



Republic of the Philippines
Region IX
PROVINCE OF ZAMBOANGA SIBUGAY
Municipality of Buug
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OFFICE OF THE SANGGUNIANG BAYAN

Excerpt FROM THE MINUTES OF THE 16TH REGULAR SESSION OF THE SANGGUNIANG BAYAN NG BUUG ZAMBOANGA SIBUGAY HELD AT THE MUNICIPAL SESSION HALL, BUUG, ZAMBOANGA SIBUGAY ON APRIL 18, 2022 AT 9:45 IN THE MORNING.

NAME	POSITION	PRESENT	ABSENT	LATE	OB
HON. CEFERINO C. PUERTO	SB Member Presiding	✓			
HON. JONAM R. LAGAS	Municipal Vice-Mayor				✓
Hon. Marvin Jessie G. Gako	SB Member	✓			
Hon. Abdul S. Dimasagka	SB Member	✓			
Hon. Sonia B. Emorecha	SB Member	✓			
Hon. Freida C. Curiba	SB Member	✓			
Hon. Roger T. Lu, Jr.	SB Member	✓			
Hon. Julio S. Alcantara, Jr.	SB Member		✓		
Hon. Francis A. Gumansing	SB Member		✓		
Hon. Romeo L. Cerbo	Liga Ng Mga Barangay	✓			
Hon. Jocelyn M. Chua	IP Representative	✓			
Hon. Ferdinand Vladimir A. Pablo	SKF President				✓

MUNICIPAL ORDINANCE NO. 06-2022

AN ORDINANCE PRESCRIBING RULES AND REGULATIONS GOVERNING THE OPERATION OF BUUG SLAUGHTERHOUSE, AND FOR OTHER PURPOSES

AUTHORED BY: CEFERINO C. PUERTO

WHEREAS, Municipality of Buug is a rapidly developing and progressing Municipality with a fast growing population that demand and require a steady increase of healthy meat product supply;

WHEREAS, a significant number of citizens of the Municipality of Buug are engaged in livestock production and meet supply business as their primary source of livelihood;

WHEREAS, Republic Act No. 7160 otherwise known as Local Government Code of 1991 has empowered local government units to exercise such other powers and discharge such other functions and responsibilities as are necessary, appropriate, or incidental to efficient and effective provision of the basic services and facilities that include among others slaughterhouses;

WHEREAS, the Local Government Code of 1991 has empowered the Sangguniang Bayan to approve ordinances that shall ensure the efficient and effective delivery of the basic services and facilities;

WHEREAS, it is the responsibility of the Municipality to provide its constituents a modern, fully-equipped and sanitary slaughtering facility at Barangay Basalem, this Municipality;

WHEREAS, to ensure effective and efficient management, administration, maintenance and sanitation, garbage free and viable operation of the municipality abattoir to be reasonable and affordable for the municipality constituents, patrons, and facility users and so as not to be prohibited and exorbitant as to impede business development among livestock producers and meat vendors;

NOW THEREFORE, be it ordained by the Sangguniang Bayan of Buug in session assembled:

ORDINANCE NO. 06 -2022
Series of 2022

AN ORDINANCE PRESCRIBING RULES AND REGULATIONS GOVERNING THE OPERATION OF BUUG SLAUGHTERHOUSE, AND FOR OTHER PURPOSES

ARTICLE 1
TITLE, SCOPE AND APPLICATION

SECTION 1. TITLE. This Ordinance shall be known as the Slaughterhouse Ordinance of Municipality of Buug.

SECTION 2. SCOPE. This Ordinance shall govern the management, administration, supervision, regulation, control, organization, imposition of fees and charges for services and use of facilities, assessment, collection and payment thereof in the Municipal Slaughterhouse;

SECTION 3. APPLICATION. Subject to the provisions of pertinent laws and ordinances in force or which may hereafter be promulgated, this Ordinance shall apply to and cover all persons engaged in any occupation of business, exercising privileges within the site and premises of the Municipality of Buug Slaughterhouse, and to all acts or transactions performed or to be carried within the slaughterhouse site and premises, irrespective of whether they are temporary, transitory or partly being done outside the slaughterhouse and premises and upon which acts or transactions fees and charges are assessed and collected;

ARTICLE 2
DEFINITION OF TERMS

SECTION 4. DEFINITION. For purposes of this Ordinance, the following words, phrases, names and terms shall be construed to mean:

- 4.1 **Slaughterhouse** - those dressing plants and slaughterhouse that have adequate facilities and operational procedures that the poultry dressed and carcasses therein are suitable for sale, local or national;
- 4.2 **Abattoir or slaughterhouse** — premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption;

