



National Meat Inspection Service

ANNUAL REPORT

**Championing Collaboration:
Uniting for a Stronger Meat Inspection Service**





VISION

Ensuring Safe and Quality Meat for a Healthy Philippines.

MISSION

Providing modernized meat inspection service
using relevant technologies
to protect the consuming public
while promoting the livestock and poultry sector
with government and industry partners
to ensure adequate supply of meat

MESSAGE



For the past 51 years, the agency has made great progress in food safety and animal management over the last year, and I am proud and grateful to share this with you. We have improved our operations and established a new benchmark in the market contributing to our dedication to quality and innovation.

For FY 2023, we have improved food safety procedures significantly. Our supply chain is now more transparent and traceable thanks to the effective implementation of cutting-edge tracking solutions. Our personnel are well-equipped to uphold the highest safety standards thanks to our extensive training programs, which impart the newest information and abilities. Consequently, we have witnessed a significant decline in non-compliance problems and a rise in client assurance.

We've made equally remarkable progress in the field of animal management. Animal welfare and production have increased as a result of the implementation of cutting-edge techniques and technology. The ecosystem has profited from our emphasis on sustainable techniques, and livestock has become healthier and more resilient as a result.

We continue to be resolute in our commitment to ongoing progress even as we celebrate these successes. Even though the obstacles we confront are constantly changing, we will always be at the forefront of industry excellence because of our commitment to improving food safety and in providing safe and quality meat for the consuming public.

I want to express my sincere gratitude to each and every member of our team. Our success has been fueled by your perseverance, commitment, and enthusiasm. We have come a long way together, and I have no doubt that we will do even more in the future.

DR. CLARITA M. SANGCAL

Executive Director

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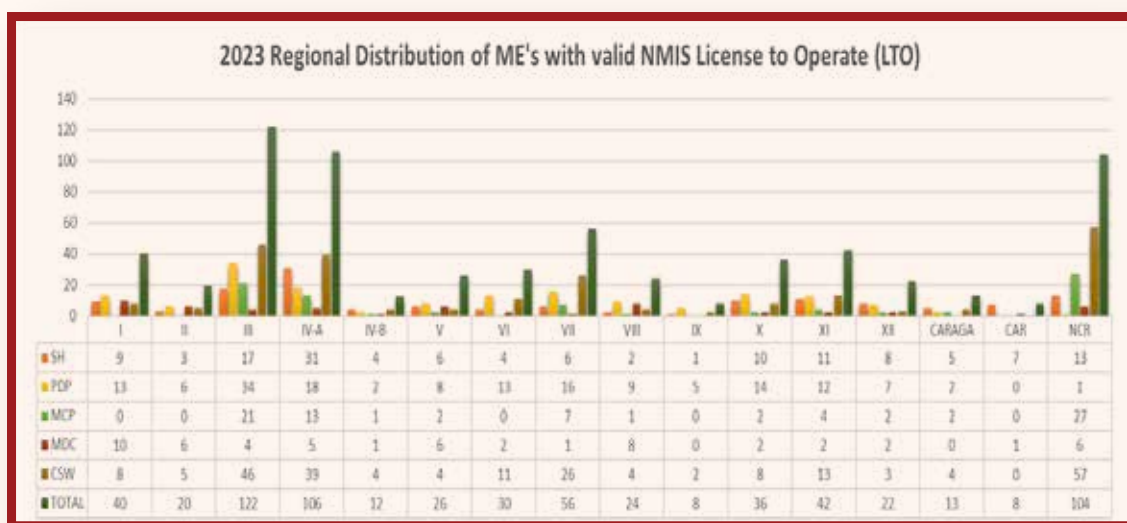
Accreditation and Registration Division

The Accreditation and Registration Division is responsible for the accreditation of meat establishment, rendering facilities, meat transport vehicles, meat establishment contractors, fabricator and suppliers and third party service providers and registration and certification. It is composed of two sections: Accreditation and Registration and Meat Safety and Quality Assurance (MSQA) sections.

Accreditation and Registration

Licensed Meat Establishments

A total of 669 meat establishments were licensed for 2023. Seventy-nine percent (79%) of accredited NMIS establishments opted for online License to Operate (LTO) application using NMIS Accreditation and Registration Information System (NARIS)

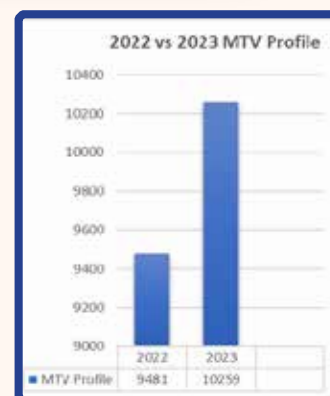


MTV Accreditation

In order to maintain the safety and quality of meat during transport, NMIS also ensures that Meat Transport Vehicle (MTV) conforms to the established standards through the accreditation system of transport vehicles.

A total of Ten Thousand Two Hundred Fifty-Nine (10,259) MTV were registered for 2023.

An increase of 8.21% in the total number of registered MTV was recorded from the year 2022.

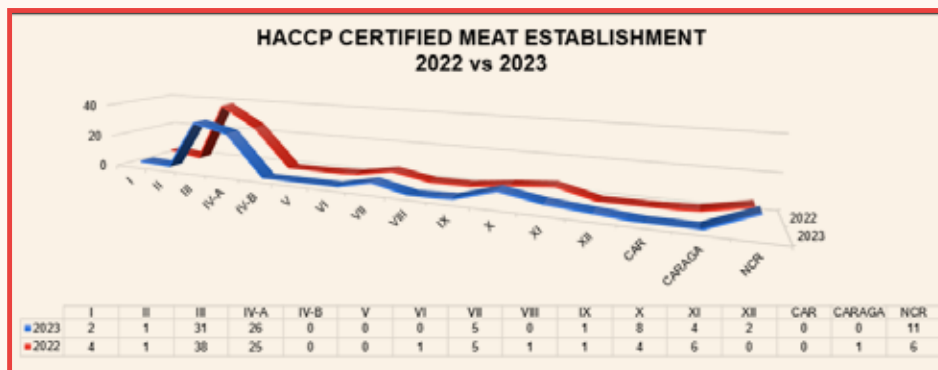


Meat Safety and Quality Assurance

HACCP Certified MEs and Products.

For 2023, a total of Ninety-One (91) Meat Establishments were certified for HACCP, which includes the Seventy-Four (74) "AAA" MEs, as mandatory requirement for its LTO, and Seventeen (17) "AA" that voluntarily applied for the certification. A total of one hundred fifty-seven (157) products are HACCP certified for this year.

The table shows the Meat Establishments (ME's) with HACCP certified products per Region. RTOC IV-A has the most numbered MEs with HACCP certification.



Capacity Building

23rd MSQA Auditors Performance Assessment and Commitment settings (PACS)

Held last March 28-30, the conference of auditors aimed to have a uniform and science-based interpretation of the various issuances and specific circumstances relative to auditing. Reorientation on the Basic Auditing Procedures and technical audit writing workshop were also conducted.



TWG meeting on ARD draft issuances discussed...

- (1) Amendment To NMIS Memorandum Circular No. 08-2017-013 IRR on the Licensing of Meat Establishments with National and International Distribution, and (2) Issuance of Certificate of Inspection for Container Van

Laboratory Division

The Laboratory Division performs analytical tests to detect physical, chemical, and biological contaminants in meat and meat products. It also supports the regulatory mandate of NMIS on meat inspection. For 2023, the Laboratory Division continued to perform analyses to detect pathogens, veterinary drug residues, and meat parasites and identify meat species.

Laboratory Support

Laboratory Support from Central Meat Laboratory for Pathogens and Meat Parasites Monitoring

The Central Meat Laboratory, in collaboration with the NMIS-NCR, performed the On-Site Environmental Hygiene Swab to gather data for the standard limits per sampling site in the country's facilities. A total of sixty (60) swab samples were tested using the On-Site Environmental Hygiene Reader from four (4) Slaughterhouses, one (1) Poultry Dressing Plant and seven (7) Meat Cutting Plants. Four hundred sixty (460) environmental swab samples, sourced from 22 slaughterhouses, 21 poultry dressing plants, and six (6) meat-cutting plants in Region 4A were submitted for testing. Other regional Satellite laboratories were also capacitated to perform environmental hygiene monitoring and were responsible for gathering data from respective regions. Two hundred forty-five (245) samples were submitted for parasitological analysis for monitoring meat parasites.

Laboratory Support from Regional Meat Laboratories for Pathogens Monitoring

The Regional Meat Laboratories continued to perform microbiological analysis to support the implementation of Good Manufacturing Practices and the HACCP Hazard Analysis Critical Control Point Program. For 2023, the total number of performed analyses are: Region I-3,094; Region III-11,893; Region IVA -11,191; Region XI -3,952; Region XII -3,595.

