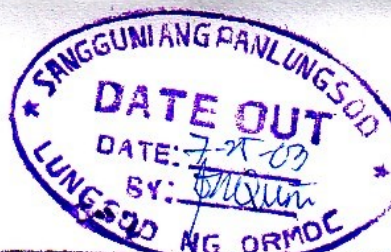




REPUBLIKA NG PILIPINAS  
SANGGUNIANG PANLUNGSOD  
LUNGSOD NG ORMOC



EXCERPT FROM THE MINUTES OF THE REGULAR SESSION OF THE NINTH THE VICE-MAYOR  
SANGGUNIANG PANLUNGSOD NG ORMOC HELD AT THE HONORABLE  
PLACIDO ENECIO HALL, SANGGUNIANG PANLUNGSOD  
BUILDING ON JULY 24, 2003

PRESENT:

Hon. Nepomuceno P. Aparis I, City Councilor, Majority Floor Leader  
Acting Presiding Officer  
Hon. Jose S. Serafica, City Councilor, Minority Floor Leader  
Hon. Ruviniou E. Mendola, City Councilor, Assist. Maj. Floor Leader  
Hon. Demosthenes F. Tugonon, City Councilor  
Hon. Eduardo P. Tan, City Councilor  
Hon. Rafael C. Omega, Jr. City Councilor  
Hon. Fernando P. Parrilla, City Councilor  
Hon. Jovencio A. Laurente, City Councilor  
Hon. Fe. S. Lladoc, City Councilor  
Hon. Emeterio Y. Larrazabal, Ex-Officio City Councilor,  
Chapter President, Liga ng mga Barangay ng Ormoc  
Hon. Cheryl L. Alfaro, Ex-Officio City Councilor,  
SK Federation President

ABSENT:

Hon. Celso P. Adolfo, (Acting City Mayor), Vice Mayor &  
Presiding Officer  
Hon. Gregorio A. Yrastorza, Jr. (O.B. - U.S.A.) City Councilor,  
Assist. Minority Floor Leader

PREFATORY STATEMENT

WHEREAS, Ormoc City is a fast growing metropolis, and concomitant to its growing population is the ever increasing demand for meat products;

WHEREAS, in its desire to provide its people with fast, efficient and sanitary slaughtering facility, the City of Ormoc has come up with a plan to build, as it has already a modern slaughterhouse at Brgy. ~~Macab~~ this city; and

WHEREAS, it is certainly with wisdom to set the policies, rules and regulations, organization, fees and rates of fees to ensure effective and efficient management, administration, maintenance sanitation and viable operation of the Metro Ormoc Slaughterhouse.

WHEREFORE, on motion of City Councilor Ruviniou E. Mendola, jointly seconded by City Councilors Fernando P. Parrilla and Fe S. Lladoc; be it

RESOLVED, AS IT IS HEREBY RESOLVED, to enact the following:

ORDINANCE NO. 104

AN ORDINANCE ADDING CHAPTER VI, TITLE XIX OF THE CODE OF  
GENERAL ORDINANCES ENTITLED: "THE SLAUGHTERHOUSE CODE  
OF ORMOC CITY."

Be it ordained by the City Council of the City of Ormoc, that:



ARTICLE I

SECTION 1. TITLE - This Ordinance shall be known as the Slaughterhouse Ordinance of the City of Ormoc.

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 therefore in the Ormoc 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 or business, exercising privileges within the site and premises of the Ormoc Slaughterhouse, and to all acts or transactions performed or to be carried within partly being done outside the slaughterhouse and premises and upon which acts or transactions fees and charges are assessed and collected.

ARTICLE II

DEFINITION OF TERMS

SECTION 1. DEFINITION - For purposes of this Ordinance, the following words, phrases, names and terms shall be construed to mean:

ANTE-MORTEM INSPECTION - means the services 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, or 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.

BRAND - means any mark or stamp approved by the controlling authority and includes also any tag or label bearing such mark or stamp. A meat branding meat may be used for the purpose.

CARCASS - means the body of any slaughtered animals after bleeding and dressing.

