



Republic of the Philippines
PROVINCE OF NEGROS ORIENTAL
City of Bayawan
Office of the Sangguniang Panlungsod

EXCERPT FROM THE MINUTES OF THE REGULAR SESSION HELD BY THE CITY COUNCIL OF BAYAWAN, NEGROS ORIENTAL ON AUGUST 17, 2021 AT 2 PM AT THE LEGISLATIVE BUILDING GOVERNMENT CENTER.

RECORD OF ATTENDANCE

HON. HENRY E. CARREON, JR.	Vice Mayor & Presiding Officer	Present
HON. NICO ANGELO L. LIM		Present
HON. MERLITA R. GAUDIEL		Present
HON. RUSMAR IAN D. TIJING		Present
HON. LUIS J. SUMALPONG		Present
HON. JONAS M. TRIAS		Present
HON. NARCISO N. CASIPONG		Present
HON. ROLANDO B. ABRASALDO		Present
HON. FELIPE O. SANTIAGO, JR.		Present
HON. SEVERINO SALVADOR M. CAPULSO	(LNMB Vice President)	On Leave
HON. TRISTAN GOLD T. TORRILLO	(SK Federated President)	Present

RESOLUTION NO. 494

“Third and final reading of “An ordinance on the establishment, operation, maintenance and preservation of meat hygiene and imposition of meat inspection fees of Bayawan City Slaughterhouse”

“On motion of Honorable Councilor Luis J. Sumalpong and duly seconded by Honorable Tristan Gold T. Torrillo, SK Federated President, the Council

“RESOLVED, To enact, as it hereby enacts the following ordinance:

ORDINANCE NO. 24

AN ORDINANCE ON THE ESTABLISHMENT, OPERATION, MAINTENANCE AND PRESERVATION OF MEAT HYGIENE AND IMPOSITION OF MEAT INSPECTION FEES OF BAYAWAN CITY SLAUGHTERHOUSE

Be it enacted by the Sangguniang Panlungsod of Bayawan City, Negros Oriental, in regular session duly assembled, that:

ARTICLE I

TITLE, COVERAGE AND DEFINITION OF TERMS

SECTION 1. Short Title. An ordinance on the establishment, operation, maintenance and preservation of meat hygiene and imposition of meat inspection fees of Bayawan City Slaughterhouse.

SECTION 2. Coverage. The provisions of this ordinance shall govern all subject matters relating to Establishing, Operating and Maintaining the Bayawan City Slaughterhouse, Preserving Meat Hygiene and Meat Inspection, Imposing New Rates and Fees, and Providing Policies thereof.

SECTION 3. Definition of Terms. As used in this ordinance, the following terms, words and phrases shall be construed to mean as follows as defined under Republic Act 9296 (Meat Inspection Code of the Philippines) as amended by Republic Act 10536, and Republic Act 7394 (Consumer Act of the Philippines).

Abattoir or Slaughterhouse – premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption.

Accreditation of carriers – the approval of meat delivery vans by the controlling authority to transport meat and dressed poultry and edible offal from the slaughterhouse/abattoir and meat and poultry dressing plants to markets, restaurants, hotels and other meat establishments within the jurisdiction of the city. Further, it means the approval of livestock transport vehicles by the controlling authority to transport animals and animal products from the place of origin to the slaughterhouse and other places within the jurisdiction of the city.

Adulterated – carcass(es) or any part thereof, whether meat or meat product under one or more of the following categories as defined under Republic Act 10536 (An act amending Republic Act 9296 otherwise known as the Meat Inspection Code of the Philippines):

- a. 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;
- b. If it bears or contains any added poisonous or deleterious substance other than one which is 1). a pesticide chemical in or on a raw agricultural commodity, 2). a food additive, 3). a color additive for which tolerances have been established and it conforms to such tolerances;
- c. If it consists in whole or in part, of a filthy, putrid or decomposed substance or if it is otherwise unfit for human consumption;
- d. 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;
- e. If it is in whole or part, the product of a deceased animal or of an animal which has died other than by slaughter;
- f. If its container is composed, whole or in part, of any poisonous or deleterious substances which may render the contents injurious to public health;
- g. It has been intentionally subjected to radiation, unless the use of the radiation was in conformity with an existing regulation or exemption;
- h. If any valuable constituent has been in whole or in part omitted 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;
- i. If it has not been prepared in accordance with current acceptable manufacturing practice as promulgated by the Secretary by way of regulations; or if it has passed its expiry date.

Animals – livestock, poultry, and all members of the animal kingdom, including birds, whether domesticated or not.

Animal Products – any article made wholly or in part from any meat or other parts of any cattle, carabao, sheep, swine, goat or any other animals as earlier defined.

Ante-mortem – the process before slaughter.

Post-mortem – the process after slaughter.

Butcher/Dresser – a person engaged in the slaughtering of food animals, dressing and cutting their carcasses into various desired wholesome meat cuts.

Carcass – the body of any slaughtered animal after bleeding and dressing.

Controlling Authority – the official authority charged by the government with the control of meat hygiene and meat inspection such as City Veterinary Office and/or National Meat Inspection Service.

Condemnation – the examination and judgment of meat or meat products according to approved protocols by meat inspection control officer/veterinarian as being unsafe or unsuitable for human consumption and requiring appropriate disposal.

Confiscation – the taking into custody for proper disposal of livestock and/or poultry carcasses, edible or inedible parts from said carcasses or meat products by the Task Force and/or by the City Veterinarian or his/her authorized representative.

Contamination – the direct/indirect transmission of objectionable matters or organisms to the meat.

Disease or Defect – a pathological change or other abnormality.

Emergency Slaughter – the immediate slaughter of flood animals in case where livestock suffers from difficult delivery, puerperal paralysis, acute tympany, injury or any incurable state due to accident or event.

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.

Food Animals – all domestic animals slaughtered for human consumption, such as, but not limited to cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbits and poultry.

Fresh Meat – meat that has not 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.

Holding Pen, corral or Lairage – the facility used to keep adequately rested animals that are fit for slaughter.

Hot Meat – the carcass or parts of carcass of food animals which were slaughtered from unregistered/unaccredited meat establishments and have not undergone the required inspection. It also includes undocumented, illegally shipped, and unregistered carcass, parts of carcass and meat products coming from other countries and those that are classified as hot meat by the National Meat Inspection Service (NMIS).

Illegal Slaughtering – the slaughtering/killing of any animal outside the slaughterhouse/abattoir.

