;
- 4.12 **Cold Storage** — Refers to the type of meat establishment that is accredited by NMIS, which is being used for the storage of local and imported frozen meat and meat products;
- 4.13 **Competent Authority** — The National Meat Inspection Service (NMIS) is mandated by law to regulate meat hygiene and meat inspection;
- 4.14 **Contaminant** — means any physical, biological, or chemical substance not intended to be added to food that may compromise safety or suitability to the consuming public;
- 4.15 **Contamination** — an occurrence where food or food environment is contaminated;
- 4.16 **Cross-Contamination** — Contamination of meat and meat products with any hazards originating from the environment, meat handlers, animal, or carcasses, and others;
- 4.17 **Confiscation** – means the taking into custody of livestock and/or poultry carcasses edible or inedible parts or parts from said carcasses or meat products by the controlling authority for its proper disposal for having been the subject of violation of the rules and regulations;
- 4.18 **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, and being unsafe or unsuitable for human consumption and requiring appropriate disposal.
- 4.19 **Citation Ticket** — a document to notify the offender of a particular violation of City Ordinances and corresponding penalties thereof;
- 4.20 **City Meat Inspection Service (CMIS)** — refers to the meat inspection system under the Surigao City Government through the supervision of the City Veterinarian;
- 4.21 **Disinfection** — The reduction of the number of micro-organisms in an environment to a level that does not compromise food safety or suitability by means of chemical agents and/or physical methods;
- 4.22 **Disease or Defect** – a pathological change or other abnormality
- 4.23 **Double-dead Meat** – 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.
- 4.24 **Establishment** — Any building or premises and surrounding area in which food is handled and quality is controlled;

- 4.25 Fit for Human Consumption — meat that has passed and appropriately branded by a meat inspector as safe and wholesome and in which no changes happen due to disease or contamination;
- 4.26 Floor Dressing — Unacceptable practice of progressively preparing the carcass on the floor. The use of an unslatted dressing table is also considered "floor dressing"
- 4.27 Food Safety — Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use;
- 4.28 Food Hygiene — All conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain;
- 4.29 Food Animal — all domesticated animals permitted by law to be slaughtered for human consumption, such as cattle, pigs, goats, sheep, poultry, rabbits, carabaos, and horses;
- 4.30 Frozen Meat and Meat Products — Refers to meat and meat products subjected to freezing temperature below Eighteen Degrees Celsius (18°C);
- 4.31 Firm – any partnership, association, or other unincorporated business organization;
- 4.32 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 to refrigeration, it continues to be considered as fresh.
- 4.33 Good Hygienic Slaughtering Practices (GHSP) — All practices regarding the conditions and measures at all slaughtering stages necessary to ensure the safety and wholesomeness of meat and meat products;
- 4.34 Hot Meat — refers to carcass or parts of carcasses of food animals that were slaughtered in an unregistered/ unaccredited meat establishment and have not undergone the required inspection. It also includes undocumented, illegally shipped, and unregistered carcasses, parts of carcasses and meat products coming from other countries, and those that are classified as 'hot meat' by the National Meat Inspection Service (NMIS).
- 4.35 Inspected and passed — a condition wherein the carcasses marked have been inspected and found to be safe, wholesome, and fit for human consumption;
- 4.36 Inspected and condemned – a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be unsafe, unwholesome, and unfit for human consumption.
- 4.37 Inspection – an act by an official inspector to ensure compliance with the rules and regulations including but not limited to humane handling of slaughtered animal, ante and post-mortem inspection, quality assurance program, hygiene and sanitation good manufacturing and sanitary standard operating procedures on any meat and meat products, meat establishment facilities, transport vehicles and conveyance.
- 4.38 LGU Meat Inspection Personnel — refers to person/s employed or assigned by the Local Government Units for the conduct of meat inspection and for the control of meat hygiene; includes meat control officer and meat inspector;
- 4.39 Locally Registered Meat Establishment (LRME) — refers to slaughterhouses, meat processing plants, poultry dressing plants, and cold storage that are registered by the city government but are not accredited by the National Meat Inspection Services;
- 4.40 Meat Establishment — premises such as slaughterhouses, poultry, dressing plants, meat processing plants, cold storage, warehouses, and other meat outlets that are approved and registered by the NMIS in which food animals are slaughtered, prepared, processed, handled, packed, or stored;
- 4.41 Meat handlers — Persons directly involved in the preparation, transportation, and sale of meat and meat products;
- 4.42 Meat handlers' license— refers to the licensing of meat vendors, meat dealers, stalls, shops, and talipapa owners and operators within the territorial jurisdiction of Surigao City;
- 4.43 Meat Hygiene — all conditions and measures necessary to ensure the safety and suitability of meat at all stages of the food chain;
- 4.44 Meat Inspection Certificate — An official certificate issued by a meat inspector or meat control officer who conducted the postmortem examination that the carcass is fit for human consumption;