CASH TICKET - refers to the kind of unnumbered accountable for used to acknowledge payment of fee or charges in lieu of the regular official receipt.

CHILLER - is an equipment used to lower the temperature of the carcass so as to delay reproduction of bacteria and to prolong its freshness.

CLEANING - means the removal of objectionable matters.

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.

CONTROLLING AUTHORITY - refers to the National Meat Inspection Commission in relation to a slaughterhouse.

DISINFECTION - means the application of hygienically satisfactory chemicals or physical agents and processes to clean surfaces with the intention to eliminate micro-organisms.



**DOWNER** - refers to crippled or weakened animal unable to stand or showing abnormal locomotion.

**DRESSING** -

- a. In relation to slaughtered animals except for pigs, sheep and lambs, goats and kids, means the removal of head, hide or skin, viscera (including or not including kidneys), genital organs, urinary bladder, udders in the case of lactating animals that have calved or are in advanced pregnancy;
- b. In relation to slaughtered pigs, means the removal of hair and bristles or skin, claws, eyelids, viscera (including or not including kidneys), genital organs, urinary bladder, udders in the case of lactating animals, animals that the farrowed or are in advanced pregnancy, and the external acoustic duct unless in respect of that part an alternative effective form of cleaning is carried out;
- c. In relation to sheep and lambs, goats and kids, means the removal of the head, except in the case of young lambs and young kids, the pelt or skin viscera (including or not including the kidneys), genital organs, urinary bladder and feet up to the carpal and tarsal joints, and udders of lactating animals, animals that have lambed or are in advanced pregnancy; and
- d. In relation to cattle, pigs and solipeds, includes where necessary splitting of the carcass. To split means the dividing of the carcass lengthwise on the medial line.

**METRO ORMOC SLAUGHTERHOUSE** - refers to the facility, including its premises, approved and registered by the controlling authority, owned and operated by the City of Ormoc, and used in the slaughter of animals for human consumption.

**EMERGENCY SLAUGHTER** - means slaughter of an animal necessitated by a previous accident such as bone fracture, danger of suffocation, etc.

**FEE** - means 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.

**FIT FOR HUMAN CONSUMPTION** - means, in relation to meat, an article which has been passed and appropriately branded by an inspector and in which no changes due to disease, decomposition or contamination have subsequently been found.

**FOOD ANIMALS** - include all domestic livestock killed for human consumption, such as cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbit and poultry (chicken, ducks, geese, turkeys and pigeons).

**HOLDING PEN** - is a corral used for the lairage of food animals prior to slaughter.

**HOT MEAT** - refers to meat from food animal and poultry clandestinely slaughtered and sold to the public.

Ord. No. 104

**INSPECTED AND CONDEMNED** - or any authorized abbreviation thereof. That the carcasses so marked are unsound, unhealthful, unwholesome or



otherwise unfit for human food that can be rendered into animal feed shall be dyed (food-grade blue color) and cooked or rendered, while those unfit for both human and animal consumption shall be denatured with strong chemical disinfectants prior to final disposition.

INSPECTED AND PASSED or any authorized abbreviation thereof. That the carcass or parts of carcasses so marked have been inspected and passed in accordance with regulations, and at the time they were inspected, passed and so marked they were found to be sound, healthful, wholesome and fit for human consumption.

LIVESTOCK & MEAT INSPECTOR - means a properly trained personnel appointed or deputized by the City Veterinarian for the purpose of meat inspection, meat hygiene and preservation. The supervision of meat hygiene and preservation, including the inspection of meat, is the responsibility of the City Veterinarian.

MEAT - means the edible part of any animal slaughtered in the slaughterhouse.

MEAT HANDLING - includes slaughter, preparation, inspection, cutting, chilling, transporting, etc. of meat.

NMIC - refers to the National Meat Inspection Commission.

OFFAL - means the by-products, organs, glands and tissue other than the meat of the food animal. Such offals, in relation to slaughtered animals, may or may not be edible.

PERSONS - means every physical or moral, natural or juridical being, susceptible to rights and obligations or of being subject of legal relations.