Illegal Shipment – any shipment of animals, animal products or animal effects which are not covered by any permit or authority duly issued by the City or Provincial Veterinarian or by the Veterinary Quarantine Service or its authorized representative/s.

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.

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 vehicle and conveyance.

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.

Large Animals/Large Cattle – cattle, carabao, buffalo and horses as a group.

License or Permit – the privilege or permission granted to an entity in accordance with law by a competent authority to engage in legitimate business.

Livestock – food animals as defined in this ordinance.

Livestock Transport Vehicle/Carrier – any vehicle accredited/registered by the City of Bayawan and used to transport livestock and animal products within the City of Bayawan.

Meat – the fresh, chilled or frozen edible carcass including offal derived from food animals.

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.

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 NMIS in which food animals or meat products are slaughtered, prepared, processed, handled, packed or stored.

Meat Brand or Meat Inspection Stamp – any mark or stamp approved by the National Meat Inspection Service and adopted by the slaughterhouse management, including any tag or label bearing such mark or stamp used to mark or stamp animal carcasses as having passed inspection.

Meat Delivery Van – any vehicle or means of transport registered and/or accredited by the City Veterinary Office and/or the NMIS used to deliver meat products to its point of destination.

Meat Handler – includes butchers, meat vendors/dealer, meat cutters/“cargadors”, meat processors, and those working in meat processing plants, meat shops, dressing plant, slaughterhouses, “lechonan”, “manokan” establishments and transport services and others who have access to and in contact with meat precuts in their place of work or shall mean person directly involved in the preparation, transport and sale of meat and meat products.

Meat Handling – as used in the meat trade includes slaughter, inspection, cutting, processing, preservation, storage, transport and packaging of meat and meat products.

Meat Inspection Certificate (MIC) – an official certificate issued by the City Veterinarian or Meat Inspector who conducted the post-mortem inspection to certify that the meat and meat products, carcass, organs or parts thereof are fit for human consumption.

Meat Inspector – a professionally qualified and properly trained officer, duly appointed by the NMIS or the local government unit for meat inspection and control hygiene under the supervision of the veterinary inspector.

Meat Processor – a duly registered and accredited entity, person or corporation that converts and transforms meat raw materials into finished edible and processed meat products.

Meat Products – 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 prescribe to assure that the meat or other portions such carcasses contained in such product are not adulterated and that such products are not presented as meat products.

Meat Vendor – one who is engaged in the retail of meat such in fixed outlets such as markets, meat shops, supermarkets, etc.

Misbranded – this term shall apply to any carcasses, part thereof, meat or meat product where one or more of the circumstances as defined under the RA7394 is present.

National Meat Inspection Service (NMIS) – the sole national controlling/competent authority attached to the Department of Agriculture charged by the government with the control of meat hygiene and meat inspection.

Offal – by-products, organs, glands and tissues other than meat of the food animal that may or may not be edible.

Post-mortem – the process after slaughter.

Prepared – slaughtered, canned, salted, rendered boned, cut-up or otherwise manufactured or processed.

Processed – includes all methods of manufacturing and preservation but does not include pre-packaged fresh, chilled or frozen meat.

Post Abattoir/Meat Establishment Handling – in relation to meat inspection, it refers to the handling of meat as it is prepared and leaves the slaughterhouse/meat establishment, how it is handled, prepared, preserved and processed in the meat markets, processing plants, cold storage, etc.

Processing of meat – includes all the process involved in the handling and preparation of slaughter animals; slaughtering, dressing, meat processing, refrigeration and cold storage.

Registration – the process of approval by the City Veterinary Office for establishments engaged in the preparation, handling, preservation, sale, distribution, processing and transport of meat and meat products, as well as the handling and transport of slaughter animals.

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.

Safe and wholesome – meat and other meat products 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 generally recognized as objectionable to consumers,
- e.) has been produced under adequate hygiene control, and
- f.) has not been treated with substance(s) deemed illegal as specified in this ordinance and in other related legislations.

Shipping Permit – the documents issued by the Bureau of Animal Industry-Veterinary Quarantine Service or their authorized representatives, authorizing the person indicated therein to ship or transport the items stated therein to the specified destination.

Slaughter – the process of killing, butchering and dressing of animals.

Slaughter Animal – any food animal brought into an abattoir/slaughterhouse or dressing plant to be slaughtered.

Slaughterhouse/Abattoir – an establishment either private or government owned/operated/managed, wherein animals, such as, but not limited to: cattle, carabaos, hogs, horses and goats are slaughtered and dressed for human consumption.

Stockyard – a yard with pens, equipment and other fixtures in which poultry and livestock are kept temporarily before slaughter or marketing (not located inside the slaughterhouse premises).

Task Force – a Team or group headed by the City Veterinarian or designated livestock/meat inspectors with representative from the City Veterinary Office, City Health Office, City Treasurer's Office, City Legal Office, Market Supervisor or his/her representative, and Philippine National Police that conducts raids, set up veterinary check points, and performs other activities to strengthen the campaign against illegal slaughtering of livestock and poultry, the sale and

distribution, processing and transport of illegally slaughtered meat and meat products, including illegal transport of animals into the city.

Veterinary Health Certificate – A certificate issued by a licensed, private or government, veterinarian stating therein that such animal is healthy and free from infectious disease and its place of origin has negative outbreak report on particular animal diseases.

Viscera – the internal organs of food animals.

ARTICLE II DECLARATION OF POLICY

SECTION 4. Declaration of Policy - it is hereby the policy of the Local Government of Bayawan City:

- a. To promulgate specific policies and procedures governing the flow of food animals' meat and meat products through the various stages of marketing and proper preservation and inspection of such product within its jurisdiction;
- b. To ensure food security and provide safety and quality standards for consumer products related to agriculture to ensure the protection of the public against unreasonable risk of injury and hazards to health;
- c. To strengthen and harmonize various issuances on meat establishment operations and meat inspection and at the same time create a favorable climate of investment to encourage the livestock and poultry industry to put up world class meat establishments;
- d. To support the development of the livestock and poultry industry and promote animal health by preventing the entry of disease-carrying animals, and surveillance of zoonotic and reportable disease in meat establishments;
- e. To establish and maintain abattoir/slaughterhouse. The City of Bayawan has the sole and exclusive power to establish, equip, maintain and operate an abattoir/slaughterhouse of any kind within its territorial jurisdiction. The City may, however, subject to RA 7160 to allow qualified entities to lease, manage and maintain the same.