Laboratory Support for National Veterinary Drug Residues Monitoring

The NMIS, through the National Veterinary Drug Residue Monitoring Program, has performed a total of 20,656 analyses. The program detected 175 screened positive samples from 1,978 analyses using the Enzyme-linked Immunosorbent Assay (ELISA) method and 18 suspects from its 18,678 analyses using the Microbial Inhibition Test (MIT).

Laboratory Support to Antimicrobial Resistance Surveillance

For the Antimicrobial Resistance Surveillance, 278 cecum samples and 999 isolates were collected and submitted from Region I, Region II, Region III Region IV-A, Region IV-B, Region IX, Region XII and Region CAR satellite offices.

NMIS has also collaborated with the UK Department of Environment, Food & Rural Affairs (DEFRA)- Animal and Plant Health Agency for the Whole Genome Sequencing Analysis for E. coli and Salmonella spp. isolates. It sent one hundred six (106) E. coli isolates and one hundred (100) Salmonella spp. isolates sourced from UPLB's AMR Pilot Surveillance Project and NMIS AMR Surveillance.

Laboratory Support to Surveillance Program on Imported Meat

RTOC NCR had confiscated Indian buffalo meat (IBM) that had been sold in the market as beef, and one (1) sample was tested to verify the meat's authenticity.

Laboratory Support to the National Action Plan to Eliminate Dog Meat Trade

Forty-three (43) samples from the partnership of NMIS and Animal Kingdom Foundation (AKF) and four (4) samples from the CIDG-Cagayan were tested for meat species confirmation in support of the No TO Dog Meat Philippines (NTDM) campaign. Laboratory results from the said activity served as legal evidence in filing cases against dog meat traders.

Laboratory Support to the ASF Surveillance

The surveillance and monitoring of African Swine Fever in Slaughterhouses is crucial for control and management of disease-infected pigs. As part of this initiative, molecular equipment will be set up in three regional satellite laboratories - RTOC I, IV-A, and XII. The installation is expected to be completed by March 2024.

Laboratory Services for Walk-in Clients

From 51 samples submitted by walk-in clients, 294 analyses were performed using the Microbial Inhibition Test. Twenty-two analyses were also completed using the Enzyme-linked Immunosorbent Assay (ELISA) method. Meat samples from walk-in clients were also submitted to the CML for microbial analysis.

Proficiency Testing

The Laboratory Division also participated in proficiency testing programs to assess the performance of laboratories in conducting specific tests, measurements, or calibrations.

Testing for Meat Authenticity in Beef (February-March 2023)

Testing for Chloramphenicol in Chicken/Rabbit Muscle and Nitrofurantoin Metabolites in Swine Muscle (March 2023; Progetto Trieste - Veterinary Drug Residues)

Testing for Salbutamol in Meat (October 24-November 30, 2023; DOST-ITDI)

Testing for Corticosteroids and Beta-Agonist in Bovine Liver, Stilbenes and Zeranone in Chicken Muscle (December 2023 Progetto Trieste - Veterinary Drug Residues)

Proficiency Testing Scheme for Salmonella spp. Salmonella spp. in Chicken (September 2023)

Proficiency Test Program for Antimicrobial Susceptibility Test (PTAST) (December 10, 2023)



Trainings, Workshops and Project Collaborations

In line with conducting various analytical tests to carry out its mandate, the Laboratory Division has also participated in meetings with stakeholders to update its capacity and capability development for its technical personnel.

ISO 17025 Laboratory DTI PAB Certification Preparatory Activities (Jan. 16-19)

The National Meat Inspection Service (NMIS) conducted a preparatory activity in January in anticipation of the ISO 17025 Laboratory DTI PAB Certification. Spearheaded by the Microbiology Team of the Central Meat Laboratory at the Development Academy of the Philippines Conference Center, the event saw active participation from laboratory focal persons representing all Regional Offices and Satellite Laboratories of NMIS. Topics included Measurement of Uncertainty in Microbiology; and a Training Course covering Proper Sampling techniques, the application of Statistics, Risk Assessment, and ISO/IEC 17025:2017 standards, as well as AMR Sampling Methods. Additionally, the event facilitated the sharing of Proficiency Testing experiences among satellite laboratories and concluded with an ATP Swab Orientation aimed at enhancing Environmental Monitoring practices.



LCMS/MS Retooling (February)

A retooling training workshop for Liquid Chromatography with Tandem Mass Spectrometer (LC-MS/MS) was conducted at the Central Meat Laboratory for the confirmatory testing of residues of veterinary drugs from suspected meat and offal samples.

Intensive Training on Detection and Isolation of Microbial Pathogens in Meat (March)

Six (6) Laboratory Analysts from Regional Satellite Meat Laboratories (RSMLs) 1, 4A, 11, and 12 underwent training at the Central Meat Laboratory on March 20 to 30. The training focused on detection, identification, and antimicrobial susceptibility testing of bacteria.



APHA Visit and France Presentation

The NMIS-CML has an ongoing collaboration with the United Kingdom's Animal and Plant Health Agency (APHA). The project is entitled "Investigating AMR in Escherichia coli isolated from Poultry Dressing Plants in the Philippines." This year, two analysts were sent for training at APHA where they were oriented on the functions and programs of APHA and were updated on the E. coli isolate results that were sent over for the project.



At the same time, the project was accepted and presented in Tours, France, at the 9th Symposium on Antimicrobial Resistance in Animals and the Environment (ARAE) 2023, together with the UK-APHA team. The Philippine team also met with the Veterinary Medicines Directorate and discussed Antibiotic Residues, Antimicrobial Use, and Antimicrobial Resistance. They also had an opportunity to do the analysis of the Salmonella isolates using microdilution broth but with different antibiotic panels.

NMIS Central Meat Laboratory Gap Assessment

The Food Development Center (FDC) conducted a two-day Gap Assessment at the NMIS Central Meat Laboratory on August 1-2. This marked a significant step toward obtaining ISO/IEC 17025:2017 Accreditation. Key areas such as methods for Salmonella identification, Dog Meat Species Identification and Growth Promoter Multi-Matrix Screening were scrutinized and analyzed to recognize existing strengths and areas warranting refinement and improvement.



Philippine AMR Awareness Week 2023

One objective outlined in the Global Action Plan on Antimicrobial Resistance (GAP-AMR) is to enhance awareness of AMR through effective communication, education, and training. Thus the World Antimicrobial Awareness Week (WAAW) was established. Locally, this is celebrated as Philippine AMR Awareness Week, or PAAW. The theme, "Sama samang Magtutungan upang Antimicrobial Resistance ay Mapigilan" was launched on November 18–24.

With NMIS' pivotal role in monitoring AMR in healthy food animals, the Laboratory Division was tasked with presenting the annual AMR surveillance results, with Ms. Remedios F. Micu presenting the findings. Executive Director Clarita M. Sangcal and Usec Deogracias Victor B. Savellano demonstrated their support by signing the commitment wall. The presence and support of Dr. January M. Nones, Dr. Rona Regina I. Reyes, and all microbiology analysts underscored the collective effort in combating AMR in the country.



On-site Trainings on new Equipment to Enhance Laboratory Capacity

To further strengthen the program on Pathogens Monitoring, new equipment has been installed to streamline the analysis in the microbiology section. Corollary to this, rigid operational training for the following equipment were conducted:

Matrix-Assisted Laser Desorption/Ionization-Time Of Flight (MALDI-TOF)

Installed at the Central Laboratory, this equipment is capable of confirming bacteria up to 768 samples within an hour; thus shortening the analysis period from seven to three or four days. Two microbiology analysts were trained at the manufacturer's laboratory in Craaponne, France in October covering machine usage, maintenance, proper workflow, and post-installation fine tuning, troubleshooting and stability.

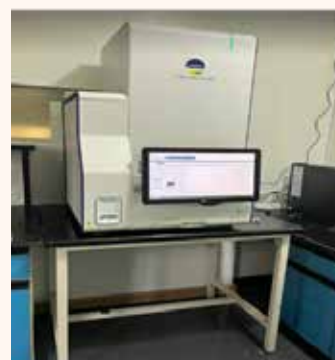
Pathogen Detection System

Rapid Screening Test Machine (Vidas Kube Pathogen Detection System) was also procured for all the five (5) functional satellite laboratories (Regions I, III, IVA & XI) and one (1) for the Central Meat Laboratory. After enrichment, this Equipment will be used to load, then reliably screen the samples immediately with less contamination, with the results being printed within the day.

The advanced immunoassay technology is tailored for detecting a broad spectrum of pathogens (Salmonella, E. coli, and Campylobacter), ensuring comprehensive screening and monitoring for potential contamination in diverse food samples. The training was conducted last June 13-16 at the manufacturer's laboratory in Bangkok, Thailand.

Automated Susceptibility Testing (AST)

To comply with international methods in the determination of antimicrobial resistance, an automated multi-inoculator was purchased. It has a comprehensive Automated Susceptibility Testing (Sensititre AST System) range that includes powerful testing solutions for reliable performance, high-quality results, and optimized workflows, a big contrast to the manual broth dilution methods. Training was conducted at the manufacturer's site laboratory to equip the users with its advanced



application for antimicrobial resistance (AMR) surveillance, learn epidemiological data application, address operational issues, and familiarization with the proper workflow. The training also served as a dry run for other analysts in fine-tuning and stabilizing the machine after installation.