- 4.45 Meat Inspector — a professionally qualified and properly trained officer duly appointed by the NMIS or the Surigao City Government to conduct meat inspection and hygiene;
- 4.46 Meat – refers to the fresh, chilled, or frozen edible carcass derived from food animals.
- 4.47 Meat market/channel – when used in this code shall refer to the following:
 - 4.47.1 Slaughterhouse/Poultry dressing plant
 - 4.47.2 Wet Market
 - 4.47.3 Flea/Satellite markets(talipapa)
 - 4.47.4 Bagsakan
 - 4.47.5 Rolling stores
 - 4.47.6 Meat shops/stalls
 - 4.47.7 Lechon Houses
 - 4.47.8 Supermarkets and grocery stores
 - 4.47.9 Catering Services
 - 4.47.10 Restaurant, Canteens, and Eateries
 - 4.47.11 Hotels and other Institutional buyers
 - 4.47.12 Private domicile, particularly those suspected depots of “hot meat” subject to legal requirements; and
 - 4.47.13 Other channels where meat and meat products are slaughtered, prepared, handled, processed, packed, stored and distributed.
- 4.48 Meat Market — an area authorized by the City Government to sell/ trade meat and meat products. May be an integral part of the public market or supermarket;
- 4.49 Meat Product — any product capable of use as human food which is made wholly or in part from any meat or other portion of the carcass of any food animals, except products which contain meat or other portion of such carcass only relatively small proportion or historically have not been considered by consumers as products of the meat industry and are exempted from the definition as meat products by the Secretary of Agriculture under such conditions as the Secretary 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;
- 4.50 Misbranded – refers to any carcass, or any meat and meat products 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)
 - 4.50.1 If its labeling is false or misleading in any particular;
 - 4.50.2 If it is offered for sale under the name of another meat or meat products;
 - 4.50.3 If its container is so made, formed, or titled as to be misleading;
 - 4.50.4 If it bears or contains any artificial flavoring, artificial coloring, or chemical preservatives unless it bears labeling stating the fact;
- 4.51 National Meat Inspection Services (NMIS) — The sole National Government controlling authority on all matters pertaining to meat and meat product inspection and meat hygiene;
- 4.52 Processed Meat— refers to the meat that underwent treatment with preservatives or has been processed into another food product such as, but not limited to tocino, longganiza, chicken nuggets, etc;
- 4.53 Post-establishment Control — refers to the process of:
 - 4.53.1 Monitoring and checking of meat and meat products during transport and sale in any meat outlet;
 - 4.53.2 Conducting surveillance person’s vehicle, filing appropriate administrative and criminal cases against natural or juridical persons, involved in or reportedly involved in illegal meat processing and/or storage;
 - 4.53.3 Provide measures to control the proliferation of hot meat and meat products sold for human consumption.
- 4.54 Rendering – means the process of converting condemned carcasses or part of carcasses, meat, and meat products into edible by-products by heating.
- 4.55 Routine Inspection – the regular inspection conducted by an inspector during the day-to-day operation of the meat establishment/meat market channel.

- 4.56 Thawing — refers to defrosting of a frozen product either through exposure to higher temperature or by means of other technology;
- 4.57 Zoonotic diseases — diseases found in animals that are transferable to humans and vice versa;

ARTICLE III IMPLEMENTING AGENCY

SECTION 5. IMPLEMENTING AGENCY- The City Veterinary Office is hereby designated as the lead agency to implement the provisions of this Code.

The City Veterinary Office as the lead agency to implement the provisions of this code hereby mandated to perform the following functions:

- 5.1. Certify the fitness of meat for human consumption, meat, and meat products intended for distribution and sale within the territorial jurisdiction of Surigao City;
- 5.2. Establish a workable disease investigation and reporting system including the appraisal of the animal disease intelligence network of the City;
- 5.3. Prevention and control of animal communicable and transmissible diseases to humans (zoonotic diseases);
- 5.4. Implement the provisions of this Code and other codes, rules, and regulations of the city in relation to the welfare of animals, including livestock, and poultry intended for human consumption; and
- 5.5. Observe and implement the provisions of the Meat Inspection Code of the Philippines (Republic Act No. 9296), the Animal Welfare Act (Republic Act No. 8485), and other pertinent laws on meat inspection, regulation, and animal welfare.

ARTICLE IV REGULATORY PROVISIONS ON ANIMAL SLAUGHTER FOR FOOD CONSUMPTION

SECTION 6. ABATTOIR/ SLAUGHTERHOUSE OPERATION – All Abattoirs/ Slaughterhouses shall strictly observe the provisions of the Sanitation Code of Surigao City in their operation. Further, the following rules and procedures shall govern the operation of Abattoirs/ Slaughterhouses:

- 6.1. Animals brought to the Slaughterhouse shall be required to present permits and all the necessary documents required by the National Meat Inspection Service for Class AAA and AA Slaughterhouses and Surigao City Government for locally registered meat establishments (LRME). Owners are required to provide veterinary meat inspectors with the necessary information about their animals for the purpose of traceability.
- 6.2. All food animals such as cattle, carabao, sheep, goats, and swine within the territorial jurisdiction of the City of Surigao shall be slaughtered at the City Slaughterhouse and an inspection fee will be collected.
- 6.3. Whether commercially or privately used, only hogs freshly slaughtered at the city's slaughterhouse that are intended for roasting are allowed to be sold or distributed as lechon.

SECTION 7. ENTRY INTO THE SLAUGHTERHOUSE. Only the following are allowed to enter the slaughterhouse compound:

- 7.1 Authorized personnel and visitors;
- 7.2 Duly registered and accredited dealers traders, butchers, utility or delivery personnel, and meat handlers;
- 7.3 Duly accredited delivery vehicles; and
- 7.4 Animals are to be slaughtered upon presentation of required documents but are not limited to valid health certificates and other documents provided by law, ordinance, and department orders.

SECTION 8. HUMANE HANDLING OF ANIMALS BEFORE SLAUGHTER. Slaughter Animals within the establishment shall not be subjected to the following inhumane acts:

- 8.1. Making unnecessary noises
- 8.2. Kicking the animal on any of its body parts
- 8.3. Lifting and/or twisting ears and/or tails.
- 8.4. Poking the animal's eye, genital and anal orifice. Splashing hot water.
- 8.5. Marking/ incising the skin of the animal with a knife, razor, or blade.
- 8.6. Drenching or forced oral administration of water.
- 8.7. Engaging in other acts inflicting excessive pain.