ARTICLE III POLICIES AND GUIDELINES

SECTION 5. Abattoir/Slaughterhouse Operation

5.1 Place of Slaughtering

- a.) The slaughtering of food animals for sale for public consumption shall not be done in any place other than that of the Bayawan City Slaughterhouse and/or locally registered meat establishment.
- b.) The home slaughtering of food animals such as cattle, swine, carabao, rabbit, cow, goat, sheep, and other similar species of food animals for home consumption may be allowed, provided that an owner shall pay the applicable fees in this ordinance and he/she secures Permit to Slaughter and/or Veterinary Health Certificate from the City Veterinary Office and the animal is subjected to ante and post-mortem inspections prior and after slaughtering, respectively. In case of disease outbreak and/or imminent danger of disease outbreak in particular food animal species such as in the case of African Swine Fever (ASF) and other economically important and reportable diseases, home slaughtering shall not be allowed.
- c.) Locally Registered Meat Establishment (LRME) such as barangay slaughterhouse may be established to cater needs of clustered barangays provided that the host barangay shall create a Barangay Meat Inspection Unit (BMIU) that would maintain the slaughterhouse and implement meat inspection laws and procedures after attending formal training conducted by a competent authority. Meat produced in LRME shall be sold within the clustered barangays' area only. The City Veterinary Office shall formulate guidelines for the operation and maintenance of the LRME within the City.

- d.) In no case shall "Emergency Slaughter" be performed without an ante-mortem inspection conducted by the City Veterinarian or his/her authorized representative, and a Veterinary Health Certificate and/or Permit to Slaughter is issued in connection therewith.

5.2 Schedule of Operation

- a.) The Operation and Management of the Slaughterhouse shall be under the Public Market and Slaughterhouse Section through the Slaughterhouse Master while the implementation of meat hygiene laws and applicable statutory rules and regulations shall be governed by the Bayawan City Meat Inspection Service (CMIS) under the City Veterinary Office.
- b.) The schedule of slaughterhouse operation shall be fixed by the Slaughterhouse Master in strict coordination with the City Veterinarian and/or Meat Inspectors considering the required time of maintenance and sanitation and other necessary activities required by applicable laws and issuances. The schedule maybe changed from time to time as deemed necessary. The slaughterhouse compound shall be fenced and closed and shall only be opened during operation and as needed with permission from the management.
- c.) All food animals shall be in the holding pen for at least six (6) hours but not more than twenty-four (24) hours prior to slaughter for purposes of ante-mortem inspection and rest prior to slaughter. Animals coming from places within the slaughterhouse's 15 km radius maybe rested and allowed for slaughter after a minimum of two (2) hours provided that the animal is not showing any signs of disease and/or discomfort/stress such as hyperventilation, hyper salivation, redness, uneasiness, shivering, and other related signs and symptoms. In times of disease outbreak and/or imminent danger of disease outbreak in particular food animal species anywhere in the City and nearby municipalities and cities within Negros Island, the six-hour mandatory holding time shall be strictly applied to all slaughter animals.

5.3 Animals that are Suitable for Slaughter for Public Consumption.

- a.) Within the scope of this Ordinance, only food animals as defined herein shall be slaughtered for public consumption.
- b.) The Slaughterhouse management shall not allow the slaughter of any food animal that had not been issued a Veterinary Health Certificate, Shipping Permit, and/or Permit to Slaughter by the City Veterinarian or his/her authorized representative.
- c.) It shall be unlawful for any person or business entity to slaughter dogs and cats and other canine and feline species of animals for public consumption, commercial and industrial uses Pursuant to R.A 8485 also known as Animal Welfare Act of 1998.

5.4 Meat Hauling and delivery – private meat delivery vehicles maybe allowed to haul and deliver meat/carcasses from the city slaughterhouse to the market with the following conditions:

- a.) Only accredited meat delivery vehicles with valid Mayor's permit shall be allowed to load, deliver and transport meat/carcasses and offal;
- b.) Floors of delivery vehicles must be made of stainless steel or with hard plastic matting;
- c.) Carabao/cattle carcasses shall not be mixed with hog carcass during transport or delivery and in no time shall carcasses be stepped upon;
- d.) No offal shall be allowed for transport or delivery unless contained in a leak proof hard plastic; and
- e.) Handlers or delivery personnel must be clean with proper attire/uniform as prescribed by the City Veterinarian and/or slaughterhouse master.

5.5 Requirements for Meat Inspectors and/or Meat Handlers

5.5.1 For Meat Inspectors:

- a.) Appointed/designated by the Local Chief Executive;
- b.) Annual Health Certificate issued by the City Health Officer;
- c.) Completed Basic Meat Inspections' Training Course and Preliminary Orientation on Good Hygienic Slaughtering Practices (GHSP);
- d.) Registered with the National Meat Inspection Service (NMIS); and
- e.) Undertakes refresher courses as directed by NMIS

5.5.2 For Butchers and/or Meat Handlers:

- a.) Documentary requirements:
 - Health Certificate issued by the City Health Officer renewed annually
 - Drug free certificate
 - Police Clearance
 - Barangay Clearance
- b.) Attended Butchers/Meat Handlers Orientation conducted by the City Veterinary Office and/or the National Meat Inspection Service;
- c.) Registered with the LGU; and
- d.) Complies with the applicable provisions of Department of Agriculture – Administrative Order No. 19, Series of 2010.

5.6 **Personal Hygiene of All Personnel Working in the Slaughterhouse**

- a.) Shall pass medical examinations before and annually thereafter;
- b.) Persons known or suspected to be suffering from, or to be carriers of illness likely to be transmitted through meat shall not be allowed to enter the slaughterhouse/dressing plant premises;
- c.) Shall immediately report to the slaughterhouse management, illness or symptoms of illness (e.g. jaundice, diarrhea, vomiting, fever, sore throat with fever, visibly infected skin lesions, discharges from eyes or nose);
- d.) Shall take all necessary steps to prevent the contamination of meat by maintaining a high degree of personal cleanliness that include but not limited to the following:
 - Take a bath before attending to work
 - Wear clean Personal Protective Equipment during work
 - Keep nails trimmed, clean and without nail polish
 - Not wear jewelries/accessories
 - Not apply perfumes
- e.) Shall adopt an effective handwashing program; and
- f.) Shall refrain from, but not limited to, smoking, drinking, spitting, chewing or eating, sneezing or coughing over carcass, urinating in the slaughtering area, and loitering and littering.