POST ABATTOIR INSPECTION - refers to the inspection of the meat and offals as they are prepared and transported from the Ormoc Slaughterhouse to the meat markets.

POST-MORTEM INSPECTION - means the services in examining the animals after slaughter to ensure the detection of lesions and abnormalities and to pass only meat and edible offals fit for food.

PRIVILEGE - is an opportunity granted as a peculiar benefit, advantage or favor.

SERVICES - means the duties, work or functions performed or discharged by a government officer or employee, or by a private person contracted by the government, as the case may be.

SLAUGHTER - means the killing of food animals.

SLAUGHTER ANIMAL - means any food animal brought into the slaughterhouse for slaughter.

STOCKYARD is a pen where animals are collected, taken care of, and inspected prior to slaughter.

SUSPECT - means 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.



ARTICLE III

DECLARATION OF POLICIES

SECTION 1 - Policies - The following are the policies in the management, administration, supervision, regulation, control, operation, maintenance and sanitation of the Ormoc Slaughterhouse, to wit:

- a. The Ormoc Slaughterhouse shall serve the need of a fast, efficient and sanitary slaughtering facility of Ormoc, the neighboring municipalities, and some parts of the country as well.
- b. The Ormoc Slaughterhouse shall operate daily.
- c. Management shall ensure that only good animals are slaughtered in Ormoc Slaughterhouse, and only sound, healthy and wholesome meat and offals are withdrawn and released therefrom.
- d. Management shall see to it that appropriate fees and charges are assessed and collected for the use of the government facilities and services rendered.
- e. All food animals brought to the Ormoc Slaughterhouse and deposited in the holding pen shall be pressured to be slaughtered in the immediately succeeding slaughtering schedule.
- f. No animals shall be slaughtered without having been subjected to and passed ante-mortem inspection, and no carcasses and offals withdrawn and released from the Ormoc Slaughterhouse without having been subjected to inspection and marked PASSED.
- g. The animals are inspected on the day of slaughter and should be inspected again if they have to stay longer.
- h. Downers shall be treated as suspects.
- i. Inspection fee shall be on per inspection basis.
- j. In the receiving and/or entry of animals into the holding pen and in the release therefrom into the processing area, the principle of "first in, first out" shall be applied and observed.
- k. After the food animals are received and deposited in the holding pen, the City Government assumes responsibility thereof until all carcasses and edible offals are delivered to the owners at the Ormoc Public Market Complex and/or those in other public markets in Ormoc. If the food animals slaughtered are for home consumption, the carcasses and edible offals shall be claimed by the owners and released to them at the Ormoc Slaughterhouse after payment of all appropriate fees.
- l. Animals found to have a disease or other infection during inspection shall be automatically denied entry into the holding pen and subjected to the processes established by the rules and regulations of the National Meat Inspection Commission so as to protect the health of the people and to prevent contamination to other animals or spread of disease.
- m. Infected or diseased meat shall immediately be confiscated, disinfected, and/or condemned to make certain that it will not be sold at the market and to prevent the spread of disease.



- n. Weighing of food animals shall be made prior to and after slaughter through the fully calibrated weighing scale at the Ormoc Slaughterhouse in order to establish a data base that may be made as basis for future policies and legislation and for other purposes.
- o. All personnel in the Ormoc Slaughterhouse are required to take seminars on first aid and training on safety precautions, sanitation and proper meat handling.
- p. Color coding or personnel uniform in the Ormoc Slaughterhouse shall be adopted to identify them with their duties and functions.
- q. No carcass shall be released from the Ormoc Slaughterhouse without having been subjected to a chilling process.
- r. Buying of edible offals is not allowed in the slaughterhouse building and compound.
- r. No meat or edible offals shall be allowed entry into the Ormoc Public Market Complex, except those slaughtered at the Ormoc Slaughterhouse and transported through a government delivery van (and those deposited in the Cold Storage Facility of the City Government).
- t. The slaughter of any food animal for sale to or consumption of the public shall be done only in the Metro Ormoc Slaughterhouse. The slaughter of animals intended for home consumption, except large cattle, may be done elsewhere, provided, that the animals slaughtered shall not be sold or offered for sale.
- u. All endangered species of animals brought into the slaughterhouse for the purpose of butchering them, shall be confiscated immediately and the animal turned over to the appropriate authority for proper disposal and protection accorded to all endangered animals.
- v. Security, safety, sanitation, cleanliness, proper environmental management and order at the Metro Ormoc Slaughterhouse shall be a basic concern. Management shall find and adopt ways and means to ensure maximum security, safety and order thereat.
- w. The City Government may lease out the Metro Ormoc Slaughterhouse to any interested, qualified and competent party subject to the approval of the Sangguniang Panlungsod, provided, that the assessment and collection of fees and charges by the lessee shall be in accordance with the provisions of Article VI of this Ordinance, provided further that the rules and regulations regarding sanitation and environmental management shall comply with the lessee under the control and supervision of the city.

