NATIONAL MEAT INSPECTION SERVICE

2017 Annual Report

Embarking on Change

DEPARTMENT OF AGRICULTURE 1898

NATIONAL MEAT INSPECTION SERVICE 1972

CONTENTS:

Republic of the Philippines
DEPARTMENT OF AGRICULTURE
Elliptical Road, Diliman, Quezon City

MESSAGE

*Change has come!*To everyone in government, this is our motivation as we pursue our mandate to serve the Filipino.

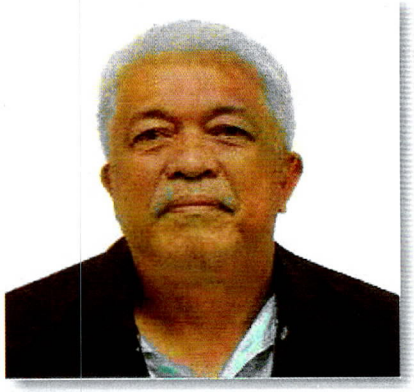
The National Meat Inspection Service is one with this ideal as it works hand-in-hand with the Department of Agriculture through its programs and services to ensure safe and wholesome meat and meat products for the public.

For 2017, we have set out to guarantee sustainability and competitiveness by increasing productivity through the use of strategic farm production machineries, equipment, facilities and inputs; enhanced regulatory capability in accordance with the Food Safety Act of 2013 by enhancing, harmonizing and streamlining regulatory services as well as the formulation of standards; adherence to international agreements in trade and investment promotion, research and development partnerships, and other technical assistance cooperation; climate resiliency via adaptation to the impacts of climate change; and strengthened enforcement.

Collectively, we will continue to march forward to better address the needs of our constituents. The National Meat Inspection Service will be steadfast in improving its programs and services as it remains the vanguard in ensuring safe and quality meat and meat products for all.

To the men and women of the National Meat Inspection Service, I extend my profound salutations.

Sec. Emmanuel F. Piñol
Department of Agriculture



Republic of the Philippines
Department of Agriculture
National Meat Inspection Service
Elliptical Road, Diliman, Quezon City

MESSAGE

As the country embarks on another historical chapter of nation building, it is my great honor to be chosen to lead the National Meat Inspection Service as we face the challenge of change for competent and responsive government service.

It brings me more delight to venture in this journey with my NMIS family guided by our core values of Professionalism, Integrity, Team work, Accountability and God Centeredness.

For 2017, we earnestly adhered to our commitment of protecting the meat consuming public through efficient and effective meat inspection service, adopting and implementing internationally accepted hygiene and sanitation standards and advanced technologies while promoting the development of livestock, poultry and meat industry to ensure adequate supply of quality meat products, Success is ensured (products) in collaboration with other government agencies and industry partners in accordance with the Meat Inspection Code of the Philippines and other relevant laws.

Meat establishments such as Slaughterhouses, Poultry Dressing Plants, Meat Processing Plants, Meat Cutting Plants and Cold Storage Warehouses are evaluated, classified and accredited as they comply with national hygiene and sanitation standards.

The implementation of our Meat Safety and Quality Assurance Program oversees licensed meat establishments through on-line, in-plant inspection and certifies the safety of meat for human consumption.

We fortify import control by stringently evaluating the eligibility and qualification of meat importers and Foreign Meat Establishments intending to export to the Philippines. On the other hand, we also support export development initiatives by providing local meat exporters with technical assistance ensuring compliance of licensed meat exporting establishments to the requirements of the importing countries.

We methodically conduct analytical procedures to detect biological, physical and chemical contaminants in meat and meat products to guarantee the production and entry of safe and quality meat and correspondingly formulate meat safety standards and policies.

In recognition of our limitations, we give high regard to coordination and cooperation with local government units including uplifting their capacity thru the provision of capability building services for their personnel as well as technical assistance for the construction of new facilities and rehabilitation, upgrade and/or completion of their existing facilities.

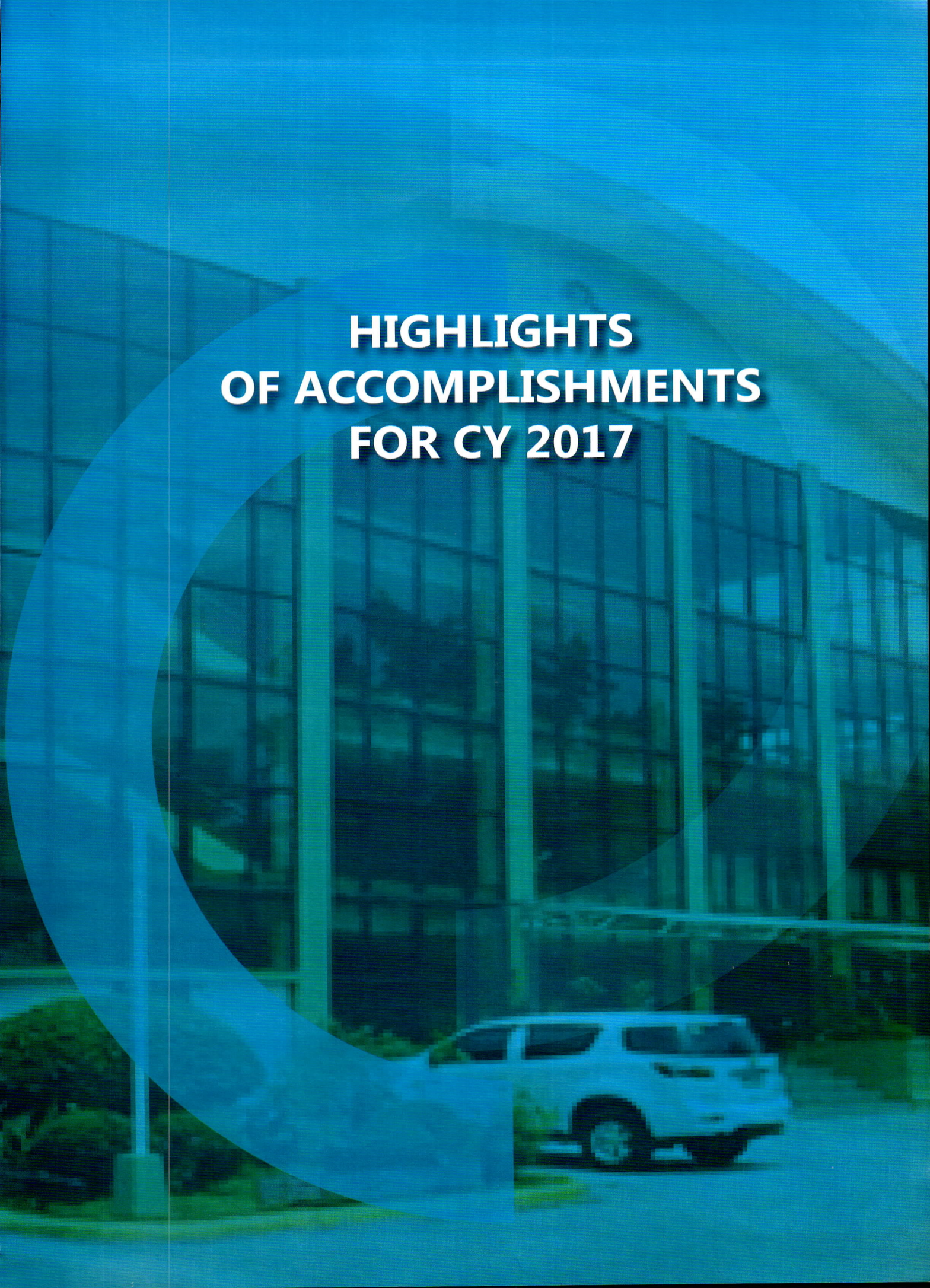
We have also strengthened regulation enforcement against hot meat, adulterated or misbranded meat products while intensifying information and education programs for consumers. Our public relations strive to become more responsive to consumer complaints and queries.

Our labor to provide efficient and effective program delivery have yielded positive results and it is with great pride that I present the accomplishments of the National Meat Inspection Service.

To my NMIS family I offer my warmest congratulations for a job well done.

Dr. Ernesto S. Gonzales:
Executive Director

HIGHLIGHTS OF ACCOMPLISHMENTS FOR CY 2017



Accreditation and Licensing

310 meat establishments were accredited nationwide.

58 were classified "AAA" and 250 "AA".

Meat Inspection

1,011,299,044.00 kilograms of meat were inspected and passed fit for human consumption.

Enforcement

176 surveillance activities undertaken which led to 12 strikes operations resulting to the confiscated of 1,661.68 kilograms of hot meat.

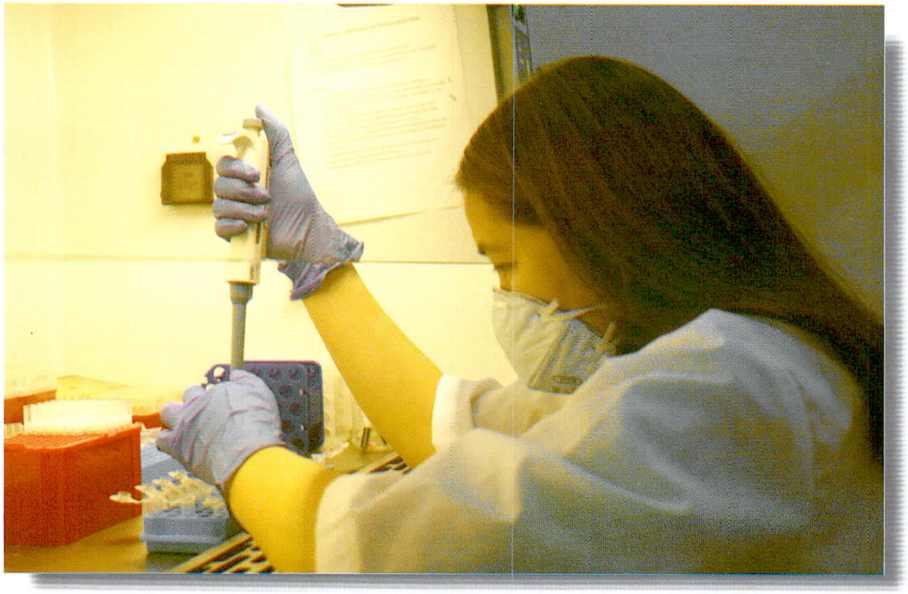
Import-Export

783,009.12 metric tons of raw meat was imported.

4,268,299.90 kilograms of meat and meat products were exported to seventeen (17) countries.

30 Foreign Meat Establishments were evaluated in India and 23 in Brazil under the Department of Agriculture Inspection Mission (DAIM)

Laboratory Services



8,786 and 3,020 samples were tested under the pathogen monitoring and veterinary drug residue programs respectively.

Management Conference

Quarterly Management Committee meetings to plan and evaluate the activities of the agency and continuously deliver excellent service to the meat consuming public.

Infrastructure Projects

42 Meat Establishment Improvement Program projects were completed out of the 54 awarded projects to LGU recipients.

14 lgus benefited from the Small Scale Meat Establishment Program.

24 National Livestock Program projects completed out of 27.

3 In-House Infrastructure Projects buildings were completed.

Income

Php199,469,803.33 was collected and remitted to the Bureau of Treasury.

Programs

Accreditation and Registration(ARD)

Plant Operation Standard and Monitoring

Meat import Export

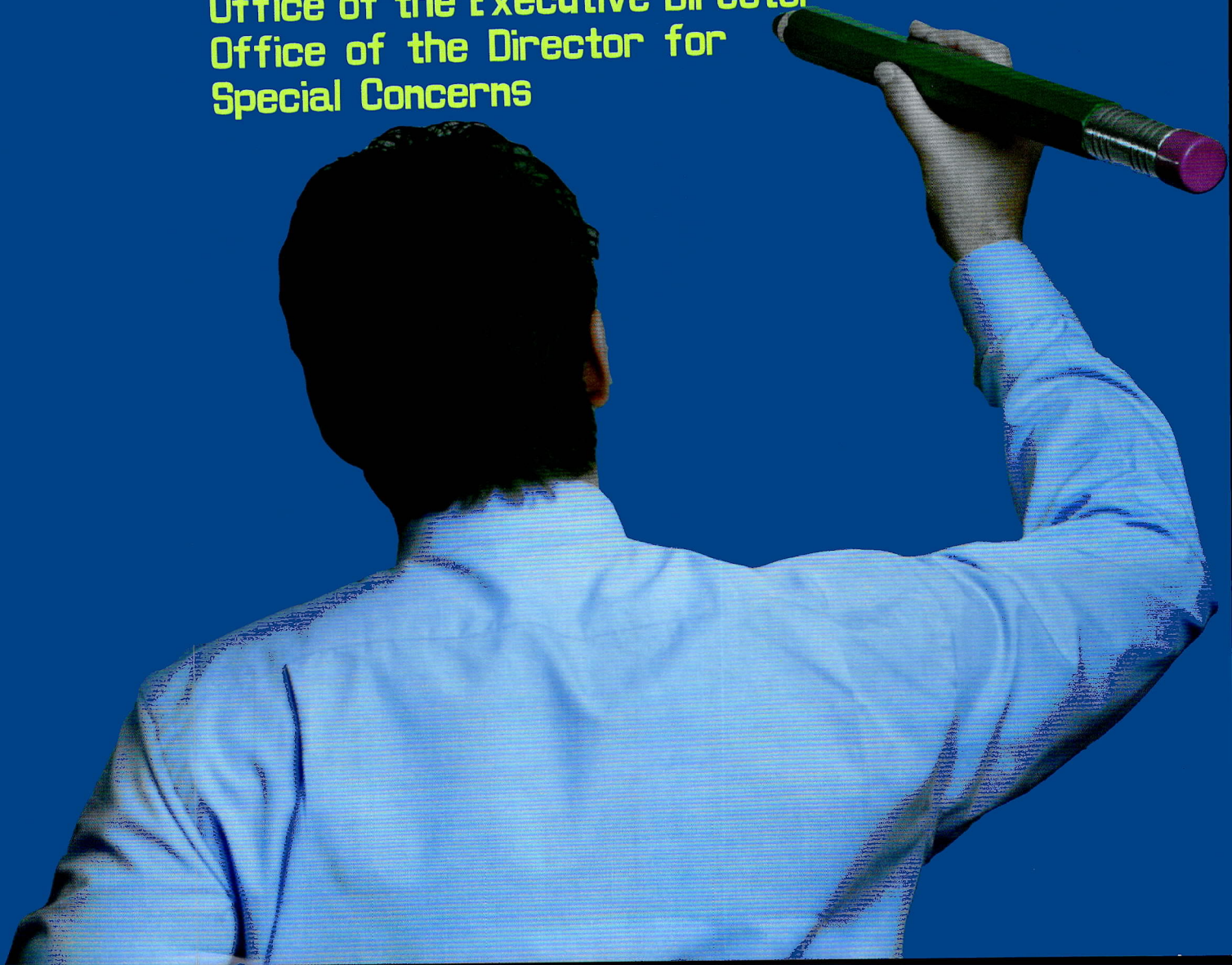
Meat Standards Development and Consumer Protection

Laboratory

Administrative, Financial ang Management

Planning and Management information

Office of the Executive Director-
Office of the Director for Special Concerns



Accreditation and Registration

Under the Revised Implementing rules and regulations of Republic Act (R.A.) No. 9296 "The Meat Inspection Code of the Philippines", as amended by R.A. No. 10536, the Accreditation and Registration Division (ARD) is responsible for the accreditation of meat establishments, rendering facilities, meat transport vehicles, meat establishment contractors, fabricators, suppliers and third party service providers.

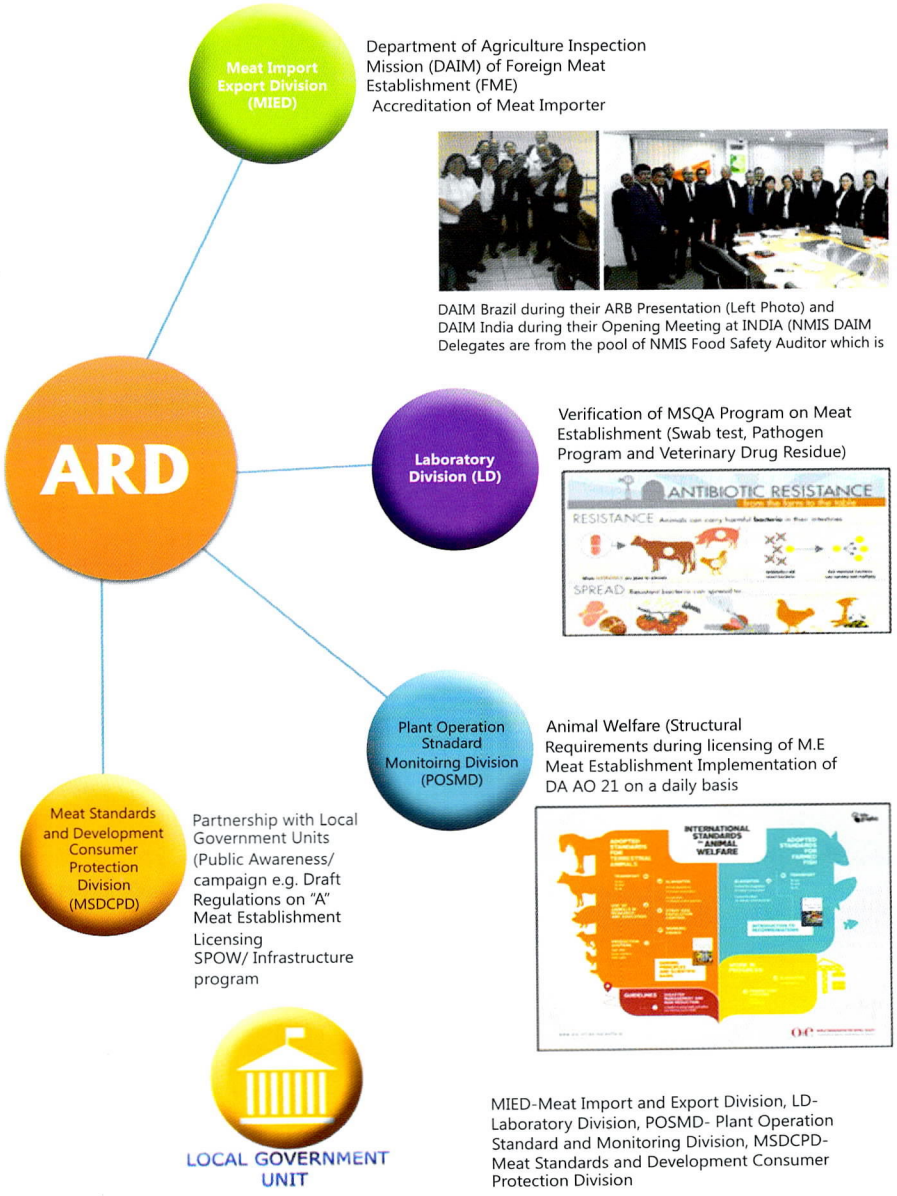
The Meat Establishments Licensing Program maintains the central database for nationwide registration of slaughterhouses, poultry dressing plants, meat processing plants and meat cutting plants as it ensures compliance with national standards in both structural and operational requirements.

For 2017, a total of three hundred ten (310) meat establishments were issued their License to Operate (LTO). This number wasmodest increase of 4.38% froma total of297 meat establishments in 2016.

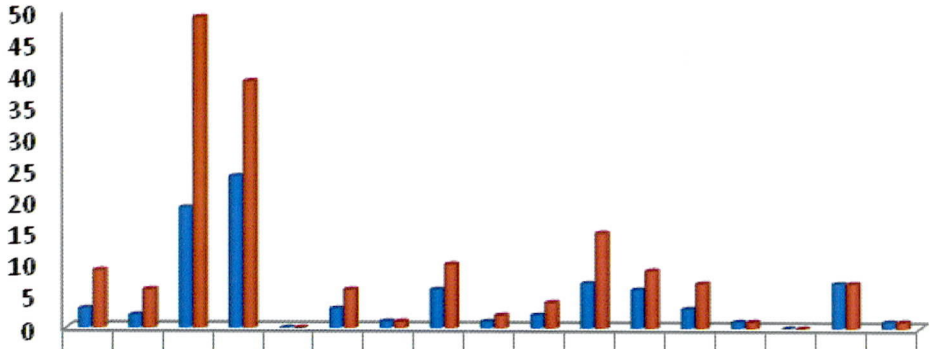
In addition, six thousand five hundred forty-six (6,546) Meat Transport Vehicleswere accredited across the country

The Meat Safety and Quality Assurance Program handles the implementation of the Department of Agriculture Administrative Order (DA-AO) No. 9, series of 2003 and DA-AO No. 21, series of 2004 mandating all National Meat Inspection Service (NMIS) accredited "AAA" meat establishmentsapplication of theHazard Analysis Critical Control Point (HACCP) Program and all "AA" meat establishments ofthe Good Manufacturing Practices (GMP) and Standard Sanitation Operating Procedures (SSOP) respectively in the whole process of food production and to be certified as such.

The GMP/SSOP and HACCP certification of NMIS are banner programs of the agency with the aim to strengthen the country's meat safety regulations and also conform to the contemporary global standards in food safety.