- 4.3 **Accredit** – the power of the National Meat Inspection Service (NMIS) to give authority to (a) any meat establishment engaged in the slaughtering operation, preparation, processing, manufacturing, storing, or canning of meat and meat products for commerce, (b) any importer, exporter, broker, trader or meat handler, (c) any person, firm, corporation as provider of government services such as independent or third party service providers, or independent inspection or audit agencies;
- 4.4 **Ante-Mortem Inspection** – the service in examining the animals prior to slaughter to select for food animals those which are adequately rested and are apparently free from diseases or abnormal conditions; to isolate for further examination diseased, suspected diseased, double dead animals suspected abnormal animals, to prevent contamination of personnel, premises and equipment by an animal suffering from a disease which is communicable, and to gather information for post-mortem inspection, diagnosis and judgment of carcass and offals;
- 4.5 **Brand** – shall mean the mark stamped on the surface of the meat and meat products or attached as a label showing distinct characteristics or information for the main purpose of identification and traceability; date and time is marked for record purposes.
- 4.6 **Butcher** — refers to a person, employed by either the government or a private individual, who is responsible for the slaughtering and dressing of food animals.
- 4.7 **Capable of use as human food** – shall apply to any carcass or part or product of a carcass, or any animal unless it is denatured or otherwise identified as required by regulations prescribed by the Secretary to deter its use as human food, or it is naturally by humans;
- 4.8 **Carcass** – the body of any slaughtered food animal after bleeding and dressing;
- 4.9 **Chiller** – is equipment used to lower the temperature of the carcass so as to delay the reproduction of bacteria and to prolong its freshness;
- 4.10 **Cleaning**- means the removal of objectionable matters
- 4.11 **Commerce**- meat trade between a municipality, a province within the Philippines and any place outside thereof;
- 4.12 **Condemnation** – means the examination and judgment of 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;
- 4.13 **Contamination** – means the direct or indirect transmission of diseases to food animals, personnel, premises and equipment and of any other objectionable matters to the meat;
- 4.14 **Deputation**- the authority of the NMIS to allow inspectors and meat control officers employed by the local government units to perform the duties of an inspector or meat control officer of NMIS;

- 4.15 **Disease or defect** – a pathological change or other abnormality;
- 4.16 **Disinfection** – means the application of hygienically satisfactory chemicals or physical agents and processes to clean surfaces with the intention to eliminate micro-organisms;
- 4.17 **Downer** – refers to a crippled or weakened animal unable to stand or showing abnormal locomotion that shall be considered "suspect" animal; excludes animals weakened by force water intake or "Tingal";
- 4.18 **Emergency Slaughter** – means the immediate slaughter of an animal necessitated by a previous accident (e.g. bone fracture, danger of suffocation, heat stroke) to prevent continued suffering of the animal provided that the animal is found fit for slaughter after thorough ante-mortem examination;
- 4.19 **Fee** – an imposition for the regulation or inspection of an article or commodity, or a charge for proprietary services rendered or for the use of facility;
- 4.20 **Fit for human consumption** – meat that has passed and appropriately branded by an inspector as safe and wholesome and in which no changes due to disease, decomposition or contamination have subsequently been found;
- 4.21 **Forced Drinking" known locally as "Tingal"** — refers to the act of forcibly administering or introducing water orally to cattle, carabao or horse for the purpose of increasing gross weight to defraud consumers regarding real weight and meat quality; is prohibited.
- 4.22 **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;
- 4.23 **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;
- 4.24 **Buug Slaughterhouse** — refers to the facility, including its premises, approved and registered by the controlling authority, owned and operated by the Municipality of Buug and used in the slaughter of animals for human consumption;
- 4.25 **Health Certificate** – a certification in writing, using the prescribed form, and issued by the Municipal Health Officer to a person after passing the required physical and medical examinations and immunizations;
- 4.26 **Hot Meat** — refers to the meat from animal and poultry clandestinely slaughtered and sold to the public; around quarantine, observation area.
- 4.27 **Holding Pen** — is a coral used for the lairage of food animals prior to slaughter;

- 4.26. **Humane Slaughter** — the slaughter of food animals that shall be done rapidly and away from public view and must occur with the least fear, anxiety, pain and distress to the animal.
- 4.27. **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;
- 4.28. **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;
- 4.29. **Inspection** — an act by an official inspector to ensure compliance with rules and regulations including but not limited to humane handling of slaughter animals, ante and post mortem inspection, quality assurance program, hygiene and sanitation program, good manufacturing program, sanitation standard operating procedures, hazard analysis critical control point program, residue control program on any meat and meat product, meat establishment facilities, transport vehicles and conveyance;
- 4.30. **Meat** — refers to the fresh, chilled or frozen edible carcass including offal derived from food animals;
- 4.31. **Meat broker** — any person, firm or corporation engaged in the business of buying or selling carcasses, parts of carcasses, meat or meat food products of food animals on commission, or otherwise negotiating purchases or sales of such articles other than for his own account or as an employee of another person, firm or corporation;
- 4.32. **Meat Delivery Vehicle** — an enclosed conveyance facility used for the transfer of meat and meat products from one place to another in a hygienic manner and must be accredited to National Meat Inspection Service;
- 4.33. **Meat establishment** — premises such as slaughterhouse, poultry dressing plant, meat processing plant, cold storage, warehouse and other meat outlets that are approved and registered by the National Meat Inspection Service in which food animals or meat products are slaughtered, prepared, processed, handled, packed or stored;
- 4.34. **Meat Inspection Certificate (MIC)** — refers to an official document issued by the Meat Inspector certifying the wholesomeness and fitness of meat and meat products for human consumption and containing all relevant information to identify its ownership and origin;
- 4.35. **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, excepting products which contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat industry, and which are exempted from definition as a meat product by the Secretary under such conditions as he may prescribed 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;

