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Republic of the Philippines
Congress of the Philippines
Metro Manila

Twelfth Congress

Third Regular Session

Begun and held in Metro Manila, on Monday, the twenty-eighth day of July, two thousand three.

[REPUBLIC ACT NO. 9296]

AN ACT STRENGTHENING THE MEAT INSPECTION SYSTEM IN THE COUNTRY, ORDAINING FOR THIS PURPOSE A "MEAT INSPECTION CODE OF THE PHILIPPINES" AND FOR OTHER PURPOSES

Be it enacted by the Senate and House of Representatives of the Philippines in Congress assembled:

SECTION 1. *Short Title.* — This Act shall be known as "The Meat Inspection Code of the Philippines."

CHAPTER I
DECLARATION OF POLICY AND DEFINITIONS

SEC. 2. *Declaration of Policy.* — It is hereby the policy of the State:

a) to promulgate specific policies and procedures governing the flow of food animals, meat and meat products through the various stages of marketing and the proper preservation and inspection of such products;

b) to ensure food security and provide safety and quality standards for consumer products related to agriculture to assure the protection of the public against unreasonable risks of injury and hazards to health;

c) to support local government units in their endeavor to be self-reliant and to continue exercising the powers and discharging the duties and functions currently vested upon them;

d) 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 meat and poultry industry to put up world-class meat establishments;

e) to promote the application of risk analysis based on accepted scientific methodology on applied food safety standards so as to assure a safe and wholesome meat supply;

f) 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 diseases in meat establishments; and

g) to strengthen existing rules and regulations governing meat importation to make them comprehensive, clear and transparent and ensure the safety and quality of imported meat and meat products through inspection and documentation.

SEC. 3. Principles and Objectives. – The State shall ensure the protection of human and animal health against direct and indirect hazards, and in particular the protection of:

a) Consumers against zoonotic diseases, meat-borne infection, intoxication and hazards associated with residue from treatment or exposure of the slaughter animal;

b) Meat handlers against occupational zoonoses;

c) Livestock against the spread of infections, intoxications and other diseases of socioeconomic importance as detectable at meat inspection and as consistent with the relevant animal health regulations; and

d) Consumers and the meat processing industry against economic losses from meat of inferior quality or abnormal properties.

SEC. 4. Definition of Terms. – As used in this Code, the following terms, words and phrases shall be construed to mean as follows:

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

2. *Accredit* - the power of the National Meat Inspection Service (NMIS) to give authority to (a) any meat establishment engaged in the slaughtering operation, preparation, processing, manufacturing, storing, or canning of meat and meat products for commerce; (b) any importer, exporter, broker, trader or meat handler; (c) any meat vehicle or conveyance; and (d) any person, firm, corporation as provider of government services such as independent or third party service providers, or independent inspection or audit agencies.

3. *Adulterated* - carcasses, or any part thereof, whether meat or meat product under one or more of the following categories:

a) if it bears or contains any poisonous or deleterious substance which may render it injurious to health of the public; but in case the substance is not an added substance, such meat and meat product shall not be considered adulterated under this clause if the quantity of such substance does not ordinarily render it injurious to health of the public;

b) if it bears or contains any added poisonous or deleterious substance other than one which is (i) a pesticide chemical in or on a raw agricultural commodity, (ii) a food additive, (iii) a color additive, for which tolerances have been established and it conforms to such tolerances;

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 in part, the product of a diseased animal or of an animal which has died other than by slaughter;

f) if its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to public health;

g) if it has been intentionally subjected to radiation, unless the use of the radiation was in conformity with an existing regulation or exemption;