5.7 **Billing and Collection of Slaughterhouse Fees**

- a.) The Billing Clerk employed in the Bayawan City Treasurer's Office shall prepare the bill for every client based on the Slaughter and Inspection Report signed by the Meat Inspector
- b.) The Billing Clerk shall prepare and submit two (2) copies of Statement of Account (original copy to the Revenue Collector and duplicate copy to the Veterinary Office for office file) based on the actual name of clients listed in the Slaughter and Inspection Report.
- c.) Issuance of Official Receipts shall be based on the actual names, listed on the billing list submitted by the Billing Clerk. The Billing Clerk, likewise, shall base his Billing Report on the name listed in the Daily Slaughter & Inspection Report.
- d.) The Post-mortem Report shall be in accord with that of the Ante-mortem Report on animals inspected and issued a Permit to Slaughter.
- e.) The collection of slaughterhouse and dressing plant fees and other charges from any persons or entity doing business with the slaughterhouse, dressing plant and/or Veterinary Office shall solely be vested with the City Treasurer or his/her authorized agent.
- f.) Revenue Collector assigned in the Slaughterhouse shall accept payments, and issue Official Receipts of all payments of slaughterhouse fees and other fees/charges.
- g.) For proper checking and monitoring, the Revenue Collector shall furnish copy of Official Receipts (issued to the clients) to the City Veterinary Office daily.

- 5.8 **Release of Carcass and Edible Offal.** No carcass and/or edible offal of any food animal slaughtered in slaughterhouse shall be released if the meat is not appropriately branded, or without a Meat Inspection Certificate (MIC) issued and duly signed by the Meat Inspector on

duty, and if it has no Official Receipt issued showing payments of fees required thereof and/or all arrears have been settled as the case may be.

- 5.9 Sanitary Maintenance of the Slaughterhouse.** The provisions of Chapter IV – “Markets and Abattoirs” of the Code of Sanitation of the Philippines (P.D.8586), its implementing Rules and Regulations, and the Meat Hygiene and Inspection Rules and Regulations promulgated by the National Meat Inspection Service (NMIS) and The Meat Inspection Code of the Philippines or RA 9296 as amended by RA 10536, are hereby adopted;

Upon the approval of the City Mayor, the City Veterinarian may formulate policies, rules and regulations as may be necessary from time to time for the maintenance of the sanitation of Bayawan City Slaughterhouse including its premises. Such policies, rules and regulations shall apply to all personnel, employees/workers, as well as to all persons and entities engaged or doing business therein.

- 5.10 Security Personnel.** For security and safety of the Slaughterhouse and its premises, an employee or employees shall be assigned to perform security duties in an eight-hour shift, 24 hours daily, and/or if necessary private licensed Security Guards maybe hired for such purposes.

SECTION 6. Ante-Mortem and Post-Mortem Inspection. Meat inspection shall be conducted in accordance with the existing meat inspection rules and regulations and those that may hereafter be issued and promulgated by appropriate agency to effectively implement the national meat inspection system in the country.

- 6.1 Ante-Mortem Inspection.** Ante-mortem inspection shall be carried out prior to slaughter. The objectives of ante-mortem inspection are to protect consumers and slaughterhouse personnel from zoonotic and/or meat-borne diseases, to promote animal health by monitoring animal diseases and promote animal welfare practices.

Prior to acceptance of the animals in the slaughterhouse, a Veterinary Health Certificate and Shipping Permit, if applicable, shall be required. Any food animal shall be subjected to an Ante-mortem inspection by the City Veterinarian or his/her authorized representative before the issuance of Permit to Slaughter.

Requirements to be presented prior to Ante-Mortem Inspection

- a. **Certificate of Ownership and/or Certificate of Transfer of Large Cattle.** For large cattle, the City Veterinarian or his/her authorized representative shall require the Certificate of Ownership from the applicant. If he/she is not the original owner, the Certificate of Ownership and the Certificate of Transfer issued in his name shall be required of him/her. In the latter case, where the applicant has no Certificate of Transfer of Large Cattle, the same shall be issued in his/her favor, whereby a corresponding fee shall be collected before a Permit to Slaughter is granted. The City Veterinarian or his/her authorized representative shall require such evidence to prove the ownership of the animal for which a Permit to Slaughter has been requested.
- b. **Invalid Certificate of Ownership and/or Transfer.** When there is evidence that a Certificate of Ownership of Large Cattle and/or the Certificate of Transfer of Large Cattle is tampered, the Certificate is automatically deemed invalid.
- c. **Valid and current Business Permit.** A person or entity applying for a Permit to slaughter of any food animal for public consumption, must have a valid and current Business Permit to engage in the preparation, preservation, processing, sale, and distribution of meat and meat products in the City of Bayawan.
- d. **Permit to Slaughter.** A Permit to Slaughter with a control number shall be issued to any qualified applicant whose slaughter animal has met all the requirements on ante-mortem inspection.

Animals found to be sick or suffering from any animal disease shall be placed under the custody of the City Veterinarian for proper treatment and/or disposal in a safe and secure

manner. The City Veterinarian is deemed to have jurisdiction over any subject food animals from the moment it is submitted by the handlers for inspection and/or upon its entry in the slaughterhouse premises. Food animal is released for slaughter without delay/restriction after the ante-mortem inspection is done; Provided that there is no evidence of any abnormal conditions or disease on the animal and a Permit to Slaughter is issued thereof by the City Veterinarian or his/her authorized representative.

- e. **Dead on Arrival (DOA).** Food animal found Dead on Arrival (DOA) shall be put under the custody of the City Veterinarian or his/her representative who shall dispose of it in accordance with the inspection rules and regulations.

- 6.2 **Post-Mortem Inspection.** No person or entity shall store, traffic, transport, sell or otherwise dispose carcasses or parts thereof which have not been previously inspected and passed in accordance with this ordinance and other related national meat inspection laws. Only carcasses or parts thereof, upon post-mortem inspection and examination by the Meat Inspector, found to be sound, healthful, wholesome and fit for food shall be released for public consumption. The same shall be marked "INSPECTED AND PASSED" as provided for in the NMIC A.O. No.6, Series of 1975; and a corresponding Meat Inspection Certificate shall be issued by the Meat Inspector stating therein the type and volume of meat, the corresponding number of heads, the time and date of slaughter, the place of destination and the conveyance to be used for transport.