SECTION 9. OPERATIONAL PROCEDURE IN CONFORMITY WITH THE APPROVED STANDARDS. Public slaughterhouses and other LRMEs must operate in accordance with or conformity with standards set by NMIS and other relevant authorities for the minimum structural and operational requirements.

SECTION 10. SCOPE OF MEAT INSPECTION. - The Meat Inspectors of the City Veterinary Office shall conduct meat inspection in all slaughterhouses and wet markets, meat shops, supermarkets, lechon houses, and other meat channels within the territorial jurisdiction of Surigao City where food animals are slaughtered, prepared, processed, handled, packed, stored, or sold.

All livestock and fowls slaughtered for food, meat, and meat products shall be subjected to veterinary inspection and examination before distribution and sale of such livestock and fowls.

Only Meat Control Officers, deputized meat inspectors of the City Veterinary Office, duly appointed and designated by the City Veterinarian or the NMIS are authorized to conduct meat inspection work and shall be recognized as public health workers entitled to its emoluments and benefits consistent with existing laws, rules, and regulations.

All carcasses or parts of carcasses of food animals that were slaughtered in unregistered/unaccredited meat establishments and have not undergone the required inspection are hereby declared “hotmeat” and shall be penalized in accordance with this Code. It also includes undocumented, illegally shipped, and unregistered carcasses, parts of carcasses and meat products coming from other countries, and those that are classified as hot meat by the National Meat Inspection Service (NMIS).

SECTION 11. AUTHORIZED OFFICERS TO CONDUCT INSPECTIONS. – Only meat control officers, deputized meat control officers, meat inspectors, and deputized meat inspectors duly appointed and designated by the NMIS or the City Government are authorized to conduct meat inspection work. All persons employed in meat inspection work shall undergo training conducted by the NMIS.

SECTION 12. ANTE-MORTEM INSPECTION. – An ante—mortem inspection shall be made of all food animals by authorized inspectors before it shall be allowed for slaughter in which the meat or meat products thereof are to be sold. It shall be carried out systematically in accordance with routine inspection procedures prescribed by NMIS pursuant to the Meat Inspection Code of the Philippines (Republic Act No. 9296) and shall ensure that animals found to be affected by a disease or defect that would render their meat unfit for human consumption are so identified and removed from the food chain.

SECTION 13. POST-MORTEM INSPECTION AND EXAMINATION OF CARCASSES AND PARTS THEREOF OF ALL FOOD ANIMALS FOR SALE SHALL BE CONDUCTED. – It shall be carried out systematically in accordance with the procedures prescribed by the NMIS pursuant to the Meat Inspection Code of the Philippines (Republic Act No. 9296) thus ensuring that meat passed for human consumption is safe and wholesome.

SECTION 14. PROPER MARKING OF CARCASSES. The carcasses and parts thereof of such animals found clean, safe, and fit for human consumption shall be marked, stamped, tagged, or labeled as

"INSPECTED AND PASSED". AIL carcasses and parts thereof found to be unfit for human consumption shall be marked "INSPECTED AND CONDEMNED".

SECTION 15. LICENSING OF MEAT HANDLERS AND BUTCHERS — All meat handlers, meat-cutting operators, dressers, cutters, vendors, processors, dealers, butchers, and helpers working and/or employed within the territorial jurisdiction of Surigao City shall register and secure an individual meat handler's license and butcher's license from the City Veterinary Office annually, to ensure their fitness and qualification for the job.

SECTION 16. VETERINARY CLEARANCE –Business establishments and other businesses involved in Meat Trade and other channels shall be required to secure a Veterinary Inspection Certificate from the City Veterinary Office as a condition precedent for the issuance of a business permit/mayor's permit.

SECTION 17. MANDATORY ENTRY PERMIT FOR ALL FRESH ANIMAL MEATS AND CARCASSES SLAUGHTERED OUTSIDE OF SURIGAO CITY– All Meat of livestock and poultry from animals slaughtered outside Surigao City whether from domestic or foreign sources, meat, meat products, and other livestock and poultry products which are brought in the city for trading, processing, consumption or disposal therein shall pass through the City Veterinary Office for inspection and shall be required to pay an ENTRY FEE. To safeguard the consuming public against the entry of Hot Meat and Double Dead Meat or "bocha" from outside and within Surigao City, the following shall be strictly implemented:

- 17.1. Only one unloading point in every market and meat establishment for the delivery and unloading of carcasses of hogs, cows, carabaos, horses, chickens, and other animal products.
- 17.2. No animal meat and carcasses shall be sold to the public and be allowed entry into the market unless accompanied by a Meat Inspection Certificate prescribed and issued by the City Meat Inspectors.
- 17.3. The City Veterinary Office shall be authorized to issue the Order of Payment pertaining to inspection fees.

SECTION 18. IMPORTED MEAT AND POULTRY PRODUCTS – Imported meat and poultry products are allowed to be sold in the City provided they are inspected by the city meat inspectors and found to be safe and fit for human consumption with accompanying Certificate of Meat Inspection (COMI) of imported meat. Products shall comply with all the requirements of the Consumer Act of the Philippines (Republic Act No. 7394) and Department of Agriculture Administrative Order No. 6 Series of 2012 otherwise known as Rules and Regulations on Hygienic Handling of Chilled, Frozen and Thawed Meat in Meat Markets. It shall also comply with the requirements of the City Veterinary Office and pay the necessary fees to the City Treasurer.

SECTION 19. HANDLING OF NEWLY SLAUGHTERED MEAT. — The following rules and regulations shall be strictly observed in the handling of newly slaughtered meat intended for sale in the meat markets.