- 4.36. **Meat Handling** – includes slaughter, preparations, inspection, cutting, chilling, transporting of meat;
- 4.37. **"Naric" or "Check boards"** — refers to a piece of meat sliced from the carcass by butchers for the purpose of defrauding the owner, vendor or dealer.
- 4.38. **"Kapon/Kapnan"**- An illegal practice of stealing meat and internal organs of butchered animals.
- 4.39. **NMIS** — National Meat Inspection Service;
- 4.40. **Offal** — means the by-products, organs, glands and tissue other than the meat of the food animal. Such internal organs, in relation to slaughtered animals, may or may not be edible;
- 4.41. **Post Abattoir Inspection** — refers to the inspection of the meat and offals as they are prepared and transported from the Municipal Slaughterhouse to the meat markets; and other distribution centers.
- 4.42. **Post Mortem Inspection** — means the services in examining the animals after slaughter to ensure the detection off lesions and abnormalities and to pass only meat and edible offals fit for food;
- 4.43. **Sanitation Inspector** – an officer employed by the national, provincial, city or municipal government, who enforces sanitary rules, laws and regulations and implements environmental sanitation activities.
- 4.44. **Residue** — any foreign substance including metabolites, therapeutic or prophylactic agents which are objectionable or hazardous to human health remaining in the meat or meat products as a result of treatment or accidental exposure;
- 4.45. **Safe and wholesome** — refers to meat and meat product that has been passed as fit for human consumption using the criteria that it (a) will not cause food borne infection or intoxication when properly handled and prepared with respect to the intended use, (b) does not contain residue in excess of set limits, (c) is free of obvious contamination, (d) is free of defects that are generally recognized as objectionable to consumers, (e) has been produced under adequate hygiene control, and (f) has not been treated with illegal substances as specified in this ordinance and other related national legislation;
- 4.46. **Quarantine Area** — a required feature of a slaughterhouse where animals are deposited rested, taken care of and inspected prior to slaughter;
- 4.47. **Suspect** — an animal suspected of being affected with a disease or condition which may require its condemnation, in whole or in part when slaughtered, and is subject to further examination to determine its disposal;
- 4.48. **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 3
DECLARATION OF POLICIES**

SECTION 5. POLICIES. The following are the policies in the management, administration, supervision, regulation, control, operation, maintenance and sanitation of the Municipality of Buug Slaughterhouse, to wit:

- 5.1 The Municipality of Buug shall serve the need of a fast, efficient and sanitary slaughtering facility, the neighboring municipalities, and some parts of the country as well;
- 5.2 The Municipality of Buug Slaughterhouse shall operate daily;
- 5.3 Management is responsible for ensuring that only food animals are slaughtered in the Buug Slaughterhouse, and that only sound healthy and wholesome meat and offals are withdrawn and released from it;
- 5.4 The management shall see to it that appropriate fees and charges are assessed and collected for the use of the government facilities and services rendered;
- 5.5 Only appointed Meat Inspectors of the Municipality are authorized to perform meat inspection work;
- 5.6 All food animals brought to Buug Slaughterhouse and deposited in the holding pen shall be presumed to be slaughtered immediately in the succeeding slaughtering schedule;
- 5.7 No animals shall be slaughtered without having been subjected to and passed antemortem inspection, and no carcass and offals withdrawn and released from the Municipality of Buug Slaughterhouse without having been subjected to post-mortem inspection and marked PASSED and issued with Meat Inspection Certificate;
- 5.8 The animals are inspected on the day of slaughter and should be inspected again if they have to stay longer;
- 5.9 If the food animals slaughtered are for home consumption, the carcass and edible offals shall be claimed by the owners and released to them at Buug Slaughterhouse after payment of all appropriate fees;
- 5.10 Infected or diseased meat must be condemned, withdrawn from the abattoir, disinfected and properly disposed of (buried) as soon as possible to ensure that it is not sold in the market and to prevent the spread of diseases;
- 5.11 All personnel in the Buug Slaughterhouse are required yearly to take seminars on first aid and training on Good Manufacturing Practices and Standard Sanitation Operating Procedures;