DATA SET 6-A: Regional Distribution of 2017 HACCP Certified MEs and Products



	I	II	III	IV-A	IV-B	V	VI	VII	VIII	IX	X	XI	XII	XIII	CAR	NCR	NIR
ME	3	2	19	24	0	3	1	6	1	2	7	6	3	1	0	7	1
Products	9	6	49	39	0	6	1	10	2	4	15	9	7	1	0	7	1

In 2017, NMIS HACCP Certification recorded one hundred sixty six (166) certified products and eighty six (86) certified meat establishments.

Engineering and Infrastructure Projects.

There were five (5) in-house infrastructure projects allocated for the Calendar Year (CY) 2017 namely: 1. NMIS Regional Technical Operations Center (RTOC) - I Laboratory Building, 2. NMIS RTOC - II Administrative Building, 3. NMIS RTOC IV - A Site Development, 4. NMIS RTOC - XII Administrative Building and 5. NMIS RTOC - X Administrative Building.

Meat Establishment Improvement Program (MEIP)

Six (6) Local Government Units (LGU) were assisted to qualify for the MEIP, as follows:

1. LGU SAN QUINTIN, PANGASINAN (P5M)
2. LGU TUGUEGARAO, CAGAYAN (P5M)
3. LGU SOLANO, CAGAYAN (P5M)
4. LGU San Carlos CITY, NEGROS OCCIDENTAL (P5M)
5. LGU OPOL, MISAMIS ORIENTAL (P7M)
6. LGU TANDAG CITY, SURIGAO DEL SUR (P5M)

Small Scale Meat Establishment Program (SSMEP)

In CY 2017, fourteen (14) LGUs were shortlisted as program recipients:

1. LGU Quezon, Nueva Ecija
2. LGU San Leonardo, Nueva Ecija
3. LGU Alabat, Quezon
4. LGU Liliw, Laguna
5. LGU San Juan, Batangas
6. LGU Lambunao, Iloilo
7. LGU Janiuay, Iloilo
8. LGU Balangiga, Eastern Samar
9. LGU Oras, Eastern Samar
10. LGU Siocon, Zamboanga Del Norte
11. LGU Pikit, North Cotabato
12. LGU Sison, Surigao Del Norte
13. LGU Malimono, Surigao Del Norte
14. LGU Santa Marcela, Apayao

BuB Funded Slaughterhouse Projects

Construction of slaughterhouse projects were considered for funding under the Bottom-up Budgeting(BuB) Program in 2017. The NMIS has spearheaded the crafting of the guidelines that defined the roles and responsibilities of NMIS-Engineering, NMIS-RTOC, Department of Agriculture (DA) - Regional Field Office, DA - Field Operations Serviceand LGUs. The guidelines further provided for the procedural requirements in project implementation.

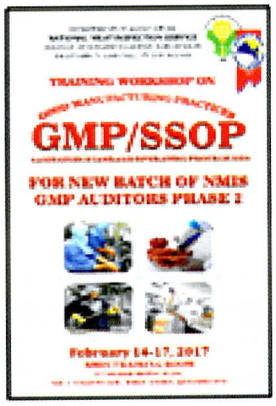
The NMIS has certified the detailed engineering plans and program of works which are the basis for the release of funding and bidding of the project. Assistance was likewise extended in the final inspection and dry-run of the different BuB funded projects.

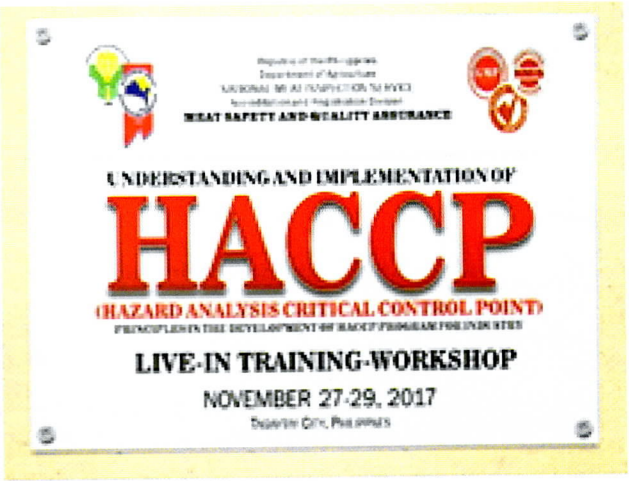
DA-AMAS Funded Projects

The NMIS also actively participated in DA-Agribusiness and Marketing Assistance Servicefunded slaughterhouse projects.

BAFS FUNDED PROJECTS

Funds transferred from the Bureau of Agriculture and Fisheries Standards to the NMIS were allotted for the reprinting and republication of Guidebooks for meat establishments and capability building materials such as the Standards Promotions for Best Available Technologies (BAT) and Best Environmental Practices (BEP) for meat establishments.





Plant Operation Standards and Monitoring

In-plant Line Inspection and Monitoring Program conducted monitoring and evaluation of 17 RTOCs, represented by visits insixty-four (64)"AAA" and "AA" slaughterhouses and poultry dressing plants granted LTO by NMIS.

These activities were conducted to assess the statusof accredited slaughterhouses (SLHs) and poultry dressing plants (PDPs) on the implementation of the existing regulations and other issuances and gather information on the operational issues and concerns regarding delivery of actual meat inspection activities, food animal welfare implementation, slaughter and meat inspection report and data validation, LGU Deputation Programfor technical assistance, future systems improvement and policy development.

Plant Operation Standards and Monitoring Division (POSMD), in an effort to improve the line inspection set-up, made a brief study on the current postings of NMIS personnel conducting meat inspection in slaughterhouses and poultry dressing plants.

Deputation Program

The Deputation Program for LGUs particularly for Meat Control Officers and Meat Inspectors aims to augment the NMIS workforce in specified NMIS-licensed meat slaughterhouses and poultry dressing plants to enforce meat inspection, hygiene, and animal welfare rules and regulations.

In 2017, a total of two hundred forty-nine (249) LGU meat inspection officers were deputized from those endorsed by RTOCs. There was a 16.06 % increase in the number of LGU deputation from 2016 to 2017.

Re-Tooling and Training Workshopsfor meat inspection officers were conducted to enhance technical knowledge and build confidence. Updates on meat inspection system procedures, supervision, reporting and recording were also provided

Livestock and Poultry Slaughter and Meat Inspection Data

One of the core competence functions of NMIS, is to manage and supervise the inspection and hygienic slaughter of food animals for domestic and international trade. The POSMD monitors the level of production in slaughterhouses and poultry dressing plants granted LTO throughout the country.

A total of 581,366,698 heads of animal slaughtered were recorded and 1,055,829,361 kilograms of meat was produced for the whole year of 2017.

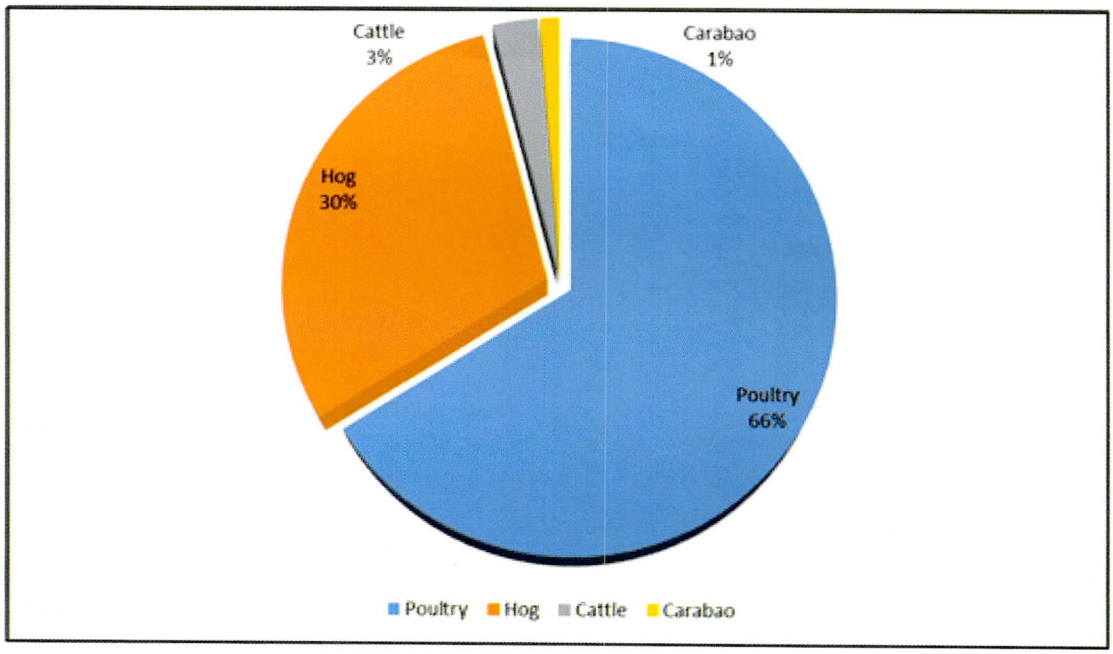
Another primary function of NMIS is to pass judgment on inspected slaughtered food animals. As a result of the meat inspection conducted, animals, body parts and entrails may be rejected for human consumption and are judged as "Condemned".

Inventory of Local and Imported Pork and Chicken

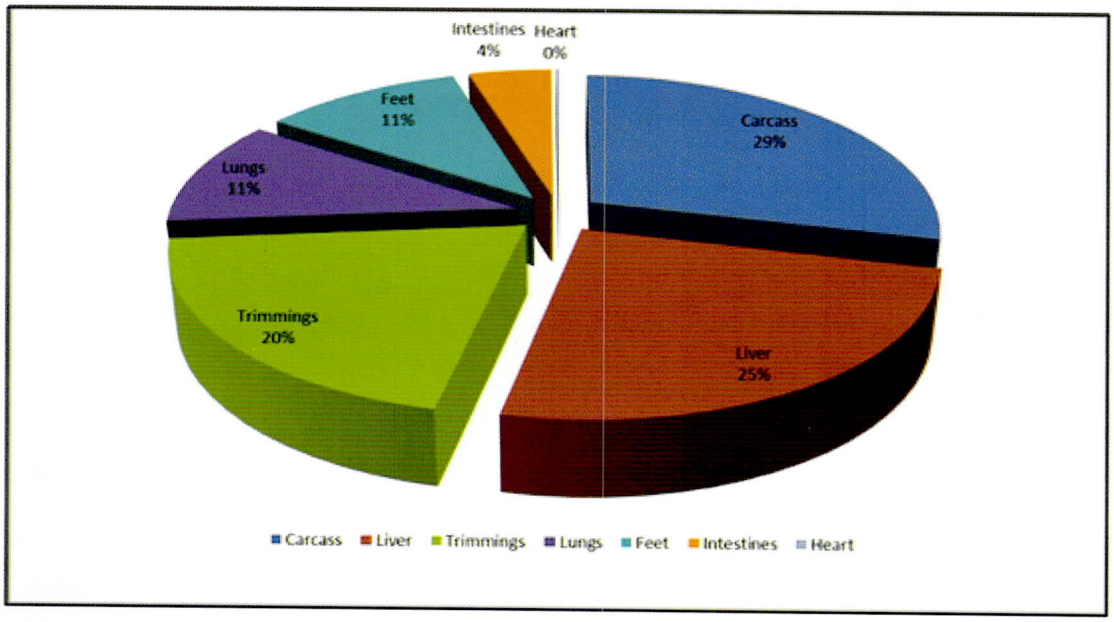
In addition to its regular responsibilities, POSMD consolidates and analyzes the weekly inventory of pork and chicken in DA and NMIS-licensed cold storages. This is done to provide information on the supply of local and imported pork and chicken meat and serves as basis for the Minimum Access Volume commodity allocation for importers. The weekly inventory report, upon approval of the Executive Director, is uploaded every Thursdayin the NMIS website.

Furthermore, POSMD actively participated

Percentage Distribution of Total Meat Produced, 2017



Percentage Distribution of Body Parts Condemned, 2017



in the regular meetings of the National Task Force on Meat Price and Volume Watch, a collaborative meeting attended by government and private stakeholders organized by the Department of Agriculture.

Food Animal Welfare

The Food Animal Welfare Program of NMIS enforces R.A. No. 8485 as amended by R.A. No. 10631 and R.A. No. 9296, as amended by R. A. No. 10536 to ensure that all food animals brought in the slaughterhouse and poultry dressing plants are handled and slaughtered humanely.

The NMIS endeavors to harmonize plant operation and animal welfare rules and regulations based on international standards such as the World Organization for Animal Health and Codex Alimentarius Commission.

Information education and communication materials on prohibition of "Zorro" and "Flooding" are distributed to stakeholders, partner-agencies and organizations. The monthly Food Animal Welfare (FAW) reports from the regions had monitored a total of 33% incidence of "Zorro". This practice has significantly declined since the implementation of the Food Animal Welfare Program.

Lecture on demonstration of beef meat cuts at RSRH MCP

Lecture on anatomy and post-mortem inspection techniques

Dr. Alex Templonuevo showing the different locations of lymph nodes in a hog carcass during 2nd Batch of Retooling

Meat
Import
Export

The NMIS through its Meat Import Export Division (MIED), develops plans, programs, standards and regulations related to import and export of meat. The MIED strengthens control of meat import by strictly evaluating the eligibility for accreditation of meat importers and Foreign Meat Establishments (FME's) intending to export meat to the Philippines. It also supports export development initiatives by providing meat exporters with technical assistance and ensures compliance of accredited exporting meat establishments to the requirements of the importing countries.

Accreditation of Meat Importers

For 2017, a total of two hundred sixty-four (264) meat importers were accredited by NMIS. Two hundred twenty-two (222) Meat Importer Traders (MIT), thirty-one (31) are Meat Importer Processors (MIP),five (5)are Meat Importer Institutional Users(MIIU) and six (6) Duty Free Suppliers (DF). Majority of them have their business located in National Capital Region (NCR).

As part of the guidelines for the accreditation of new importers, MIED personnel conducted on-site technical evaluation of new importers. Forty-six (46) new importer were accredited.

Inspection of Imported Meat

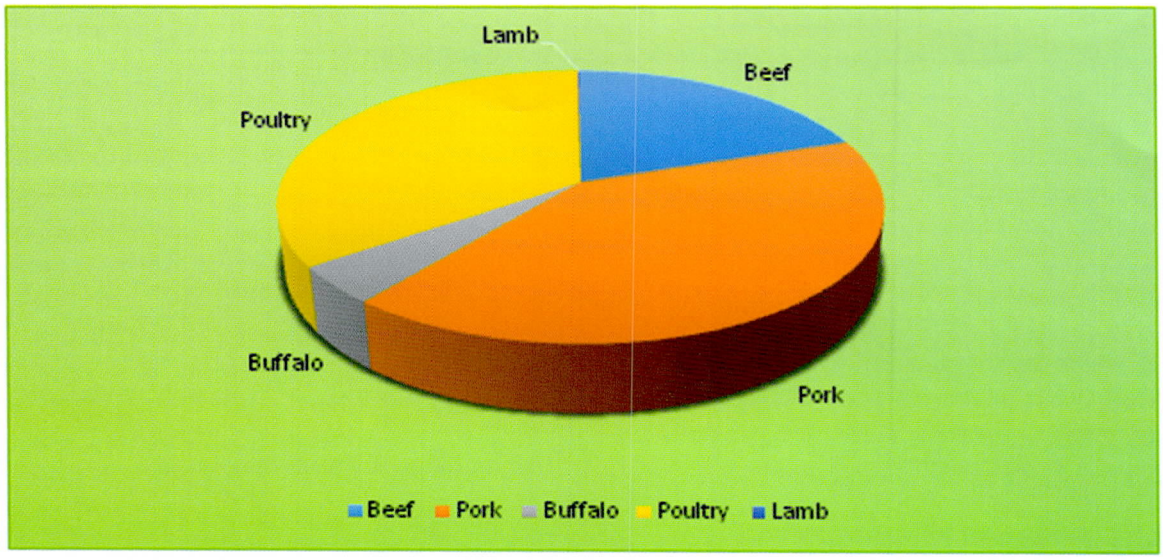
A total volume of 783,009.12 MT of raw meat was imported in 2017. Pork and poultry had the highest volume, comprising 41% and 34.7% of total imports respectively.

Accredited Meat Importers

2017 NMIS ACCREDITED MEAT IMPORTERS													
RTOC	MIT		MIP		MIIU		DFS		DFL-MIIU		DFL-MIP		TO-TAL
	REN	NEW	REN	NEW	REN	NEW	REN	NEW	REN	NEW	REN	NEW	
NCR	142	33	15	1	5	0	1	0	0	0	0	0	197
	142												
III	11	4	6	1	0	0	3	0	1	0	0	0	26
IV-A	16	3	5	0	0	0	0	0	0	0	0	1	25
VII	10	1	3	0	0	0	0	0	0	0	0	0	14
I	0	1	0	0	0	0	0	0	0	0	0	0	1
II	0	1	0	0	0	0	0	0	0	0	0	0	1
TO-TAL	**179**	**43**	**29**	**2**	**5**	**0**	**4**	**0**	**1**	**0**	**0**	**1**	**264**

Volume of imported meat (MT)

2017 VOLUME OF IMPORTED MEAT AND MEAT PRODUCTS	
COMMODITY	VOLUME (MT)
Beef	154,077.58
Pork	321,191.47
Buffalo	34,883.73
Poultry	271,810.95
Lamb	1,045.39
TOTAL	**783,009.12**



Accreditation of Meat Exporters

Through the initiative of MIED a memorandum order on the guidelines on registration of meat exporters was drafted and subsequently approved. The guidelinesmay not be mandatory but serve as an initial document for the future development of the country's meat export industry.

Registered Meat Exporters

EXPORT MEAT ESTABLISHMENTS

1. Aslax Phils Corp.
2. Century Pacific Food Inc.
3. Foodsphere Inc.
4. Jikkoh Food Manufacturing Corp.
5. Johanna's Chicken Processing Center
6. LDP Farms Food Corp.
7. Maharlika Agro-Marine Ventures Corp.
8. Mekeni Food Corp.
9. Mofels Food International Corp.
10. Purefoods Hormel Co. Inc.
11. Reitoh Cold Storage Inc.
12. Rombe Phils.
13. Silangan Poultry Farm, Inc.
14. Soguko Foods Corporation
15. Staples Food Corp.
16. The Pacific Meat Food Processing Corp.
17. The Purefoods Hormel Co., Inc.
18. Felmocor Food Processing Corp.

Export Assistance

A total of 4,268,299.90 kilograms of meat and meat product was exported by the Philippines in 2017. A total of seventeen (17) countries were the recipient of exported meat. Japan was the biggest recipient of poultry meat having a total of 2,557,816.84 kilograms. Poultry meat is the most common commodity exported by our country at 69.5 % of the total exports.

Volume of Exported meat (Kg)

Country	Chicken	Duck	Poultry	Processed	Grand Total
Australia				86,579.50	86,579.50
Bahrain				4,200.00	4,200.00
Brunei Darussalam				18,468.00	18,468.00
Cambodia				8,963.85	8,963.85

Country	Chicken	Duck	Poultry	Processed	Grand Total
Canada				3.12	3.12
Hongkong	2.85				2.85
Japan	2,230,195.10	27.30	296,333.40	31,261.04	2,557,816.84
Korea				1,670.40	1,670.40
Kuwait				71,245.84	71,245.84
Malaysia				31,367.28	31,367.28
Oman				94,720.00	94,720.00
Papua New Guinea				22,937.11	22,937.11
Qatar	32,020.80			668,105.21	700,126.01
Saudi Arabia				183,959.40	183,959.40
United Arab Emirates	0.00			471,139.30	471,139.30
United States of America				15,050.00	15,050.00
Vietnam				50.40	50.40
Grand Total	**2,262,218.75**	**27.30**	**296,333.40**	**1,709,720.45**	**4,268,299.90**

Accreditation of Foreign Meat Safety Systems and Foreign Meat Establishments.

The NMIS and Bureau of Animal Industry partners by sending auditors to inspection missionsof the Department of Agriculture Inspection Mission (DAIM) as part of the accreditation process of Foreign Meat Establishments (FME). For year 2017, DAIM was conducted in India and Brazil both for individual FMEs accreditation. In consideration of the banon entry Brazil meat into the Philippines, DAIM Brazil served as a regular inspection and special mission with the objective accredit the FMEs and validating adverse findings on the quality of their exported meat.