ON-SITE Environmental Hygiene Monitoring Lecture and Demonstration

To further capacitate the Regional Offices, a series of virtual and onsite demonstration with comprehensive lectures on the operation and proper usage of the ON-SITE Environmental device (Luminometer (LM1)) was conducted by the Laboratory Division, led by the Microbiology section. This device will be used to monitor the cleaning effectiveness of the establishments in just a minute, so that immediate response can be made to a failed result. The Test Point with a failed test result can then be re-cleaned and retested before the operation starts, ensuring that the hygiene management goals are achieved.



Academe Collaboration for Internship Program and Technical Assistance

The Laboratory Division facilitated and accepted students for training in 2023. The students were deployed in each laboratory section to be trained in microbiological, chemical, and molecular-based assay methodologies. Below is a summary of the Internship Program.

School	No. of Trainees	Course	No. of Hours
Bicol University	5	Bachelor of Science in Food Technology	400
Polytechnic University of the Phils	1	Bachelor of Science in Food Technology	300
Quirino High School	2	Senior High	88
Our Lady of Fatima University- QC	3	Bachelor of Science in Biology	200
Baesa Adventist Academy	2	Senior High	40
The University of Sto. Tomas	3	Bachelor of Science in Microbiology	200
Pamantasan ng Lungsod ng Maynila	1	Bachelor of Science in Biology	160
Centro Escolar University	2	Bachelor of Science in Biology (Microbiology)	200
Polytechnic University	1	Bachelor of Science in Biology (Microbiology)	250
Centro Escolar University	3	Bachelor of Science in Biology (Microbiology)	200



Meat Import Export Division

The Meat Import Export Division (NMIS - MIED) is mandated to develop and implement plans, programs, procedures, guidelines, rules, and regulations related to the import and export of meat. Along with the NMIS Regional Technical Operation Centers (RTOCs) through its MIES Focal and Meat Inspection Officers, the MIED is also responsible for evaluating Foreign Meat Establishments (FME) intending to export to the Philippines, licensing of Meat Importers and Exporters, inspecting imported meat, certifying for export, and providing technical assistance for exporters

Meat Importation

Licensing of Meat Importers

As of 31 December 2023, a total of 432 new and renewal applications of Meat Importers were granted with Licenses to Import (LTI). This follows the increasing trend from 2021, with a notable increase in the number of renewals in 2023. The majority of the licensed meat importers have their business addresses located in NCR, while the rest are from Regions CAR, I, II, III, IV-A, VI, VII, X, XI, and XII.



Figure 1. Historical Data on License To Import (LTI) from 2018 to 2023

The MIED continues to use the online platform for the submission of documents using the NMIS License to Import Document Entry Form (NLIDEF). The use of virtual orientation provides importer applicants with a real-time orientation on importation procedures and relevant policies related to imported meat. From January to December 2023 there were a total of 891 meat importer applicants who successfully submitted their documentary requirements using the NLIDEF online platform. A total of 214 examinees answered the online quiz, of which 145 passed and were given a Certificate of Attendance. As a way forward, the MIED continues to work with the Planning and Information Management Division (PIMD) - Information Technology (IT) Unit on the development of the Meat Importers Licensing Portal (MILP).

Final (Second) Border Inspection of Imported Meat upon Arrival at the NMIS-Licensed Cold Storage Warehouse (CSW) and Issuance of the Veterinary Quarantine and Meat Inspection and Laboratory Certificate (VQMILC)

The NMIS Meat Inspection Officers (MIO) conduct inspection of all imported meat arrivals at the NMIS - Licensed Cold Storage Warehouses (CSW) to check for any signs of thawing, inconsistencies in the product labels, and other adverse findings. Meat samples may also be collected for laboratory testing as part of the inspection process or as part of a surveillance program. The Veterinary Quarantine and Meat Inspection and Laboratory Certificate (VQMILC) is issued for all imported meat arrivals that have been tagged as inspected and passed, using the DA Trade System.

A Data Sharing Agreement (DSA) was signed in 2022 by the Department of Agriculture (DA) and the Bureau of Customs (BOC) to make it easier to share information about traded agricultural commodities, particularly information about unfair trade practices and surges on imports. Pursuant to this, MIED is continuously sharing the issued VQMILC with the BOC weekly.

For import arrivals from the port (1st border) which are requested for a change in CSW (2nd border) destination, the MIED implemented the use of an online request, through the issuance of NMIS Memorandum Order No. 06-2021-232 Use of the Online NMIS Request for Transfer of Direct Arrivals of Imported Meat to another Licensed Cold Storage Warehouse Forms.

Table 1 shows the import data from January to November 2023 found at the Bureau of Animal Industry (BAI) National Veterinary Quarantine Services Division (NVQSD) website which reached the total volume (kg) of 1,115,455,253 of imported beef, buffalo, chicken duck, lamb, pork, and turkey. A possible factor for the high volume of pork importation for CY 2023 was the consistently high prices of local pork due to African Swine Fever (ASF).

Table 1: Volume (kg) of Meat and Meat Products Importation Arrivals in the Philippines from January to November 2023

Sum of Volume in KGS.		Month												
Meat	Description	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Grand Total	
Beef	Beef Cuts	8,520,593	6,847,167	4,567,556	5,382,852	6,836,440	7,344,756	7,947,608	9,357,178	10,902,084	9,833,737	9,462,865	87,002,836	
	Choice Cuts	983,733	1,975,019	1,362,977	1,167,581	1,189,236	973,472	712,945	539,387	474,097	896,653	1,576,269	11,851,370	
	Fats	1,934,610	1,606,713	1,376,713	1,493,020	2,005,338	2,860,871	1,983,906	2,971,435	2,102,948	1,589,746	1,795,936	21,721,236	
	Offals	1,072,603	1,627,809	1,271,390	1,081,226	908,509	1,286,028	1,392,433	1,066,762	1,549,737	1,643,493	922,852	13,822,842	
Beef Total		12,511,539	12,056,708	8,578,637	9,124,679	10,939,524	12,465,127	12,036,893	13,934,761	15,028,866	13,963,630	13,757,921	134,398,284	
Buffalo	Forequarter	2,912,000	3,887,992	5,823,976	3,388,000	3,764,479	2,169,976	2,100,000	1,281,976	2,133,000	1,564,976	1,736,000	30,762,375	
	Trimming	420,000	532,000	812,000	448,000	593,997	462,000	168,000	448,000	209,992	391,976	251,952	4,737,917	
	Buffalo Meat		2,976	84,000		2,976			5,976	8,751	30,876	28,000	163,555	
Buffalo Total		3,332,000	4,422,968	6,719,976	3,836,000	4,361,452	2,631,976	2,268,000	1,735,952	2,351,743	1,987,828	2,015,952	35,663,847	
Chicken	Chicken Cuts	4,938,366	4,806,202	3,663,664	3,229,173	5,601,577	5,708,010	6,577,672	6,074,166	5,801,770	6,955,552	3,403,138	56,759,293	
	Chicken Leg Quarter	9,459,449	10,424,687	10,320,472	6,717,472	9,551,090	10,536,900	7,809,433	10,457,308	9,885,170	10,387,213	15,265,777	110,814,972	
	Fats	1,453,199	936,030	412,320	962,520	1,147,890	523,090	582,320	650,070	799,526	1,149,993	277,780	8,894,739	
	MDM/MS	13,878,701	16,707,999	23,497,584	16,988,952	24,183,284	22,086,234	20,866,701	22,089,626	18,162,530	15,146,849	14,423,187	208,031,647	
	Offals	215,129	329,655	517,531	462,690	572,940	609,897	498,909	360,615	526,860	284,936	366,929	4,746,090	
	Rind/Skin	390,610	436,150	356,970	192,240	273,420	719,762	223,827	518,040	280,987	328,373	267,000	3,987,379	
	Whole Chicken											54,620	54,620	
Chicken Total		30,335,454	33,640,724	38,768,540	28,553,048	41,330,202	40,183,893	36,558,861	40,149,825	35,456,843	34,252,917	34,058,431	393,288,739	
Duck	Duck Meat	12,589		23,442	24,914	12,122	13,225	34,420	250		13,147	8,000	142,109	
	Whole Duck	10,403	45,891	10,392			10,365		31,289		10,334	20,550	139,224	
Duck Total		22,992	45,891	33,834	24,914	12,122	23,589	34,420	31,539		23,482	28,550	281,333	
Lamb	Lamb Meat	27,739	101,120	12,010	89,985	153,564	37,719	62,993	78,169	79,585	25,646	39,267	707,796	
	Whole Lamb										500		500	
Lamb Total		27,739	101,120	12,010	89,985	153,564	37,719	62,993	78,169	79,585	26,146	39,267	708,296	
Pork	Bellies	3,102,230	3,908,080	4,397,020	5,387,851	6,599,991	5,895,016	6,639,735	7,438,941	7,277,236	7,343,043	9,611,242	67,600,384	
	Pork Cuts	9,014,851	7,053,341	10,567,268	14,503,540	23,572,116	22,189,444	25,777,362	26,792,480	23,673,914	19,998,198	16,152,825	199,295,339	
	Fats	3,098,443	3,359,220	4,429,080	5,002,911	7,626,430	7,690,336	7,119,501	5,483,680	4,948,617	3,262,509	3,787,529	55,808,256	
	Offals	13,460,786	22,017,912	22,846,277	20,945,015	22,916,021	17,975,648	18,237,393	17,308,509	14,852,368	13,612,455	14,034,886	198,207,271	
	Rind/Skin	1,394,822	2,806,825	2,749,050	2,558,073	4,376,749	3,188,883	2,399,982	1,987,283	1,942,063	1,344,549	2,598,649	27,346,930	
	Whole Pork	205,411	166,438	242,878	463,093	419,842	109,529	327,583	115,157	93,480	43,940	46,465	2,233,815	
	Deboned				10,295		24,573	12,962					47,830	
Pork Total		30,276,542	39,311,817	45,231,573	48,870,777	65,511,148	57,073,428	60,514,519	59,126,050	52,787,679	45,604,695	46,231,595	550,539,824	
Turkey	MDM/MS								52,000		50,000	50,000	152,000	
	Turkey Meat	313	25,002	23,442	2,150		23,034	1,500	29,280	49,759	6,000	136	160,617	
	Whole Turkey	17,113		21,869					24,994		65,174	33,164	162,313	
Turkey Total		17,426	25,002	45,311	2,150		23,034	1,500	54,274	101,759	121,174	183,300	574,930	
Grand Total		76,523,692	89,604,229	99,389,880	90,501,554	122,308,011	112,438,767	111,477,187	115,110,571	105,806,476	95,979,871	96,315,015	1,115,455,253	