- 5.12 The color coding of the butchers' uniforms shall be red in color and be adopted to identify them with their designated area of work to prevent cross contamination;
- 5.13 All personnel and butchers are required yearly to secure Health Certificate issued by the Municipal Health Officer and must undergo Food Handling Orientation conducted by Field Health Services Sanitary Inspector;
- 5.14 No meat or edible offals shall be allowed entry into the meat section of Buug Public Market, except those slaughtered at Buug Slaughterhouse and transported through an NMIS accredited delivery van;
- 5.15 The slaughter of any kind of animal for sale or consumption by the public shall be done only in the Buug Slaughterhouse. Except for large cattle, the slaughter of animals intended for home consumption must be done elsewhere; however, the animals slaughtered must not be sold or offered for sale;
- 5.16 All endangered species of animals brought into the slaughterhouse shall be denied for slaughter and apprehended immediately and turned over to the appropriate authority for proper disposal and protection accorded to all endangered animals;
- 5.17 Security, safety, and order at Buug Slaughterhouse should be a basic concern. The management must devise and implement methods and measure to ensure maximum security, safety and order thereat;
- 5.18 The Municipal Mayor shall be empowered to enter into a Memorandum of Agreement with a private agency to hire and manage manpower services, including butchers, to work in Buug Slaughterhouse. The said agency shall see to it that their manpower, including butchers, follow the NMIS rules all the time, subject to Commission on Audit regulation/circular;
- 5.19 The Municipal Government may lease out Buug Slaughterhouse to any interested, qualified, and competent party provided that the assessment and collection of fees by the lessee shall be governed by the provisions of Article VIII of this Ordinance.

ARTICLE 4
RULES, REGULATIONS AND OPERATIONS

SECTION 6. RULES AND REGULATIONS. The following regulations shall be observed at the slaughterhouse, to wit:

- 6.1 Only Buug Slaughterhouse personnel and authorized butchers are allowed in the slaughtering area.
- 6.2 No butcher shall enter the premises of the abattoir if there is no scheduled slaughter of food animals.
- 6.3 Wearing of earrings, jewelries and similar objects dangling from any part of the body is absolutely prohibited while inside the abattoir premises.

- 6.4 During operations, authorized personnel in the slaughterhouse are required to wear their proper attire and safety devices, as standardly designed by the LGU
- 6.5 All equipment must be cleaned thoroughly before and after using.
- 6.6 All electrical tools, instruments, and machines shall be detached or disconnected from the main supply or outlet after all the work is accomplished.
- 6.7 No tethering of animals anywhere in the abattoir premises except in stockyard or coral or holding pens.
- 6.8 No selling of carcasses, meat cuts, viscera and offal inside the slaughterhouse.
- 6.9 No deboning inside the abattoir.
- 6.10 No use of pointed objects, broken glass, bladed piece of metal and similar objects in marking animals.
- 6.11 No dropping, throwing or hurling of animals from the delivery truck causing bruises, injury to the limbs and other damages.
- 6.12 No washing of delivery trucks inside the abattoir premises.
- 6.13 Suspected stolen animals brought into Buug Slaughterhouse shall be held and reported to the proper authority immediately.
- 6.14 No firearm is allowed in the Buug Slaughterhouse building and compound.
- 6.15 No gambling in whatever form shall be allowed in the slaughterhouse building and compound.
- 6.16 No persons are allowed inside the Buug Slaughterhouse except when they are on educational or observation tour or otherwise authorized by proper authority.
- 6.17 The slaughterhouse building or any portion thereof shall not be used in as a sleeping or living quarters.
- 6.18 Smoking and loitering are strictly prohibited in the slaughterhouse building and compound.
- 6.19 Drunk intoxicated, and under influence of prohibited drugs personnel and butcher are prohibited from making entry into the slaughterhouse compound.
- 6.20 No immoral acts inside the abattoir;
- 6.21 No entry of animals into the slaughterhouse shall be allowed without the necessary and required permits and full payment of necessary and required fees of the slaughterhouse;

- 6.22 Tools/Implements used in non-halal butchering shall not be used for the halal butcher to maintain the integrity of the halal meat.
- 6.23 In the public Market – Halal and Non-halal meats must be displayed and covered with screen separately.
- 6.24 All carcasses and offals (lamang loob) should be put/sealed in a thick cellophane to avoid flies and other contaminations with all markings and brandings the cost of the cellophane shall be shouldered by the owner of the meat.
- 6.25 The cemented pig pen must be kept clean and sanitary at all times.
- 6.26 The slaughterhouse should be provided with a “disinfectant foot mat” to avoid entry of foods and mouth disease of large cattle and other dreadful diseases.

SECTION 7. OPERATIONS – Municipal Slaughterhouse building is divided into two (2); First Division is intended to operate abattoir and second division is intended or exclusive use for Halal abattoir, whereby all rules and regulation outlined in the preceding section, the Muslim butcher shall observe;

SECTION 8. PERMIT TO SLAUGHTER. — Before any food animal is slaughtered for public consumption, a permit to slaughter shall be secured from the Sanitary Meat Inspector or his duly representative;

SECTION 9. REQUIREMENT FOR THE ISSUANCE OF A PERMIT FOR THE SLAUGHTER OF LARGE CATTLE. – Before the issuance of a permit to slaughter for large cattle, the Municipal Treasurer shall require the production of the Certificate of ownership of the owner if the said owner is the applicant or the original Certificate of Ownership and the Certificate of Transfer showing title in the name of the person applying for the permit if he is not the original owner.