Orientations, Trainings and Workshops

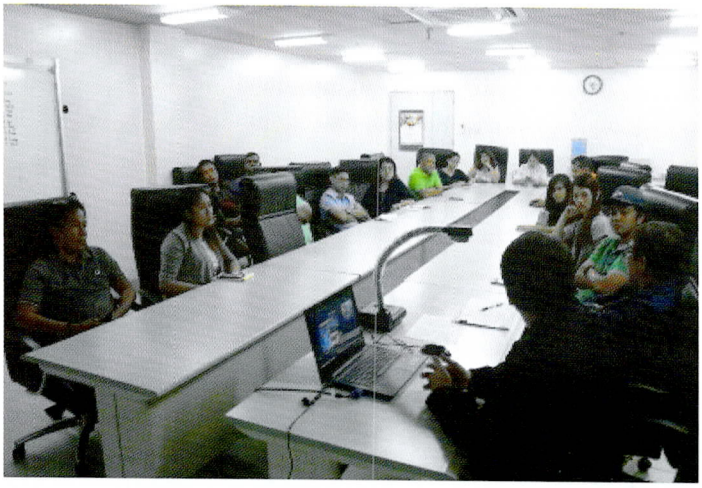
The MIED continuously conducts orientations, trainings and workshops to ensure that NMIS personnel and stakeholders were well-oriented on current guidelines to ensure food safety of imported and exported meat. Quarterly meat industry orientations were conducted to assure that stakeholders interested in meat importation will be guided on the rules and regulation of NMIS. As part of the secretariat, MIED facilitated the Accreditation Review Body and Pre-Inspection Committee regular meeting and the final presentation of Department of Agriculture Inspection Missions.

Usec Segfredo R. Serrano and Asec Enrico P. Garzon Jr. during the joint meeting of PIC and ARB.

2nd Quarter conduct of meat industry orientation for stakeholders.

Dr. Roie Lee N. Cataluña orienting meat importers on accreditation procedures on the 1st quarter of 2017

Final presentation of audit report of DAIM Canada and United Kingdom to ARB



3rdQuarter conduct of meat industry orientation.

Meat Standards Development and Consumer Protection

The Meat Standards Development and Consumer Protection Division (MSDCPD) is tasked toformulate safety and quality standards for the production of meat in locally registered meat establishments (LRMEs). It undertakes activities related to consumer information and awareness, consumer welfare and protection, consumer assistance and other media promotion activities.

Locally Registered Meat Establishment Data Management

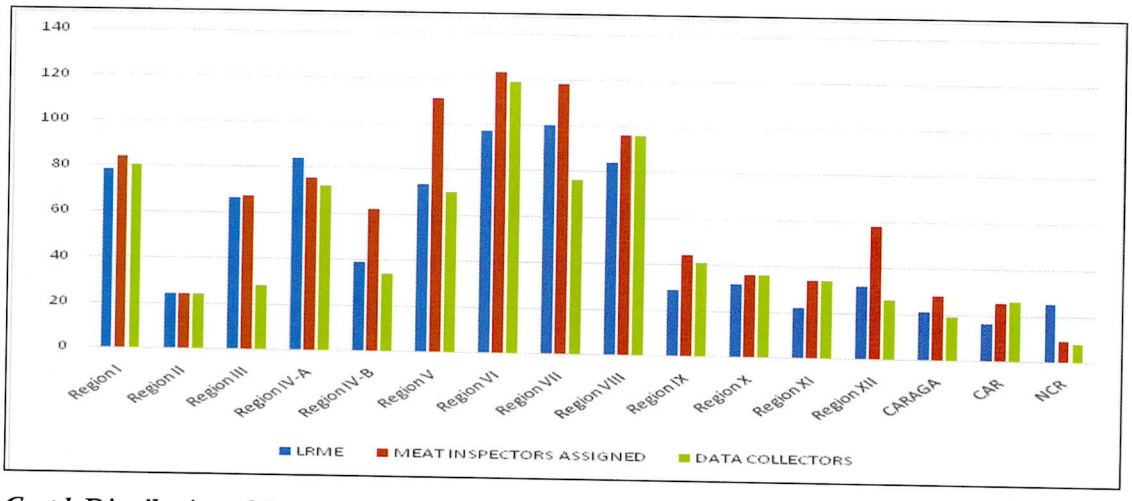
Maintaining the registry of meat inspectors and Locally Registered Meat Establishments(LRME) nationwide is one of the functions of Meat Standards Development and Consumer ProtectionDivision (MSDCPD).
A total number of 822 locally registered meat establishments nationwide were recorded for 2017 with 994 assigned local meat inspectors. A total of 789 Data Collectors were recorded and endorsed for incentives.
Locally Registered Meat Establishments, Meat Inspectors and Data Collectors.

Region 7 has the highest number of LRMEs with one hundred (100)while Region 6 has the most number of local meat inspectors and data collectors at one hundred twenty-three (123). Cordillera Autonomous Region (CAR) has the smallest number of LRMEsat sixteen (16) but the smallest number of local meat inspectors were recorded in National Capital Region at nine (9).

Local Government Capability Building

Basic Meat Inspection Training Course

For the year 2017, 18 Basic Meat Inspection Training Course (BMITC) were conducted for LGUs all over the country with a total of 404 participants completing the course.
This training is designed to equip local government meat inspection officers with knowledge and expertise to conduct meat inspection, maintain hygiene and sanitation in slaughterhouse and poultry dressing plant facilities. It provides the LGUs with processes to ensure production of safe and quality meat. The BMITC aims to comply with the provision of Executive Order No. 137 which provides that *"No person maybe employed in livestock and meat inspection without undergoing training and accreditation of the NMIS"*. It is a twenty-day (20) capability building training course divided into lectures and practicum.



Graph Distribution of Locally Registered Meat Establishments (LRME), Meat Inspectors and Data Collectors per Region

BMITC participants undergoing rigorous lectures and practicum under the supervision of experts from NMIS

Good Hygienic Slaughtering Practices

The Orientation on Good Hygienic Slaughtering Practices (GHSP) is designed to enable locally-registered meat establishment (LRME) operators and meat inspectors to better understand the importance of hygienic slaughtering practices and adopt the hygienic production of meat products. Hygienic slaughtering practices involve practicing the proper handling of meat from risk of contamination, preventing harmful bacteria from multiplying to an extent which would result to illness of consumers.

In 2017, 21 GHSP orientation seminars were conducted by 9 RTOCs with a total of 1,059 LGU participants.

GHSPparticipants undergoing lectures under the supervision of experts from NMIS and a batch picture

Slaughterhouse Operators Management Orientation Seminar

Regions 1, 2, 3 and 11 conducted Slaughterhouse Operators Management Orientation Seminar (SOMOS)with 193 participants in 2017. This is a three-day orientation seminar and workshop for personnel directly involved in the operation and management of the slaughterhouse like the meat inspectors, veterinarians, slaughterhouse masters, butchers, municipal or city economic enterprise managers and other LGU personnel.

Good Handling Practices

Good Handling Practices (GHP) for Homemakers is designed for the consuming public to create awareness on the benefits of practicing good handling practices in order to prevent food-borne illness. There is also GHP for Meat Vendors and Meat Handlers designed to equip meat handlers with the basic knowledge on hygienic handling of meat in meat markets.
In 2017, 31 Orientation on GHP were conducted by 9 Regions with a total of 2,642 participants.

Table 1. Distribution of BMITC, GHSP & GHP conducted by Regions, CY 2017

REGION	BMITC		GHSP		GHP	
	No. of Times Conducted	No. of Participants	No. of Times Conducted	No. of Participants	No. of Times Conducted	No. of Participant
NCR	1	28	5	266	-	-
I	1	22	3	352	6	626
II	1	27	1	35	1	34
III	1	20			-	-
IVA	2	41	3	108	-	-
IVB	1	22	1	32	2	475
V	1	21	4	91	6	309
VI	1	16	-	-	-	-
VII	2	38	-	-	-	-

VIII	1	29	-	-	-	-
IX	1	18	-	-	5	242
X	1	30	-	-	-	-
XI	1	24	1	40	-	-
XII	1	23	-	-	5	232
CARAGA	1	25	1	37	2	51
CAR	1	20	2	98	3	535
NIR	-	-	-	-	1	138
TOTAL	18	404	21	1059	31	2642

Distribution of SOMOS conducted by Regions, CY 2017

REGION	SOMOS	
	No. of Times Conducted	No. of Participants
I	1	24
II	2	18
III	1	98
XI	1	53
CARAGA	2	30
TOTAL	7	223

Social Preparation Orientation Workshop

The objective of Social Preparation Orientation Workshops (SPOW) is to prepare and familiarize the LGU recipients on the mechanics and requirements for the MEIP and SSMEP; provide information on slaughterhouse design with emphasis on architectural, electrical equipment and sanitary plumbing components; documentary requirements and financial aspect of the program as well as their roles and responsibilities in slaughterhouse management and operation.

Social Preparation Orientation Workshops were conducted for six LGU-beneficiariesof the MIEP with a total of twenty-five (25) participants.Fourteen (14) beneficiary LGUs of the SSMEP also underwent orientation workshopswith a total of fifty-six (56) participants.

Consumer Information, Protection and Assistance

Section 45 of the Meat Inspection Code of the Philippines, as amended, provides that it is the responsibility of the NMIS to give information and assistance to the consuming public on the proper handling, preparation, storing, processing and preservation of meat. In this light, the Awareness and Advocacy Campaign for External Stakeholders this 2017 was intensified. Twenty-one (21) seminars were organized by the regions with a total of 847 participants.

A total of seventeen thousand (17,000) pieces of variousInformation, Education and Communication materials were reproduced by the 3rd quarter of 2017 and a total of sixty-six thousand and thirty-one (66,031) pieces were distributed through RTOCs to consumers and LGUs.

Consumer Welfare Complaints

	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	TOTAL
No. of complaints received	3	10	6	4	23
No. of mediated complaints/cases	-	-	-	-	-
No. of complaints resolved	3	2	4	2	11
No. of Failed Mediation	-	-	-	-	-
No. of complaints endorsed for regulatory investigation	3	6	4	4	17
No. of complaints endorsed to LGU or other offices	-	4	1	1	6

Laboratory

The Laboratory Division performs analytical tests to detect physical, chemical and biological contaminants in meat and meat products. It has the capability to perform microbiological analysis to identify meat pathogens, determine commercial sterility of canned meat products, detect meat parasites through artificial digestion methods and detect drug residues using both Microbial Inhibition Test (MIT) for regulated antibiotics and Enzyme-Linked Immunosorbent Assay (ELISA) screening for veterinary drugs. Other available tests include determination of pH and moisture content in meat, nitrite concentration in processed meats, meat species identification using polymerase chain reaction and organoleptic examination of meat and meat products.

NMIS laboratories spread throughout the Regions which have the minimum capacity to perform microbiological test methods and screening for regulated antibiotics using MIT.

With the implementation of Food Safety Act, analysis of the processed meat was transferred to Food and Drug Administration effective July 23, 2016.

National Veterinary Drug Residue Monitoring

National Veterinary Drug Residue Monitoring Program includes Microbial Inhibition Test (MIT) and Enzyme-Linked Immunosorbent Assay (ELISA) screening (CML only). MIT checks for 6 families of regulated antibiotics, namely, Beta-lactams, Tetracyclines, Sulfonamides, Aminoglycosides, Macrolides and Quinolones. While ELISA is used to detect 8 different classes of veterinary drugs: Olaquindox, Chloramphenicol, Nitrofurans AOZ, Nitrofurans AMOZ, Beta-agonists, Corticosteroids, Ractopamine and Stilbenes.

A total of eight hundred twenty-eight (828) samples were submitted to the Central Meat Laboratory. Five hundred seventy-one (571) were collected by NMIS plant officers thru the NMIS Monitoring Program, two hundred twenty-seven (227) samples were from industry stakeholders, and thirty (30) samples from thesis students.

There were in total three thousand two hundred four (3,204) tests conducted using MIT wherein a total of nine(9) samples exhibited more than 2mm zone of inhibition; three (3) for Beta Lactams, one (1) for Sulfa drugs, three (3) for Aminoglycosides, and two (2) for Macrolides. There were no suspect samples for Tetracyclines and Quinolones.

A total of two hundred eighteen (218) samples were tested for growth promoters, namely; Ractopamine, Corticosteroids, Stilbenes and Beta-agonists using ELISA. From this, three (3) samples exceeded the maximum residue limit for Ractopamine, three (3) are suspected for Stilbenes, and fifty-four (54) for Beta-agonists. All samples were compliant for Corticosteroid residues.

Meat Parasites Monitoring

One hundred thirty-four (134) samples were analyzed for Meat Parasites wherein no samples indicated positive results.

Pathogen Monitoring

Pathogen Monitoring includes analysis of local, for export and imported fresh and processed meat, as well as swab samples. A total of three thousand four hundred fifty-eight (3,458) samples were submitted for analysis of whichseven hundred eleven (711) samples tested positive for pathogenic microorganisms.

For swab samples, a total of twenty (20) samples were collected for analysis of which only 2 samples had a positive result.

Antimicrobial Resistance

A total of 55 samples were analyzed for Tetracycline, Chloramphenicol, Ciprofloxacin, and Gentamicin using Antimicrobial Susceptibility Testing (AST) Agar Dilution Method paralleled with the Vitek 2 machine result. 80% show the same results while the

remaining 20% were ± 2 difference, still within the limit using Vet-CLSI as reference.

Meat Species Identification

For the Meat Species Identification Program, a total of seven hundred sixty-five(765) Mechanically Deboned Meat (MDM) chicken samples were analyzed under the Surveillance Program on Imported Meat from Brazil. Nine (9) samples were detected to have unsatisfactory results or having more than one meat component other than chicken DNA. The results will be further investigated whether collection methods of samples done by NMIS Plant Officers at the Cold Storage Warehouses played a factor on the aforementioned unsatisfactory laboratory results.

Planning and Management Information

Planning and Information Management Division (PIMD) is responsible for the research and formulation of appropriate policies and programs, development of NMIS medium and long-term master plans and budget requirements, as well as the establishment and maintenance of the NMIS data bank.

PIMD plays a very important role in the delivery of services of the agency. Its core functions include:analysis and formulation of agency policy direction and programs; prepare agency targets and budget; monitor and evaluate agency plans and programs; support to capacity building of employees; and strengthen linkages to other government agencies and private partners.

PIMD as Secretariat

evaluate the activities of the agency. It is facilitated by the PIMD upon the order of the Executive Director (ED) to discuss matters pertaining to regular and other activities of the agency. It is attended and participated by the Directors of the Regional Technical Operations Centers (RTOCs) and Chief of all Divisions.

Executive Committee

The regulatory meets Executive Committee (ExeCom) once a month or scheduled as the need arises to plan and evaluate the activities of the agency. It is facilitated the by PIMD upon the order of the Executive Director (ED) to discuss matters pertaining to the regular and other activities of the agency.

Manangement Committee

The objective of this procedure is to plan, prepare and package all the programs, projects and activities of the agency, implementation as well as evaluation and monitoring.

The Management Committee (ManCom) meeting is scheduled at the end of every quarter or as the need arises to plan and

PIMD as Project Manager

Meat Establishment Improvement Program. A total of 48 local government units meat establishments were established and/or rehabilitated under the MEIP for 2017. The total amount of P208,300,000 was contributed by the NMIS for these 48 projects.

Project Component			Year Funded	Estimated Project Cost ('000)	Actual Expenditure/ Nmis Share ('000)	Expected Output	Implementing Agency	Implementation Status
Region	Recipients (LGU)							
CAR	1	Pudtol, Apayao	2016	10,000	5,000		NMIS & LGU	Completed; Dry run conducted last Nov 29, 2017
I	2	San Carlos City, Pangasinan	2012	10,000	5,000		NMIS & LGU	Completed
	3	Sta. Cruz, Ilocos Sur	2013	10,000	5,000		NMIS & LGU	Completed
	4	Calasiao, Pangasinan	2013	10,000	5,000		NMIS & LGU	Completed
II	5	Lal-lo, Cagayan	2007	4,000	2,000		NMIS & LGU	Completed
	6	Cabagan, Isabela	2013	10,000	5,000		NMIS & LGU	Completed
	7	Delfin Albano, Isabela	2013	10,000	5,000		NMIS & LGU	Completed
III	8	Balanga City, Bataan	2009	4,000	2,000		NMIS & LGU	Completed
	9	Moncada, Tarlac	2007	6,000	3,000		NMIS & LGU	Completed
	10	Bustos, Bulacan	2008	4,000	2,000		NMIS & LGU	Completed
	11	Dinalupihan, Bataan	2014	10,000	5,000		NMIS & LGU	Completed
	12	Masinloc, Zambales	2015	10,000	5,000		NMIS & LGU	Inaugurated
IV-A	13	Los Baños, Laguna	2009	3,000	1,500		NMIS & LGU	Completed
	14	Gumaca, Quezon	2010	7,000	3,500		NMIS & LGU	Completed
V-B	15	Pinamalayan, Or. Mindoro	2012	8,000	4,000		NMIS & LGU	Completed
	16	Mamburao, Occ. Min	2011	10,000	5,000		NMIS & LGU	Completed
	17	Bongabong, Oriental Mindoro	2013	10,000	5,000		NMIS & LGU	Completed
	18	Boac, Marinduque	2013	10,000	5,000		NMIS & LGU	Completed
	19	Roxas, Palawan	2015	15,000	7,500		NMIS & LGU	Completed, for final inspection
IV-B	15	Pinamalayan, Or. Mindoro	2012	8,000	4,000		NMIS & LGU	Completed
	16	Mamburao, Occ. Min	2011	10,000	5,000		NMIS & LGU	Completed
	17	Bongabong, Oriental Mindoro	2013	10,000	5,000		NMIS & LGU	Completed
	18	Boac, Marinduque	2013	10,000	5,000		NMIS & LGU	Completed
	19	Roxas, Palawan	2015	15,000	7,500		NMIS & LGU	Completed, for final inspection
V	20	Pili, Camarines Sur	2008	7,000	3,500		NMIS & LGU	Completed
	21	Iriga City	2010	9,000	4,500		NMIS & LGU	Completed
	22	Ligao City, Albay	2011	10,000	5,000		NMIS & LGU	Completed
	23	Libon, Albay	2013	8,000	4,000		NMIS & LGU	Completed
	24	Guinobatan, Albay	2016	10,000	5,000		NMIS & LGU	On-going construction
VI	25	Miag-ao, Iloilo	2015	10,000	5,000		NMIS & LGU	Completed
	26	Tapaz, Capiz	2009	7,000	3,500		NMIS & LGU	Completed
VII	27	Mandaue City, Cebu	2010	8,000	4,000		NMIS & LGU	Completed
VIII	28	Baybay, Leyte	2008	10,000	5,000		NMIS & LGU	Completed
	29	Catbalogan City, W. Samar	2015	16,000	8,000		NMIS & LGU	Completed/ Operational
	30	San Roque, Northern Samar	2016	10,000	5,000		NMIS & LGU	Completed; For inspection

X	31	Maramag, Bukidnon	2010	7,000	3,500		NMIS & LGU	Completed
	32	Gingoog, Misamis Oriental	2012	10,000	5,000		NMIS & LGU	Completed
	33	Clarin, Misamis Occ.	2013	6,000	3,000		NMIS & LGU	Completed
	34	Calamba, Misamis Occ	2015	10,200	5,100		NMIS & LGU	Completed/ Operational
	35	Iligan City	2015	12,000	6,000		NMIS & LGU	Completed/ Operational
XI	36	Sto. Tomas, Davao del Norte	2011	8,000	4,000		NMIS & LGU	Completed
	37	Malalag, Davao del Sur	2013	10,000	5,000		NMIS & LGU	Completed
	38	Lupon, Davao Oriental	2014	12,400	6,200		NMIS & LGU	Completed
	39	Panabo City, Davao	2015	6,000	3,000		NMIS & LGU	Completed
XII	40	Tampakan, So. Cotabato	2007	7,000	3,500		NMIS & LGU	Completed
	41	M'lang, Cotabato	2011	8,000	4,000		NMIS & LGU	Completed
	42	Alabel, Sarangani	2013	10,000	5,000		NMIS & LGU	Completed
	43	Cotabato City (Hogline)	2014	15,000	7,500		NMIS & LGU	Completed
	44	Banga, South Cotabato	2016	10,000	5,000		NMIS & LGU	On-going construction (90%)
CARAGA	45	Nabunturan, Comp. Valley	2007	4,000	2,000		NMIS & LGU	Completed
	46	San Francisco, Agusan del Sur	2008	4,000	2,000		NMIS & LGU	Completed
	47	Bislig, Surigao del Sur	2012	6,000	3,000		NMIS & LGU	Completed
	48	Trento, Agusan del Sur	2015	5,000	2,500		NMIS & LGU	Completed
TOTAL				416,600	208,300			

Small Scale Meat Establishment Project

RTOCs	LOCAL GOVERNMENT UNITs		STATUS
III	1	San Leonardo, Nueva Ecija	Opening of bids on December 20, 2017
	2	Quezon, Nueva Ecija	Opening of bids on December 20, 2017
IV-A	3	Alabat, Quezon	Opening of bids on December 20, 2017
	4	San Juan, Batangas	Opening of bids on December 26, 2017
	5	Liliw, Laguna	Opening of bids on December 20, 2017
VI	6	Lambunao, Iloilo	For Post Qualification
	7	Janiuay, Iloilo	For Post Qualification
VIII	8	Oras, Eastern Samar	Opening of bids on December 27, 2017
	9	Balangiga, Eastern Samar	Opening of bids on December 27, 2017
IX	10	Siocon, Zamboanga del Norte	Opening of bids on December 27, 2017
XII	11	Pikit, North Cotabato	Opening of bids on December 21, 2017
CARAGA	12	Sison, Surigao del Norte	Opening of bids on December 26, 2017
	13	Malimono. Surigao del Sur	Opening of bids on December 26, 2017
CAR	14	Santa Marcela, Apayao	Opening of bids on December 26, 2017

Planning and Information Division - Information Technology Unit

Planning and Information Division - Information Technology Unit (PIMD-IT) embarked on a series of strategic initiatives aimed at fulfilling the agency's mission. While different divisions, units and sections take on their own projects, PIMD-IT engaged in a series of common projects to support the agency's activities through technology.