Issuance of Certificate of Meat Inspection (COMI) for the Local Distribution of Imported Meat

All imported meat stored at the NMIS-Licensed Cold Storage Warehouses (CSW) that are withdrawn for local distribution are issued with a Certificate of Meat Inspection (COMI). This certificate confirms the meat's suitability for human consumption and is a mandatory document required by the Bureau of Animal Industry (BAI) for the issuance of the Local Shipping Permit. From January to December 2023, a total of 1,521,651 sheets of COMI have been reported to be issued by the NMIS RTOCs. This is 395,069 sheets higher than in 2022.

Cold Storage Warehouse Monitoring (CSW)

CSW monitoring activities are done to check the compliance of the CSW on import regulations and Good Operating Practices (GOP).

One of the impacts of the monitoring activity is the creation of the NMIS Memorandum Order (MO) No. 05-2023-013 "Guidelines on the Deputation of LGU for CSW and MDCs." This order addresses the need to augment the Meat Inspection Officers (MIO) assigned at the NMIS-Licensed Meat Establishments, particularly in Meat Cutting Plant (MCP), Cold Storage Warehouses (CSWs) and Meat Distribution Centers (MDCs).

For 2023, there were five (5) CSWs monitored by MIED from the regions where a high density of meat importers are confined. The team observed the operations of CSWs which are shown in the table below.

Accreditation of countries intending to export to the Philippines

The NMIS is part of the DA Pre-Inspection Committee (PIC) and Accreditation Review Body (ARB), responsible for the evaluation, inspection and recommendation of system or individual foreign meat establishments.

The following is the List of DA Inspection Mission (DAIM) conducted:

Date conducted	Country	Type of Accreditation	Commodities
September 18-29, 2023	Poland	System	Beef, Pork
October 2-7, 2023	Hungary	Individual - Three (3) FMEs	Pork, Chicken, Duck, Geese
Nov 18 - Dec 8, 2023	Germany	System	Beef, Pork, Chicken, Turkey Meat
Nov 25 - Dec 16, 2023	Brazil	System	Beef, Pork, Chicken, Turkey, Duck



Figure 1. Entry meeting in one of the applicant FMEs in Poland



Figure 1.1



Figure 3



Figure 2. Hungary



Figure 2.1



Figure 4

Eligibility Certification of Meat Importer Processors to Import Indian Buffalo Meat

In accordance with DA Special Order No. 587 series of 2023, the Indian Buffalo Meat Technical Working Group (IBM-TWG) thoroughly evaluated the documentary requirements submitted by the MIPs. Nineteen (19) Meat Importer Processors were given CY 2024 IBM Eligibility to Export Indian Buffalo Meat.



2nd IBM IATC deliberation for CY 2024 IBM Allocation



Figures 1 to 8. Onsite verification of rated capacities of processing plants.

Meat Export

Issuance of Certificate of Registration of Meat Exporters

There are three (3) registered Meat Exporter Establishments (MEE) and (1) Meat Exporter Trader (MET) to date: Reiwa Chicken Development Plant Corp.; Ana's Breeder Farms Inc.; LDP Farms Food Corporation; and San Miguel Food Inc. In addition, Vitarich Corporation registered as MET for C.Y. 2023, intending to export chicken to Brunei.

Issuance of Official Meat Inspection Certificate (OMIC)

The NMIS provides inspection, certification, and technical assistance to export initiatives of NMIS License Meat Establishments. An Official Meat Inspection Certificate (OMIC) is issued to exporting meat establishments, which then serves as the basis of BAI for the issuance of an International Veterinary Certificate (IVC). The export certificate/veterinary quarantine clearance serve as documentary proof of the wholesomeness of meat and meat products intended for export. Meat establishments with "AA" or AAA" accreditation and HACCP-certified products are allowed for export.

Capacity Building & Public Consultations

Public Consultations

The MIED conducted the following public orientations and consultations as part of the agency's efforts to solicit comments and suggestions from concerned stakeholders as part of good regulatory practices:

1. Online Public Consultation on the Draft Guidelines on the Procedure on the Management of Food Safety and Quality Adverse Findings during the conduct of Meat Inspection at NMIS Licensed Cold Storage Warehouse (For All NMIS Licensed Meat Importers last March 2023)
2. Online Public Consultation on the Draft Guidelines on the Procedure on the Management of Food Safety and Quality Adverse Findings during the conduct of Meat Inspection at NMIS Licensed Cold Storage Warehouse (For All NMIS Licensed Cold Storage Warehouse Operators last March 16, 2023)

Personnel Capacity Building of Meat Inspection Officers (MIO) assigned at the CSWs

The MIED organized CSW Meat Inspection Officer Final (2nd) Border Inspection Training Orientation on 20-23 June and 5-8 September 2023. The activity was designed for all CSW MIOs to orient them on existing regulations on the second (final) border inspection of imported meat and ensure the same implementation nationwide. Done in two (2) batches, this training was able to train a total of forty-one (41) MIOs.

Participants said that they prefer a longer duration of days and face-to-face seminars instead of online. They also requested additional topics such as actual inspection at CSW, actual observation at the Designated Examination Area (DEA); and collection of samples for the IBM/MDM surveillance.



MIED and RTOC MIES Focal and MIO (2nd) Border Inspection Training Orientation June 20-23, 2023



MIED and RTOC MIES Focal and MIO (2nd) Border Inspection Training Orientation September 5-8, 2023

United Kingdom CVO and DEFRA Delegation Visit

The NMIS-NCR, MIED, Bureau of Animal Industry (BAI) and the International Affairs Division (IAD) of the Department of Agriculture (DA), hosted the "United Kingdom Chief Veterinary Officer (CVO) and Department of Environment, Food, and Rural Affairs (DEFRA) Delegation Visit" on September 25, 2023 at Glacier North Refrigeration Services Corporation, Quezon City.



Professor Christine Middlemiss, Chief Veterinary Officer, Dr. Jorge Martin-Almagro, Deputy Chief Veterinary Officer, Dr. Bhavisha Patel, DEFRA Veterinary Advisor, Ms. Rickie Jennings, Agriculture Advisor for Southeast Asia, and Ms. Jannica Gaisano, Head of Multilateral Engagement and Trade Policy of British Embassy Manila, led the pivotal visit which spurred a significant dialogue on trade cooperation, importation chain, inspection procedures, and best practices. Dr. Vernadette S. Sanidad, Dr. Armie Mariel M. Sebello, Dr. Delia M. Mayo, Mr. Joseph Bryan Defeo, and Mr. Eugene Mark S. Taclas of the NMIS, Dr. Carla Rae Ganado and Dr. Mary Jovy Chavez of BAI, and Ms. Rivka Hanna Pintuan of DA-IAD, welcomed the UK delegation and facilitated the keen discussions.

Mr. Arturo Jose C. Yan, Chief Executive Officer (CEO) of Glacier Megafridge Incorporated, also graced the event where he underscored their commitment to aggressively grow its cold chain portfolio to ensure food security, quality, and safety of food in different parts of the country.

Professor Middlemiss expressed her appreciation for the warm welcome and commended the in-depth discussions of the cold chain systems and inspection procedures in the Philippines. She also believed that this engagement shall embark on more areas of collaboration between the United Kingdom and the Philippines in the future.