Any erasure or alteration on the face of the Meat Inspection Certificate shall render it invalid. Condemned carcasses, organs or parts thereof shall be properly disposed of in a safe and secure manner by the City Veterinarian or his/her authorized representative through the City Environment and Natural Resources Office.

The Meat Inspection Certificate (MIC), with a control number shall be issued to all carcasses or parts thereof that have been inspected and passed. The Meat Inspector who certifies the fitness for human consumption of any meat and/or meat products shall print his/her full name and position/title and affix his/her signature thereon.

- 6.3 **Authorized personnel to conduct meat inspection.** Only the following are authorized to perform Ante-mortem and Post-mortem inspection and examination of all livestock and fowls slaughtered for home or public consumption, to wit:

- a. City Veterinarian
- b. Meat Inspector
- c. Livestock Inspector and
- d. Those appointed or deputized by the NMIS

SECTION 7. Livestock and Meat Handling

- 7.1 **Meat Handling and Transport.** Carriers or vehicles as means to transport commercial carcass(es), meat and/or meat products may be allowed provided that such carriers/vehicles possess accreditation/permit from the City of Bayawan. Carriers or vehicles used to transport live animals or any other cargo shall not be allowed to transport commercial carcasses, meat and/or meat products. Transport of meat, meat products and by-products thru unregistered/unaccredited carriers/vehicles shall be punishable under this ordinance.

Only carcass(es), meat and/or meat products which were slaughtered from abattoir accredited by the National Meat Inspection Service (NMIS) and have been subjected to ante-mortem and post-mortem inspection, accompanied by an appropriate Meat Inspection Certificate (MIC) and properly marked "INSPECTED AND PASSED" by the Veterinarian or by the authorized/deputized officers of the NMIC, shall be allowed for entry and safe for public consumption in the City.

Transport of Carcass(es), Meat and/or Meat Products Longer Than Two Hours. Carcass(es), meat and/or meat products that will be transported for two (2) hours or more shall be shipped in accredited refrigerated vans or in the absence thereof, it shall be packed in ice and placed in a proper container. However, if upon inspection, such items are found to be

contaminated, therefore, unwholesome and unfit for human and/or public consumption, the same shall be condemned and disposed in accordance with this ordinance.

7.2 Responsibility and Liability of the Shippers/Owners/Operators. It shall be the responsibility of the shippers/owners/operators of the business entities to see to it that the carcass(es), meat and/or meat products transported/shipped to Bayawan City are properly documented and have been appropriately inspected and passed for human food, and likewise properly packed and sealed in a closed and sanitary container. Transport of Carcass(es), Meat and/or Meat Products thru unregistered or unaccredited carriers or vehicles shall be punishable under this ordinance.

7.3 Inspection/Re-inspection of Carcass(es), Meat and/or Meat Products Shipped in Bayawan City. For purposes of inspection, all carcass(es), meat and/or meat products shipped in Bayawan City are subject to inspection or re-inspection the moment it enters the jurisdiction of the City, and shall be issued Meat Inspection Certificate.

Valid Veterinary Health Certificate/Meat Inspection Certificate/Certificate of Meat Inspection and/or Shipping Permits. Only Veterinary Health Certificate issued by licensed veterinarian, government or private, and Meat Inspection Certificates (MIC)/Certificate of Meat Inspection (COMI) and/or Shipping Permits issued by the Provincial/City/Municipal Veterinarian or by the NMIS Officer or its authorized representative shall be considered valid and as such shall be honored for inspection in the City of Bayawan.

Storage of Carcass(es), Meat and/or Meat Products. Ice plant/cold storage owner/operator or his/her authorized person who stores carcass(es), meat and/or meat products of any food animal without appropriate document required in this Ordinance shall be guilty of storing "hot meat" as contemplated in this ordinance. Furthermore, it is the duty of the Owner/Operator or his/her authorized person to see to it that the subject items being stored have been properly inspected and passed for human food by the City Veterinarian or his/her representative before its release.

7.4 Accreditation and/or Registration of Meat Delivery Vans or Vehicles and Livestock Carriers. Only meat and livestock delivery carriers/vehicles/vans which are registered and/or accredited by the City Veterinary Office, the NMIS or by the Bureau of Animal Industry shall be allowed to deliver/transport meat and/or meat products, livestock and/or livestock products within the City.

Application and/or Renewal of the Registration or Accreditation of Meat/Livestock Delivery Vans/Carriers/Vehicles. Any person or business entity whether public or private shall make his/her application for accreditation or registration and/or renewal of registration thereof of their meat or livestock delivery vans/carrier/vehicles annually in such form and in a manner as may be prescribed from time to time by the City Veterinary Office.

Actual Inspection and Evaluation. Applicants for registration/accreditation of meat/livestock delivery vans/carriers/vehicles shall submit such vans/carriers/vehicles for actual inspection and evaluation by the City Veterinarian or his/her authorized representative.

Standards and Requirements for Registration or Accreditation of Meat Delivery Vans/Carriers/Vehicles. The meat and meat product delivery vans/carries/vehicles shall conform with the requirements for meat hygiene and sanitation. Also, livestock delivery vans/carriers/vehicles shall conform with the requirements for sanitation as well as to the rules and regulations promulgated for the implementation of the RA8485 or the Animal Welfare Act (AWA) of 1998. The City Veterinarian is hereby authorized to formulate the implementing rules and regulations of this order subject to the approval by the Sangguniang Panlungsod.

7.5 Meat and Livestock Handler's License. Registration and Issuance of licenses of meat handlers like brokers, butchers, meat vendors, meat dealers, meat stalls/shop operator, livestock handlers, carriers and traders and their workers, shall be required by the city. All concerned shall register

annually with the City Veterinary Office as requirement before securing Business Permits from the City Mayor's Office.

Rules and Regulations for Licensing of Meat Handlers. Meat handlers shall comply with the documentary requirement cited in Section 5.5 of this ordinance and the City Veterinarian shall formulate rules and regulations and guidelines as may be necessary for the issuance of Meat Handler's and/or Livestock Handler's License(s) subject to the approval of the Sangguniang Panlungsod.

Securing Veterinary Clearance by new Applicants or Applicants for Renewal of Business Permit. Any person or business entity engaged in the handling, preparation and preservation of meat and meat products, livestock and livestock products applying for New or Renewal of Business permit must secure a veterinary clearance from the City Veterinary Office after paying the corresponding veterinary fees.