SECTION 10. MEAT INSPECTION. –

- 10.1 All livestock and poultry slaughtered for food and their meat products shall be subjected to Meat inspection and examination before distribution for sale.
- 10.2 Only the Meat Inspectors and Meat Control Officers are authorized to perform Meat Inspection work.
- 10.3 An antemortem examination and inspection of cattle, carabao, hogs, goats, and other food animals shall be made before slaughtering shall be allowed in public and private abattoirs.
- 10.4 No animal shall be slaughtered for food without antemortem examination required by this ordinance. Carcasses or parts of carcasses of animals slaughtered without such antemortem examination shall be condemned.
- 10.5 It shall be unlawful for any person, association, or partnership to slaughter any food animal for public consumption without subjecting the animal to antemortem inspection prior to slaughter.
- 10.6 A careful post-mortem examination and inspection shall be made of the carcasses and parts thereof of cattle, carabaos, hogs, goats, and other food animals slaughtered at Buug Slaughterhouse and licensed private abattoir. No carcass shall be passed for human consumption without undergoing postmortem inspection.

- 10.7 Downers as a result of the accident shall undergo emergency slaughter and shall be slaughtered in the presence of the animal owners and shall be inspected immediately by the Meat Inspector to determine the fitness for human food.
- 10.8 An animal that becomes incapacitated and in dying condition as a result of "Tingal" or forced administration of water shall not be considered as a downer and shall be condemned immediately.
- 10.9 Any animal marked as "suspect" on antemortem inspection, which in the opinion of the Meat Inspector will cause the spread of infectious animal disease, shall be reported to the Sanitary Meat Inspector for final judgment. The slaughter of the "suspect" animal shall be deferred and shall be confined and isolated where it may have been treated to preclude contamination of the premises, equipment, and personnel.
- 10.10 Carcasses and parts thereof found to be sound, healthful, wholesome, and fit for human consumption shall be branded and marked "Inspected and Passed" while carcasses or parts thereof found on final inspection to be unsound, unhealthful, unwholesome, or otherwise unfit for human consumption shall be conspicuously marked "Condemned" on the surface tissue thereof at the time of inspection.
- 10.11 Condemned carcasses and viscera shall be the responsibility of the Utility Worker assigned and to dispose to them properly and promptly with the supervision of the Meat Inspector.
- 10.12 The Meat Inspector or Meat Control Officer shall issued a Meat Inspection Certificate for carcasses or parts thereof that have been "inspected and Passed" certifying to the wholesomeness and fitness of meat for human consumption and containing itemized information as to the owner, transport, species of the food animal carcass, number of heads, weight, destination and other relevant destination to identify its ownership and origin.

SECTION 11. TRANSFER OF MEAT FROM SLAUGHTERHOUSE TO PUBLIC MARKET. —

- 11.1 No meat for sale to the public shall be transferred from Buug Slaughterhouse to Buug Public Market and other public markets within the municipality except utilizing NMIS accredited Meat Delivery vans.
- 11.2 The Meat Control Officer or Meat Inspector shall conduct a post-abattoir inspection as a follow-through at the different meat outlets in public satellite markets, hotels, resorts, restaurants, cold storage plants, processing plants, and similar establishments.
- 11.3 The government inspectors shall have unrestricted access at all times to storage or display areas of meat and meat products.
- 11.4 Meat dealers, meat vendors and other meat handlers shall present the Meat Inspection Certificate on the demand by the Meat Control Officer or Meat Inspector.
- 11.5 The carcasses or parts thereof of food animals not covered by a Meat Inspection Certificate shall be considered to have been slaughtered clandestinely or have not undergone meat inspection and shall be considered as "Hot Meat" and be subjected for confiscation.
- 11.6 "Hot Meat" from food animals found to be fit for human consumption shall be given to the orphanage, Home for the Aged and Municipal jail.
- 11.7 Confiscated "Hot Meat" found to be unfit for human consumption shall be condemned and disposed of properly and promptly.

SECTION 12. AUTHORITY TO FORMULATE, ADOPT AND IMPLEMENT RULES AND REGULATIONS. With the approval of the Municipal Mayor, Office of the Market Supervisor, which is in charge of the management, administration, supervision, operation, maintenance and sanitation of Buug Slaughterhouse shall formulate, adopt and implement specific rules and regulations to ensure efficiency, effectiveness, order and viable operations of Buug Slaughterhouse.

ARTICLE 5
HUMANE HANDLING AND TRANSPORT OF FOOD ANIMALS/TRANSPORT OF CARCASSES AND OTHER PARTS

SECTION 13. There will be no inhumane handling and no cruel confinement or restraint shall be made on the food animals while being transported to the Buug Slaughterhouse.

SECTION 14. Inhumane handling and cruelty in the transport of food animals includes overcrowding, loading hogtied inside or at the back of a tricycle, wounds intentionally inflicted for the purpose of identification, and other acts causing trauma, overheating, behavioral stress, physical harm or discomfort to the animal.

SECTION 15. It shall be unlawful for any person to forcibly introduce water or any liquid through the mouth or any substances excessively into its body for purposes of increasing its weight or to make it appear heavier before sale or slaughter and for any unlawful or fraudulent practices.