#### ARTICLE IV

##### RULES AND REGULATIONS

SECTION 1 - RULES AND REGULATIONS. The following rules and regulations shall be observed at the slaughterhouse, to wit:

- a. Only Metro Ormoc Slaughterhouse personnel and authorized butchers are allowed in the processing area. Any employee not complying with this regulation shall not be allowed to work.



- b. All authorized personnel in the slaughterhouse must wear their proper uniform and identification and shall be provided with safety devices like head gear protector, gloves, anti slid shoes, body protector and other similar devices.
- c. Hoister, elevator, dehairing machine, carcass lowerator, shackle-lowerator railing and carcass dropper shall not be loaded beyond their capacity.
- d. All equipment like machine, tables, platform, basin, pails, lavatories, cutting devices, saws and other instruments must be cleaned thoroughly before and after using.
- e. All electrical tools, instruments, and machines shall be detached or disconnected from the main power supply or outlet after all the work is accomplished.
- f. Suspected stolen animals brought into the Metro Ormoc Slaughterhouse shall be reported and confiscated immediately and turned over to the proper authority.
- g. No firearm is allowed in the Metro Ormoc Slaughterhouse building and compound.
- h. No gambling in whatever form shall be allowed in the slaughterhouse building, slaughterhouse compound, and in the auction market premises.
- i. No persons are allowed inside the Metro Ormoc Slaughterhouse except when they are on educational or observation tour or otherwise authorized by the proper authority.
- j. The slaughterhouse building or any portion thereof shall not be used as a sleeping or living quarter.
- k. Smoking and loitering are strictly prohibited in the slaughterhouse building and compound.
- l. Liquors, beers, wine and other intoxicating drinks are prohibited inside the slaughterhouse building and compound.
- m. The raising of animals, fowls, pets within the slaughterhouse compound is prohibited.

SECTION 2. PERMIT TO SLAUGHTER. Before any food animal is slaughtered for public consumption, a permit to slaughter shall be secured from the Slaughterhouse Manager upon the recommendation of the City Veterinarian and after payment of the required fees.

SECTION 3. REQUIREMENT FOR THE ISSUANCE OF PERMIT FOR SLAUGHTER OF LARGE CATTLE. Before the issuance of a permit to slaughter for large cattle, the Slaughterhouse Manager shall require the production of the Certificate of Ownership of the owner if said owner is the applicant, or the original Certificate of Transfer showing title in the name of the person applying for the permit if he is not the original owner.

SECTION 4. MEAT INSPECTION. All meat from food animals butchered at the Metro Ormoc Slaughterhouse shall be subjected to inspection by the Meat Inspector or any competent person duly authorized to do so, who shall decide as to the fitness of such meat for human consumption. All



such meat as are inspected shall be properly stamped "PASSED" before transfer to the Ormoc Public Market Complex or to any other public market in Metro Ormoc.

SECTION 5. TRANSFER OF MEAT FROM THE SLAUGHTERHOUSE TO PUBLIC MARKET. No meat for sale to the public shall be transferred from the Metro Ormoc Slaughterhouse to the Ormoc Public Market Complex and other Public Markets outside Ormoc except by means of a government delivery van of Ormoc City.