Plant Operation Standards and Monitoring Division(POSMD)

The Plant Operation Standards and Monitoring Division (POSMD) is responsible for the actual enforcement of rules and regulations on meat inspection following a risk-based approach, as well as the maintenance of hygiene and sanitation in the accredited meat establishments. It provides direct and/or technical supervision and control over meat inspection and hygiene in all meat establishments engaged in the domestic and international trade. POSMD is responsible for the technical supervision, assistance and training for Local Government Units (LGUs) and for the inspection and certification of meat and meat products. It also sees to animal disease and epidemiological surveillance and control in the meat establishments in collaboration with other government agencies.

In-Plant Line Inspection Program

SUMMARY OF SLAUGHTERED FOOD ANIMALS

POSMD is tasked to manage and supervise the inspection and hygienic slaughter of food animals for domestic and international trades. Part of this role is to monitor and record the number of heads and volume of slaughtered food animals in NMIS-licensed slaughterhouses and poultry dressing plants in the Philippines.

Table 1 (below) presents the total of 736,392,334 heads of hogs slaughtered, yielding 274,370,303.28 kgs of meat from January to December in 2023. This indicates a slight increase of 2.68% compared to the 2022 slaughter data.

NUMBER OF HEADS OF SLAUGHTERED HOGS BY REGION IN 2023

Region	2023	2022	% Difference
I (Ilocos Region)	134,094	104,515	28.30
II (Cagayan Valley)	45,660	49,224	- 7.24
III (Central Luzon)	569,293	574,612	- 0.93
IVA (CALABARZON)	886,596	700,012	26.65
IVB (MIMAROPA)	49,307	31,338	57.34
V (Bicol Region)	194,226	160,188	21.25
VI (Western Visayas)	171,150	169,725	0.84
VII (Central Visayas)	376,556	329,396	14.32
VIII (Eastern Visayas)	37,385	3,434	988.67
IX (Zamboanga)	13,119	16,192	- 18.98
X (Northern Mindanao)	145,522	169,934	- 14.37
XI (Davao)	224,813	195,170	15.19
XII (Cotabato)	119,320	212,674	- 43.90
XIII (CARAGA)	58,524	57,867	1.14
CAR	88,053	9,863	792.76
NCR	686,243	616,660	11.28
TOTAL	3,799,861	3,700,804	2.68

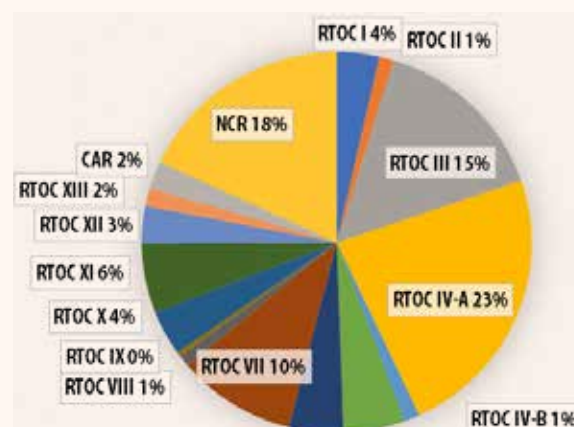


Figure 1 - shows that RTOC IV-A had the highest percentage of slaughtered hogs with 23 % while RTOC IX had the lowest percentage (0%) in 2023.

Table below shows the number of slaughtered chickens, totaling to 739,256,676 heads with a yield of 1,163,016,273.07 kgs of meat from January to December in 2023. This indicates a decrease of 6.38% compared to the 2022 data.

NUMBER OF HEADS OF SLAUGHTERED CHICKEN BY REGION IN 2023

Region	2023	2022	% Difference
I (Ilocos Region)	20,714,458	25,707,660	- 19.42
II (Cagayan Valley)	20,842,894	26,328,333	- 20.83
III (Central Luzon)	189,145,069	223,290,464	- 15.29
IVA (CALABARZON)	119,912,822	121,566,078	- 1.36
IVB (MIMAROPA)	516,889	927,528	- 44.27
V (Bicol Region)	33,762,836	41,031,174	- 17.71
VI (Western Visayas)	49,924,470	51,627,301	- 3.30
VII (Central Visayas)	64,917,373	61,549,704	5.47
VIII (Eastern Visayas)	38,377,532	31,580,154	21.52
IX (Zamboanga)	10,672,826	10,317,945	3.44
X (Northern Mindanao)	69,745,716	80,470,616	- 13.33
XI (Davao)	63,583,321	53,545,431	18.75
XII (Cotabato)	48,020,747	54,073,546	- 11.19
XIII (CARAGA)	8,020,188	7,621,937	5.23
CAR	0	0	0
NCR	1,099,535	0	0
TOTAL	739,256,676	789,637,871	- 6.38

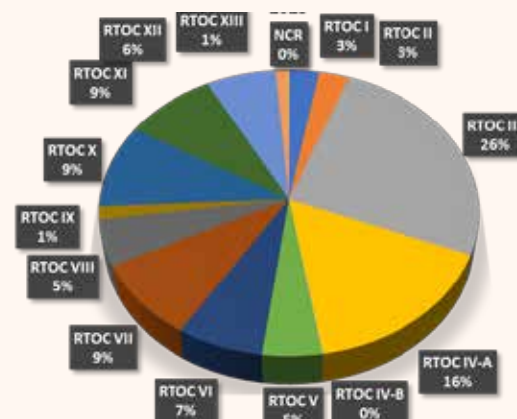


Figure 2 - RTOC III had the highest percentage of slaughtered chicken, accounting for 26% of the total, while CAR had the lowest or no slaughtered chickens as shown in Table 2, in the Philippines in 2023.

Table below presents the number of slaughtered cattle by region, totaling 135,417 cattle with a yield of 21,421,793.85 kg of meat for the period from January to December in 2023. This indicates a decrease of 12.30 % compared to the 2022 slaughter data.

NUMBER OF HEADS OF SLAUGHTERED CATTLE BY REGION IN 2023

Region	2023	2022	% Difference
I (Ilocos Region)	7,859	17,509	- 55.11
II (Cagayan Valley)	2,290	3,452	- 33.66
III (Central Luzon)	15,857	16,836	- 5.81
IVA (CALABARZON)	30,040	35,588	- 15.59
IVB (MIMAROPA)	2,332	1,378	69.23
V (Bicol Region)	5,706	6,206	- 8.06
VI (Western Visayas)	6,403	10,800	- 40.71
VII (Central Visayas)	15,282	15,504	- 1.43
VIII (Eastern Visayas)	1,073	83	1,192.77
IX (Zamboanga)	1,060	1,624	- 3.64
X (Northern Mindanao)	15,533	14,987	3.64
XI (Davao)	7,905	8,248	- 4.16
XII (Cotabato)	10,634	12,082	- 11.98
XIII (CARAGA)	1,825	2,117	- 13.79
CAR	4,309	53	8,030.19
NCR	7,309	7,948	- 8.04
TOTAL	135,417	154,415	- 12.30

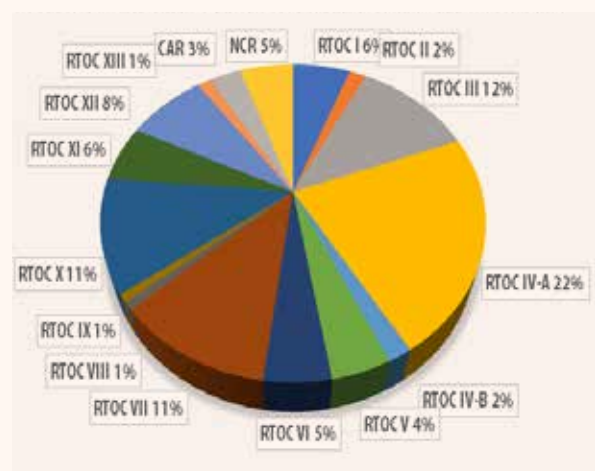
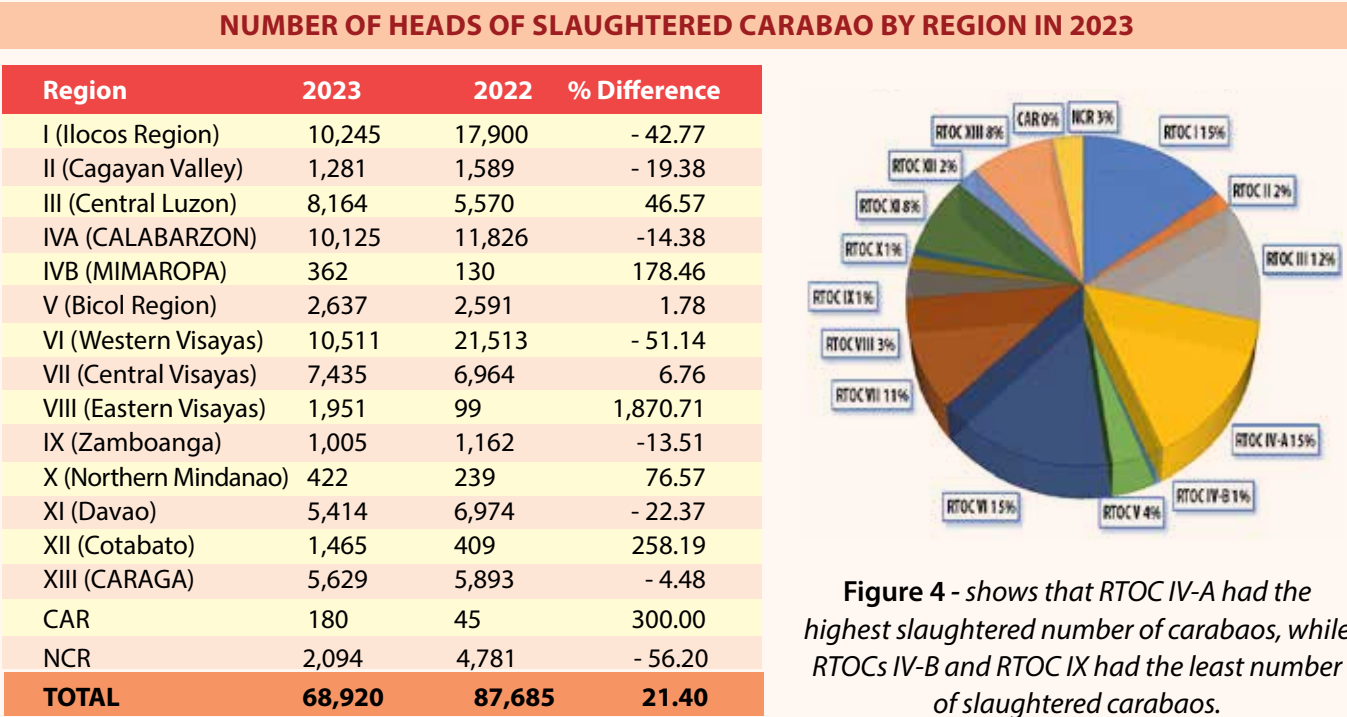