Section 16. "Tingal" is a form of cruelty that causes the animal to bloat and suffocate as contemplated in the Animal Welfare Act of 1998. Under this Ordinance, the following are punishable acts under such law:

- 16.1 Display of overhead plastic or metal water containers in delivery trucks designated to force water into the mouth of the animal.
- 16.2 Actual forcing of water into the mouth by the use of any means such as but not limited to bamboo, tube, bottle, G.I. pipe, and PVC pipe in order to increase body weight.
- 16.3 Assisting someone to force water into an animal's mouth by whatever means.
- 16.4 Use of any medical substance to bloat the animal is prohibited.

SECTION 17. Carabao, cattle, and horses found to be bloated as a result of mindless forced water intake and use of medical substance shall be confiscated in favor of the Municipal Government of Buug and the animal shall be summarily condemned.

SECTION 18. No delivery vehicle carrying live animals is used to deliver clean carcasses for distribution to the market. Whereby the Municipal Enforcement or LGU shall provide a meat van for a fee of 2.00 per kilo regardless of what kind of meat.

Section 19. No vehicles shall be allowed access to sanitary areas. Vehicles are allowed only in designated parking areas.

SECTION 20. Privately-owned meat delivery vans shall follow the following conditions:

- 20.1 Those used to transport live animals shall not be used alternately for transporting carcasses in order to avoid possible contamination.
- 20.2 Only closed meat delivery vans shall be used to carry carcasses intended for market outlets and must not carry people other than the delivery assistants not exceeding two (2) persons.
- 20.3 Only registered and NMIS accredited meat delivery vehicles shall be allowed to transport carcasses, offals and viscera from the slaughterhouse to the meat outlets.

ARTICLE 6 REGISTRATION, LICENSING AND ACCREDITATION

SECTION 21. The Municipality of Buug shall, by ordinance, authorize the establishment and operation of private slaughterhouses, whether for public use or exclusively as part of the meat processing complex. However, it shall be unlawful for any person, association, partnership, or corporation to operate and maintain private slaughterhouses for the purpose of slaughtering food animals and selling meat and meat products for public consumption without accreditation or permit.

SECTION 22. The Municipal Mayor shall accredit any private abattoir, dressing plant and meat processing plant within the territorial jurisdiction of the municipality after compliance with the following requirements, to wit:

- 22.1 A resolution favorably endorsing the applicant from the Municipal Council of Buug.
- 22.2 Recommendation from the National Meat Inspection Service and the Sanitary Meat Inspector.
- 22.3 Zoning requirements and minimum sanitary and structural standards.
- 22.4 Acquisition of building, business and other permits and clearances.

SECTION 23. An Accreditation Fee shall be paid directly to the Municipal Treasurer in the amount of Php2,500.00, valid for one (1) year. Upon renewal, the amount of Php1,000.00 shall be paid annually thereafter.

SECTION 24. The periodic evaluation shall be conducted on the facilities and sanitary status. Failure to maintain sanitary and structural standards shall cause the cancellation of the accreditation granted after due notice and sufficient period to effect the required changes.

ARTICLE 7 RESPONSIBLE OFFICES AND PERSONNEL

SECTION 27. OFFICES. - The Office of the Market Supervisor shall be responsible for the management, administration, operation, maintenance and sanitation of Buug Slaughterhouse; The Municipal Veterinarian's Office for technical and regulatory function; The Municipal Treasurer's Office for revenue collection; The Municipal Mayor's Office-Civil Security Unit for security and peace and order of the area;

SECTION 28. PERSONNEL. – The Buug Slaughterhouse shall be manned by the following personnel and those who shall be appointed by the Municipal Mayor upon recommendation of the Market Supervisor:

28.1 From the office of the Market Supervisor:

28.1.1 Slaughterhouse Master

- 28.1.1.1 Takes responsibility on the over-all administration, operation, maintenance and sanitation of the slaughterhouse;
- 28.1.1.2 Exercises direct administrative supervision over all personnel assigned at the slaughterhouse, including those personnel from the Municipal Veterinarian's office, the Municipal treasurer's Office and the Civil Security unit and the butchers as well;
- 28.1.1.3 Executes and implements the general policy of management and operations at the Buug Slaughterhouse;
- 28.1.1.4 Implements pertinent laws and ordinances. Implements policies, rules and regulations adopted and/or promulgated by the Municipal Government through the Office of the Municipal Supervisor, approved by the Municipal Mayor;
- 28.1.1.5 Ensures the safety of all government property and all personnel, including butchers, within the premises;
- 28.1.1.6 Continuously works towards the viability of the facility;
- 28.1.1.7 Maintains the slaughterhouse in good operating condition at all times, and complies with meat hygiene and inspection regulations set by the controlling/competent authority;
- 28.1.1.8 Formulates, proposes and adopts measures to ensure the effective and efficient administration and viable operation of the Buug Slaughterhouse;
- 28.1.1.9 Ensures proper maintenance and upkeep of all physical resources, consisting of the slaughterhouse itself, facilities and premises;
- 28.1.1.10 Prepares and submits periodic reports to the Municipal Administrator's Office; and
- 28.1.1.11 Performs such functions as may be assigned by the Municipal administrator.
- 28.1.1.12 Informs the Office of the Municipal Mayor schedules of extraction of waste water and solid wastes of the septic tanks.