SECTION 6. AUTHORITY TO FORMULATE, ADOPT AND IMPLEMENT RULES AND REGULATIONS. With the approval of the City Mayor, the City Administrator of Ormoc which is in charge of the management, administration, supervision, operation, maintenance and sanitation of the Metro Ormoc Slaughterhouse shall formulate, adopt and implement specific rules and regulations to ensure efficiency, effectiveness order, and viable operations of the Metro Ormoc Slaughterhouse.

#### ARTICLE V

##### RESPONSIBLE OFFICES AND PERSONNEL

SECTION 1. OFFICES. The City Administrator shall designate a manager who shall be responsible for the management, administration, operation, maintenance and sanitation of the Ormoc Slaughterhouse:

- 1a. City Veterinary Office for technical and regulatory function
- 1b. City Treasurer's Office for revenue collection
- 1c. ENRD Office for environmental management
- 1d. City Health for sanitation

SECTION 2. STAFFING PATTERN. For purposes of this Ordinance there shall be created the following personnel to be appointed by the City Mayor upon the recommendation of the City Administrator:

1. SLAUGHTERHOUSE MASTER IV, G-22

- a. Takes authority and responsibility on the over-all administration, operation maintenance and sanitation of the slaughterhouse.
- b. Exercises direct administrative supervision over all personnel assigned at the slaughterhouse, including those personnel from the City Veterinarian Office, the City Treasurer's Office and the security agency hired by the City Government, and the butchers as well;
- c. Executes and implements the general policy of management and operations at the Metro Ormoc Slaughterhouse;
- d. Implements pertinent laws and ordinances. Implements policies, rules and regulations adopted and/or promulgated by the City Government through the City Market Committee Office, approved by the City Mayor;
- e. Ensures the safety of all government property and of all personnel, including butchers, within the premises;
- f. Continuously works towards the viability of the facility;



- g. Formulates, proposes and adopts measures to ensure effective and efficient administration and viable operation of the Metro Ormoc Slaughterhouse;
- h. Ensures proper maintenance and upkeep of all physical resources, consisting of the slaughterhouse itself, the facilities and premises;
- i. Prepares and submits periodic reports to the City Market Committee Office; and
- j. Performs such other functions as may be assigned by the City Market Committed Officer.

2. SLAUGHTERHOUSE MASTER II, G-14

3. CLERK IV

- a. Serves as the Day - Shift Supervisor;
- b. Prepares payroll and applications for leave of absences of personnel assigned at the Metro Ormoc Slaughterhouse;
- c. Maintains personnel records.
- d. Unless the slaughterhouse is leased out, prepares daily order to slaughter bearing in mind the policy of "first in, first out", and prepares weekly vouchers and payroll of butchers for payment of their services rendered;
- e. Maintains record of number of heads of animals slaughtered and number of kilos of carcass and edible offals delivered to the public market, and submits report to the Slaughterhouse Administrator; and
- f. Performs such other functions as may be assigned by Slaughterhouse Administrator;

4. CLERK II

- a. Keep records of all transactions and economic activities of the Slaughterhouse for submission;
- b. Act as overall record holder of the Slaughterhouse;
- c. Performs such other functions as may be assigned by Slaughterhouse Administrator;

5. MECHANICAL PLANT SUPERVISOR I

- a. Shift Supervisor;
- b. Provides direct control and supervision of the workforce during the actual slaughterhouse operations;
- c. Coordinates and balances the work load of all personnel, including the butchers to ensure that the work assignment is consistent with the estimated need of manpower during operations;



- d. Recommends to the Slaughterhouse Administrator approval of the assignment of the butchers prepared by the Supervising Butcher;
- e. Ensures immediate repair of equipment in case of breakdown, and immediate procurement of spare or replacement parts when contingencies occur;
- f. Regularly tests and examines all equipment to ensure they are in good condition, and troubleshoots in case of breakdown of the equipment;
- g. Acts as custodian of all equipment and tools used in the processing area; and
- h. Performs such other functions as may be assigned by the Slaughterhouse Administrator.