- 19.1. The meat shall be displayed in a cool and dry part of the market where the air humidity is as low as naturally achievable.
- 19.2. The meat should be hanging to allow the circulation of air. If the meat is not hanging, the meat shall not be stacked on top of the other.
- 19.3. The cutting area should be maintained under good sanitary conditions. Cutting tools such as knives, chopping boards, sharpeners, and others, shall at all times be in good sanitary condition.
- 19.4. Wrapping materials that come in contact with the meat during the sale should not introduce contaminants. Printed wrapping materials like newspapers should not be used and used wrapping materials should not be used.
- 19.5. Meat on display should not be handled unnecessarily by buyers. Clean thongs or similar tools should be made available to buyers and consumers to minimize contamination.

- 19.6. Meat should be at the sales area for only (8) eight hours 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 eight (8) hours shall be withdrawn from the sales area sooner.
- 19.7. Meat unsold after eight (8) hours even if maintaining it fresh—like quality and showing no signs of spoilage cannot be further sold. It can be used for purposes traditionally applied for the further utilization of this type of meat and handled in the same manner.
- 19.8. In no case shall meat showing signs of spoilage be further utilized for human consumption.

SECTION 20. HANDLING OF FROZEN AND CHILLED AND MEAT PRODUCTS IN THE MEAT MARKETS. 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.

- 20.1. All persons and entities engaged in the handling and sale of frozen meat and meat products in the meat markets shall be accredited/licensed by NMIS or registered with the City Veterinary Office.
- 20.2. Frozen meat and meat products shall be displayed and sold in the meat stalls in sealed primary packaging.
- 20.3. 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 and Meat Control Officer shall inspect and certify to product's fitness for human consumption.
- 20.4. Retail packaging material shall ensure traceability and bear the identity of the original source such as name, address, and accreditation number as well as that of the NMIS licensed repacker.
- 20.5. The retail packages shall be stored in refrigerated facilities and transported in vehicles that can maintain a temperature not higher than 4°C. In the meat stall, the retail—packed frozen meat and meat products shall be kept in sanitary refrigerated containers made of stainless steel or food-grade plastic. It shall be kept at a temperature not higher than 10°C.
- 20.6. All frozen meat and meat products offered for sale in the meat market shall be accompanied by a meat and meat product inspection certificate.

SECTION 21. HYGIENIC HANDLING OF PROCESSED MEAT / PACKAGING AND LABELING
All meat and meat products shall meet the following requirements

- 21.1. Meat must be sourced from accredited or locally registered establishments and accompanied by a Meat Inspection Certificate (MIC).
- 21.2. Natural ingredients such as garlic, bay leaf, salt, sugar, etc., must be sourced from a reputable store.
- 21.3. Food additives must be properly stored and labeled.
- 21.4. All items must be clean and free of any physical, biological, and chemical contaminants.
- 21.5. All records must be on file.
- 21.6. To prevent contamination of meat and meat products, packaging should be done in a duly accredited and locally registered processing laboratory.
- 21.7. Packaging materials should not interfere with the meat product and they should be strong enough to protect the meat products during the course of handling and transportation.
- 21.8. Packaging materials must be stored in a separate room, free of dust and vermin.
- 21.9. The function of packaging is protection against contamination from outside. Processed meat and meat products to be sold shall comply with the following Packaging and Labeling requirements:
 - 21.9.1. Name of the product
 - 21.9.2. Name and address of manufacturer
 - 21.9.3. Ingredients
 - 21.9.4. Accurate net quantity of contents

- 21.9.5. Production date and consumption date
- 21.9.6. Safe handling instructions

ARTICLE V

HEALTH AND SAFETY PROCEDURES IN MEAT HANDLING

SECTION 22. PERSONAL HYGIENE - All personnel working in slaughterhouses shall undergo a medical examination prior to the issuance of a Health Permit and shall be conducted annually to ensure that workers are free from transmittable diseases.

Persons known to be suffering from, or to be carriers of illnesses likely to be transmitted through meat, shall not be allowed to enter the slaughterhouse premises. Meat Butchers/Meat Handlers affected shall immediately report to the slaughterhouse management or City Veterinary Office of illness or symptoms of illness such as, but not limited to, jaundice, boils, cuts, and discharges from the eye or nose.

Meat butchers/ meat handlers must take all necessary steps to prevent the contamination of meat by maintaining a high degree of personal cleanliness and hygiene as well as taking sufficient precautions to prevent contamination inside the slaughtering area.

SECTION 23. TRANSPORT OF LIVE ANIMALS — Consistent with the Animal Welfare Act, the following measures shall be observed during the transport of slaughter animals:

- 23.1. Minimized soiling and cross-contamination with fecal material;
- 23.2. Maintain animal identification and other records as to the place of its origin;
- 23.3. Avoid undue stress and/or risk from injury during loading, unloading, and transport;
- 23.4. Separate animals whenever necessary to avoid injury during transport;
- 23.5. If the transport vehicle or carrier has more than one deck, animals are to be protected from cross-contamination, as appropriate;
- 23.6. Maintain adequate ventilation for the animals;
- 23.7. Transport vehicles and crates used shall be maintained clean and sanitized as soon as practicable after animals have been unloaded; and
- 23.8. Transport vehicle shall provide for, but not limited to container with water; truck blanket/ cover; water hose, sprinkler, pail, and shovel, whichever is applicable.