Eligibility to Apply for Permit to Slaughter. Only meat dealers/suppliers, meat vendors, meat shop operators and meat processors with current Business Permit and whose employees are duly licensed Meat Handlers may apply for a Permit to Slaughter for any food animals in the City Slaughterhouse, and likewise to sell its meat and meat products, carcass(es) or parts thereof for public consumption. Any person applying for a Permit to Slaughter any food animal intended for home consumption is exempted from the licensing or registration required in the Ordinance.

Mandatory Wearing of IDs by Meat Handler's and/or Meat workers. Licensed meat handlers who are working in the slaughterhouse, dressing plants, meat shops, private or public meat markets, meat stalls, including meat transport services, establishments where meat and its products are sold for public consumption shall wear IDs or display his/her ID where it can be readily seen by the authorities and consumers while on duty. Operators of the mentioned establishments shall see to it that their duly licensed meat workers wear IDs on duty.

7.6 **Slaughter of pregnant animals.** To protect life and prevent loss of opportunity, animals shall be subjected to pregnancy diagnosis and upon confirmation of pregnancy by the technician, the pregnant animal shall be released to its rightful owner and not allowed for slaughter.

SECTION 8. Post-abattoir Control Task Force

- a. **The City Veterinarian shall constitute a Task Force composed of the following:**
1. Meat Inspector/Livestock Inspector
 2. Chief of Police or any Member(s) of the Philippine National Police to strengthen the capability for checking illegal slaughtering, illegal shipment of food animals and their products, as well as illegal selling and distribution of meat and/or meat products in Bayawan City.
 3. Sanitary Inspector of the City Health Office
 4. City Treasurer or his/her duly authorized representative
 5. City Legal Officer or his/her authorized representative
 6. City Public Market Supervisor and/or his representative
- b. The Task Force which shall be headed by the City Veterinarian or his/her representative may conduct raids in places where there is illegal slaughtering, in places where illegally slaughtered food animals are sold, and likewise in business establishments employing unlicensed meat handlers/workers. The Task Force may establish veterinary check points to maintain and prevent

the illegal entry of meat and/or meat products, including livestock and/or livestock products that may endanger both public health and animal health, and to apprehend persons involved therein.

- c. Under this ordinance, the Task Force is hereby authorized to confiscate carcass(es), organs or parts thereof found without a valid original copy of Permit to Slaughter and/or Meat Inspection Certificate, and is not properly marked "Inspected" and "Passed" including any tools or equipment used which are found in the course of raids or inspection. Corollary to this, to control the spread of animal infection/communicable disease in the City, the Task Force created by virtue of this ordinance, is hereby authorized to establish Veterinary Check Points in various City entry points, whenever necessary to check the illegal entry/shipment, sale and distribution of meat and/or meat products, and animals and/or animal products.
- d. Carcass(es), organs or parts thereof which were certified and marked which shows signs and positively proven that the same are falsified, forged, altered, defaced or destroyed shall likewise be confiscated and disposed of in accordance with this Ordinance. The carriers and/or vehicles used to transport the same shall be impounded under the custody of the Philippine National Police, and the release thereof will be until appropriate penalties are paid.
- e. Upon confiscation of meat and/or carcass(es), a Receipt of Confiscation shall be issued by the City Veterinarian or his authorized agent to the owner/representative of such confiscated meat or carcass(es).

Furthermore, meat and meat products inspection shall not be restricted in any private markets, supermarkets, hotels, restaurants, mall or any meat processing plants, dressing plants, meat shops, refrigeration and storage plants, private and public conveyances and/or any similar establishments by any person to ensure meat hygiene, and to prevent and control any animal infection and/or zoonotic disease transmission.

- f. Storage of confiscated carcass(es), meat or meat products, poultry or poultry products pending submission of the required documents shall in no case exceed a period of three (3) days. Otherwise, the City Veterinarian through the City Environment and Natural Resources Office (CENRO), shall in accordance with this Ordinance dispose of such confiscated items. In addition thereto, the shipper, consignee or owner of the confiscated items shall pay all the charges for storage, cost of inspection, labor delay incidental to the inspection and other incidental expense born out of such disposition.
- g. The City Veterinarian and/or his authorized representative/s, or the members of the Task Force shall not be held liable for damages to the apprehended items and any other damages in the course of the implementation of this ordinance.
- h. Each Meat/Livestock Inspector and other Members of the Task Force shall be furnished with numbered ID (identification card), which shall always be in his/her position and which he/she shall properly wear. This ID shall be sufficient identification to entitle him/her to admittance at all regular entrances and to all parts of the establishment or premises and to private or public conveyances subject for inspection.

Disposition of Confiscated Meat and/or Illegally Slaughtered Animals. Confiscated illegally slaughtered animal, meat and/or meat products by the Meat Inspectors, Task Force or by any authorized agent shall be turned over to the City Veterinary Office for appropriate inspection and final disposition.

- 1. The City Veterinarian and/or Meat Inspector shall inspect and examine the confiscated meat or meat products. In addition thereto, such confiscated items shall be considered as government property and shall be disposed of in accordance with this ordinance. And, if such confiscated items are found wholesome and fit for human consumption, the City Government

of Bayawan shall donate it to any charitable institutions or jail operating in the City of Bayawan. This is without prejudice to the penalty, likewise provided in this ordinance.

2. Condemned carcass(es), meat and meat products, organs, viscera or fat shall be immediately placed in a chute, truck, trolley, skip or in a particular room or container provided for such purpose, and shall be held there under the supervision of the City Veterinarian and/or Meat Inspector until such condemned items are appropriately disposed of. The condemned items shall be denatured with strong creoline solution or other prescribed agents or destroyed by incineration or burying. Condemned items shall not be removed or taken by any person except when directly authorized by the City Veterinarian or under the supervision of the Meat Inspector.

Presumptions. Any persons found in his/her possession, control or custody, of carcass, organs or parts of any kind of animal, meat and meat products shall, upon demand by the City Veterinarian, Meat Inspectors, Task Force and other authorize agent, show the mark "INSPECTED AND PASSED" and the Meat Inspection Certificate as prescribed in this ordinance. Failure to show the Meat Inspection Certificate and the markings on the meat, and/or presenting a tampered/altered Meat Inspection Certificate shall be a prima facie evidence that the carcass, organs or parts thereof, meat and meat products found in his possession, control or custody are the fruits of his violation of this ordinance.