6. PRESSURIZED VESSEL OPERATOR

- a. Regularly services the boiler and air compressor to ensure they are in good condition; and
- b. Performs such other functions as may be assigned by the Slaughterhouse Administrator.

7. CHILLING ROOM OPERATOR

- a. Operates the cooling system at the slaughterhouse and makes it functional at all times;
- b. Troubleshoots, makes requisition for replacement or spare parts with dispatch, and does the repair himself when exigency occurs; and
- c. Performs such other functions as may be assigned by the Supervisor.

8. LIVESTOCK SCALER

- a. Weighs the animal and records its weight, specie and owner on the Health Inspection pass after ante-mortem inspection;
- b. Receives the animal, and indicates on the Health Inspection Pass the chronological number of the animal; and
- c. Performs such other functions as may be assigned by Supervisor.

9. HOLDING PEN TENDER

- a. Takes care of the animals received and deposited in the holding pen;
- b. Holds himself responsible over the safety and condition of the animals received;
- c. Does emergency slaughter of suffocated animals;



- d. Regulates and controls the flow of animals from the holding pen to the processing area by following the Daily Order of Slaughter; and
- e. Performs such other functions as may be assigned by Supervisor.

10. POST ABATTOIR SCALER

- a. Records the weight of the carcass as registered in the tract scale in chronological order, and
- b. Performs such other functions as may be assigned by Supervisor.

11. POST ABATTOIR RECORDER

- a. Records the code mark of the carcass that passes through the tract scale in chronological order; and
- b. Performs such other functions as may be assigned by Supervisor.

12. CHILLER TENDER

- a. Examines code mark and confirms the same by appropriate marking on the designated portion of the carcass;
- b. Receives into the chilling room all carcasses which have undergone and satisfied Post Mortem Inspection;
- c. Releases all chilled carcasses to the delivery van driver and causes the latter to acknowledge receipt thereof; and
- d. Performs such other functions as may be assigned by Supervisor.

13. DELIVERY VAN DRIVER

- a. Operates the vehicle(s) assigned to transport all carcasses and edible offals from the slaughterhouse to the Ormoc Public Market Complex and other public markets in Metro Ormoc;
- b. Receives from the Chiller Tender all carcasses, takes accountability thereof, delivers the same to meat owners and/or vendors at the Ormoc Public Market Complex and other public markets in Metro Ormoc, and requires the latter to acknowledge receipt thereof;
- c. Maintains the vehicle(s) clean and in good running condition.
- d. In case of breakdown of vehicle(s), troubleshoots, requests with dispatch for replacement of spare parts, and does the repair himself when the need arises;
- e. Coordinates with the Night - Shift Supervisor in planning and setting the schedule of deliveries and makes sure that the schedule is met; and
- f. Performs such other functions as may be assigned by Supervisor.



14. DELIVERY AID

- a. Loads the carcasses from the Chilling Room to the Delivery Van and delivers the same from the Delivery Van to the stalls of the meat owners and/or vendors; and
- b. Performs such other functions as may be assigned by Supervisor.

15. SUPERVISING BUTCHER

- a. Ensures the availability of butchers and sets their individual schedule in consultation and coordination with Shift Supervisor, subject to the approval of the Slaughterhouse Administrator;
- b. Exercises direct supervision over all butchers, holding pen tenders and delivery aides; and
- c. Performs such other functions as may be assigned by Supervisor.

16. BUTCHER

- a. Does the actual slaughter and proper dressing of animals; and
- b. Performs such other functions as may be assigned by Supervisor.

17. MAINTENANCE PERSONNEL

- a. Takes responsibility in the general maintenance work such as electrical, plumbing, masonry, refrigeration and others;
- b. Conducts periodic inspection of buildings and facilities, particularly on the electrical, plumbing and chilling systems, and makes appropriated recommendation to the Slaughterhouse Administration;
- c. Operates diesel (stand-by unit) engine in case of power outage;
- d. Monitors water pump and overhead water tank level; and
- e. Performs such other functions as may be assigned by Supervisor.