Telecommunication Upgrade. To ensure the continuous, effective and efficient service, network and systems performance, firewall license and antivirus software were updated and upgraded for 2017.

The second phase of telecommunication upgrade was completed which included the upgrade of the network switches to ensure the compatibility and interoperability of the switches with the network structure and existing intermediate data facilities (IDF) and main distribution facility (MDF).

Assessing ICT Competency. The NMIS through the HRD and PIMD-IT contracted the National ICT Competency Management (NCM) Service of the Department of Information and Communications Technology (DICT) for the conduct of an Information Communications Technology (ICT) Competency Assessment of NMIS employees. This was done to identify the level of proficiency of all NMIS employees in using basic productivity tools andgather useful information to useful for comparing ICT manpower and skills to the overall ICT plans of NMIS as an organization.

A written and hands-on assessment was conducted determine the proficiency of the employees in five modules: Computer Essentials, Word Processing, Spreadsheets, Presentation and Online Essentials. (90) Ninety Central Office Employees participated in this assessment

Legitimate Software. PIMD-IT ensures that all NMIS offices use legal and licensed software. The procurement of graphics software and applications such as Adobe Creative Cloud and Corel Draw and commercial computer-aided design (CAD) and drafting software application used by the Engineering Unit were completed and successfully distributed.

Protecting the agency from the Global Ransomware. Last May 2017, Memorandum No. 0791 on Important Information about the Global Ransomware Attack was released and highlighted to provide awareness to all NMIS employees about the symptoms, controls, prevention and protection of our files. The ransomware exploits vulnerability in the Operating System. NMIS strongly encouraged employees to be extremely cautious in online activities.

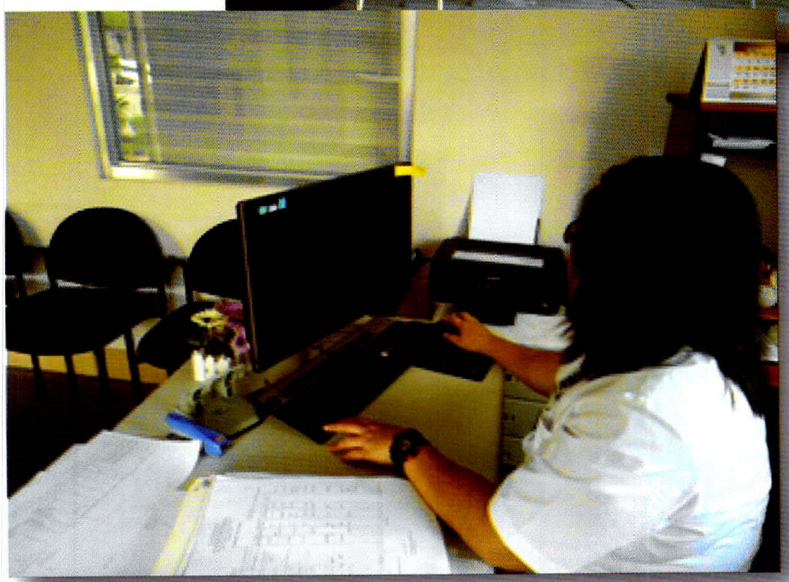
Making Progress on our IT Quality Initiative. PIMD-ITdesigned the IT Service Management System for easy tracking of IT service requests. In line with providing quality service, PIMD-IT also drafted Manual of Procedures in line with the Information and Technology Library Standards (ITIL) and gathered feedback and encouraged internal clients to send suggestions to help PIMD-IT improve their services.

Annual Regional Information Technology Assessment and Maintenance. Information and technology are key components in delivering cost-effective government service to the public. With this, the NMIS empowers, improves and strengthens the use and capacity of information and communications technology in all the offices. The IT team started the annual regional IT assessment and maintenance project which aims to evaluate and assess the current IT capacity and technology resources of the NMIS offices especially in Regional Technical Operation (RTOC) centers and provide recommendations and address IT issues moving forward. This project also aims to encourage the development and ensure the efficiency, effectiveness and equitable use of ICT resources in the regions.

Attaining Mastery. NMIS is moving forward in the journey of excellence, effectiveness and continuous improvement through IT trainings and seminars.

NMIS IT representatives have undergone trainings on Philippine Rapid Alert System Food and Feeds (PhilRASFF) Fundamentals Training for Users and Managers, e-Government Project Management Seminar, Training Course on Auditing Quality System and Information Systems Strategic Planning Seminar conducted by the Department of Information and Communications Technology, the Animal Products Quality Evaluation Technology

Development with Traceability System by the Korea Institute for Animal Products Quality Evaluation (KAPE) - wherein one of the key components of the system is the use of the information and communications technology (ICT) to create efficient traceability systems and make information more easily available to consumers.

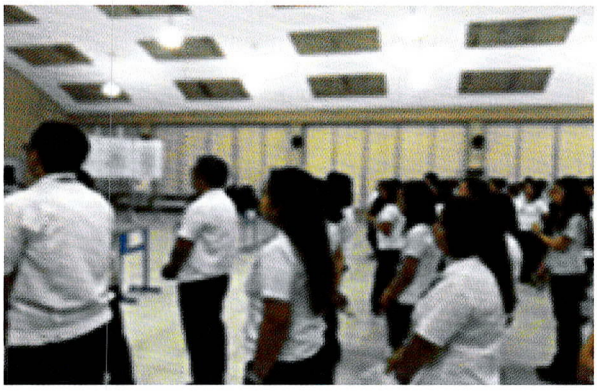


Office of the Executive Director-Office of the Director for Special Concerns

Development of a Quality Management System Certifiable to ISO 9001:2015

Executive Order No. 605 directs all departments and agencies under the Executive Branch, to adopt International Standard ISO 9001 Quality Management System (QMS) and pursue certification with the goal of strengthening institutional capacities of public sector organizations in delivering citizen-focused public services.

Towards this end, the NMISentered into a memorandum of agreement withthe Development Academy of the Philippinesfor a QMS development project. A total of thirteen activities were undertaken in relation to the aforementioned project. In addition, the office of the Executive Director issued Special Order No. 08-2017-19 and the NMIS Quality Policy also to further the development of the QMS.



The Integrated Quality Manual for 9001:2015 and ISO 17020:2012 was signed by the NMIS Executive Director, Dr Ernesto S Gonzales dated 01 October 2017.

This Quality Manual intends to benefit existing and new employees and internal customers. This is structured to detail compliance to ISO 9001:2015 (Quality Management System) and ISO 17020:2012 (Inspection Management) standards.

3rd Party Service Provider for ISO 9001:2015 Certification

Part of NMIS' application for ISO 9001:2015 certification is to contract the services of a certifying body that is competent and qualified to assess conformity to international quality management system standard.

The TUV RHEHEINLAND PHILIPPINES, INC was selected by the NMIS Bidding Committee as NMIS service provider.

Codex Alimentarius Commission

Dr. Marvin B. Vicente, Acting Director IIOffice of the Executive Director (OED) - Office of the Director for Special Concerns (ODSC),was designated by the Secretary of Agriculture as the Chairperson of the National Codex Organization Technical Committee.

The Department of Agriculture (DA) and the Department of Health (DOH) created the National Codex Organization in 2005 as a

body where government, academe, private sector and non-governmental organizations can work together in developing appropriate national positions for food safety and quality standards being developed and adopted by the Codex Alimentarius Commission (CAC).

The CAC commonly known as Codex is an international body composed of member governments, as the Philippines, which implements the Joint FAO-WHO (Food and Agriculture Organization-World Health Organization) Food Standards Programme. The program develops science-based food standards to protect the health of consumers and prevent unfair trade practices. It also promotes coordination

of all food standards work undertaken by international governmental and nongovernmental organizations.

The Food Safety Act (Republic Act No. 10611) which was passed in 2013 recognized the National Codex Organization (NCO) as the body responsible for country participation at Codex and the incorporation of Codex standards into national regulations. It provides the legal framework for the work of the NCO which before the passage of the Food Safety Act (FSA), was governed by a Joint Administrative Order between the DA and the DOH.

The objective of the NCO is to prepare appropriate and effective country positions for Codex meetings and to take the necessary actions locally so that codex standards are appropriately used to minimize hazards in the food supply chain and to strengthen the food safety regulatory system in ensuring safe food.

Title	Date	Venue
Codex Colloquium (as speaker on Philippine Codex)	22-24 February 2017	Xiamen, China
40th Session of Codex Alimentarius Commission as the head of the Philippine delegates	16-22 July 2017	Geneva, Switzerland
Regional Consultation in Food Safety Indicators in the Asia-Pacific as participant	06-08 December 2017	Singapore
54th PSAS Scientific Seminar and Annual Convention with the theme: Animal productivity and Food Safety: Enhancing Safe and Healthy Animal-based products	19 October 2017, Bayfront Hotel, Cebu City	The Philippine Government Initiatives: Towards Health and Safety of Animal Based Products
through CODEX		
Philippine College of Veterinary Public Health: Continuing Development Program (CDP)	10 August 2017 ,	NMIS SHE Hall
3rd Project Repeal Day	12 December 2017	Crowne Plaza Manila Galleria
Consultation Meeting on Project Repeal and Inter-agency meeting	08 September 2017	DTI

Regional Technical Operations Centers

NATIONAL MEAT INSPECTION SERVICE

REGION 1

Accreditation and Registration

For 2017, a total of thirty-three (33) meat establishmentswere accredited. Two (2) Class "AAA" and twelve (12) Class "AA" are Poultry Dressing Plants. Ten (10) Class "AA" are Slaughterhouses which included the new plant, Venvi-Agro Industrial Ventures Corp. located in San Nicolas, Ilocos Norte. The rest are nine (9) Class "AA" Cold Storage Warehouses.

The BuB project is a national program funded under the DILG in collaboration with Department of Agriculture for the improvement and rehabilitation of municipal slaughterhouses.

The region likewise issued three hundred fourteen (314) accreditation certificates to meat transport vehicles for the year 2017.

Technical visit on the on-going renovation of Binalonan SLH under the BUB program

Meat Standard Development and Consumer Protection Section

A total of twenty (21) seminars on Good Hygienic Practices were conducted in different municipalities of Region I intended for barangay health workers, barangay nutrition scholars, women, elderly, meat handlers, vendors and butchers with a total of 782 participants.

In addition, Slaughterhouse Operation and Management Orientation Seminars were

GHP for Barangay Health Workers and homemakers at Urbiztondo, Pangasinan

held in Pozorrubio, Pangasinan, Sarrat and San Nicolas, Ilocos Norte attended by slaughterhouse management and staff with a total of seventy-six (76) attendees. There were also nine (9) seminars on Good Manufacturing Practices/Standard Sanitation Operating Procedures and Animal Welfare trainings that were actively participated by three hundred forty-one (341) attendees.

Food handler seminar at Venvi-Agro Industrial Ventures Corp. for Butchers and food handlers

A Basic Meat Inspection Training Course was held last February 27 until March 24, 2017 at ATI Farmers Training center (FTC), Sta. Barbara, Pangasinan, in collaboration with DA Agricultural Training Institute. It was attended by 22 participants, mostly local meat inspectors and market administrative officers.

In line with the celebration of Meat Safety Consciousness Week, Meat Advocacy was launched to enhance the awareness of the meat consuming public towards achieving safe and wholesome quality meat. From October to December 2017, a total of 21 advocacy seminars were conducted

Food handler seminar at Venvi-Agro Industrial Ventures Corp. for Butchers and food handlers

Practicum at San Juan Municipal Slaughterhouse

in selected cities and municipalities in the region. It was well attended by LGU Sangguniang Bayan members, LGU veterinarians, meat inspectors, sanitary officers, butchers, and meat vendors, which totaled to 1,005 participants. At the same time, hanging of tarpaulin in public markets was done for information campaign on hygienic handling of meat.

Enforcement. The NMIS RTOC I Task Force BantayKarne conducted 10 strike and 26 surveillanceoperations in public markets with reported cases of illegal slaughtering of food animals and selling of hot meat or mishandled meat. These operations resulted to confiscations totaling 656.4 kilograms of different kinds of meat which were not in conformance with the standards stipulated in RA 9296, 8394, and Administrative Orders No. 5 and 6.

On the third quarter of 2017, the Avian Influenza outbreak was reported in Pampanga. In line with this, all meat inspection technical officers including LGU Veterinarians and meat inspectors were directed to heightened alert on meat inspection in all poultry dressing plants (PDPs). Hence, Task Force Bantay AI was organized to increase meat regulatory enforcement in the markets by checking the Meat Inspection Certificate including ambulant and street vendors.

Plant Operation Standards and Monitoring Section

DA-IAS Audit. Last September 20-21, 2017, DA Internal Audit Service team visited NMIS RTOC I and selected meat establishments in La Union to conduct spot audit on plant operations. These meat establishments were San Juan Municipal SLH, Jentec Cold Storage, and Lolim's Dressing Plant.

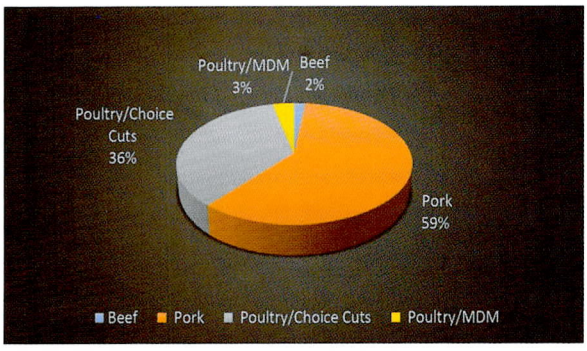
Deputation Program. NMIS RTOC I endorsed 28 deputized personnel consisting of 5 Meat Conrtol Officers and 23 meat inspectors. Two deputation meetings were conducted last April which was attended by 26 Deputized Meat Inspectors and last August that focused on the AI updates and new DA memorandum which was well attended by 30 participants.

Slaughter Data. A total of 32, 641,450 animals were slaughtered for the year 2017 which matches to the total dressed weight of 63,212,364 kgs., respectively. Poultry since then comprises the largest percentage which is about 99% of the animals slaughtered in the whole region with 32,411,400 heads / 42,843,141 kgs. dressed weight. Condemnation is one of the vital procedures in line inspection. For this year, there were 95,355 heads condemned with a total of 178,525.5 kgs. A total of 32, 514 kgs. carcass was also condemned as well as entrails and trimmings with a total of 78,385.17 kgs., respectively. Meat Inspection Certificates

were also issued with a total of 109,894 pieces.

Meat Import and Export Section

A total of 3,463,933.63 kgs. imported meat and meat products was inspected within the Region. Out of the total volume, pork commodity has the largest percentage of the total imports which is about 59%. There were 8,650 Certificate of Meat Inspection (COMI) issued. Furthermore, a total of 812,825.35 kgs. of Chicken meat and meat products were exported from Lolim's Dressing Plant, a Triple AAA PDP Meat Establishment. All products were exported in Japan with total number of 65 issued Official



Meat Inspection Certificate. The export volume dropped down on the 3rd and 4th quarter due to the Avian Influenza outbreak.

Laboratory Section

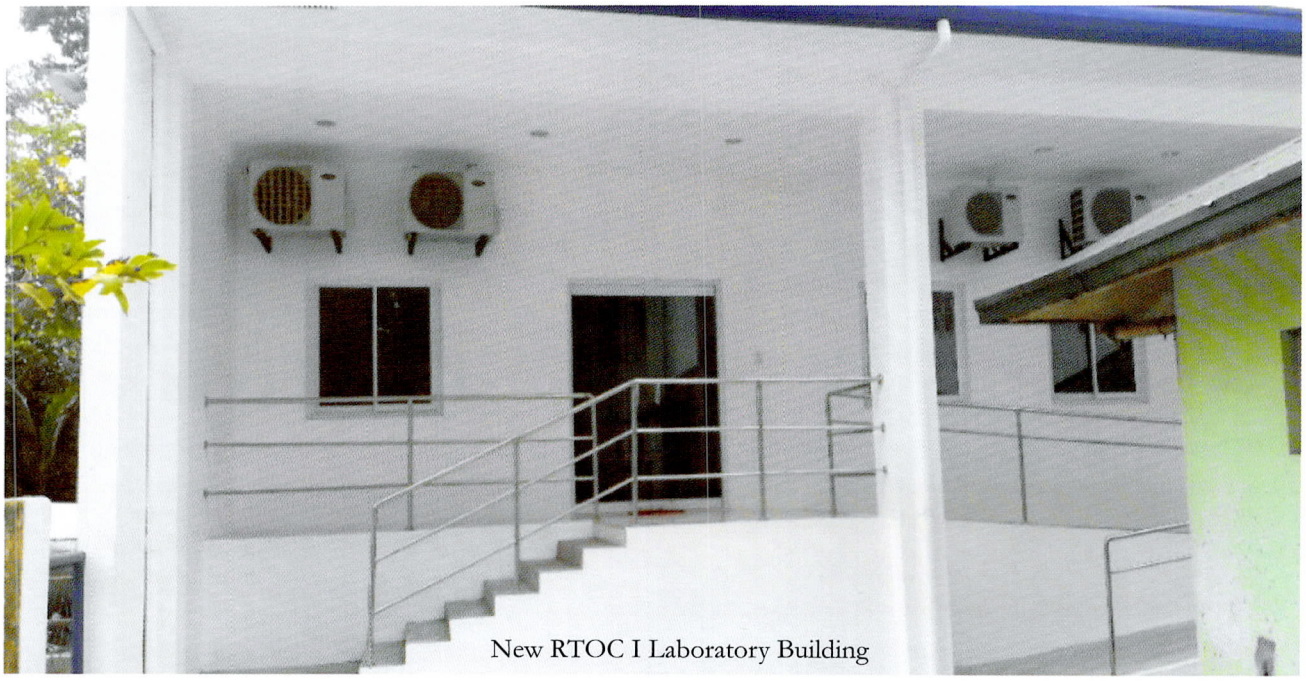
NMIS RTOC I Laboratory Section has received a total of 3,717 samples, of which 85% are for pathogen monitoring test. All samples were analyzed and 100% yielded negative results.

To be able to extend our laboratory services throughout the region, NMIS RTOC I was opportunely granted portion of the Meat Inspection Service Trust Fund worth almost 10M for the construction of new laboratory building. The construction project started last August 2017 and was completed November of the same year.

ADMINISTRATIVE, FINANCIAL & MANAGEMENT SECTION

Administrative. NMIS RTOC I were able to accomplish and perform all the given tasks through the efforts of the hardworking and driven personnel. The office comprises 10 technical staff, 3 Job Orders, 3 Janitorial Staff and 3 security guard. On this year, 1 MI personnel retired, however, 2 MIs were added to the team.

Financial. The Regional Operation Center I was able to collect a total of ₱8,787,064.35 wherein 55% came from the ante mortem and postmortem inspection fee.



New RTOC I Laboratory Building

REGION 2

Accreditation and Registration

Meat Establishments. A total of eleven (11) application requirements from various meat establishments in the region were endorsed to the Office of the Executive Director for verification audit and renewal of License to Operate (LTO). All were found and validated compliant with the meat safety and quality assurance program.

Meat Safety & Quality Assurance. Meat establishments in the region were regularly monitored and technically-assisted in compliance with Good Manufacturing / Operating Practices standards which are requisites for the issuance of the LTO.

Meat Transport Vehicle. A total of one hundred twenty-four (124) meat transport vehicles were evaluated and issued corresponding stickers and certificates of accreditation to ensure the safe and hygienic handling of meat/finished products from licensed meat establishments to various meat channels and end-users.
Infrastructure Program

In-house Projects. RTOC II Administrative Building underwent rehabilitation in 2017 due to damage inflicted by super typhoon "Lawin" last October 2016, making it more resilient to strong typhoons.

Plant Operation Standards and Monitoring Section

In-Plant Line Inspection System. One of the core competence functions of the NMISis hands-on inspection and supervision of hygienic slaughter of food animals for domestic trade and raw materials intended for international trade. Eight (8) meat establishments were supervised by five (5) NMIS–RTOC II personnel while three (3) cold storage warehouses were technically-supervised and visited on an on-call basis for issuance of Meat Inspection Certificates.

Number of Slaughtered Food Animals and Volume of Meat. The following tables represent the number of food animals inspected and passed for slaughter and the volume of meat certified fit for human consumption at licensed slaughterhouses and poultry dressing plants. Both show that chicken dominated the number of food animals slaughtered and the volume of meat produced for human consumption.

Month	Number of Food Animals Inspected & Passed for Slaughter (hd)			
	Cattle	Carabao	Hog	Chicken
January	94	203	4,187	1,647,238
February	50	230	3,202	1,650,948
March	83	229	3,327	1,870,365
April	93	222	4,924	1,651,475
May	114	273	3,279	1,861,625
June	125	168	2,982	1,922,492
July	170	274	5,151	1,997,615
August	154	263	5,084	1,890,351
September	133	258	4,985	1,700,453
October	131	279	5,065	1,833,343
November	133	271	4,791	1,502,010
December	211	264	5,427	1,867,671
TOTAL	1,491	2,934	52,404	21,395,586

Number of food animals (head) inspected and passed for slaughter at licensed meat establishments in region II.