Obstruction, Restriction and Delay of Meat Inspection. Any person who forcibly assaults, intimidates or interferes with any Meat Control Officer and/or Meat Inspector and other members of the Task Force in the course of his/her official function, and who unlawfully obstructs, restricts or delays the inspection and/or the movement of meat and meat products, shall be penalized in accordance with the appropriate provisions of this ordinance.

Livestock and Transport

Veterinary Health Certificate. No animal coming from other municipalities, cities or provinces shall be allowed for entry and/or be unloaded in any place within the city's jurisdiction, or be shipped out of Bayawan City, unless it is accompanied by a valid Veterinary Health Certificate issued by a Licensed Veterinarian and/or Shipping Permit issued by the Department of Agriculture-National Veterinary Quarantine Service (DA-NVQS) or their deputized Municipal/City/Provincial Veterinarian stating therein that such animals are free from any infections and communicable animal disease. At the discretion of the City Veterinarian, animals not covered by a valid Veterinary Health Certificate may not be allowed entry to the City and will be required to return to its place of origin or may be inspected and if found free of any infectious and communicable animal disease, may be allowed entry after payment of corresponding fees.

Duration of the Veterinary Health Certificate and Shipping Permit. Veterinary Health Certificate shall be valid for three (3) days while Shipping Permit shall be considered valid for transport of the animal into and out of the City for a period of seven (7) days. Alteration or erasure on the face of the herein mentioned documents shall render such document invalid.

Place of Inspection/Issuance of Veterinary Health Certificate. Inspection of animal/s and issuance of the Veterinary Health Certificate shall be conducted at the Office of the City Veterinarian and in all point of entries or exits of the City or in any place designated by the City Veterinarian.

SECTION 9. Training of Meat and Livestock Handlers

- 9.1 All personnel and workers involved in slaughterhouse regulations and operations, as well as all other persons who are engaged in the handling, preparation, preservation, processing, sale and distribution, meat storage and transport of meat and meat products shall be required to undergo training on Good Manufacturing Practices (GMP) and other specialized subjects on meat preparation and preservation, meat hygiene and sanitation.

Accreditation training shall be those conducted by the National Meat Inspection Service or by other Governmental and Non-governmental Organizations which has a competence for the particular subject on meat hygiene and sanitation, preparation and preservation.

- 9.2 A certificate of training on Good Manufacturing Practices and other similar subjects shall be a requisite for the issuance and/or renewal of a Meat Handler's License, as well as issuance or renewal of Business Permits of those engaged in the preparation, preservation, processing, sale and distribution, meat storage and transport of meat and meat products, in the City of Bayawan.
- 9.3 Subject to the approval of the Sangguniang Panlungsod, the City Veterinary Office shall formulate and implement policies, rules and regulations to keep and maintain Good Management Practices in the City's Slaughterhouse Operation.

SECTION 10. Other National Policies and Guidelines. The NMIS Guidelines on Abattoirs, Meat Handling and Inspection, R.A 9296 otherwise known as the Meat Inspection Code of the Philippines as amended by RA 10536 and its Implementing Rules and Regulations, the Meat Inspectors Guide, the Implementing Rules and Regulations of "Market and Abattoirs" of P.D. 856, otherwise known as the Code on Sanitation of the Philippines, and all Executive Orders, Administrative Orders, Policies, Rules, Regulations, Laws, Ordinances and other issuances, issued and promulgated by the agencies concerned, and those that shall hereinafter be prescribed by the Department of Agriculture, National Meat Inspection Service, Bureau of Animal Industry and other concerned agencies issued to effectively implement the national meat inspection system in the country, for the prevention and control of infectious and communicable animals diseases for the protection of public health and for the development of the livestock industry in the country, are hereby observed and adopted.

ARTICLE IV FEES AND CHARGES

SECTION 11. Slaughterhouse Fees and Charges. The following fees and charges shall be collected from the services rendered and for the use of the slaughterhouse facilities, to wit:

Delivery Fee. Shall be collected for the use of the Meat Delivery Van purposely to transport carcass and edible offal from its point of origin to its point of destinations within the City and neighboring towns/cities within the Province of Negros Oriental.

Meat Inspection Fees. Shall be collected for the inspection of livestock, whether such animals are fit for human consumption:

- a. Ante-mortem Inspection Fee. Shall be collected for Ante-mortem Inspection of livestock.
- b. Post-mortem Inspection Fees. Shall be collected for Post-mortem inspection of carcass/es and edible offal of livestock, whether such have the presence of lesions or any abnormality.

Offal and Viscera Cleaning Fee. Shall be collected from the cleaning of edible offal of large cattle (Cow, Carabao, Horse) swine/pigs, sheep and goats.

Permit to Slaughter. A permit shall be granted to the large cattle owner before any animal will be allowed to be slaughtered and is subject to actual inspection of the Meat Inspector. No animal shall be accepted nor allowed to be slaughtered unless there is a Certificate of Ownership of large cattle or Certificate of Transfer of large cattle issued by the office of the City Treasurer before slaughtering.

- a. **Certificate of Ownership** – a certificate issued by the City Treasurer's Office showing the identification of the owner and of the animal through cowlicks and/or color/markings at the reverse side of the certificate.
- b. **Certificate of Transfer of Ownership** – a certificated issued by the City Treasurer's Office showing the identification of the animal through cowlicks and/or color/markings from the original owner to another individual through sale or donation.

Slaughter Fee. Shall be collected for each animal slaughtered.

Holding Pen/Corral/Lairage/Stockyard Fee. Shall be collected for every animal kept or stored in the City Slaughterhouse's holding pen/lairage/corral/stockyard for every 24 hours.