SECTION 24. REQUIREMENTS FOR ACCEPTANCE — All food animals accepted for slaughter shall be required to possess the following documents:

- 24.1. Veterinary Health Certificate;
- 24.2. Certificate of ownership/ Transfer (for large animal);
- 24.3. Shipping Permit (Animals transported across provincial boundaries) from the Bureau of Animal Quarantine;
- 24.4. Certificate of Free status on African Swine Flu;
- 24.5. Laboratory test result for African Swine Flu.

SECTION 25. REQUIREMENTS FOR TRANSPORT OF LIVE ANIMALS WITHIN AND OUTSIDE THE CITY.

All shipment of live animals within and outside the city must be accompanied by documents such as but not limited to the following:

- 25.1. Veterinary Health Certificate
- 25.2. Shipping Permit issued by the Bureau of Animal Quarantine
- 25.3. Livestock Handlers Permit
- 25.4. Livestock and Poultry Transport/Carrier Registration

In addition to general health requirements, in the event of a serious endemic or emerging animal disease outbreak, specific requirement for local movement may also be laid down in order to contain the spread of diseases

ARTICLE VI
ISSUANCE OF MEAT INSPECTION CERTIFICATE

SECTION 26. ISSUANCE OF MEAT INSPECTION CERTIFICATE (MIC) -- The MI assigned at the city slaughterhouse/s shall issue a certificate of wholesomeness in the form of a Meat Inspection Certificate (MIC) certifying as to the condition of the food animal and the fitness of the meat for human consumption.

All carcasses and parts thereof fit for human consumption shall accompany MIC duly signed by the MI assigned at public slaughterhouse/s.

ARTICLE VII
MEAT TRANSPORT

SECTION 27. GENERAL GUIDELINES. The following general guidelines shall be observed on the transport of meat:

- 27.1. Meat shall not be loaded in any means of transport used for live animals or any cargoes which may affect the meat adversely;
- 27.2. Meat shall not be loaded in a vehicle or any other means of transportation that has not been cleaned or disinfected;
- 27.3. Thawing shall be prevented in the case of frozen meat. However, if accidental thawing occurs, the meat shall be examined and inspected by the MI before any further step is taken; and
- 27.4. Prior to departure from the city slaughterhouse/s, the entrance/exit door of the loaded vehicle shall be padlocked by the MI and unlocked by another MI upon reaching the market.

SECTION 28. USE OF MEAT TRANSPORT VEHICLES – Only meat transport vehicles accredited by the Office of the City Veterinarian shall be used to transport meat and meat products within the City. While meat transport vehicles accredited by the NMIS may deliver meat outside the City, meat transport vehicles accredited by the Office of the City Veterinarian shall only be allowed to transport meat within the City.

SECTION 29. MINIMUM STANDARD REQUIREMENTS FOR MEAT TRANSPORT VEHICLES. The following shall be the minimum standard and sanitary requirements for the transport of meat from the abattoir within the city:

- 29.1. Meat transport vehicles used in transferring meat and meat products shall be closed or so covered so that the contents are kept clean;
- 29.2. The floors and walls of meat transport vehicles shall be constructed of impervious materials and kept in a clean and sanitary condition.
- 29.3. Except when frozen and adequately wrapped, carcasses, quarters, or sides shall be hung in overhead rails during transport or placed on suitable racks or similar devices.
- 29.4. Appropriate design and equipment to maintain a temperature of 7°C or colder during the whole period of transport and to protect contents from contamination;
- 29.5. All parts likely to come in contact with the meat shall be made of impervious corrosion-resistant material for easy cleaning and disinfection.
- 29.6. Meat transport vehicles shall be designed to facilitate cleaning and disinfection minimize contact between meat and personnel, and prevent contact between meat and floor; and
- 29.7. Closed containers shall be provided for edible offal. If the transport is for less than 2 hours, edible offal may be transported in an insulated vehicle. If more time is required, they shall be transported under refrigeration.

SECTION 30. MINIMUM STANDARD REQUIREMENTS FOR MOTORIZED TRICYCLES USED AS MEAT TRANSPORT VEHICLES. The following shall be the minimum standard and sanitary requirements with which a motorized tricycle as a transport vehicle shall comply:

- 30.1. Covered sidecar or motorized tricycle shall be made up of stainless steel materials; and
- 30.2. The container should be operated under a controlled temperature if the transport of meat/meat products takes more than two (2) hours.

SECTION 31. ACCREDITATION OF MEAT TRANSPORT VEHICLES. Meat transport vehicles are hereby required to be accredited by the Office of the City Veterinarian before being used for the transport of meat and meat products. An accreditation shall only be valid for one (1) year and shall be renewable annually. The following requirements for accreditation of meat transport vehicles:

- 31.1. Certificate of Registration (CR) and Official Receipt (OR) duly issued by the Land Transportation Office (LTO)
- 31.2. Health certificate of the driver and the driver's mate(s) from the City Health Office;
- 31.3. Pictures of meat van, motorized tricycle, or meat transport vehicle, front, side, and inside the vehicle;
- 31.4. Inspection of the vehicle by the Office of the City Veterinarian; and
- 31.5. Accreditation fee of Five Hundred Pesos (PHP 500.00) for meat transport vehicles and Two Hundred Pesos (PHP 200.00) for motorized tricycles, which shall be paid to the Office of the City Treasurer. Upon complying with such requirements, an accreditation certificate or sticker shall be issued by the Office of the City Veterinarian.

SECTION 32. LICENSING OF LIVESTOCK TRADERS, TRANSPORT OPERATORS, BOAR FOR HIRE OPERATORS, PRIVATE SWINE ARTIFICIAL INSEMINATOR AND ARTIFICIAL INSEMINATION SEMEN PROCESSING HUB – Livestock traders, transport operators private individuals (artificial inseminators) doing swine artificial insemination and artificial insemination processing hub are required to register and secure all the necessary licenses from the City Government of Surigao thru the City Veterinary Office.