Month	Volume of Meat Certified Fit for Human Consumption (Kg)			
	Beef	Carabeef	Pork	Chicken
January	8,485.00	23,650.00	189,395.00	1,778,506.30
February	4,205.00	25,544.00	127,432.00	2,113,058.98
March	7,012.00	26,711.00	162,336.00	2,504,055.54
April	7,521.00	26,105.00	297,540.30	2,128,399.88
May	9,483.00	31,615.00	145,154.00	2,453,471.46
June	11,140.00	21,630.00	129,316.00	2,544,328.58
July	17,117.00	34,915.00	243,614.00	2,891,527.94
August	13,940.00	33,472.00	247,025.00	2,520,983.57
September	12,162.00	33,472.00	251,959.00	2,190,204.69
October	12,257.00	32,240.00	270,437.00	2,449,221.23
November	14,319.00	35,232.00	264,787.00	1,880,528.10
December	21,108.00	34,914.00	293,684.00	2,818,655.44
TOTAL	138,749.00	359,500.00	2,622,689.30	28,272,941.71

Table 5. Volume of meat (kg) produced and certified fit for human consumption at licensed meat establishments in region II.

Type and Volume of Condemned Meat and By-products. Another core competence function of meat inspection officers is to pass judgement on inspected slaughtered food animals during the conduct of ante- and postmortem inspection procedures.

Type of Food Animal	Antemortem			Postmortem		
	Heads	Weight (kg)	Cause/s	Heads	Weight (kg)	Cause/s
Hog	1	67.00	DOA	-	-	-
Poultry	70,648	112,354.47	DOA/ DAA	35,674	25,807.13	Emaciation; incomplete bleeding; overscalding

Number of food animals (hd) condemned during antemortem and postmortem inspection at licensed meat establishments.

Type of Food Animal	Volume Condemned During Post-mortem Inspection		Cause/s
	Organs / Parts	Weight (kg)	
Hog	Liver	1.50	"milk spots"
	Lungs	2.00	Abscess
	Trimmings	6.90	Abscess
Carabao	Liver	128.40	Cirrhosis; fascioliasis
	Lungs	9.80	Abscess; abnormal color
		2.00	Ascites
Poultry	Liver	6,899.57	Pale/abnormal color; cirrhosis
	Trimmings	17,767.56	Hematoma; broken wings/legs; machine damage
	Feet	2,050.50	"bumble foot"

Volume of organs/parts (kg) condemned during postmortem inspection at licensed meat establishments.

Food Animal Welfare Program. Relative to the implementation of DA Administrative Order No. 18, series of 2008, the regional office in collaboration with LGU meat inspection counterparts continuously advocated on the implementation of said policy guidelines.

Last 05 October 2017, a poultry animal welfare seminar was conducted by RTOC II at the ACES-AMC Integrated Poultry Dressing Corporation, Garit Norte, Echague, Isabela, upon the request of the company and its toll partner, the SMFI, to keep its quality assurance personnel and production assistants abreast on the program.

Deputation Program. NMIS–RTOC II has only five (5) meat inspection officers, 3 Senior Meat Control Officers and 2 Meat Inspector III, detailed in eight (8) class "AAA" & "AA" licensed meat establishments excluding the three (3) cold storage facilities. To augment the limited number of technical personnel, BMITC-trained LGU meat inspection officers were recommended for deputation/renewal of deputation. In 2017, one (1) meat control officer and seven (7) meat inspectors were issued deputation orders by the Office of the NMIS Executive Director.

A Deputized Meat Inspectors' Meeting and Orientation for Updates on Meat Inspection Guidelines was conducted during the opening day of the regional Meat Safety Consciousness Week last October 2017. Said activity was well-participated in by twelve (12) LGU meat inspection officers.

Meat Standard Development and Consumer Protection

Capacity Building Program

Basic Meat Inspection Training Course. A Basic Meat Inspection Training Course was conducted by the regional office fromApril to May 2017 at the NMIS–RTOC II Training Room, Regional Government Center, Carig, Tuguegarao City, Cagayan. Twenty-seven (27) participants were able to complete the course and added to the pool of LGU meat inspectors in the region.

Good Hygienic Slaughtering Practices (GHSP). On June 2017, NMIS–RTOC II organized a GHSP seminar at the Agricultural Training Institute – Regional Training Center II (ATI–RTC 2), San Mateo, Isabela. The practical aspect of said activity was performed at the newly-operated National Livestock Program assisted San Mateo Municipal Slaughterhouse project. Thirty-five (35) LGU participants attended and completed the training.

Good Manufacturing Practices Orientation. A GMP orientation was conducted last 26 May 2017 at the AYP Dressing Plant, National Highway, Castillo Echague, Isabela, upon request by its operator. Twenty-five (25) dressers/line workers were given refresher on the GMP program of their own establishment and operation.

Consumer Information/Education Program

Good Handling Practices (GHP). To bring the knowledge on proper practices of handling meat in the household, NMIS–RTOC II coordinated with the LGU health officers through their respective local chief executives in conducting the GHP seminars. A total of one hundred eighty-five (185) barangay health workers and nutrition scholars from three (3) municipalities attended the seminars.

Meat Transport Vehicle & Cold Storage Warehouse Operators' Orientation. An orientation seminar on safety and hygienic practices in handling meat at CSWs and during transport was held last 30 June 2017 at the ATI–RTC 2. Forty-seven (47) operators and crews of CSWs, MTVs, and meat establishments with cold storage facilities attended and participated in the activity.

Advocacy/Awareness Campaign Seminar on Meat Safety & Hygiene for External Stakeholders. Fourteen (14) LGUs responded to the advocacy seminar that was conducted on various dates starting

from 17 October until 201December 2017 held at the LGUs' respective facility. A total of 693 market administrators/supervisors, health/sanitary inspectors, meat inspectors, meat vendors, and representatives from consumer groups attended and participated in the campaign seminar. Special session was also held last 19 December 2017 at Patio Lorenzo, Carig Sur, Tuguegarao City, Cagayan, which was attended by sixty-three (63) participants composed of provincial/city veterinarians, market supervisors, sanitary inspectors, and LGU veterinary/meat inspectors.

Distribution of Information, Education, and Communication Materials. A total of 2,160 copies various printed IEC materials were distributed to further supplement the information and knowledge conveyed to stakeholders during conduct of training orientations, implementation of enforcement programs, fora/meetings, LGU activities like, the Tuguegarao City's Barangay Peoples' Day which was held almost every Friday, and other related activities.

Local Meat Inspection Service Development Program. There are sixty-two (62) Locally-Registered Meat Establishments (LRMEs), particularly slaughterhouses, in the entire Cagayan Valley. Some of which were constructed with funding assistance under the National Abattoir Development Program (NADP), but due to lack of prioritization, said facilities were inadequately maintained and had deteriorated. There were LGUs that requested technical assistance for the improvement/reconstruction or relocation of their slaughterhouse using LGU-allocated funds or incentives from the Seal of Good Governance and other DILG assistance programs. However, the common problem encountered was by the time most LGUs have requested technical assistance, the civil works were almost completed and difficult to refurbish as their limited budget had already been exhausted.

Province	No. of LGU	No. of Slaughterhouse			No. of Poultry Dressing Plants			No. of Cold Storage		
		w/ LTO	LRME	None	w/ LTO	LRME	None	In-house	Comm'l	w/ LTO
Batanes	6	-	3	3	-	-	6	-	-	-
Cagayan	29	-	26	3	1	-	28	1	1	-
Isabela	37	3	23	12	4	-	33	5	4	2
Quirino	6	-	5	1	-	1	5	-		
Nueva Vizcaya	15	-	6	9	-	-	15	-	1	
TOTAL	**93**	**3**	**63**	**28**	**5**	**1**	**87**	**6**	**5**	**3**

Meat establishment profile of region II showing the number of Locally-Registered Meat Establishments (LRME) and licensed facilities in CY 2017.

Enforcement Program. During the CY 2017, the RTOC II Enforcement Team conducted thirty-nine (39) meat market surveillance/ monitoring activities and performed three (3) strike operations wherein a total of 568.59 kilos hot meat were seized from various meat channels, mostly due to mishandling of frozen meats.

Meat Safety Consciousness Week. In spite of the 2-day nationwide mass transport strike on 16–17 October 2017, NMIS–RTOC II officially marked the launching of the regional celebration of the 2017 MSCW last 17 October 2017, Tuesday, at 8:00 am – 12:00 noon with a Deputized Meat Inspectors' Forum and Orientation to Updates on Meat Inspection Laws & Rules held at the NMIS-RTOC II Mini-Conference Room, RGC, Carig, Tuguegarao City. This was followed in the afternoon at 1:30 – 4:30 pm by an Advocacy/Awareness Campaign

Seminar on Meat Safety & Hygiene for External Stakeholders that was held at the Hotel Carmelita, Diversion Road, Tuguegarao City, Cagayan, with twenty-nine (29) participants from various LGUs in Cagayan Province.

Prior to the week-long celebration, communications were sent informing all LGUs and other stakeholders in the region regarding the annual event and encouraged them to post the 2017 MSCW tarpaulins depicting the current year's theme at the frontage/façade of their respective offices and establishments.
An Industry Forum was also organized and conducted last 24 October 2017 at the NMIS – RTOC II Training Room with twenty-nine (29) participants representing meat establishment owners/operators, manufacturing toll partners, haulers, and traders. The participants were updated on plans, programs, and activities of the agency, as well as, on new issuances including the new licensing rules, the online payment system, roles and functions of NMIS and deputized meat inspectors, and the food animal welfare programs & guidelines. Later in the afternoon, the RTOC II management and staff concluded the 2017 MSCW celebration with simple bonding moments and dinner.

Meat Import – Export

Import Inspection Program. One (1) importer, Bert Place Marketing, Centro East, Santiago City, was assisted in the completion and endorsement of its application for renewal of accreditation as Meat Importer / Trader. Its Certificate of Accreditation was renewed on 02 November 2017 valid for one (1) year with serial number MIT–369–17 and approved to import any kind of meat allowed by the country except Indian Buffalo Meat. Bert Place stores its meat importation in region III as there is no available commercial cold storage facility in Cagayan Valley that is adequate to cater for the company's requirements.

All documented arrivals of imported meat in the region were fractions from trading transactions only and there had been no data of direct importations.

ADMINISTARTIVE AND FINANCE MONITORING

Collection/Income, Cash Advance, and Liquidation

	Income/Collection	Cash Advance	Liquidation
January	38,975.39	38,950.00	38,950.00
February	443,866.03	38,950.00	38,860.66
March	240,456.38	38,860.66	38,949.95
April	33,925.98	38,949.95	38,754.41
May	19,196.25	38,754.41	38,826.70
June	393,012.01	38,826.70	39,579.93
July	186,334.38	39,579.93	39,043.63
August	219,017.99	39,043.63	38,876.55
September	60,301.93	38,876.55	38,950.00
October	472,673.72	38,950.00	38,788.33
November	345,495.25	38,788.33	38,949.21
December	49,520.05	-	-
TOTAL	**2,502,775.36**	**428,530.16**	**428,529.37**

REGION 3

Accreditation and Registration

Meat Establishments. For 2017, a total of sixty (60) meat establishments were accredited in the region. Fifteen (15) were Slaughterhouses, seventeen (17) Poultry Dressing Plants, nine (9) Meat Cutting Plants and nineteen (19) Cold Storage Warehouses.

Meat Delivery Vans. Meat Delivery Vans accreditation grew to one thousand five hundred ninety-one (1,591) with four hundred two (402) new registrations.

Meat Safety and Quality Program. Certificationsendorsedadded up to seventy-six (76) with forty-two (42) for Good Manufacturing Practice and thirty-four (34) for Hazard Analysis and Critical Control Point.

Plant Operation Standards and Monitoring

Meat Inspection Certificate Sheets. A total of one million four hundred ninety-four thousand five hundred twenty meat inspection certificates were issued by the section of which only three hundred eighty (380) were cancelled.

Slaughter Data. Meat production in accredited establishments amounted to more than three hundred seventy-one (371) million kilos. Chicken meat comprised more than 86% of the production followed by hog meat with 11.6%.

Condemnation Report. Condemnation data for chicken, hog and cattle noted almost two (2) million kilos.

2nd 2nd Quarter Deputized Meat Inspector Meeting
DOH III Conference Room
July 21, 2017

Laboratory

For 2017, Pathogen tests were conducted on 1,984 samples wherein 219 tested positive. Tests on Veterinary Drug Residue done on 150 samples yielded no positive results. Laboratory tests for Antibiotic Residue and Microbiology of 165 samples returned 29 positive results and Swab tests conducted on 812 samples returned 11 positive results.

Meat Import and Export

RTOC III accredited 24 meat importers and 3 exporters. 12 of the importers are traders, 10 meat processors and 2 were duty-free institutional users.
The volume of inspected imported meat amounted to almost 95 million kilos. Pork represented more than 57%.

Poultry was the only meat exported. More than 132,000 kilos were certified by the Regional office for export.

Volume of Inspected Imported Meat and Certified Meat for Export					
	Imported Meat				Exported Meat
	Beef	Indian Buffalo Meat	Pork	Poultry	Poultry
January	270,741.98	168,000.00	2,234,806.31	1,089,442.88	4,918.40
February	0.00	311,000.00	3,125,306.74	1,343,705.79	26,081.90
March	236,909.27	56,000.00	3,194,913.36	1,043,285.30	31,000.30
April	313,631.96	168,000.00	2,670,224.29	394,739.02	26,636.55
May	624,834.84	168,000.00	3,818,092.51	1,457,394.69	32,675.20
June	4,225,629.47	28,000.00	2,820,318.68	1,330,235.00	11,291.05
July	600,048.28	644,000.00	4,899,459.81	3,365,210.00	0
August	931,262.64	924,000.00	7,020,247.00	3,333,209.00	0
September	789,846.65	447,976.00	5,510,653.60	3,292,967.00	0
October	1,088,284.74	335,888.00	4,662,435.40	1,966,270.00	0
November	1,487,708.60	737,900.00	7,050,291.45	3,600,303.00	0
December	1,136,248.15	700,000.00	7,083,930.75	2,109,306.00	0
TOTAL	**11,705,146.58**	**4,688,764.00**	**54,090,679.90**	**24,326,067.68**	**132,603.40**

Meat Standard Development and Consumer Protection

Locally Registered Meat Establishments. The region's seven provinces had a total of 92 locally registered meat establishments monitored by 103 meat inspectors.

Consumer Welfare. The section received 2 complaints in 2017 one of which was resolved. 7 other complaints were endorsed to responsible local government units and other agencies.

A total of 9,288 Information and Education Campaign Materials from the Central Office were distributed for this year.

Enforcement. 21 surveillance and 3 strike operations were conducted this 2017. 33 boxes of with 292 kilos of heat meat were confiscated while 98,000 kilos of imported meat were condemned.

Administration and Finance. Total collections for 2017 amounted to P24,544,513.73.

Collection Report				
	Permit Fees	Certification and	Inspection Fees	Other Service
January	8 47,200.00	8 2,000.00	8 1,816,012.95	8 18,115.00
February	8 98,624.23	8 9,000.00	8 2,350,250.81	8 33,760.00

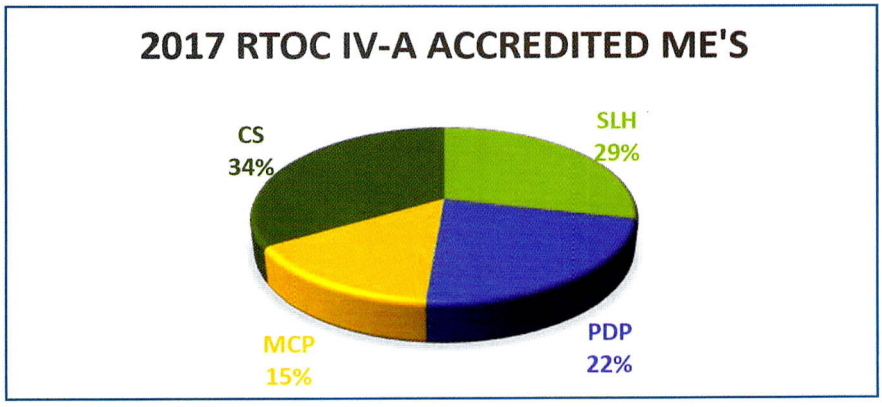
March	8 48,300.00	8 57,000.00	8 1,640,688.68	8 95,010.00
April	8 54,700.00	8 11,000.00	8 388,459.94	8 322,442.96
May	8 60,200.00	8 67,000.00	8 1,989,305.98	8 18,965.00
June	8 56,900.00	8 41,000.00	8 2,325,106.76	8 42,025.00
July	8 64,300.00	8 14,000.00	8 1,609,049.52	8 119,006.01
August	8 49,500.00	8 6,000.00	8 1,801,103.15	8 39,110.00
September	8 125,300.00	8 70,000.00	8 1,524,836.79	8 40,992.63
October	8 49,500.00	8 6,000.00	8 1,801,103.15	8 39,110.00
November	8 104,500.00	8 12,000.00	8 3,780,979.45	8 23,500.00
December	8 49,435.00	8 0.00 *	8 1,564,170.72	8 57,950.00
TOTAL	8 808,459.23	8 295,000.00	8 22,591,067.90	8 849,986.60

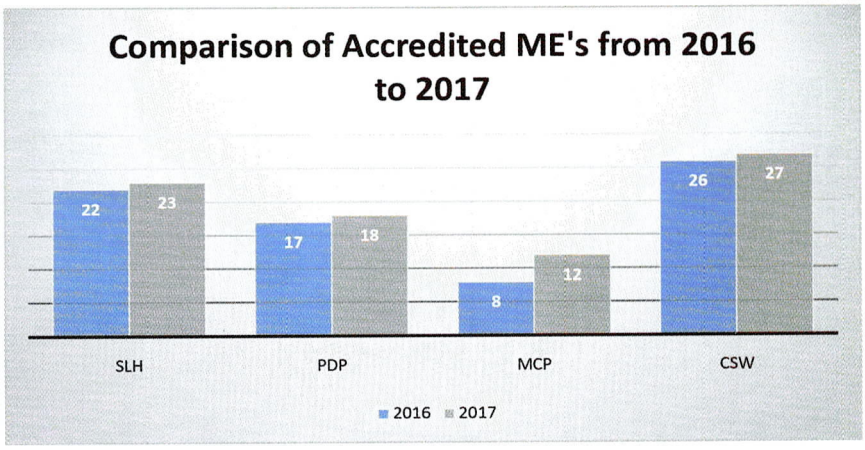
Consumer Welfare Complaints	
Complaints Received	2
Mediated Complaints/ Cases	0
Complaints Resolved	1
Failed Mediation	0
Complaints Endorsed for Regulatory Investigation	0
Complaints Endorsed to LGU or Other Offices	7
IEC Produced	0
IEC Distributed	9,288
TOTAL	9,298

Enforcement	
Surveillance Conducted	21
Strike Operation Conducted	3
Volume of Hot Meat Confiscated	292.80 kgs., 33 boxes
Volume of Condemned Imported Meat	98,000.00 kgs.
Cases Filed in Appropriate Entity	0

Accreditation and Registration. For 2017, total of eighty (80) meat establishments were accredited.

A total 1,271 units of meat delivery vans were also accredited. Extension Service and Education-Technical Assistance. A total forty two (42) technical assistance was extended for LGU and private entrepreneurs.





Meat Import-Export Assistance and Inspection Section. During the CY 2017 there were 27 **Meat Cold Storages** manned by **19 Plant Officers** of the **Meat Import-Export Assistance and Inspection Section** in RTOC 4A.

A total of 241,208,176.84 kgs.of various type of meat such as beef, carabeef, pork, poultry, lamb and veal were imported. 35.41% of the imported meat is pork. While 17.71% of it equivalent to 42,705,880.30 kgs is beef. 42.90% of the imported meat is poultry with a total weight of 103,475,794.57 kgs. These products were directly shipped from country of origin to the port of entry and transshipped to the assigned cold storages/ warehouses destinations after clearance by the Customs and BAI Quarantine inspector.

The section also recorded a total of **60,623** pcs of issued Certificate of Meat Inspection (COMI). These certificates are being issued to every shipment for local consumption.

A total of **1,855,098.85** of meat products were exported from "AAA" classified meat establishments with total number of **152** issued Official Meat Inspection Certificate (OMIC).

A total of **1,499.50 kgs**. of Frozen Boneless Beef were condemned due to being positive of Salmonella rendered in Ecosafe rendering plant.