28.1.2. Administrative Clerk:

- 28.1.2.1 Serves as Day-Shift Supervisor;
- 28.1.2.2 Maintains the record of the number of heads of animals slaughtered and number of kilos of carcass and edible offal delivered to the public market, submits report to the Slaughterhouse master;
- 28.1.2.3 Maintains personnel Records; and
- 28.1.2.4 Performs such other functions as may have been assigned by Slaughterhouse Administrator
- 28.1.2.5 Records daily OR's amounts of slaughter payment for comparative purposes.

28.1.3. Utility Worker II

- 28.1.3.1 Take charge of the cleanliness, hygiene and sanitation requirement of the slaughterhouse by keeping the office, rest rooms, slaughterhouse building, holding pen, and premises clean;
- 28.1.3.2 Takes care of the environmental sanitation, garbage collection, landscaping and orderliness around slaughterhouse premises;
- 28.1.3.3 Monitors the animals on the holding pen;
- 28.1.3.4 Responsible for the disposal of condemned materials following the prescribed methods under the supervision of the Meat Inspector.

28.1.4 From the Municipal Veterinarian's Office:

- 28.1.4.1 Meat Inspector
- 28.1.4.2 Conducts ante-mortem inspection on food animals brought to the slaughterhouse and pass for those found to be good for slaughter;
- 28.1.4.3 Rejects animals which have failed to satisfy the standards set by NMIS;
- 28.1.4.4 Submits report on the number of animals inspected and condemned;
- 28.1.4.5 Conducts Post-Mortem Inspection of carcasses and offals to determine whatever they are fit for human consumption;
- 28.1.4.6 Issues Meat Inspection Certificate/Meat and Meat Products Certificate.
- 28.1.4.7 Condemns unwholesome meat and offal's;
- 28.1.4.8 Conducts Post-abattoir inspection to prevent the sale of hot meat;
- 28.1.4.9 Performs such other functions as may be assigned by supervisor;
- 28.1.4.10 Submits monthly slaughtering report to the slaughterhouse master.

28.1.5 From the Municipal Treasurer's Office:

- 28.1.5.1 Revenue Collector
- 28.1.5.2 Collects all the fees due to the government and makes sure these fees are collected accurately and promptly;
- 28.1.5.3 Issues Official Receipts for all payments received;
- 28.1.5.4 Prepares Certificate of Ownership and Transfer Certificate of Ownership for large cattle;
- 28.1.5.5 Turns over collection daily to the Municipal Treasurer's Office, prepares and submits Daily Collection Report to the Municipal Treasurer and Office of the Market Supervisor thru the Slaughterhouse master;
- 28.1.5.6 Performs such other functions as may be assigned by the supervisor.

28.2 From the Civil Security Unit:

- 28.2.1 Watchman/Security Agent
 - 28.2.1.1 Provides security to government personnel, property and any other valuables within the slaughterhouse premises on a 24-hour;
 - 28.2.1.2 Records in the logbook at the gate all incoming and outgoing vehicles and other information;

28.2.1.3 Implements policies, rules and regulations on security and safety promulgated or issued by competent authority and to render report/logbook.

**ARTICLE 8
FEES AND RATES OF FEES**

SECTION 29. FEES. – There shall be imposed and collected at Buug Slaughterhouse fees for the following:

- 29.1 **Ante-mortem inspection fee.** – For the services in examining the animals before slaughter to select for food animals which are adequately rested and are apparently free from diseases or abnormal conditions; isolate for further examination diseased. Suspected diseased, suspected abnormal animals, prevent contamination of personnel, premises and equipment by an animal suffering from a communicable disease, and gather information for post-mortem inspection, diagnosis and judgment of carcass and offals;
- 29.2 **Corral Fee.** – For the use of the facility in the lairage of animals before the actual slaughter;
- 29.3 **Post Mortem Inspection Fee.** – For services in inspecting all animals to ensure detection of lesions and abnormalities and to pass only meat and edible offals fit for food; all such meat offals as are inspected shall be properly stamped and accompanied with Meat Inspection Certificate/Meat and Meat Product Inspection Certificate before transport to the Central Public Market; the basis shall be per carcass;
- 29.4 **Certificate of Ownership Fee.** – For the issuance of credential of ownership of large cattle;
- 29.5 **Transfer of Certificate of Ownership Fee.** – For the issuance of credential of transfer of ownership of large animals;
- 29.6 **Permit Fee to Slaughter.** – Before any animal is slaughtered for public consumption, a permit fee to slaughter therefore shall be paid to Municipal Treasurer’s Office or his duly authorized representative.