Services for boar for-hire operators, swine artificial Insemination, and Artificial Insemination semen processing hubs are only allowed within the city's jurisdiction. Services outside the city are strictly prohibited.

SECTION 33. HYGIENE AND SANITATION. Accredited meat transport vehicles shall adhere to the following principles of hygiene and sanitation, to wit:

- 33.1. Spare tires and other sources of contamination shall not be allowed inside the vehicle;
- 33.2. Meat transport vehicles shall not be used in conveying live animals;
- 33.3. The interior and exterior of the vehicle including rail, hook, racks, pallets, crates, and the like should be cleaned regularly. They shall be washed and sanitized before and after use;
- 33.4. Delivery personnel shall be a registered meat handler, physically fit and equipped with working apparel such as a plastic apron, shirt, rubber boots, and the like; and
- 33.5. Eating and smoking shall be strictly prohibited inside the vehicle.

ARTICLE VIII DISTRIBUTION AND SALE OF MEAT

SECTION 34. GENERAL GUIDELINES. The following are the guidelines for the distribution and sale of meat:

- 34.1. All meat from food animals slaughtered in public slaughterhouse/s and other LRMEs are suitable for distribution and sale in any registered market and/or meat stall/shop within the City;
- 34.2. All meat from food animals slaughtered in NMIS licensed Meat Establishments are suitable for distribution and sale in any registered market and/or meat stall/shop within the Philippines;

- 34.3. All meat from food animals slaughtered in public slaughterhouse/s and other LRMEs, and sold in any registered market and/or meat stall/shop shall be governed by the provisions of Department of Agriculture Administrative Order Nos. 5 and 6, Series of 2012 entitled “Rules and Regulations on Hygienic Handling of newly Slaughtered Meat in Meat Markets” and “Rules and Regulations on Hygienic handling of Chilled, Frozen and Thawed Meat in Meat Markets,” respectively;
- 34.4. All meat stalls, meat markets, meat shops, and lechon houses/stands shall post the MIC in a conspicuous place or be presented to MI upon request during post-abattoir inspections; and
- 34.5. Only meat markets, supermarkets, meat stalls, and meat shops registered by the City Government of Surigao shall be allowed to sell meat for human consumption.

ARTICLE IX

CONFISCATION AND DISPOSAL OF MEAT, POULTRY AND BY-PRODUCTS

SECTION 35. 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 provisions of this Ordinance shall be confiscated pursuant to the Meat Inspection Code of the Philippines (Republic Act No. 9296).

- SECTION 36. ALL OF THE SEIZED MEAT ITEMS – shall be under the custody of the Task Force Bantay Karne until it has been properly documented and disposed of by the Office of the City Veterinarian governing the confiscated items. The following shall be the minimum requirements for the disposal of meat seized during the strike operation:
- 36.1. All confiscated meat, poultry, and by-products shall be disposed of after forty-eight (48) hours except those to be used as evidence in case of legal action. It shall be stored in freezer storage to preserve its condition until the court has rendered judgment on the case;
 - 36.2. As the need arises, two hundred fifty-gram (250g) sample units may be obtained randomly for organoleptic examination and other laboratory analysis. The laboratory results may be used as evidence in the ongoing litigation.
 - 36.3. All confiscated products shall either be disposed of by burying six (6) feet below the ground or passed for rendering in a registered rendering plant. Disposal procedures shall be properly documented for future reference. The condemnation certificate shall be signed by all concerned representative, witnesses and other interested parties.

ARTICLE X

FEES AND CHARGES

SECTION 37. REGULATORY FEES – In addition to the provisions of Ordinance No. 401 series of 2018, entitled An Ordinance amending Ordinance No. 204 series of 2003, An Ordinance amending the imposition of fees in the City Slaughterhouse and for other purposes, the following fees and charges shall be imposed within the territorial jurisdiction of Surigao City:

- 37.1. For Animal Slaughtered for Home Consumption

Kinds of animals	Fee		
	Ante - Mortem	Post-mortem	Slaughter Fee
Large Cattle/Carabao	P 10.00 per head	22.00 per head	2.50 per kilo
Hogs			
1-30 kilos	P8.00 per head	P15.00 per head	P2.50 per kilo
31-50 kilos	P8.00 per head	P15.00 per head	P3.00 per kilo
51 kilos and above	P8.00 per head	P15.00 per head	P3.50 per kilo

Goats/Sheep	10.00 per kilo	P20.00 per head	P10.00 per kilo
Additional payment for the following:			
Swine – Meat quartering, slicing/cutting and deboning	P150.00 per head		
Carabao/Cattle – Meat quartering. Slicing/cutting and deboning	P250.00 per head		

37.2. For Animal Slaughtered for lechon purposes

Animals slaughtered for lechon purposes either for privately used or offer for sale for public consumption shall be subjected to ante-mortem and post-mortem inspection to ensure that the food, particularly lechon, served to the public is safe for consumption. A meat inspection certification fee shall be paid by the concerned establishment.

Kinds of animals	Fee		
	Ante - Mortem	Post-mortem	Slaughter Fee
Large Cattle/Carabao	P 10.00 per head	22.00 per head	3.00 per kilo
Hogs			
1-15 kilos	P8.00 per head	P15.00 per head	P5.00 per kilo
16-30	P8.00 per head	P15.00 per head	P5.50 per kilo
31-50 kilos	P8.00 per head	P15.00 per head	P6.00 per kil
51 kilos and above	P8.00 per head	P15.00 per head	P6.50 per kilo
Goats/Sheep	P9.00 per kilo	P20.00 per head	P6.00 per kilo

37.3. Veterinary Health Certificate Fee

A Veterinary Health Certificate (VHC), is an official document issued by a government veterinarian certifying that the animals identified on the document have been inspected and were found free from any diseases prior to slaughter. VHC is valid only for 3 days from the date of issuance. No animals intended for slaughter regardless of its purpose will be accepted for slaughter without VHC or expired VHC. A Veterinary Health certificate fee of P100.00 per animal to be slaughtered.