Application for accreditation by Meat Importers were endorsed to OED after thorough inspection of documents. Actual site validation has been conducted with MIEAID C.O. There were 19 meat importers in the region for this year. Four (4) of which operating under the existing rules and

REGION 4-A

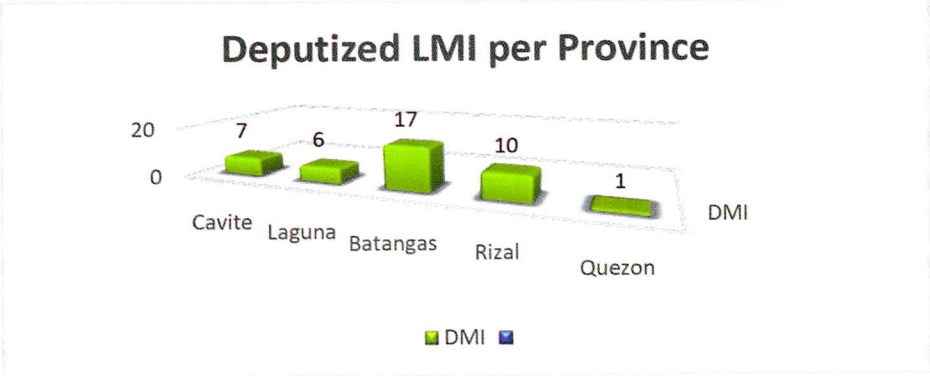
regulations of PEZA and CBW requiring them to provide details of their meat utilization and secure a clearance for the next import activities.

Plant Operation Standards and Monitoring. The Plant Operation Standards and Monitoring Sectionsupervised accredited meat establishments covering the provinces of Cavite, Laguna, Batangas, Rizal and Quezon.

ME	Cavite	Laguna	Batangas	Rizal	Quezon	Subtotal
SLH	6	2	6	10	1	25
PDP	1	3	6	8	2	20
MCP	2	3	2	1		8
CS	12	9	4	4		29
TOTAL	**21**	**17**	**18**	**23**	**3**	**80**

Accredited Meat Establishment per province

In support to the Plant Operation and Inspection Program, RTOC IV-A has deputized 41 LGU Meat Inspectors assigned in the different slaughterhouses and poultry dressing plants under the supervision of POSMS.



A total of **217,866,844.15 kgs** carcasses were produced in the region in which poultry carcass has the highest production followed by pork, then beef being the third, carabeef at fourth place, and chevon with least production.

In 2017, RTOC IV-A accredited Coral Agri-Ventures Farm, Inc., a meat establishment especially designed for slaughtering crocodile located at Doňa Ana, Maybancal, Morong Rizal has slaughtered a total of 1,854 heads of crocodile with **12,728.00 Kg** carcass.

Laboratory. Pathogen Monitoring: For this year, a total of **10** swab samples were submitted and analyzed from Sugoku Foods Corp. for the month of March 2017. A total of 1,726 imported meat samples were analyzed, these meat samples ranged from Chicken whole legs, Chicken leg quarter, Chicken gizzard, Chicken tail, Beef, Chicken MDM & Chicken Skin. These imported meat products originated from Brazil and USA. Meat and meat products for export totaled **2,463** Chicken Yakitori samples. Laboratory fee for these export meat products amounted to **Php 842,400.00**

The gross annual income for laboratory could be noted for 2017 laboratory fee amounted to **Php 842,400.00** for export meat and meat products (Chicken Yakitori).

On Export Meat Products: The total number of samples submitted and analyzed by the laboratory got a total of **2,463** samples, these are only Chicken yakitori.

On Imported Meat Samples: The number of samples submitted and analyzed by the laboratory got a total of 1,726 samples. These imported samples ranged from Chicken Leg Quarters, Chicken Whole Legs, Chicken Skin, Chicken gizzard, Chicken tail & Beef Trimmings, wherein these meat products originated from Brazil and USA.

On Pathogen Monitoring: 307 total number of Veterinary Drug Residue samples submitted and analyzed by the laboratory for the whole year of 2017.

Orientation Seminar, Orientation Seminar on Good Manufacturing Practices (GMP) and Sanitation Standard and Operating Procedures (SSOP), Good Handling Practices (Palengke Watch) and NMIS Awareness Advocacy Seminar for Stakeholders.

One of NMIS' programs to strengthen and support the Local Government Units (LGU's) in the creation of local meat inspection is the implementation of *DA AO 19 series of 2010, Guidelines on Good Hygienic Slaughtering Practices (GHSP),* which aims to encourage locally registered meat establishments to improve the hygienic slaughtering, handling and production of meat, hygiene and sanitation program and to technically equip local meat inspectors and veterinarians on meat inspection and hygienic slaughtering procedures, thus a Basic Meat Inspection Training Course is conducted.

2017	EXPORT	VDR Monitoring	Local Meat	Local Meat	Pathogen Monitoring	Total
Month	**Chicken Yakitori**				**Swab**	
January	631	15	-	130	-	
February	277	-	-	30	-	
March	48	12	-	126	10	
Total	956	27	-	286	10	1,279
April	436	18	-	25	-	
May	411	-	-	250	-	
June	255	63	-	70	-	
Total	1,102	81	-	345	-	1,528
July	232	45	-	145	-	
August	168	24	-	235	-	
September	5	18	-	435	-	
Total	405	87	-	815	-	1,307
October	-	42	-	230	-	
November	-	42	-	-	-	
December	-	28	2	50	-	
Total	-	112	2	280	-	394
Grand Total:	**2,463**	**307**	**2**	**1,726**	**10**	**4,508**

Meat Standard Development and Consumer Protection. MSDCPSection had a very fruitful and challenging year for 2017, having conducted seminars, trainings, forum, and meetings for local government units, stakeholders, meat vendors, meat dealers, meat butchers and consumers and conducted task force bantaykarne operations in meat markets in Calabarzon.

Several trainings are conducted such as Orientation on Good Hygienic Slaughtering Practices (GHSP), Basic Meat Inspection Training Course (BMITC), Butcher's

The region has conducted two (2) BMITC wherein one was funded by Department of Agriculture Region IV-A to assist the agency as well as the local government units through the conduct of the course to

improve the slaughterhouse and poultry dressing plant in poorest of the poor municipalities in Calabarzon.

Enforcement. The RTOC IV-A BantayKarne Task Force (BKTF) has also accomplished a total of twenty one (21) surveillance and enforcement operations in the Cities and Municipalities of CALABARZON.

REGION 4-B

Accreditation and Registration. For 2017, total of six (6) meat establishments were accredited.There were also four (4) meat delivery vans which renewed their accrediation.

A significant increase of more than 10% of produced meat from accredited meat establishments was noted for 2017 as compared to the preceding year.

To support our staff, a total of three (3) personnel from various Local Government Units were deputized.

ACCREDITED MEAT ESTABLISHMENT

No. of Establishment	January - December		Sub Total
	New	Renewal	
SLH		2	2
PDP		2	2
MCP	1	1	2
CS Endorsed to DA for Accreditation			
TOTAL			6

Plant Operation Standards and Monitoring. The Plant Operation and Standards Monitoring Section supervised the operations of meat establishments in the region. Accredited Meat Establishments produced more than 3.336M kgs of meat for 2017.

Meat Standard Development Consumer Protection. Data from Locally-Registered Meat Establishments (LRME) show that more

SLAUGHTER DATA
(Accredited Meat Establishments)

Animal Commodity	Total (January – December)	
	Hds	Dressed wt
Cattle	1,143	158,034.00
Carabao	93	13,587.00
Hog	31,707	2,084,037.00
Goat	146	2,005.00
Chicken	1,077,266	1,108,748.32
TOTAL	1,110,355	3,366,411.32

Comparison on the Volume of Food Animals Slaughtered 2016-2017 from Accredited Meat Establishments

Animal Commodity	Total (January – December)		Difference in %
	2016	2017	
Chicken	1,063,611	1,077,266	1.28%
Hog	24,059	31,707	31.8%
Cattle	769	1,143	48.6%
Goat	128	146	14%
Carabao	126	93	26%
TOTAL	1,008,693	1,110,355	10.1%

than thirteen million kilograms of meat were produced by LRMEs for the public.

The Meat Standard Development Consumer Protection Section (MSDCPS) conducted thirteen (13) trainings for the year. A total of 1,342 participants attended seminars on BMITC, GHSP, Butcher's/Meat Handlers's, GHP, Meat Safety and NMIS Awareness on Meat Hygiene and Advocacy.

The MSDCPSlikewise conducted 23 surveillance and monitoring operations for the year.

Administration and Finance. NMIS RTOV-IVB earned a total 562,768.13 for 2017.

Animal Commodity	January - December	
	Heads	Dressed wt.
Cattle	12,918	1,410.738
Carabao	906	96,363
Hog	233,975	11,238.171
Goat	2,245	14,151
Horse	168	226,765
Chicken	17,571	226,765
Total	**422,783**	**13,010.649**

The MSDCPSlikewise conducted 23 surveillance and monitoring operations for the year.

Administration and Finance. NMIS RTOV-IVB earned a total 562,768.13 for 2017.

REGION 5

Looking back, RTOC-V achieved more than what it had laid out as goals for the year. It needed a strategic shift to go beyond boundaries to pursue its determined drive towards inclusive growth and enhance its productivity to be of better help in safeguarding the quality and wholesomeness of meatfor all. In view of this vital role, the RTOC V embarked on strengthening the local meat inspection service.

Accreditation and Registration. The Regional Acting Director spearheadedestablishing of rapport among local chief executives to further strengthen the network and thereby foster good relations among them to effectively carry out the major programs. He confined themselves in a series of meetings in visiting the local government units from areas of Camarines Norte five (5), Camarines Sur forteen (14), Albay eight (8), Sorsogon five (5), Masbate four (4) totaling to thirty six municipalities and cities as a whole and covering the whole year the number of meetings conducted among this local government units had reached sixty eight times (68). It underscored the major programs of establishing slaughterhousesand regulate its operations. From existingtwo accredited slaughterhouses namely Ligao City and Sorsogon City, we had an additional three accredited slaughterhouses such as Naga City, Legazpi City and Iriga City. The offshoot of visitations resulted to five (5) accredited slaughterhouses in major cities within Bicolandia.

In addition, 246 meat delivery vans were accredited 37.4% of which were new applicants.

Plant Operation and Standard Monitoring. A total of 30,886,546chickens were dressed in eight accreditedpoultry dressing plants accommodating 41,581,998.39 kgs.

As to quantity condemned there were 13,863.82 kg kilograms of chicken as unsafe and unfit for human consumption.

Meat Standard and Consumer Protection. One batch of Basic Meat Inspection Training Course was conducted in 2017 producing twenty one (21) new meat inspectors. As part of continuing education in meat safety, one (1) Orientation on Good Operating Practices was initiated for Glacier Liberty Refrigeration service with eighteen attendees. Considering the paradigm shift from information dissemination, routinary inspection to establishment and regulation of slaughterhouses the RTOC V conducted eight (8) Orientation in Good Hygienic Slaughtering Practices was delivered to Provincial Meat Inspection Service of Albay, all Meat Inspectors in the region, Butchers and Personnel of Ligao City ,Legazpi City, Naga City, Camarines Norte and Tabaco City respectively and collectively in sum 223 attendees benefited from the said training. There was a Retooling for Meat Inspectors of Albay to capacitate them in performing the inspection work boosting and restoring their competence and confidence. As to food safety advocacy still the unending campaign and information drive to new meat safety rules and regulations namely Admin Order 5 and Admin Order6 Series of 2012 was extended seven (7) times among meat handlers of SM City of Naga, Robinsons Place, Iriga City, Tabaco City Personnel, Livestock Inspectors and Meat Inspectors of Camarines Sur and lastly for Pilar, Sorsogon with 265 participants who have been equipped with such knowledge and information.

Taking all the extent of fora given , program emphasis is a shift from what used to have been carried to another dimension such as cascading from raisers, handlers, inspectors, consumers, local government units , meat market, hotel and restaurants institutions were captivated of the very important development in meat safety rules and regulations. True to the fact that the region is fully aware that knowing the trends in meat industry is imperative for food safety.

Administration and Finance. Year-end earnings amounted to more than four million four hundred thousand pesos (P4.4M) up from four million three hundred thousand (P4.3M) from last 2016.

Month	Amount
January	521, 722.66
February	224,404.18
March	65,056.34
April	132,295.49
May	535,920.47
June	420,350.17
July	62,238.26
August	191,399.55
September	1,232,328.41
October	409,962.63
November	202,078.91
December	402,683.83
Total	**P4,400,440.90**

REGION 6


ECONOMIC ENTERPRISE and MANAGEMENT OFFICE
PASSI CITY SLAUGHTER HOUSE
CLASS AA ABATTOIR NMIS ACCREDITATION # SH-667


ALWAYS KEEP THE
AREA CLEAN

Region 6 personnel comprises of Six (6) permanent employees of which there are two veterinarians, a director and senior meat control officer and four meat inspectors. Two meat inspectors covers the Panay Area while the other two MI's are deployed in Bacolod City, Negros Occidental. Four (4) contractual employees augmented the administrative works and manpower services (2) in Iloilo City and (2) in Negros Occidental. Three security guards are on a round the clock duty to watch and protect the NMIS regional office properties.

Through the efforts of each and everyone in this region we achieved our targets to its maximum level.

Accreditation and Registration

For 2017, a total of sixteen (16) meat establishmentswere accredited,Eight (8) Class "AA"Poultry Dressing Plants, one (1) Class "AA"Slaughterhouseand seven (7) Cold Storage Warehouses.

In addition, 76 meat delivery vans were accredited, 57 or 75% of which were new applications.

Plant Operation Standards and Monitoring. Accredited Meat Establishments in the region produced more than 42.6M kgs. of meat for 2017. Chicken accounted for 90% of the yield.

Consequently, a total of 18,662 meat and meat product inspection certificates were issued by the section.

To support our personnel, 12 additional officers were deputized.

Monthly Data of Chicken Dressed at Accredited Poultry Dressing Plants Cy 2017

MONTH	NUMBER OF HEADS	DRESSED WEIGHT (kg.)
January	2,094.126	2,644,643.33
Febraury	1,858.958	2,452,505.40
March	2,319.439	3,119,943.85
April	2,216.862	3,052,459.13
May	2,375.117	3,095,549.23
June	1,951.162	2,202,204.33
July	2,302.156	2,651,714.74
August	2,507.823	2,812,857,26
September	2,637.797	2,853,063,24
October	3,913,212	4,523,441.95
November	3,940.246	4,583,907.37
December	3,951.873	4,490,568.76
Total	**Total**	**38,482,858.67**

Monthly Data of Livestock Slaughtered in Accredited Slaughterhouses by Animal Type CY 2017

Month	Carabao		Cattle		Horse		Goat		Hog	
	Number of Heads	Dressedwieght (kg)	Number of Heads	Dressedwieght (kg)	Number of Heads	Dressed-wieght (kg)	Number of Heads	Dressed-wieght (kg)	Number of Heads	Dressedwieght (kg)
January	0	0	0	0	0	0	0	0	0	0
February	0	0	0	0	0	0	0	0	0	0
March	0	0	207	27,144	0	0	0	0	647	41,248.00
April	0	0	216	27,460.00	0	0	0	0	596	39,376.00
May	0	0	260	31,114.00	0	0	0	0	713	47,185.00
June	0	0	237	26,959.00	0	0	0	0	697	42,605.00
July	0	0	247	27,252.00	0	0	0	0	627	39,730.00

August	1	92.00	253	26,228.00	0	0	0	0	738	47,262.00
September	0	0	232	26,621.00	0	0	0	0	728	46,482.00
October	984	176,618.10	885	90,068.40	96	10,983.00	64	712.50	12.751	903,757.45
November	1,015	177,111.60	849	82,323.10	118	13,252.30	47	533.90	11.534	833,459.95
December	1,182	213,189.20	966	101,408.08	129	14,508.30	145	1,517.00	14.534	1,068,481.82
Total	3,182	56,7010.90	4,352	466,577.58	343	38,743.60	256	2,763.40	43.695	3,109,587.22

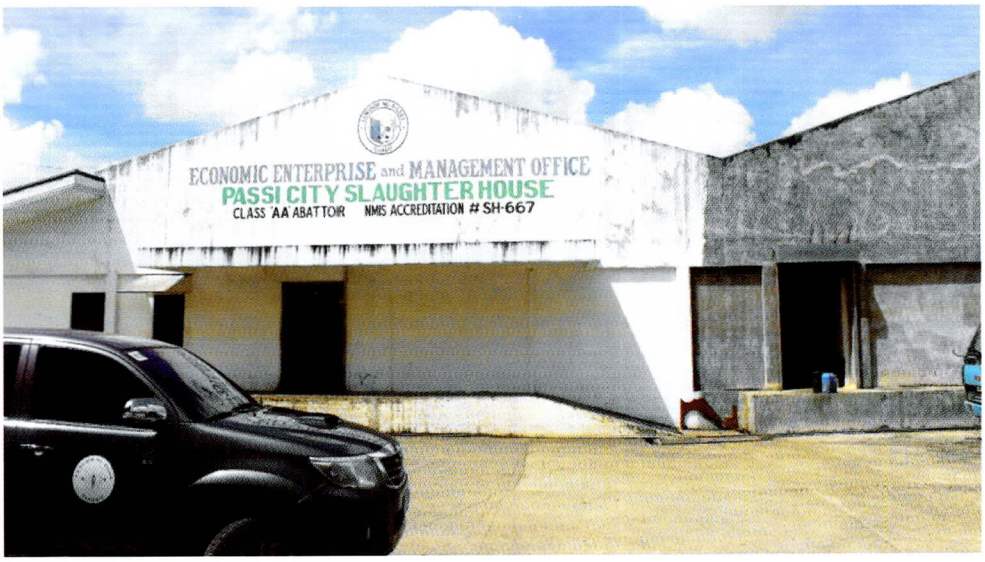
Meat Standard Development and Consumer Protection. Eleven (11) trainings and seminars on Meat Safety and Quality/ GHP, Basic Meat Inspection Course and Orientation on NMIS Awareness and Advocacy on Meat Safety and Hygiene were organized for 2017 attended by 323 participants.

The section also monitored and gathered data on the production of Locally Registered Meat Establishments (LRMEs). A total of 116 LRMEs serve the region's 130 cities and municipalities.

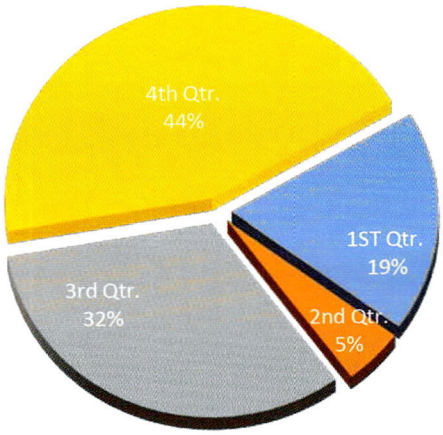
Enforcement. A total of 4 surveillance operations were conducted resulting to zero violations and confiscations.

Infrastructure Projects. NMIS personnel extended technical assistance to LGUs and industry partners for upgrade of existing establishments including proposed ones.

Administration and Finance. A dip in revenue for 2017 was experienced. A total collection of P3.457M was reported at the end of year.



QUARTER	COLLECTION
1ST Quarter	458,540.00
2nd Quarter	118,684.49
3rd Quarter	804,606.26
4th Quarter	1,097,388.40
TOTAL	**3,547,378.15**



Administration and Finance. A dip in revenue for 2017 was experienced. A total collection of P3.457M was reported at the end of year.

REGION 7

Accreditation and Registration. For 2017, NMIS Region VIIaccredited twelve (12) Poultry Dressing Plants, four (4) Slaughterhouses, two (2) Meat Cutting Plants and twenty-one (21) Cold Storage Warehouses bringing the regional total to thirty-nine (39) accredited meat establishments.

Four hundred ninety-three (493) Meat Transport Vehicles were likewise accredited by the region for 2017.

Five (5) meat establishments as well as twelve (12) products were HACCP certified. Eleven (11) Cold Storage Warehouses were likewise certified for Good Operating Practices.

Only one equipment fabricator registered with the region for 2017.

Plant Operations and Standards Monitoring. Datacollected from accredited meat establishments show that production reached 89,881,968.52 kilos with chicken and hog meat leading the way with 65% and 29% respectively.

Based on the inspection and certification of meat fit for human consumption, the region issued270,077sheets for all meat establishments cancelling only 96 sheets.

Poultry condemnation data showed that upon ante-mortem inspection was equivalent to 277,274.15 kilos while hog meat registered 12,594.50 kilos.

Meat Import Export. The Meat Import Export Section noted 85,901,742.08 kilos of imported meat that entered the region. Pork was the most imported meat taking a 69% share.

Accredited meat importer traders and processors reached fifteen in 2017. Two (2) entities were later not renewed late in the year.

The Section issued regulatory documents broken down as follows: COMI - 45,018 and eVQMILC - 2,381.

Laboratory. On Pathogen Monitoring, 848 samples were collected and submitted for testing. Thirty (30) tested positive and were resampled.

For Microbial Inhibition testing 100 samples were submitted and none tested positive.

Meat Standard Development and Consumer Protection. RegionVII has eighty-three (83) locally registered meat establishments manned by 327 LGU Meat Inspection Officers.

Surveillance operations were conducted on 36 LRMEs, 1 Cold Storage Warehouse and 7 Supermarkets. Consequently, 13 strike operations were done resulting to the confiscation of 423 kilos of hot chicken meat and by-products.