SECTION 30. IMPOSITION OF FEES. – There shall be collected fees for the slaughter of animals and use of the corral:

30.1 **Permit fee to Slaughter** - Before any animal is slaughtered for public consumption, a fee shall be collected as follows:

	Amount of fees per head
Large Cattle	P200.00
Hog	100.00
Hog for lechon	75.00
Goats/Sheep	75.00
Turkey	10.00
Chicken/Fowls	10.00

30.2 **Corral fee** – For animals which are deposited and kept in a corral owned by the Municipality of Buug, the following fees shall be collected per head, **per day**:

	Amount of fees per day
Large Cattle	P75.00
Hog/Goats/Sheep	25.00

30.3 **Delivery Fee** - All carcasses and meat products of animals slaughtered at the Municipality Slaughterhouse shall be delivered to the respective market outlets through the Municipal delivery van or accredited meat delivery van, if available, and the corresponding delivery fee shall be collected as follows:

	Amount of fees per head
Large Cattle	P100.00
Hog/Goats/Sheep	50.00
Chicken/Poultry	15.00

30.4 **Ante-mortem inspection fee** - For the inspection of livestock/poultry before slaughter/dressing to determine the presence of disease/abnormal condition.

	Amount of fees per head
Large Cattle	P30.00
Swine	20.00
Goats	20.00
Sheep/deer	20.00
Poultry	10.00

30.5 **Post-mortem inspection fee** - For the inspection of the carcasses and the edible offal of animal/poultry slaughtered/dressed to detect the presence of lesions and abnormalities.

	Amount of fees per head
Large Cattle	P100.00
Swine	50.00
Goats/Sheep/Deer	50.00
Dressed Chicken	10.00

30.6 **Certification Fee** –

Large Cattle	P35.00
Transfer of Certificate of Ownership	40.00

SECTION 31. TIME OF PAYMENT –

31.1 Permit fee to slaughter - The fee shall be paid to the Municipal Treasurer or his duly authorized representative before any animal is slaughtered.

31.2 Corral Fee - The fee shall be paid to the Municipal Treasurer or his representative before the animal is kept in the corral. Beyond the period paid for, the fees due on the unpaid period shall first be paid before the same animal has been released from the corral.

- 31.3 **Ante-Mortem Fee** - The fee shall be paid to the Municipal Treasurer or his authorized representative after the Municipal Veterinarian has determined that the livestock/poultry is free from any disease or any abnormality in condition prior to slaughtering/dressing.
- 31.4 **Post-Mortem Fee** - the fee shall be paid to the Municipal Treasurer or his authorized representative after the inspection of the Meat Inspector on the carcass of the slaughtered animal certifying that the carcass is free from the presence of any lesions or abnormalities.

SECTION 32. OTHER FEES AND CHARGES. – All other fees and charges imposed and collected under existing laws and orders of the National Meat Inspection services shall continue to be imposed and collected pursuant thereto;

SECTION 33. INCREASE OF RATES — Rates indicated in the ordinance shall be subject to 15% increase once every three (3) years;

SECTION 34. ADMINISTRATIVE PROVISION – The Officer-in-Charge of the slaughterhouse shall keep a record of all data about the activities of all persons engaged in the selling of livestock meat slaughtered at the Municipal Slaughterhouse. For purposes of collecting the fees imposed under this Article, the Officer-in-Charge of the Municipal Slaughterhouse shall make available the records to the Municipal Treasurer on a timely basis.

The permit to slaughter shall not be granted, nor corresponding fees collected on animal condemned by the duly authorized meat inspector;

ARTICLE 9 LAWS, ADMINISTRATIVE ORDERS AND SANCTIONS

SECTION 35. LAWS AND ADMINISTRATIVE ORDERS. – All laws as well as the administrative orders, rules and regulations and other issuances of the National Meat Inspection Service governing or covering the management, administration, regulation, operation and maintenance of slaughterhouse shall apply to the Buug Slaughterhouse.

SECTION 36. SANCTIONS. – Any person found to have violated any of the rules and regulations provided herein and those that may be formulated, adopted and implemented by the Office of the Market Supervisor with the required approval of the Municipal Mayor shall be denied the privilege to avail himself of the facilities and services of the Buug slaughterhouse. Notwithstanding the herein provision, the Local Government may pursue an action in a court which shall impose upon the accused, in case of conviction, a penalty of imprisonment of not more than six (6) months, or fine of P2,500.00 or both at the discretion of the court;

ARTICLE 10 FINAL PROVISIONS

SECTION 37. SEPARABILITY CLAUSE. - If any provision of this Ordinance is declared unconstitutional inoperative, the other provisions not so declared shall remain in force and effect;

SECTION 38. REPEALING CLAUSE. All ordinances, rules and regulations or parts thereof inconsistent with this Ordinance, or the rules and regulations promulgated pursuant there to are hereby repealed or amended accordingly;

SECTION 39. EFFECTIVITY-. This Ordinance shall take effect fifteen (15) days after publication in one (1) local newspaper of general circulation within the Municipality.

Enacted by the Sangguniang Bayan of Buug, Province of Zamboanga Sibugay, on its 16th Regular Session held on April 18, 2022.

CERTIFIED CORRECT:


ROSAMEE VILLASOR-APDUHAN
Sangguniang Bayan Secretary

ATTESTED:


HON. CEFERINO C. PUERTO
SB Member/Presiding

APPROVED:


HON. DIONESIA B. LAGAS
Municipal Mayor
Date Approved: 5-30-2022