18. SANITATION PERSONNEL

- a. Takes charge of the sanitation requirement of the slaughterhouse by keeping the office, rest rooms, slaughterhouse building, holding pen, stockyard and premises clean;
- b. Takes care of the environmental sanitation, landscaping and orderliness around the slaughterhouse premises, including the livestock market area; and
- c. Performs such other functions as may be assigned by Supervisor.



- FROM THE CITY VETERINARIAN'S OFFICE

1. LIVESTOCK INSPECTOR

- a. Conducts ante-mortem inspection on animals brought to the slaughterhouse and issue Health Inspection Pass for those found to be good for slaughter.
- b. Rejects animals which have failed to satisfy the standards set by the National Meat Inspection Commission;
- c. Submits report on the number of animals inspected and condemned; and
- d. Performs such other functions as may be assigned by Supervisor.

2. MEAT INSPECTOR

- a. Conducts inspection on the carcasses and offals to determine whether they are fit for human consumption;
- b. Condemns unwholesome meat and offals;
- c. Conducts post abattoir inspection to prevent the sale of hot meat;
- d. Prepares and submits report on inspected and condemned meat and offals; and
- e. Performs such other functions as may be assigned by Supervisor.

- FROM THE CITY TREASURER'S OFFICE

1. REVENUE CLERK

- a. Collects all the fees due the government and makes sure these fees are collected accurately and promptly;
- b. Issues Cash Tickets and/or Official Receipts for all payments received;
- c. Prepares Certificate of Ownership and Transfer Certificate of Ownership for large cattle;
- d. Turns over collection daily to the City Treasurer's Office, prepares and submits Daily Collection Report to the City Treasurer and Market Committee;
- e. Performs such other functions as may be assigned by Supervisor.

- SECURITY AGENCY GUARD

- a. The City may engaged/hired the services of a private security agency to provide security and safety to government personnel, property and any other valuables within the slaughterhouse premises on a 24-hour-per-day basis;



- b. Records in the logbook at the gate all incoming and outgoing vehicles and other information;
- c. Implements policies, rules and regulations on security and safety promulgated or issued by competent authority.

- PNP PERSONNEL

- a. PNP personnel may be assigned or detailed at the Metro Ormoc Slaughterhouse to augment the security force;
- b. Apprehends violators of the laws, ordinances, rules and regulations in the slaughterhouse; and
- c. Coordinates with the Slaughterhouse Administrator in the enforcement of security and safety policies and procedures in the slaughter.

ARTICLE VI

FEEES AND RATES OF FEES

SECTION 1. FEES - There shall be imposed and collected at the Metro Ormoc Slaughterhouse fees for the following:

- a. Stockyard Fee. - For the use of the yard prior to ante-mortem inspection, weighing and entry into the holding pen. Payment is based on per-head-day basis.
- b. Ante-Mortem Inspection Fee. - For the services in examining the animals prior to 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, or suspected abnormal animals; prevent contamination of personnel, premises and equipment by an animal suffering from a disease which is communicable; and gather information for post-mortem inspection, diagnosis and judgment of carcass and offals;
- c. Holding Pen Fee. - For the use of the facility in the lairage of animals before the actual slaughter;
- d. Permit to Slaughter Fee. - Before any animal is slaughtered for public consumption, a permit therefore shall be secured from the City Veterinarian or his duly authorized representative, and the corresponding permit fees shall be paid to the City Treasurer;
- e. Post-Mortem Inspection Fee. - For services in inspecting all animals to ensure detection for lesions and abnormalities, and to pass only meat and edible offals fit for food; all such meat and offals as are inspected shall be properly stamped and/or marked before transport to the Ormoc Public Market Complex; the basis shall be the carcass weight;
- f. Certificate of Ownership Fee. For the issuance of credential of ownership of large animals;
- g. Transfer of Certificate of Ownership Fee. - For the issuance of credential of transfer of ownership of large animals;