Ten (10) GMP/SSOP monitoring activities were likewise conducted for the year. There were no consumer complaints noted for 2017 as 2,550 Information and Education Campaign materials were distributed region-wide.

Twenty-one technical capability seminars and trainings were organized participated in by 834 individuals across the region.

Administration and Finance. Totalcollections at year-end amounted to P8,461,444.08, P8,011,713.69 of which was received from the general fund and P449,730.39 from the trust fund.

Accreditation and Registration. For 2017, NMIS Region VIII endorsed and recommended for accreditation or license to dressing plants, one (1) AA meat cutting plant, seven (7) poultry dressing plants (PDP) and six (6) cold storage warehouses. DBSN Farms Agriventures Corporation (PDP) upgraded from class "AA" to "AAA". Also, the region was able to endorse for accreditation 2 meat establishments contractorswhich provided meat establishment construction services for Catbalogan City Slaughterhouse, San Northern Samar and Naval Municipal Slaughterhouse, Biliran.

There were two hundred twenty-seven (227) accredited meat transport vehicles that transport meat and meat productsfrom poultry dressing plants and cold storages to various areas in the region.Thirty-four (34)of the 227 were new applicants.

Infrastructure Projects. RTOC VIII had many infrastructure projects for 2017, mainly to construct the LGU slaughterhouse with fund various sources such as Meat Establishment Improvement Program (MEIP), National Livestock Program (NLP) and Bottoms-Up Budgeting (BuB).

Plant Operations and Standards Monitoring. The RTOC assigned all four(4) meat control officers and three (3) meat inspectors to accredited meat establishments.

Chicken meat slaughtered, inspected and passed fit for consumption, amounted to more than thirty-two (32) million kilos. Chicken, meat and organs, condemned totaled 165,790.23 kilos for various reasons.

Based on the inspection and certification of meat fit for human consumption, the section issued 119,849.98 sheets or 2,035 pads booklets of Meat inspection certificates both in accredited poultry dressing plant and cold storages.

Chicken meat samples collected from accredited poultry dressing plants were collected based on a scheduled sampling plan and submitted to Central Laboratory for monitoring of veterinary drug residues. Results were returned to particular establishments where samples were collected.

The section also conducted inventory of imported and local meat to determine adequacy of supply.

Deputation Program. The program provides augmentation to the workforce of NMIS in accredited establishments through the LGU meat inspection officers who function in behalf of the agency. As of 2017, there are six (6)Local Government Unit meat inspection officers deputized.

Meat Standard Development and Consumer Protection. Thirteen (13) trainings and seminars on Meat Safety and Quality/GHP, Basic Meat Inspection Course,Slaughterhouse Operation Management Orientation, Food Animal Welfare and NMIS Awareness and Advocacy on Meat Safety and Hygiene were conducted for 2017 attended by 614 participants.

Locally Registered Meat Establishment and Meat Inspection Officers. Of the143cities and municipalities in the region only 65 have Locally Registered Meat Establishments. On the other hand, only thirty-six (36) local government units did not designate meat inspection officers.

Administrative and Financial Management. An increase on collection has been noted comparative to revenues from the previous year. Total collection for 2017 amounted to P2,845,65.01.

REGION 9

The NMIS Regional Technical Operation Center IX is on its 2nd Year of occupancy in its new building at the Pres. Corazon C. Aquino Regional Government Center located at Balintawak, Pagadian City.

The office responded to the requests of different Local Government Units for onsite evaluation of proposed construction of their respective meat establishments. The results where consequently endorsed to the NMIS Central Office for funding support. Ongoing ME construction projects are regularly monitored by RTOC IX.

Relative to the office's Awareness Advocacy Campaigns and Good Handling Practices (GHP), we conducted a total of eight (8) activities participated by five hundred twenty three (523) attendees.

The office also participated in various DA regional activities such as outreach programs for each of the provinces in the whole Zamboanga Peninsula during its Anniversary wherein we have distributed several hundreds of information and education campaign (IEC) materials on meat safety and quality.

This year's total meat output particularly in Slaughterhouses observed a slight decrease that can be attributed to low production of animals for slaughter in the region. However, this low throw put of meat in the market was compensated by steady supply coming from the neighboring regions like Region X which has a constant animal population and harvests.

The implementation of our mandate along with collaborative efforts with our stakeholders particularly the LGUs within the region is even stronger as evidenced by efficient and effective issuances of Meat Inspection Certificates (MICs) which indicates provision of safe and quality meat for all people withinthe region. We vow to strengthen and sustain this initiative for the years to come.

Accreditation and Registration. In 2017, a total of seven (7) meat establishments were accredited including one (1) new registrant, a poultry dressing plant. Also one (1) equipment fabricator was accredited.

Sixty-four (64) meat transport vehicles were likewise accredited to service the needs of the public in the region.

Various LGUs were extended technical assistance for preparation and operation of the meat establishments as they were encouraged to establish meat inspection systems to ensure the production of safe and quality meat for the their respective constituents.

Enforcement. The Enforcement Section in the region undertakes activities related to consumer information and awareness, consumer welfare and protection, consumer assistance and other media promotions activities.

With the collaboration of Pagadian City Veterinary Office, a Meat Task Force was created to conduct regular monitoring and inspection of public and supermarkets, meat shops and other meat outlets. Inspection of MTVs were also conducted to enforce the accreditation of such equipment.

Meat Standards Development and Consumer Protection. A Basic Meat Inspection Training Course was conducted May 23-June 14, 2017 with a total of 18 participants.
Advocacy and awareness forums -cum-dialogue were also conducted region-wide to address particular concerns of different external stakeholders.

Plant Operation Standard and Monitoring. With five (5) operational Poultry Dressing Plants and one (1) Slaughterhouse in the region, inspection officers were tasked to gather production reports/data from each establishment. Aggregate production amounted to 17,393,432.74 kilos of various meat. Chicken meat dominated production with around 91% of the share in production.

Total condemnation of meat and other parts reached 82,440.43 kilos. All were disposed of properly by assigned meat establishments.

A total of 10,578 Meat Inspection Certificates were issued to meat which passed fit for human consumption and were shipped to its distribution centers/outlet.

Food Animal Welfare Program. Each double "AA" accredited MEs in the region were monitored for the food Animal Welfare Program. This pertains to the provision of animal facilities that provides welfare for slaughter animal such as but not limited to the provision of shades on unloading bay stocking pens, water, ventilation and shower for the slaughter animals. All are designed to make the slaughter animals comfortable and be relaxed and rest before slaughter.

Deputization Program. Only three LGU Meat Inspection Officers were deputized and were assigned to poultry dressing plants in Zamboanga City area.

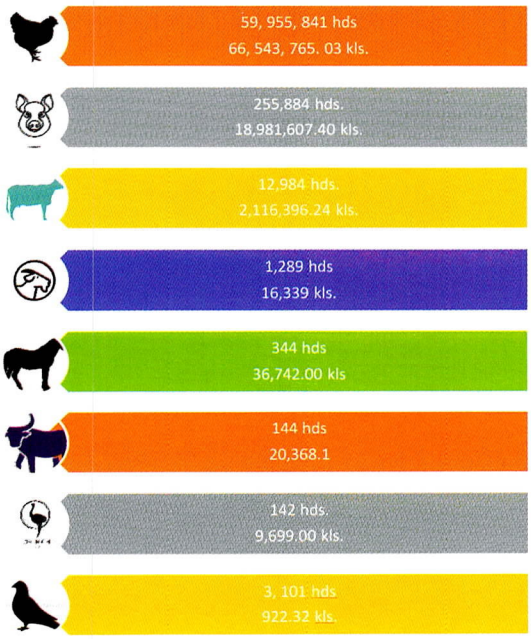
Deputized Meat Inspectors (DMI) performed the functions of the NMIS Inspection Officers as well as the issuance of MICs for meat to be transported to the distribution and display centers/areas.

REGION 10

Accreditation and Registration. The total number of meat establishments given the License to Operate in Region 10 amounts to twenty-eight (28) meat establishments. The 28 accredited meat establishments are comprised of six (6) Slaughterhouses, fourteen (14) Poultry Dressing Plants, two (2) Meat Cutting Plants and six (6) Cold Storage Warehouses.

Meat transfer vehicle registrationhas also been increasing in the past few years. A 19.3% increase from the previous year has been noted for this year. From 259 accredited vehicles in 2016, it went up to 309.

The AR Section likewise extended technical assistance to various Local Government Units and industry partners for the construction/upgrade of their meat establishments.



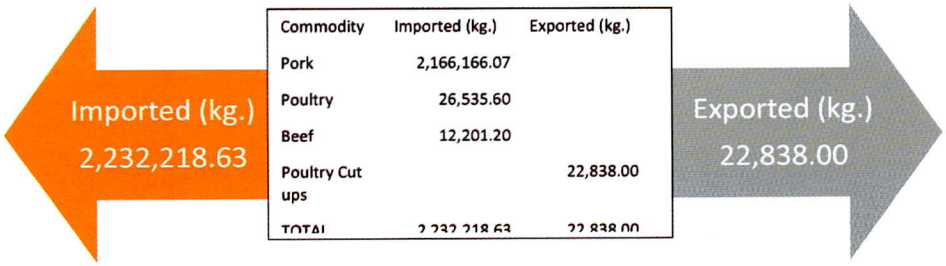
Plant Operation and Inspection. Plant operation and inspection section is responsible for the actual implementation of the rules and regulations according to the national standard of meat inspection. It delivers services such as ante-mortem and post-mortem inspection, implementation of the Good manufacturing Practices (GMP), Sanitation Standard Operating Practices (SSOP), Good Operating Practices (GOP), and Hazard Analysis Critical Control Point Program (HACCP) in all meat establishment engaged in domestic and international meat trade to preserve the safety and wholesomeness of meat and meat products.

A total of 60,226,628 heads of livestock animals slaughtered in registered meat establishment in Region 10 was recorded which produced a total of 87, 724, 916.77 kilos. Of meat for the year 2017. Bulk of the livestock slaughtered and meat produces come from dressed chicken with 59, 955, 841 heads and 66,543,765.03 kilos.

A total of 31,071 Meat Inspection Certificates were issued for the year.

To support our personnel, seven (7) individuals were deputized.

Food Animal Welfareprograms were implemented in registered meat establishments in the region. A monitoring form is given to plant officers to monitor the inhumane practices, such as zorro markings and supak, that may still be present in the area. Food Animal Welfare Seminars were also given to meat establishments where Food Animal Welfare Officer, Dr. Victor D. Zamoranos, tackled issues and concerns regarding food animal welfare.



Commodity	Imported (kg.)	Exported (kg.)
Pork	2,166,166.07	
Poultry	26,535.60	
Beef	12,201.20	
Poultry Cut ups		22,838.00
TOTAL	2,232,218.63	22,838.00

Meat Import-Export. For 2017, more than 2.232 million kilos of imported meat entered through the region while more than twenty-two (22) thousand kilos of poultry cut-ups were exported from the region

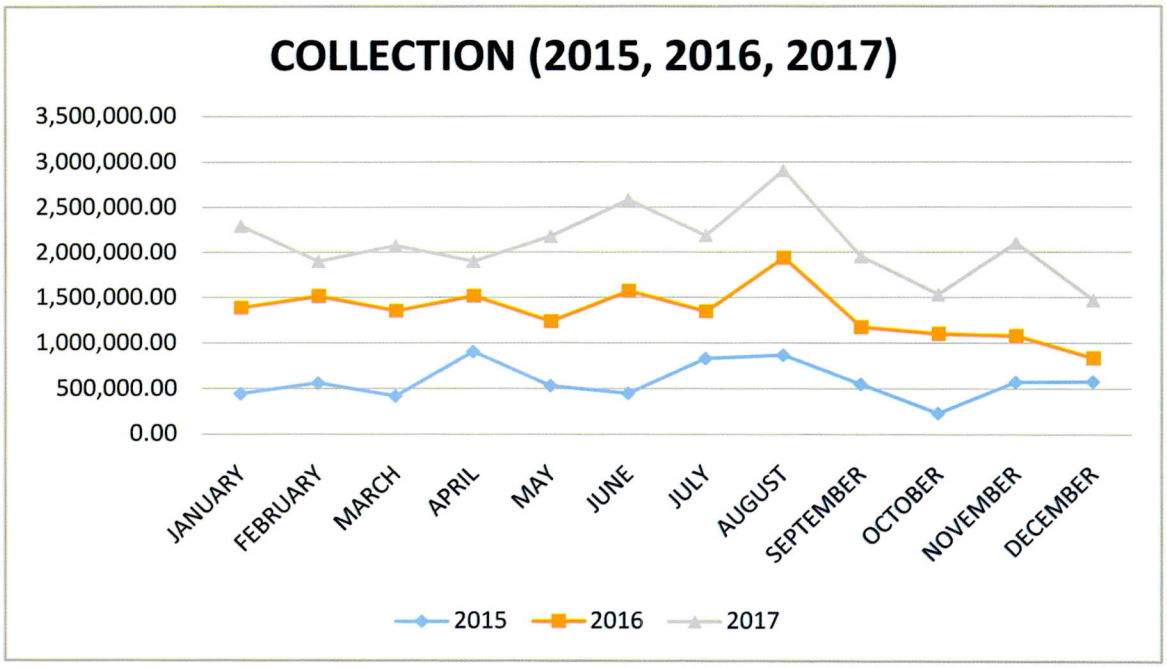
Meat Standard, Enforcement and Consumer Protection. Twenty-eight (28) trainings and seminars on Meat Safety and Quality/GHP, Basic Meat Inspection Course,Slaughterhouse Operation Management Orientation, Food Animal Welfare and NMIS Awareness and Advocacy on Meat Safety and Hygiene were conducted for 2017 attended by 1,352 participants.

Monitoring of 37 Locally Registered Meat Establishments were done with the help of one hundred fifteen (115) meat inspectors. Five (5) information caravans were executed this 2017 where more than two thousand (2,000) IECs were distributed.

Only one (1) complaint was received for the year and immediately acted upon.

Enforcement. Fourteen (14) surveillance and seven (7) strike operations were undertaken resulting to the confiscation and condemnation of more than three hundred forty-six (346) kilos of hot meat.

Administration and Finance Management. Collection for this year was remarkable. The total revenue for the region amounted to more the nine (9) million pesos, a substantial increase from the previous year.




Meat Safety Consciousness Week 2017

REGION 11

A challenging year that it was but the workforce of NMIS RTOC XI was inspired to deliver the agency's programs and services effectively amidst manpower and financial constraints. Willingness to do multitasking even on extended hours was the key.

Accreditation and Registration. Four(4) new meat establishments joined twenty-four (24) renewing establishments for 2017. This brought the total of accredited meat establishments in the region to twenty-eight (28), to wit, eight (8) Slaughterhouses, eight (8) Poultry Dressing Plants, two (2) Meat Cutting Plants and ten (10) Cold Storage Warehouses.

A drastic increase in registration of Meat Transport Vehicles was noted in 2017. One hundred twenty-seven new registrants were accredited bring the total of accredited meat establishments in the region to three hundred sixty-eight (368).

Plant Operation Standards Monitoring. Totalmeat production in the region amounted to 57,543,279.53 kilos.

Total meat and trimmings condemnation amounted to 43,006.61kilos and were properly disposed by responsible establishments.

Deputation.A total of nine (9) LGU meat inspection officers are deputized in RTOC XI.

Meat Import Export Section (MIES)

Davao region is one of the major ports of call in relation to imported meat arrivals. The following table shows the volume of imported meat which arrived in the region:

Meat Standard Development Consumer Protection and Enforcement. A total of twenty-eight (28) enforcement operations were conducted in various provinces in the region. This resulted to the issuance of notices of final warning to fourteen (14) violations.

Fourteen (14) training, seminars and forums were conducted for 2017. A total of Seven hundred twenty-five (725) individuals actively participated in these activities.

Animal Commodity	Heads	Type of Meat	in (kilograms)
Chicken	36,295,975	Chicken meat	39,092,253.00
Duck	139,641	Duck meat	565,051.36
Cattle	7457	Beef	1,029,693.70
Carabao	3950	Carabeef	685,693.25
Hog	258,666	Pork	16,102,082
Goat	5029	Chevon	62,115.00
Sheep	64	Mutton	1613
Crocodile	373	Crocodile meat	4778.22

Commodity	Weight in (kgs)
Beef	75,968
Pork	6,357,212,93
Poultry/MSM	344,547.72
Buffalo	139,968
Mutton	0.00
Others	0.00
TOTAL (Kg)	2,899,625.94
Total no. of container vans inspected	182 Container vans (40 footer) direct shipment
No. of EVQMILC RELEASED	182 pcs

Laboratory Test Conducted	January to December 2017		
	# of Lab Samples Tested	# of samples with (+) result	# of samples with (-) result
Pathogen Monitoring	209	77	132
VDR	298	3	296
Meat Parasites Monitoring	N/A	N/A	N/A
Meat Specie Identification	0	0	0
Walk-In Clients	336	95	241
Banned Drugs Samples sent to CO	17	N/A	N/A
Others (Imported Meat)	284	29	255

Laboratory.

Administration, Finance and Monitoring

Calendar Year	Amount
Income as of 2016 (Walk-In Laboratory Collection from San Miguel for Export Products	6,461,869.52 1,069,700.00
Income as of December 2017 (Walk-In Laboratory Collection)	6,271,644.69 462,940.00

REGION 12

Accreditation and Registration

Meat Establishments. For 2017, a total of fifteen (15) meat establishments were accredited in the region. Eight (8) were Slaughterhouses, four (4) Poultry Dressing Plants and two (3) Cold Storage Warehouses. One of the Cold Storage Warehouse was only given a conditional License to Operate.

Meat Delivery Vans. One Hundred Eighty-Eight (188) Meat Delivery Vans were accredited for this year.

In addition, Two (2) Contractors were accredited for 2017.

Plant Operation Standard Monitoring

Meat inspection. Meat inspection was done to a total of Fifty-One Million Six Hundred Seventy-Seven Thousand Nine Hundred Eighty and 37/100 (51,677,980.37) kilograms of food animals namely Hogs, Cattle, Carabao, Goat, Sheep and Chicken slaughtered in accredited meat establishments of Region XII.
A total of Two Hundred Six Thousand Six Hundred Four (206,604) kilograms of condemned carcasses, meat trimmings and other organs in accredited meat establishments were disposed of in accordance with standards.

The Section issued Twenty Four Thousand Nine Hundred Seventy-Eight (24,978) Meat and Meat Product Inspection Certificates.

Deputation.Assisted in the deputation of two (2) Meat Control Officers and ten (10) Meat Inspectors from local government units who were met four (4) times for coordination and reporting during the year.

Seminars. Four (4) Food Safety and Quality Awareness Seminars with a total of One Hundred Seventy-Three (173) food handler participants. Four (4) GMP/SSOP Awareness Seminar for meat butchers with a total of One Hundred Thirty-Seven (137) participants.

Eleven (11) Meat Establishments for CY 2017were certified for Good Manufacturing Practice while 4 of the establishments had a total of 7 of their products were certified HACCP.

Extended Four (4) Technical Assistance trainings on Food Safety Program to ALDECOR PDP, Lisa's Tender Lean Meats and MRMS Slaughterhouse with One Hundred Eighty-Four (184) participants attended.

LABORATORY

A total of One Hundred Fifty-Five (155) samples were analyzed for the Pathogen Monitoring Program.

A total of Two Hundred Thirty-Six (271) samples were analyzed for Microbial Inhibition Test (MIT) from January to December 2017. All samples were negative for the presence of regulated drugs.

A total of Three Hundred Ninety-One (391) Laboratory Results to meat plant operators.

Meat Standards Development and Consumer Protection

A total of 49 seminars, meetings and trainings were conducted for 2,052 participants. This included the Basic Meat Inspection CourseforLGU Meat Inspectors, Advocacy Seminars for market administrators and sanitary inspectors, Slaughterhouse Operators and Managers Orientation, a Meat Inspectors Congress last December, Food Safety Awareness and several Good Handling Practices seminars.

A total of one thousand two hundred (1,200) Information Education Campaign (IEC) materials were distributed during the year.

Task Force Bantay Karne (TFBK) conducted three (3) Surveillance Activities and twelve (12) meat market surveillance for CY 2017.

Administrative, Finance and Management

Collections for 2017 reached a total amount of Four Million Five Thousand Eight Hundred Twenty-One pesos and 36/100

(4,005,821.36) as payment for ante post mortem inspection fee together with meat plants and meat vans accreditation fee.

While making sure that bidding for infrastructure projects and laboratory equipment went were in order, the section also facilitated the temporary transfer of our administrative office from Osita Subd. In Koronadal City to NMIS XII Satellite laboratory in Brgy. Glamang, Polomolok, So. Cotabato.

NATIONAL CAPITAL REGION

The RTOC-NCR is staffed by forty-nine (49) personnel, headed by Dr. Marvin B. Vicente, Acting Director II (First Semester) and Dr. Ronnie Ernst A. Duque, Acting Director II (Second Semester) with Dr. Roberto S. Umali, Supervising Meat Control Officer as Next-in-Rank. The Regional Staff are composed of seven (7) Area Veterinarians (Senior Meat Control Officers) and forty (40) Plant Officers (Meat Inspector IIIs.)