Figure 3 - illustrates the percent share of slaughtered cattle in 2023, with RTOC IV-A having the highest number 22%), while RTOCs XIII, IX and VIII had the lowest number of slaughtered cattle (1%).

Table below presents the number of slaughtered carabaos by region, totaling to 68,920 carabaos were slaughtered with a yield of 12,661,043.13 kg for the period from January to December in 2023. This indicates a decrease of 21.40 % compared to the 2022 slaughter data.



Condemnation Data

Another primary function of POSMD is to oversee the conduct of ante-mortem and post-mortem inspection. This ensures that the production of meat is safe and fit for human consumption. In the event that food animals show symptoms or any deviation from normal appearance during ante-mortem & post-mortem inspection, the judgement to the animal per se, carcass, meat parts and entrails shall be to suspected or hold it, or to condemn it.

Table 6 shows the total number of heads of the different type of food animals which were condemned during ante-mortem inspection, along with their corresponding weights in 2023.

Table 7 presents the total condemned parts with the corresponding weight (kg) for different types of food animals during post-mortem inspection in 2023.

Animal Food	Hog	Chicken	Cattle	Carabao
No. of Heads	1,160	2,325,163	309	4
Weight (kg)	41,943.22	3,449,736.93	92,165	1,500

Parts	Hog	Chicken	Cattle	Carabao
Carcass	89,472.22	423,563.03	342.40	164.00
Liver	28,470.94	559,737.36	58,434.85	15,605.68
Lungs	197,449.75	0.00	9,218.02	7,678.41
Trimming	25,916.23	524,655.23	3,078.92	675.30
Intestines	66,848.32	24,613.91	2,547.91	1,572.55
Heart	15,949.53	7.80	168.50	29.64
Feet	0.00	216,009.04	0.00	0.00

Inventory of Supply of Frozen Pork and Chicken from Licensed Cold Storage Warehouse (CSW)

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 availability of local and imported pork and chicken supply. The weekly inventory report is uploaded to the NMIS website every Friday of the week.

Figure 6 shows the comparison of local and imported chicken inventory in 2023 vs 2022. The dark pink represents the total chicken inventory for 2022 while the yellow lines represent the total chicken inventory for 2023. The dressed chicken inventory of 2023 shows a decreasing volume in the cold storage up to week 35. After week 44, a gradual increase in the volume of frozen dressed chicken was observed.

Figure 6. Comparison of Weekly Supply Monitoring of Chicken Inventory (2023 vs 2022)



Figure 7. Comparison of Weekly Supply Monitoring of Pork Inventory (2023 vs 2022)



Figure 7 (left) shows the year on year comparison of frozen pork (total) inventory in 2023 compared to year 2022. The red (2022) and blue (2023) represent the total (local and imported) frozen pork inventory. The figure shows that the 2023 weekly frozen pork inventory indicated a decrease compared to 2022 between Week 31, Week 35 and Week 39 to Week 50.

Automated In-Plant Line Inspection Reporting System (AIPLIRS)

The Automated In-Plant Line Inspection Reporting System aims to adopt an automated reporting to strengthen the slaughter and condemnation data collection ensuring valid, timely and reliable reporting in an efficient and user-friendly manner to reduce duplicity of work in the generating and submitting of slaughter and condemnation data at the regional and central levels.

In relation to this, the division managed to conduct a meeting on March 14-16 and a test run exercise on AIPLIRS in "AAA" meat establishments in Region III on June 14 – 16 and on June 21 – 23 in Region 4A.





Philmico Slaughterhouse



Bounty Fresh Food Inc.

Issuance of Meat Inspection Certificate (MIC)

Technical officers designated by NMIS conduct meat inspection work in licensed slaughterhouses, poultry dressing plants, cold storage warehouses, meat cutting plants and meat distribution centers. They issue MICs to certify that the food animals for slaughter have undergone ante-mortem and post-mortem inspection, and that the meat and meat products are fit for human consumption.

Food Animal Welfare (FAW) Program

In support of the Animal Welfare Program, the NMIS, through POSMD, implements the monitoring of food animal welfare during the conduct of ante-mortem inspections. The program aims to achieve an output of at least 90 percent compliance on FAW and to ensure that the meat produced is wholesome and maintains its quality.

All NMIS/Deputized Meat Inspection Officers are required to conduct FAW compliance monitoring during operations and report the presence or absence of “skin markings” or “zorro” in hogs and flooding or “tingal” in the slaughterhouse using the Food Animal Welfare Monitoring Form.

Based on the submitted monthly FAW monitoring reports, all RTOCs have minimal to zero cases of “zorro” due to their continuous efforts and stricter monitoring. This except for RTOC V which exhibited a 100% occurrence of skin markings.

For the case of “Flooding”, RTOC NCR reported one(1) case in February 2023, while three(3) cases were reported in RTOC I. From January to September 2023, RTOC XII noted a 50% to 60% cases of flooding.

In October Animal Welfare Week was celebrated, with the theme “Educate Engage Transform Animal Welfare 2023”. The NMIS Central Office and Regional Technical Operation Centers participated in this event by displaying tarpaulin in front of their offices.



RTOC IX - Zamboanga



RTOC III – Pampanga



RTOC – Cebu City

Disease Surveillance And Response (DSR) Program

Training-Workshop For ASF Surveillance In Slaughterhouse

The NMIS in coordination with the Bureau of Animal Industry (BAI) successfully conducted the Training-Workshop for ASF Surveillance in Slaughterhouse on May 8-11, 2023 at Meat Experts Professionals Inc. (MEPI) Slaughterhouse in Duquit, Mabalacat City, Pampanga. The event was attended by forty-five (45) participants from 16 RTOCs. The training objectives were to enhance the skills, knowledge and abilities of the participants in blood collection, the use of ASF lateral flow kit, disease reporting, risk management during surveillance and disease outbreaks.



POSMS Focals (above left) and Blood Collector participants (above right), resource speakers and the secretariat

Simulation Exercise (SIMEX) for African Swine Fever (ASF) and other Transboundary Animal Diseases Surveillance

Simulation exercises in three batches were conducted in August (Nasugbu, Batangas), in September (Davao City) and in November (Manila) with around thirty-five participants per batch.

The workshop was designed to equip NMIS inspectors and officers, some of whom had no prior experience in disease surveillance, with a foundational grasp of epidemiology and its crucial role in meat inspection. In collaboration with the Philippine College of Veterinary Epidemiologists, inspectors were immersed in topics ranging from the core principles of epidemiology to the intricacies of designing effective surveillance programs.

During the workshop, participants not only gained an in-depth understanding of disease investigation, reporting, and prevention but were also briefed on urgent disease concerns such as the Highly Pathogenic Avian Influenza (HPAI) and African Swine Fever (ASF). This initiative was pivotal in ensuring our meat industry's stringent monitoring, safety, and reliability for all stakeholders.