- h. Delivery Fee. - For the use of the delivery van and services in transporting the carcass and edible offals from the Metro Ormoc Slaughterhouse to the Ormoc Public Market Complex and other public markets in Metro Ormoc and neighboring municipalities, the basis shall be the carcass weight;
- i. Slaughter Fee. - For the services and use of facilities in the slaughter of food animal, the basis shall be the live weight of the food animal;

SECTION 2. - RATES OF FEES. - The rates of fees shall be as follows:

PIG

1. Entrance Fee	-	P10.00/head
2. Weighing Fee	-	10.00/head
3. Stockyard Fee	-	10.00
4. Yardage Fee	-	10.00
5. Ante-Mortem	-	5.00
6. Holding Pen	-	5.00
7. Permit to Slaughter	-	10.00
8. Slaughter Fee	-	10.00
9. Post-Mortem (P.40 x kl.)	-	14.00
10. Delivery Fee w/n the city	-	10.00/head

NOTE: Outside city proper delivery fee will be computed as proposed fee plus P1.00/km/head.

CARABAO/COW

1. Entrance Fee	-	P60.00
2. Weighing Fee (P.02 x kl.1w)-	-	8.40
3. Stockyard Fee	-	14.00/day/head
4. Yardage Fee (P.20 x kl.1w) -	-	84.00
5. Ante-Mortem (P5.00/head) -	-	7.00
6. Holding Pen	-	15.00
7. Permit to Slaughter	-	28.00
8. Slaughter Fee	-	50.00
9. Certificate of ownership fee-	-	50.00
10. Transfer of Certificate of Ownership Fee	-	25.00
11. Post-Mortem(P.35 x kl dressed meat) -	-	73.50
12. Delivery Fee (w/in the city proper)	-	20.00

NOTED: Outside the city proper, delivery fee will be computed as proposed fee plus P1.00/km/head.

SECTION 3. DELIVERY FEE - There shall be imposed and collected a delivery fee for carcasses and edible offals of P0.20, P0.40, P0.45 and P0.70 per kilo from the Ormoc Slaughterhouse to Ormoc Public Market Complex and an additional of P0.50 per kilo per kilometer thereafter.

SECTION 4. OTHER FEES AND CHARGES. - All other fees and charges imposed and collected under existing laws and orders of the National Meat Inspection Commission shall continue to be so imposed and collected pursuant thereto.



ARTICLE VII

LAWS, ADMINISTRATIVE ORDERS AND SANCTIONS

SECTION 1. LAWS AND ADMINISTRATIVE ORDERS. All laws as well as the administrative orders, rules and regulations and other issuances of the National Meat Inspection Commission governing or covering the management, administration, regulations, operation and maintenance of slaughterhouse shall apply to the Ormoc Slaughterhouse.

SECTION 2. 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 City Market Committee with the required approval of the City Mayor shall be denied the privilege to avail himself of the facilities and services of the Ormoc Slaughterhouse. Notwithstanding the herein provision, the City Government may pursue an action in 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 not less than P1,000.00 nor more than P2,000.00 or both at the discretion of the court.

ARTICLE VIII

FINAL PROVISION

SECTION 1. SEPARABILITY CLAUSE. If, for any reason or reasons, any part of provision of this Ordinance shall be held unconstitutional or invalid, other parts or provisions hereof which are not affected thereby shall continue to be in full force and effect.

SECTION 2. REPEALING CLAUSE. - Except as otherwise provided herein, all ordinances, rules and regulations, and other similar issuances, or parts thereof, which are inconsistent herewith, are hereby repealed or modified accordingly.

SECTION 3. EFFECTIVITY. - This Ordinance shall take effect when the New Slaughterhouse becomes operational.

I HEREBY CERTIFY to the correctness of the foregoing ordinance.

OSCAR LASAM  
Secretary to the  
Sangguniang Panlungsod

ATTESTED:

NEPOMUCENO P. APARIS I  
City Councilor  
Majority Floor Leader  
(Acting Presiding Officer)

APPROVED:

CELSO P. ADOLFO  
Vice Mayor & Presiding Officer  
(Acting City Mayor)

7/28/03  
(Date)