The RTOC has four technical sections namely: ARS, POSMS, MIES, MSDCPS & Enforcement and Administrative Section. Area Veterinarians and Plant Officers are strategically assigned to accredited meat establishments in the National Capital Region.

Accreditation and Registration.

Nineteen (19) Slaughterhouses, thirty-nine (39) Meat Cutting Plants and fifty-two (52) Cold Storage Warehouses comprise the 110 accredited meat establishments in the National Capital Region.One thousand two hundred twenty (1,220) Meat Transport Vehicles were also accredited for 2017. Twenty (20) requests for technical assistance were promptly addressed.

Plant Operation Standard Monitoring

Aggregate production of accredited slaughterhousesamounted to 66,715,379kilos of hog, cattle, carabao and goat meat.

Total condemnation of meat and other parts reached 5,109 kilos. All were disposed of properly by assigned slaughterhouses.

A total of 428,800 Meat Inspection Certificates were issued to meat which passed fit for human consumption and were shipped to its distribution centers/outlet.

DEPUTATION PROGRAM

To augment manpower resource in the performance of meat inspection activities and monitoring of Good Manufacturing Practices (GMP) the 25 deputized LGU Meat Inspectors were assigned to different accredited slaughterhouses in the National Capital Region

MEAT IMPORT EXPORT

The total volume of imported frozen meat that arrived in the National Capital Region from January- December 2017 in 52 Cold Storage are as follows:chicken 86,985,639.26, pork118,414,836.12, beef 34,666,814.39, indian buffalo meat26,633,058.50, turkey1,455,996.21,lamb316,834.13, goat52,909.80 and duck65,531.17 for a total of 268,591,619.58 kilos of imported meat.

A total of 114,106 Certificates of Meat Inspection (COMI) were issued to 8,875 container van arrivals for 2017.

LICENSING OF MEAT IMPORTER:

A total of one hundred eighty-one (181) meat importers were assisted/validated and endorsed to Central Office for licensing from January – December 2017.
Imported meat from Brazil was put under surveillance and samples were collected for laboratory testing. In addition, Two (2) meat importers were summoned and penalized fortheir violations inCY 2017.

The total volume of imported meat confiscated and rendered amounted to 132710.23 kilos.

Meat Standard Development and Consumer Protection

Year-round trainings and orientation on national standard practices were conducted in various local government units and industry partner establishments in view of the LGU control development program.

CONSUMER PROTECTION

The regional office received a total of 11 complaints wherein 1 was mediated and resolved while 7 others were endorsed to responsible LGUs or offices for proper disposition.

1,641 Information and Education Campaign materials for 2017 including 82 meat safety

Locally registered meat establishments.

CITY	SLAUGHTERHOUSE		MEAT INSPECTOR
Pasay	Malvar SLH		Mr. Felix Torrenueva
			Mr. Ruben Bentigan
Makati	Yabut SLH		Mr. Armando Camarador
Quezon	Lechonan	Aling Lanie Lechon	Mr. Reynaldo Singson
		Ryn's Lechon	
		Robin Kambingan	
		Ping-Ping Lechon	
		Monchies Lechon	
		Mila's Lechon	
		Macky's Lechon	Mr. Nelson Cano
		Lola Lita's Lechon	
		Lito's Lechon	
		Lechon La Loma	
		Bulakeña Lechon	Mr. Melchor Robel
		Caloy & Tekang Lechon	
		Mang Tomas Native Lechon	
		Bhernaflors Lechon	
	Labudahon SLH		Ms. Ma. Rodesa Delamida
			Mr. Darwin Amaro
	MQM SLH		Dr. Byron Muñoz
San Juan	Leonardo Lechonan		Mr. Jason De Jesus
			Mr. Ding Villas
Valenzuela	Superior SLH		Mr. Jesus Erwin Nunga
			Mr. Ernesto Ducado

Locally registered meat establishment animal slaughter data

MONTH	CATTLE		CARABAO		HOG		HORSE		GOAT	
	Number of Heads	Dressed Weight (Kgs.)	Number of Heads	Dressed Weight (Kgs.)	Number of Heads	Dressed Weight (Kgs.)	Number of Heads	Dressed Weight (Kgs.)	Number of Heads	Dressed Weight (Kgs.)
JAN	183	26,350	148	26,640	16,687	820,680	14	2,100	1,270	25,400
FEB	164	24,100	152	27,360	10,869	75,630	16	2,400	1,254	25,080
MAR	185	27,350	186	33,480	11,610	811,530	15	2,250	1,520	30,400
APR	155	22,950	165	29,700	10,419	657,480	0	0	1,256	25,120
MAY	189	28,050	201	36,180	10,432	715,860	14	2,100	1,272	25,440
JUN	195	29,000	126	22,680	10,427	733,800	28	4,200	1,301	26,020
JUL	176	26,150	160	28,800	10,763	762,360	22	3,300	1,251	25,020
AUG	191	28,300	123	22,140	10,574	762,090	11	1,650	1,167	23,340
SEP	180	26,550	130	23,400	11,092	744,510	16	2,400	1,126	22,520
OCT	171	25,350	114	20,520	11,800	967,980	10	1,500	1,334	26,680
NOV	192	27,900	128	23,040	10,790	783,730	10	1,500	1,038	20,760
DEC	272	38,150	143	25,740	24,171	1,206,960	10	1,500	1,442	28,840
TOTAL	**2,253**	**330,200**	**1,776**	**319,680**	**149,634**	**9,723,280**	**166**	**24,900**	**15,231**	**304,620**

COLLECTION

The Region has a total collection of Five Million Sixty-five Thousand Four Hundred Thirty-seven Pesos and Forty-seven centavos (₱5,065,437.47), consisting of the following, excluding the Imported Frozen Meat Inspection fees (collected at the Ports of Entry): Bureau of Treasury Collection of Four Million Seven Hundred Twenty-nine Thousand Nine Hundred Eighty-seven Pesos and Forty-seven Centavos (₱4,729,987.47) and Trust Fund collection of Three Hundred Thirty-five Thousand Four Hundred Fifty Pesos. (₱335,450.00).

CORDILLERA ADMINISTRATIVE REGION

ACCREDITATION AND REGISTRATION SECTION:

A total of four (4) meat establishment were accredited in the region comprised of two "AA" Private Slaughterhouses, one (1) one "AA" Poultry Dressing Plant and one (1) Cold Storage Warehouse.

Eighteen (18) Meat Delivery Vans were also granted accreditation.

Thirteen (13) requests for technical assistance including Locally Registered Meat Establishments in Cordillera were addressed. In addition, one (1) Meat Establishment Improvement Program beneficiary project was completed and inaugurated last December 19, 2017.

LABORATORY

Fifty seven (57) laboratory samples from different meat establishments around the region were collected for Pathogen and Veterinary Drug Residue quarterly monitoring.

ENFORCEMENT

Twenty-three (23) meat establishment monitoring,surveillanceand/or strike operationsresultingto the confiscationand proper disposal of a total of 2,272.15 kilos of assorted imported frozen meat and locally produced pork and poultry products with various violations of meat quality standards. Moreover,a total of 222 kilos of dog carcasses were confiscated and disposed.

Two (2) Orientation Seminars on Meat Safety were organized during Meat Safety Consciousness Week2017.

Plant Operation Standard Monitoring

In accordance with the Animal Welfare Act, a Dog Meat Trade Eradication Campaign Orientation was conducted for 35 participants including officers from the Philippine National Police, Baguio City Health Office and other concerned stakeholders.

MSDCPS
Technical seminars and trainings were organized year-round to involve and capacitate LGU and industry partner's personnel on meat safety practices and standards. Consultative forum were also held to listen and address various concerns of the public.

MEAT REGULATORY SERVICE
(Meat Safety and Quality Assurance)

The DA-NMIS and DA-RFO 13 was able to organize the LPI – EWS or Livestock and Poultry Inventory Early Warning System which is composed of all the meat inspectors in the region and functioning also as data collectors. With their submission of reports, the NMIS was able to generate a part of the database to complete the profile of livestock, poultry and meat production in the region.

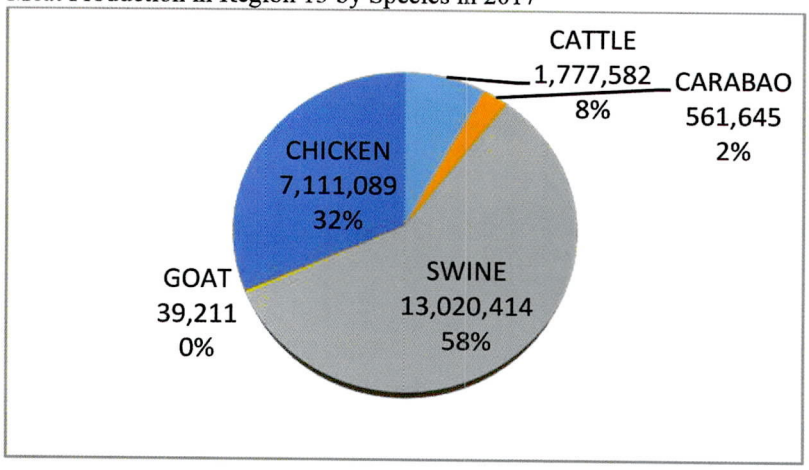
MEAT REGULATORY SERVICE
Licensing & Registration Program

A total of thirteen (13) meat establishments were accredited in CARAGA for 2017. Also, eighty-four (84) Meat Transport vehicles were registered with the regional office.

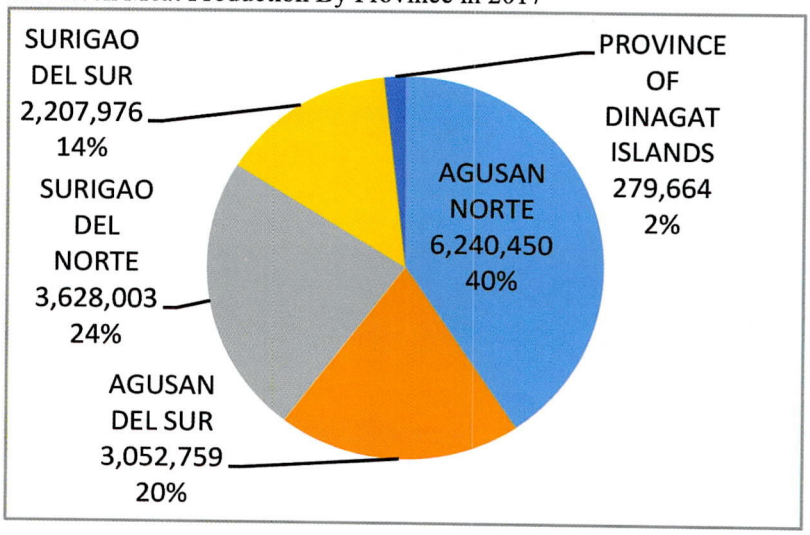
MEAT ESTABLISHMENT IMPROVEMENT ASSISTANCE

For the Small Scale Meat Establishment Program, NMIS CARAGA successfully bid out the construction of two (2) small scale slaughterhouses in the following municipalities; Sison, Surigao del Norte and Malimono, Surigao del Norte both with three (3) million pesos for funding.

Meat Production in Region 13 by Species in 2017



Livestock Meat Production By Province in 2017



MEAT CONDEMNATION (HOGS)

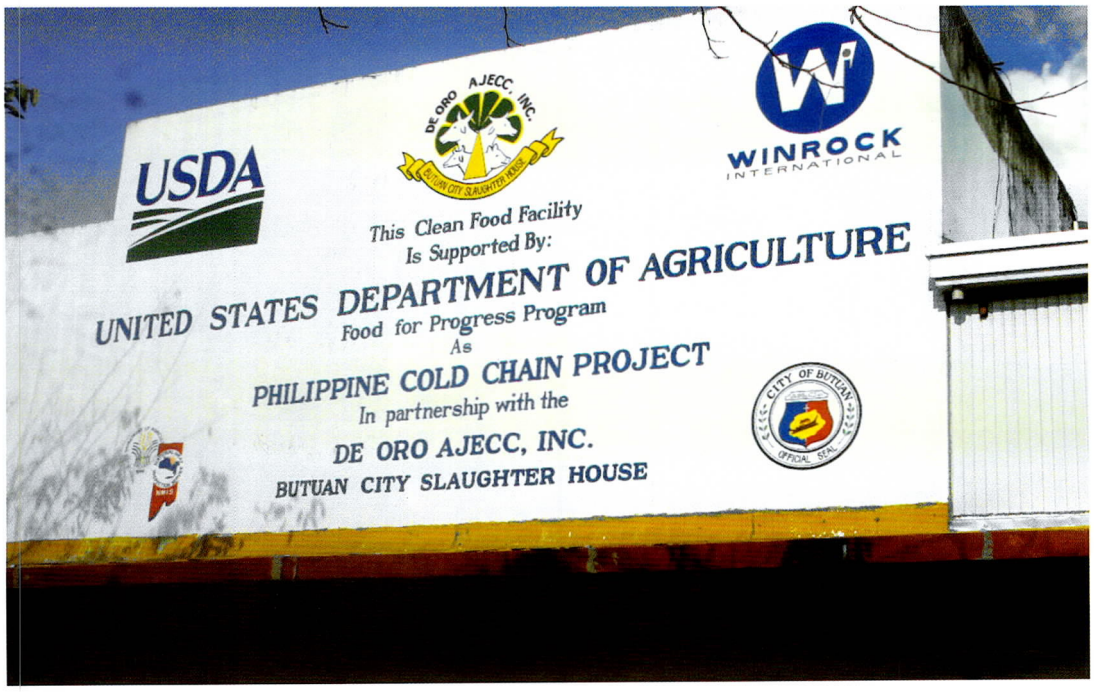
Approximately 1781.65 kilos of meat and trimmings were condemned and disposed of in accordance with standards.

NMIS CARAGA provided the technical assistance for the construction five (5) slaughterhouses funded via the support of the United States Department of Agriculture under its Food for Progress Program.

INSTITUTIONAL STRENGTHENING (Meat Safety and Quality Assurance Program)

NMIS Caraga conducted the 20-day Basic Meat Inspection Training Course (BMITC) and various seminars to fully equip LGU meat inspectors on the performance of their duties. There were 24 meat inspectors from various 4th and 5th class municipalities that successfully finished the BMITC.

Various seminars were held for Meat Industry Data Collectors in which most are at the same time meat inspectors. Their timely submission of data on the number of animals slaughtered, volume of meat produced, source of slaughter animals, and destination of meat produced resulted in an accurate database of the livestock and meat industry in the region.



Retirees

Ms. Belen Tatel

March 27, 2017

Mr. Roberto Deocareza

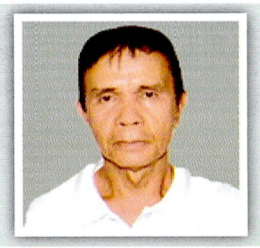
April 21, 2017

Ms. Belen Pereňa

May 7,2017

Ms. Teresita Pascual

May 14, 2017



Mr. Noe Tablizo

September 1,2017

Ms. Beverly Santos

September 3, 2017

Ms. Virgie Cubillo

September 21, 2017

Mr. Crisanto Cerezo

October 25, 2017

Mr. Ignacio Ansano

February 1, 2017

Ms. Emma Mojica

February 1, 2017

Ms. Necitas Bebangco

April 1, 2017

Ms. Rosita Galindo

May 1, 2017

Directory

Name Designation *Address*	Email Address	Telephone Number
Office of the Executive Director		
DR. ERNESTO S. GONZALEZ Executive Director *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	nmisoed@gmail.com	924-7980 local 102, 103, 104
Office of the Deputy Executive Director		
ATTY. BEATA HUMILDA O. OBSIOMA Officer-In-Charge *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	beatahumilda.obsioma@nmis.gov.ph	924-7980 local 200, 201, 202
Administrative, Finance & Management Division		
LAMBERTO B. DELA CRUZ, JR. Chief *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	lambertojrd@yahoo.com	924-7980 local 220, 221
Planning and Information Management Division		
DR. EASTER F. OBLENA Chief *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	easter.oblena@nmis.gov.ph	924-7980 local 208, 209, 210
Meat Standards and Development Consumer Protection Division		
DR. JONATHAN V. SABINIANO Chief *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	jonathan.sabiniano@nmis.gov.ph	924-7980 local 203, 204, 205
Meat Import Export Division		
DR. JOCELYN A. SALVADOR Chief *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	jocelyn.salvador@nmis.gov.ph	924-7980 local 109, 111, 115
Plant Operation Standard and Monitoring Division		
DR. MA. ELIZABETH D. CALLANTA Chief *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	maelizabeth.callanta@nmis.gov.ph	924-7980 local 112, 113, 114
Accreditation and Registration Division		
DR. CLARITA M. SANGCAL Chief *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	clarita.sangcal@nmis.gov.ph	924-7980 local 121, 122, 123
ENGR. JUANA T. TAPEL Head Engineering Section *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	juana.tapel@nmis.gov.ph	924-7980 local 118, 119, 120
Laboratory Division		
DR. JANUARY M. NONES Chief *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	january.nones@nmis.gov.ph	924-7980 local 500, 501, 502

Bids and Awards Committee

DR. JONATHAN V. SABINIANO Chairman *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	jonathan.sabiniano@nmis.gov.ph	924-7980 local 227, 228
MS. ROBERTA L. RIGUER ActionOfficer *One Stop Shop Center (OSSC)* *National Meat Inspection Service,* *Bureau of Animal Industry Compound,* *Visayas Avenue, Quezon City*	consumerprotection@nmis.gov.ph	554-7224

Regional Technical Operation Centers

DR. LILIA JULIANA P. FERMIN OIC-Regional Technical Director *Baguio Dairy Farm, Marcos Highway, Baguio City*	lilia.fermin@nmis.gov.ph	(078)424-6682 Fax: (078)444-9848
DR. DARIO BONIFACIO B. CANILLAS Regional Technical Director Region 1 *Brgy. Anonas, Urdaneta City 2428, Pangasinan*	dario.canillas@nmis.gov.ph	(075)514-2152 0917-112-2037
DR. EDUARDO R. OBLENA Regional Technical Director Region 2 *Regional Center, Carig,Tuguegarao City, Cagayan*	eduardo.oblena@nmis.gov.ph	(078)846-7428 (078)846-7428
DR. JOSEPINA M. RICO Regional Technical Director Region 3 *Regional Center, Bo. Maimpis, San Fernando, Pampanga*	josefina.rico@nmis.gov.ph	(045)455-3331 (045)455-3331
DR. MILDRED A. SALIGAN Regional Technical Director Region 4A *Ayala Highway, Brgy. Balintawak,Lipa City, Batangas*	mildred.saligan@nmis.gov.ph	(043)773-3974
DR. JESSICA I. ACORDA Regional Technical Director Region 4B *Meat Inspection Training and Development Center Building* *3rd Flr, #4 Visayas Ave., Diliman, Quezon City*	jessica.acorda@nmis.gov.ph	927-4877
DR. FERNANDO N. LONTOC Regional Technical Director Region 5 *Zone 8 (Beside TESDA) San Jose, Pili, Camarines Sur*	fernando.lontoc@nmis.gov.ph	(054)477-0499
DR. EMMANUEL A. LEMANA Regional Technical Director Region 6 *Bureau of Animal Industry Compound, Doña Pepita* *Aquino Avenue, Fort San Pedro 5000 Iloilo City*	emmanuel.lemana@nmis.gov.ph	(033)509-8549
DR. ORLANDO C. ONGSOTTO Regional Technical Director Region 7 *NMIS DA Regional Field Office-7 Complex Highway,* *Magnikay,Mandaue City*	orlando.ongsotto@nmis.gov.ph	(032)345-5974
DR. MARIAN ANCILLA S. ZARTIGA Regional Technical Director Region 8 *W&C Bldg., Brgy. 80, Marasbaras, Tacloban City*	maancilla.zartiga@nmis.gov.ph	(053)888-2309
DR. ARTURO S. DE JESUS Regional Technical Director Region 9 *Corazon C. Aquino Regional Government Center,* *Balintawak, Pagadian City*	arturo.dejesus@nmis.gov.ph	0923810 (Information Desk)
DR. ANGELITA E. BARCELONA Regional Technical Director Region 10 *Zone II, Cugman Slaughterhouse Complex* *Cagayan de Oro City*		(088)855-3472 (088)227-3349
DR. MYRNA I. HABACON Regional Technical Director Region 11 *Father Selga Street 8000 Davao City*	myrna.habacon@nmis.gov.ph	(082)224-2737
DR. NEONETTE K. AGREDA Regional Technical Director Region 12 *1st Block, Osita Compound 9506 Koronadal City*	neonette.agreda@nmis.gov.ph	(083)228-3662
DR. KENNEDY S. SUNICO OIC-Regional Technical Director CARAGA *City Slaughterhouse Compound ObreroButuan City*	kssunico@yahoo.com	(085)341-2531 8160078
DR. RONNIE ERNST A. DUQUE Regional Technical Director National Capital Region *MITDC Building 3rd Flr, #4 Visayas Ave., Diliman,* *Quezon City*	ronnie.duque@nmis.gov.ph	554-261local 300