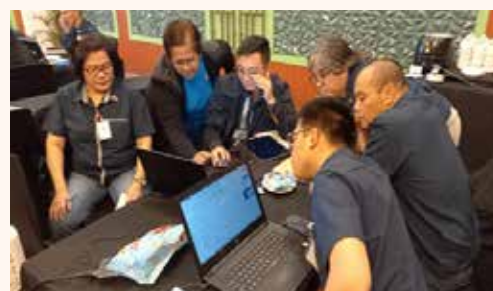
Batch 1 participants, resource speakers and the secretariat



Batch 2 (above) participants, resource speakers and the secretariat



Batch 3 (above) participants, resource speakers and the secretariat



Dr Aleli Marasigan served as the workshop facilitator.



Dr. Darwin Bandy's session focused on the use of epidemiological data to derive relative risk.



Participants asking Dr Castro about some meat inspection concerns. Dr Aleli, right side, served as the open forum moderator.



Dr Olivia Pungtilan of the Bureau of Animal Industry presented the updates on the HPAI situation.



Dr Sam Castro presenting the ASF update in the Philippines

Pre-Positioning Of Response Kits And Supplies In RTOCs

To augment the disease surveillance and response activities at the RTOC level, particularly in the cleaning and disinfection of slaughterhouses especially those affected by African Swine Fever (ASF), a total of 360 pail of disinfectant (Virex) and 82 gallons of Virofoam were provided to RTOCs.

LGU Deputation Program

The program seeks to increase manpower and establish effective links between NMIS and LGU by deputizing and sourcing Meat Control Officers and Meat Inspection Officers from Local Government Units (LGUs) who will enforce meat inspection, hygiene, and animal welfare rules and regulations.

In 2023, a total of three hundred fifty-seven (357) LGU meat inspection officers were deputized by the RTOCs. There was an increase in LGU deputized officers from 2022 to 2023 due to the increasing number of NMIS-licensed slaughterhouses and poultry dressing plants.

Support Activities, Trainings & Collaborations

Drafting Or Review Of Related Guidelines, Protocols or Similar Documents

POSMD staff participated and contributed to the development and review of several guidelines, protocols, standards or similar documents in collaboration with the NMIS-Accreditation and Registration Division, Meat Import and Export Division and Meat Standards Development and Consumer Protection Division.

Table 12. Submission of Guidelines for Philippine National Standard

1. General Guidelines on the Use of Official Devices and Labels and the Application of Food Grade Substance on Carcasses and Other Parts for Human Consumption (Priority 2024)
To identify the use of food grade ink as branding for livestock carcasses and leg band for chicken.
2. Rules and Regulations on the Welfare of Rabbits Used for Meat Production (Priority 2024)
To protect and promote rabbit as an alternative source of meat and supervise the welfare of the said animal in accordance to "Animal Welfare Act of 1998"
3. General Guidelines on Antemortem and Postmortem Inspection of Livestock in the Philippines (2025-2026)
Develop Rules and Regulations in the conduct of antemortem and postmortem inspection.
4. Guidelines In Food Animal Disease Monitoring, Surveillance and Response System in Slaughterhouses and Poultry Dressing Plants (2025-2026)
To institutionalize the disease surveillance and response program by establishing a system for disease and conditions; develop procedures for early detection and rapid response systems and coordinate the simultaneous implementation of the program through stakeholder's participation.
5. Implementing Rules and Regulations in the Humane Slaughter, Inspection and Hygienic Handling of Poultry Meat (2025-2026)
This program shall apply to all poultry dressing establishments engaged in domestic or international trade where poultry are slaughtered, processed, handled, packed, stored or sold for human consumption. All poultry meet the minimum standard for accreditation and or registration requirements for proper meat establishment identification and traceability of poultry meat and meat products. Proper hygienic slaughtering and handling, poultry inspection, animal welfare and humane handling of poultry for slaughter, control and eradication of poultry diseases of public health and animal health importance, traceability and product recall, GMP, HACCP, and other appropriate production and process control systems.

Meat Standards Development and Consumer Protection Division

The Meat Standards Development and Consumer Protection Division shall be responsible for the technical training and capability building programs on meat inspection for national and local veterinarians and meat inspectors. Provides technical assistance to the Local Government Units (LGUs) in the development meat control or inspection system, and develops safety and quality standards in consultation with the product standard setting agencies.

Trainings and Seminars

Basic Meat Inspection Course

Designed to equip national and local government MIOs with the knowledge and expertise to conduct meat inspection and slaughtering, hygiene and sanitation in all meat establishments, two batches of Basic Meat Inspection Course were conducted for newly hired Meat Control Officers (MCO) and Meat Inspection Officers (MIO) in February –March and in August - September of 2023. A total of three hundred seventy-seven (377) participants completed the course in regional centers nationwide.



Social Preparation Orientation Workshop

A Preparation Orientation Workshop was conducted on November 7-9 for ten recipients of the 2023 Meat Establishment Improvement Program (MIEP). Participants were informed on slaughterhouse design, documentary and financial requirements, plus the role of the LGUs in the slaughterhouse management operation.



Training Management and Resource Person Development Course

This course aims to develop expertise and competence in public speaking as resource speakers. Twenty-three employees from Regional Offices were trained on August 28 to September 1 at San Mateo, Rizal.



Training on Clinical Instructors in Meat Inspection (Batch 1-Hogs)

Ten selected participants completed the five-day training of Clinical Instructors (CIs) in Swine Meat Inspection on November 13-17 in Quezon City.



Local Meat Inspection Team

Regular meetings were conducted during the first semester of 2023 to fine tune Rules and Regulations, as well as procedures, on awarding Certifications of LGU Meat Inspection System (LGU MIS) as compliant to National Standards, prior to the conduct of Assessment Validation by Regional Validation Teams (RVT). From August to October assessment validations were conducted by RVTs in the following cities of Antipolo, Batangas, Santiago, Mati, Zamboanga, Naga, Sorsogon, Legaspi, Pasig, Quezon City and Puerto Prinsesa.

Ten LGUs were recognized to have met the criteria to be qualified in the devolution of certain NMIS powers and functions. They are, however, still subject to monitoring and evaluation on compliance to national standards.



Enforcement Activities

To prevent the spread of hot meat in markets and ensure compliance to regulations, NMIS-MSDCPD coordinates with LGUs to carry through monitoring, surveillance, issuance of notice of violations and strike operations.

Monitoring and Surveillance Activities

Two thousand six hundred forty eight (2,648) meat markets were monitored and six hundred thirteen (613) surveillance activities were conducted in 2023.

Enforcement Strike Operations

Strike Operations confiscate hot meats in coordination with local government units (LGUs) and with the Department of Agriculture. As a result of thorough monitoring and surveillance of the Enforcement Teams of 16 RTOCs, a total of one hundred eighty- seven (187) strike operations were conducted in 2023.

For local commodities, a total of 6,505.84 kg of pork, 5,149.28 kg of beef, 118.91 kg of carabeef and 7,015.15 kg of poultry were confiscated in 2023.

As for imported commodities, a total of 196,651 kg of pork, 1,545.6 kg of beef, 136,023 kg of poultry and 1,709 kg of Indian Buffalo Meat (IBM) were confiscated for the year.

Condemned, confiscated, including those abandoned and expired, local and imported meats that were surrendered to NMIS were properly documented and accounted before its disposal to rendering facilities.

Monthly volume of confiscated local and imported meat and meat products, 2023

MONTH	VOLUME (IN KG)
January	5,910.99
February	279.34
March	47.39
April	1,132.74
May	6,313.20
June	781.60
July	1,767.82
August	1,490.55
September	1,310.93
October	12,671.33
November	1,081.81
December	736.46
TOTAL	33,524.16

Consumer Protection and Education

Client Satisfaction Measurement Survey Report

In order to monitor and ensure efficiency in delivering services, the NMIS has established a Feedbacks and Complaints Mechanism. Survey forms were made available, both in the Central Office (CO) and Regional Technical Operation Centers (RTOCs) where clients can freely air their grievances, comments, suggestions and other insights. In 2023 fourteen thousand nine hundred ninety (14,990) individuals were able to answer the Client/ Customer Satisfaction Survey of which 4,958 are from the general public, 3,121 were from government employees, and 6,911 are from the business sector.

Redress of Consumer Complaints

Redress of consumer complaints aims to effectively answer customer needs to the satisfaction of all parties concerned. Nineteen (19) complaints were received for the year, with all of them resolved.

Social Media Governance Management

MSDCPD in collaboration with the Social Media Governance Team ensures that the NMIS social media pages are used to communicate trust and integrity while maintaining brand coherence in promoting the agency's vision and mission. The table below shows a summary of the number of engagements in official social media platforms.

PARTICULARS	ENGAGEMENT
No. of information posted in NMIS website	10
No. of information posted in social media (official NMIS FB Page)	400
No. of posts in NMIS RTOC Official FB pages/accounts submitted for posting	2919

Distribution of Information Materials

The MSDCPD had developed an institutional audiovisual information material about the NMIS including services and functions by the different technical divisions.

A total of Fifteen Thousand Seven Hundred Fifty (15,750) IEC materials have been distributed to different stakeholders during major activities such as the Livestock Expo in July and the Meat Safety Week Celebration in October 2023.