I. SCHEDULE OF FEES

In conformity with the Revised Revenue Code of Bayawan City dated April 21, 2020, the following are the schedules of fees:

Proposed Fees & Charges	UNIT OF MEASURE	ANIMAL		
		Cattle/Carabao	Swine/Hogs	Goat/Sheep
A. Permit to Slaughter	Per Head	Php 20.00	Php 15.00	Php 10.00
B. Slaughter Fee	Per Kilo (carcass)	6.00	5.00	6.00
C. Meat Inspection fees				
<i>Ante Mortem Inspection</i>	Per Head	10.00	7.00	7.00
<i>Post Mortem Inspection</i>	Per Kilo (carcass)	0.50	0.50	0.50
D. Delivery fee for use of Meat vans/Delivery vans				
1 st 8 Km.	Per head per km	60.00	50.00	30.00
Succeeding Km.	Additional per Km	3.00	3.00	3.00
E. Offal/Viscera Cleaning Fee	Per Set	15.00	15.00	15.00
F. Corral Fee	Per Head/day	10.00	10.00	10.00
G. Regulatory Fees				
<i>Certificate of Ownership (Large Cattle)</i>	Per Head	P30.00	NA	NA
<i>Transfer Certificate of Ownership (Large Cattle)</i>	Per Head	P30.00	NA	NA
H. Livestock Development Fee	Per Head	P5.00	P5.00	N/A

SECTION 12. Registration and/or Accreditation Fees of Meat Delivery Vans and Livestock Carriers. A registration or Accreditation Fee shall be collected for the Veterinary Inspection and for the issuance of a Registration and/or Accreditation Certificate/Sticker/Plate of any Van/Vehicle which are used purposely to transport meat or meat products and livestock/livestock products within Bayawan City, in accordance with the following rates:

MEAT DELIVERY VAN AND LIVESTOCK DELIVERY VEHICLE:

Motorized Tricycle (w/ covered carrier) P 200.00 per year
 Jeep: Capacity 1-2 tons Gross Weight (closed type) P 250.00 per year

LIVESTOCK CARRIER OR DELIVERY VEHICLE

Motorized Tricycle (w/ covered carrier) P200.00 per year
 Jeep: Capacity 1-2 tons Gross Weight (closed type)... P250.00 per year

SECTION 13. Veterinary Health Certificate. A Veterinary health certificate shall be required before the issuance of a Shipping Permit. For the inspection and issuance of a Veterinary Health Certificate, there shall be collected a fee in accordance with the following rates:

- 1. Large Cattle (Carabao, Cattle, Horse) - P40.00 per head
- 2. Swine/Goat/Sheep: 1-10 heads - P30.00 per head
- 3. Dogs, cats and other small/pet animals - P20.00 per head

SECTION 14. Meat Handlers & Livestock Handlers License. The following fees shall be collected annually for Veterinary Inspection service, issuance of the license, ID/s, sticker/plate, training or advisory and other relevant package of technology.

Classification	Annual Fee
Butcher	P 100.00
Meat Shop Operator	P 100.00
Meat Handler	P 100.00
Meat Processor/Supplier/Distributor	P 100.00
Meat Vendor/Retailer/Dealer	P 100.00
Driver	P 70.00
Aide of Meat Dealer	P 70.00

SECTION 15. Veterinary Clearance Fee. There shall be collected a fee of fifty pesos (P50.00) for securing a Veterinary Clearance from the City Veterinary Office certifying that such person or entity who is applying for a New/Renewal Business License Permit has no case pending in violation of this ordinance and/or has no unsettled accounts in the City Veterinary Office.

**ARTICLE V
 ADMINISTRATIVE SUPERVISION, CONTROL, ORGANIZATION,
 AND THEIR FUNCTIONS**

SECTION 16. Administrative Supervision, Control and Direction. The Operation and Management of the Slaughterhouse and Dressing Plant shall be under the Economic and Enterprise Development Section through the Slaughterhouse Master while the implementation of meat hygiene laws and applicable statutory rules and regulations shall be governed by the Bayawan City Meat Inspection Service (CMIS) under the City Veterinary Office and the Post-abattoir Control Task Force subject to the general supervision of the City Mayor.

**ARTICLE VI
 FINES AND PENALTIES**

SECTION 17. General Penal Provisions. Any person, business entity or his/her authorized representative found to have violated in any of the provision of this ordinance shall be fined as follows:

- First Offense - One thousand Pesos (P 1,000.00)
- Second Offense - Two thousand Pesos (P 2,000.00)
- Third Offense - Three thousand Pesos (P3,000.00)
- Succeeding Offense - Five Thousand Pesos (5,000.00) and revocation of licenses/permit and/or disallowance anyone to occupy meat stall in any city's public market

The foregoing penalties and fines are without prejudice to other penalties and fines imposable by other laws specifically Republic Act No. 9296 or the Meat Inspection Code of the Philippines as amended by RA 10536. The confiscation of the carcasses and other items as herein provided shall not be in lieu of, but shall be in addition to the penalties provided in this ordinance. Further, imprisonment of six months (6 months) but not more than One year (1 year) may be imposed at the discretion of the court.

SECTION 18. Offering and/or accepting gifts, money and other things of value. Any person or entity or his/her authorized representative who shall offer (directly or indirectly) money or anything with monetary value with the intent to influence such Inspector in the discharge of his/her functions shall be fined ONE THOUSAND PESOS (P 1,000.00) but not more than FIVE THOUSAND PESOS (P 5,000.00) or an imprisonment from One (1) month to six (6) months or both, at the discretion of the court. Any Meat Inspector or employee in the performance of his/her function as prescribed in this Ordinance who accepts or receives any gift, money or anything of value from any person or entity with the intent to influence his/her official actions shall be liable for prosecution, and upon conviction thereof shall suffer a penalty provided in Section 1 of Rule XI of the " Rules Implementing the Code of Conduct and Ethical Standards for Public Officials and Employees" which is a fine not exceeding the equivalent of Six (6) months salaries or suspension not exceeding One (1) year, or removal from the service depending on the gravity of the offense.

**ARTICLE VII
SEPARABILITY CLAUSE**

SECTION 19. Separability Clause. If any provision of this ordinance is declared invalid, unconstitutional or null and void by any competent authority, provisions which are not affected shall remain valid in full force and effect.

**ARTICLE VIII
REPEALING CLAUSE**

SECTION 20. Repealing Clause. Ordinances, Resolutions, and Rules and Regulations inconsistent herewith are deemed invalid and repealed.

**ARTICLE IX
EFFECTIVITY CLAUSE**

SECTION 21. Effectivity Clause. This Ordinance shall take effect immediately upon approval.

"Enacted."

* * *


I hereby certify to the correctness of the foregoing resolution.


* * *


JULIUS T. ESPARTERO
Secretary to the Sangguniang Panlungsod

ATTESTED:

APPROVED:


HENRY E. CARREON, JR.
Vice Mayor
Presiding Officer


PRYDE HENRY A. TEVES
Mayor
Date: 06 SEP 2021

Copy for:

- The Honorable Provincial Board, Dumaguete City