37.4. Live Animal Weighing Fee

A weighing fee shall be collected for every animals using slaughterhouse weighing facility in the amount of P 0.75 per kilogram liveweight.

37.5. Other Regulatory Fees

Meat Establishment Registration	Php 500.00
Meat Transport Vehicle Fee	Php 500.00
Motorized Tricycles	Php 200.00

SECTION 38. ACCREDITATION OF LECHON ESTABLISHMENT. All lechon houses/establishments shall be accredited with the City Veterinary Office and shall pay an accreditation fee of P1,000.00 per year.

SECTION 39. LICENSING OF MEAT HANDLERS AND BUTCHERS EXERCISING PROFESSION WITHIN SURIGAO CITY – All meat handlers, meat-cutting operators, dressers, cutters, vendors, processors, dealers and butchers working, helpers, and/or employed within the territorial jurisdiction of Surigao City shall register and secure an individual meat handler and butcher licenses from the City Veterinary Office to ensure their fitness and qualification for the job subject to the following fees annually upon renewal:

TITLE	LICENSING FEE
Meat Processor	Php 200.00
Meat Cutting Operator	Php 200.00
Meat dealer	Php 200.00
Meat vendor	Php 200.00
Butcher	Php 200.00
Dresser	Php 200.00
Cutter	Php 200.00
Helper	Php 200.00

SECTION 40. LICENSING OF LIVESTOCK TRADERS, LIVESTOCK HANDLERS, TRANSPORT OPERATORS, BOAR FOR HIRE OPERATORS, SWINE ARTIFICIAL INSEMINATION, AND ARTIFICIAL INSEMINATION ESTABLISHMENT.

TITLE	LICENSING FEE
Livestock Traders	Php 500.00
Livestock Handlers	Php 500.00
Transport Operators	Php 500.00
Swine Artificial Inseminator	Php 1,000.00
Swine Artificial Establishment	Php 1,000.00

SECTION 41. VETERINARY CLEARANCE FEE – Pursuant to this Code, all businesses engaged in Meat Trade shall be required to secure Veterinary Clearance and shall pay the amount of Two Hundred Pesos (Php 200.00), renewable annually.

SECTION 42. ENTRY FEE – Meat of livestock and poultry from animals slaughtered outside of Surigao City shall pass through the City Veterinary Office for inspection and shall be required to pay entry fees or reinspection fees according to the following rates:

MEAT CLASSIFICATION	ENTRY FEE
Fowls	Php 0.50 per head
Pork/ chevon/mutton and the like	Php 20.00 per head
Pork/ chevon/ mutton-Cut ups	Php 1.00 per kilo
Beef/ Carabeef	Php 50.00 per head
Bee / Carabeef -Cut-ups	Php 1.00 per kilo
Entrails or Offals (large and small animals)	Php 8.00 per set Php 3.00 per part
Processed meat	Php 0.50 per kilo

ARTICLE XI
PROHIBITED ACTS

- SECTION 43. No person, firm or corporation shall:
- 43.1. Slaughter any food animal or prepare meat or meat product in a meat establishment not registered/ accredited by the NMIS or the City Government of Surigao
 - 43.2. Slaughter or handle in connection with slaughter, any food animal in a manner not considered humane

- 43.3. Meat coming from OUTSIDE the territorial jurisdiction of Surigao City. It shall be unlawful for any person, firm, or corporation to:
- 43.3.1. Transport and distribute within the territorial jurisdiction of Surigao City any double dead meat or “hot meat” regardless of quantity and sell it to the innocent market-goers.
- 43.3.2. Transport and distribute within the territorial jurisdiction of Surigao City any kind of meat without NMIS mark, stamp, tag or label as “Inspected and Passed” and accompanying thereof meat inspection certificate by an authorized meat inspection officer.
- 43.4. Meat trade WITHIN the territorial jurisdiction of Surigao City. It shall be unlawful for any person, firm, or corporation to:
- 43.4.1. Store, sell, or offer within the territorial jurisdiction of Surigao City any double dead meat or “hot meat” regardless of quantity and for any purpose.
- 43.4.2. Store, sell, or offer within the territorial jurisdiction of Surigao City any kind of meat without NMIS mark, stamp, tag, or label as “Inspected and Passed” and Veterinary Clearance in case of meat coming from slaughterhouses within the City.

SECTION 44. PRINTING OF OFFICIAL MARKS. - No brand manufacturer, printer, or other person, firm, or corporation shall cast, print, lithograph, or otherwise make any device containing any official mark or simulation thereof or any other label bearing any such mark or simulation, or any form of official certificate or simulation thereof, except as authorized by the NMIS.

SECTION 45. FORGING OFFICIAL MARKS. No person, firm, or corporation 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 by the NMI S and the City Government fail to use or to detach, defaced or destroy any official device, mark or certificate (4) Knowingly possessed 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.

- 45.1. Transporting, distributing, and/or selling of "hot meat and "botcha" (double dead meat) is strictly prohibited.

SECTION 46. 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.

- 46.1. Any meat inspection officer 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 and by the City Legal Office.
- 46.2. Any meat inspection officer who, in the performance of his / her duties, is charged in court shall be provided with appropriate legal assistance by the City Legal Office.
- 46.3. Any person, firm, or corporation who shall resist, interfere with, or impede the completion of duties of an inspector shall be held liable and charged accordingly under this ordinance and other applicable laws.

SECTION 47. ABSENCE OF ANTE-MORTEM INSPECTION .— It shall be unlawful for any person, either for himself or on behalf of another person, firm corporation, or partnership to slaughter food animals that have not been submitted for ante—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.

ARTICLE XII
FINES AND PENALTIES

- SECTION 48. **PENALTIES.** The following penalties shall be imposed for violations of this ordinance:
- 48.1. Any person, firm, or corporation who violates this ordinance (Transport and Trading) :
 - 48.1.1. First Offense – A fine of Two Thousand Pesos (Php2,000.00), confiscation of meat and meat products, in case of livestock, the animal shall be sent back to its origin. Livestock/meat transport vehicles shall be impounded for a minimum period of two (2) weeks.
 - 48.1.2. Second Offense – A fine of Three Thousand Pesos (Php3,000.00), confiscation of the meat and meat products, in case of shipping permit and LHL, the meat transport vehicle shall be impounded for a minimum period of 1 month.
 - 48.1.3. Third Offense – A fine of Five Thousand Pesos (Php5,000.00), confiscation of the meat and meat products, in case of the shipping permit and LHL, the meat transport vehicle shall be impounded for a minimum period of two (2) months.
 - 48.2. Any person who violates this ordinance (Handling):
 - 48.2.1. First Offense – Three Thousand Pesos (Php3,000.00) and confiscation of meat and meat products and two (2) weeks suspension of the meat stall/establishment to operate.
 - 48.2.2. Second Offense – Four Thousand Pesos (Php4,000.00) and confiscation of meat and meat products and one (1) month suspension of the meat stall/establishment to operate.
 - 48.2.3. Third Offense – Five Thousand Pesos (Php5,000.00) and confiscation of meat and meat products and two (2) month suspension of the meat stall/establishment to operate.

SECTION 49. Violators and the confiscated meat/ carcasses, offal, and/or meat products. In the operation of the Task Force created this ordinance hereof shall be brought to the Surigao City Police Office for proper disposition.

SECTION 50. If the violation is committed by a firm, partnership, corporation, or other juridical entity, the president, manager, managing partner, or person in—charge of the management of such firm, partnership, corporation, or other juridical entity shall be held liable.

SECTION 51. **CEASE AND DESIST ORDER** – The Business Permits and Licensing Office (BPLO) is authorized to issue when the continued operation causes imminent danger to public health, a “Cease and Desist Order” upon recommendation of the City Veterinary Office: to any person, firm, or corporation engaged in the business of slaughtering food animals, or preparing, freezing, packaging, storing or labeling any carcasses or parts or products of carcasses for use as human food, found to violate any of the provisions of this Code should the continued operation of the said entity pose risk to public health and endanger the animal population.

SECTION 52. **OPPOSING, RESISTING, AND INTERVENING WITH AUTHORITIES** – It shall be prohibited for any person to oppose, resist, or otherwise interfere with the City Veterinarian or duly authorized personnel of the City Veterinarian in the performance of their duties as provided in this Code. A fine of Five Thousand Pesos (P5,000.00) or imprisonment not exceeding One (1) Year or both at the discretion of the Court shall be imposed on any person opposing, resisting, or otherwise interfering in the performance of its official functions and duties.

ARTICLE XIII
GUIDELINES AND BORDER CONTROL
CITY MEAT INSPECTION SERVICES (CMIS)

SECTION 53. The CMIS, together with other city regulatory agencies, shall establish border entry points strategically located within the city.

- SECTION 54. These border points shall be manned 24/7 by CMIS technical personnel with the following responsibilities:
- 54.1. Inspect all incoming vehicles, travelers, and commuters for illegally transported (without proper documents), contaminated and adulterated meat;
 - 54.2. Confiscate all non-conforming or unsafe meat;
 - 54.3. Dispose of property and all confiscated items, unless needed to be stored and kept for litigation process; and
 - 54.4. Issuance of Notice of Violation (NOV) to all violators as well as other accountable forms such as, but not limited to confiscation slip, disposal slip, and the like.
- SECTION 55. All paraphernalia and other welfare materials needed by the inspectors assigned at the border shall be provided by the CMIS/ City Veterinary Office and shall be allocated within the annual budget of the said office.
- SECTION 56. Border inspectors shall be allowed to claim overtime according to existing guidelines and policies of the City Government of Surigao and the COA rules.

ARTICLE XIV
ADMINISTRATIVE PROVISIONS

- SECTION 57. The Office of the City Veterinarian shall be responsible for the conduct of meat inspection in all slaughterhouses, poultry dressing plants, meat processing plants, cold storage, food establishments, meat transport facilities, and meat markets duly licensed by the City Government of Surigao.
- SECTION 58. Any Veterinarian or meat inspector who in the performance of his official duties, is charged in court shall be provided with legal assistance from the Office of the City Legal Officer.
- SECTION 59. SEPARABILITY CLAUSE. Should any provision, section, or part of this Ordinance be adjudged or declared illegal or unconstitutional by any court of competent jurisdiction, such judgment shall not affect or impair the remaining provision, sections, or parts, which shall continue to be in force and effect.
- SECTION 60. REPEALING CLAUSE – All Ordinances or provisions of Ordinances, that are inconsistent with this Ordinance, are hereby modified, revoked, or repealed accordingly.
- SECTION 61. EFFECTIVITY CLAUSE. This ordinance shall take effect in accordance with the provisions of the Local Government Code.

ENACTED: MAY 2024