Locally Registered Meat Establishment (LRME)

LRME Database and Registry, 2023

MSDCPD has consolidated the monthly submission of regional reports on LRME slaughter volume every 3rd day following the reference reporting month. The division has also maintained an updated list of LRMEs, Meat Inspectors and Data Collectors assigned in the said establishments. The list of data collectors is used to monitor those receiving monthly incentives from the Department of Agriculture - National Livestock and Poultry Program (DA- NLP).

Updated LRME Profile 2023

No. of LRME	891
No. of LRME Meat Inspectors	1,172
No. of LRME Data Collectors	826
No. of MIs/DCs with incentives from DA NLP	749

Slaughter Data

The tables show that Luzon has the highest slaughter volume (in kg) of the seven commodities in the country (pork, beef, carabeef, chevon, mutton, chicken and horse meat).

Slaughter data collected from local government units does not reflect a static figure representing the country's overall slaughter data. Still, the Philippine Statistics Authority – Livestock and Poultry Statistics Division has the most accurate number of slaughter volume in the country as the lead agency tasked to consolidate the number of animals slaughtered/dressed in LRMEs .

Reported LRME SlaughterData for each commodity		
Food Animal	No. of Heads	Weight (kg)
Hog	4,032,854	235,642,710.11
Cattle	247,160	27,656,179.00
Carabao	293,907	14,047,901.49
Goat	4	57
Poultry	7,162,217	10,136,383.14
Horse	10,226	57,601

DISAGGREGATION OF LRME SLAUGHTER DATA BY ISLAND CLUSTER				
Volume (in Kilograms)				
Cluster	Metro Manila	Luzon	Visayas	Mindanao
Hog	6,156,660.00	125,602,429.46	58,496,035.00	45,031,611.35
Cattle	2,132,900.00	11,899,687.97	4,533,656.70	9,372,849.38
Carabao	4,445,430.00	5,569,924.29	2,496,551.25	2,556,493.50
Chevon	159,610.00	88,381.40	118,379.10	133,696.58
Goat	0.00	0.00	0.00	57.00
Poultry	1,497,641.50	7,215,770.05	551,264.00	1,563,542.09
Horse	8,790.00	37,703.00	0.00	9,264.00

Sales Promotion Permit Application

The Sales Promotion Permit requirement by the NMIS complies with the Consumer Welfare Act which requires companies conducting sales promotion to secure permits prior to the launching of such campaigns. For 2023, thirteen applications were approved while four were disapproved due to late submission.

Engineering Section

Meat Establishment Improvement Program (MEIP)

In CY 2023, four (4) Local Government Units (LGU) were assisted to qualify for the MEIP, as follows:

1. CABA, LA UNION (Php 8M)
2. ALLACAPAN, CAGAYAN (Php 4M)
3. BROOKE'SPOINT, PALAWAN (Php 8M)
4. LAMUT, IFUGAO (Php 4M)

The following Meat Establishments have undergone dry-run and have been turned-over to the recipients during the year 2023:

1. TABUK CITY, KALINGA (CY 2020)
2. SAN JOSE, OCCIDENTAL MINDORO (CY 2021)
3. STA. MARIA, ILOCOS SUR (CY 2021)
4. CASTILLEJOS, ZAMBALES (CY 2022)
5. BUSUANGA, PALAWAN (CY 2022)
6. LOOC, ROMBLON (CY 2022)

Other infrastructure projects

Six (6) in-house infrastructure projects allocated for the Calendar Year (CY) 2023 were completed namely:

1. Supply and Installation of Acoustic Panel at NMIS SHE Hall Stage Backdrop
2. Construction of Perimeter Fence at NMIS RTOC VIII
3. Repair of NMIS RTOC I Building and Fence
4. Repair of Satellite Meat Laboratory at NMIS RTOC XII,
5. Repair of Admin Building NMIS RTOC CAR
6. Rehabilitation of MITDC Ground Floor Lobby

Training and workshop

In July, the Engineering Section conducted the Disaster Mitigation, Preparedness & Response (DMPR) Seminar & Climate Change Adaptation and Mitigation Planning Workshop in Tagaytay. Sixteen (16) RTOCs and eight (8) Divisions were represented. An expert from the Office of the Civil Defense – Capacity Building and Training Service served as resource speaker.

Registration of meat establishment contractors, fabricators and equipment/facility and refrigeration suppliers

To properly implement the National Standards for the construction and upgrading of Meat Establishment, under Meat Establishment Improvement Program (MEIP) and other DA funded Slaughterhouse Projects, the Engineering Section certified in 2023 a total of thirty-eight (38) Meat Establishment Contractors, Fabricators, and Equipment/Facility and Refrigeration Suppliers. This is a 34.48% decrease from the total of Fifty-Eight (58) accredited applicants in 2022.



Planning and Information Management Division

The Planning and Information Management Division (PIMD) responsible for the research and formulation of policies and programs, development of the NMIS medium and long term master plans and budget requirements.

Quarterly Consultatives and Conferences

In 2023, six (6) Management Committee Conferences and sixteen (16) Executive Committee Meetings were conducted to plan, evaluate and discuss matters pertaining to the activities of the agency and to continuously deliver excellent service to the meat consuming public.



Scorecard Data Entry System

To provide an accurate and timely monthly report on the status of the implementation of programs, activities, and projects, the PIMD developed an NMIS Scorecard Data Entry System (NSDES).

Performance monitoring and assessment were conducted quarterly and rating was based on targets accomplished. For FY 2022, the following Division and Regional Offices were awarded for their exemplary performance.

BEST PERFORMING DIVISION:

MEAT IMPORT - EXPORT DIVISION (MIED)

BEST PERFORMING REGIONAL TECHNICAL OPERATION CENTERS (RTOCS):

Rank 1- RTOC XII

Rank 2- RTOC VII

Rank 3- RTOC NCR

Meat Inspection Congress

Gathering over 240 Meat Inspection Officers (MIO) throughout the country, NMIS held its Meat Inspection Officer Congress 2023 on May 22-26, 2023 at Hotel Elizabeth, Baguio City.

With the theme “Empowering Meat Inspection Officers for the Future”, the activity explored the crucial role of MIOs in ensuring meat safety and quality, focusing on sharing valuable insights, successful collaborations, meeting expectations of the agency stakeholders, and promoting innovation.



PIMD-Information Technology Unit

The Information Technology Unit (NMIS-ITU) is strategically positioned within the Planning and Management Division. It is committed to facilitate seamless communication, efficient networking, and data-driven decision-making. Among the unit's general functions are formulating ICT policies and standards; servicing IT requests from various units; and designing, developing and maintaining IT systems.

ICT Catalogue

The ICT Unit has established the IT Service Catalogue, a comprehensive listing of information technology services that the NMIS provides to its various publics. The catalogue serves as a centralized and organized repository of available IT services, making it easier for users to understand what services are offered, how to request them, and what to expect in terms of service levels.

The NMIS ICT Service Desk Ticketing System

The ITU has also established an online IT service request system which provides a centralized platform where users can submit and manage their IT service requests. This centralization streamlines the request management process and ensures that all requests are logged, tracked, and addressed from a single location. It facilitates real-time communication between users and IT support teams. Users can receive updates on the status of their requests, and IT staff can request additional information or provide instructions through the same platform. Finally, the system allows for the collection of data on service requests, enabling IT managers to analyze trends, identify recurring issues, and make informed decisions for process improvement and resource allocation.

Key Services

The ICT has four key services which continued to work together in 2023 for effective delivery. Among myriad tasks performed in 2023 include:

ICT Planning Policy, and Standards

- Implemented and updated the general NMIS Computer Policy; drafted and released memorandums, advisories, reminders, and other policies on cybersecurity, serving to inform and foster a culture of awareness and compliance;
- Employed 12 students (Quirino Highschool and Tarlac State University), giving them opportunities to learn work habits, build IT-centric skills, and gain professional experience in many areas;
- Participated and contributed in face-to-face and online ICT



training sessions conducted by the Department of Agriculture (DA) and the Department of Information and Communications Technology (DICT). These training sessions provided invaluable insights into the latest advancements, best practices, and emerging trends in ICT.

ICT Service Request Management

- Resolved and provided technical assistance for a total of 1,611 IT request tickets, including setup of audio and video, hardware management , network connectivity and email support
- Published and posted website contents including Transparency Seal, weekly inventory updates, job postings, Accreditation information, and news and updates
- Worked in collaboration with the other NMIS offices to support the Office while working and conducting their online activities.



Systems Design and Development

- Contributed significant process improvements, notably in the critical domains of Meat Transport Vehicle operations and Human Resources process.
- Contributed to the design and process assessment of pivotal information systems projects, including the Automated In-plant Reporting Information Systems, Meat Import Licensing Portal, and the Document Tracking System.



- Collaborated in the design, development, and launching of critical systems, including the Time and Attendance System (TAS) and the electronic entry system for Personal Data Sheet (PDS) and Statement of Assets, Liabilities and Net Worth (SALN).
- Designed the Meat Establishment Accreditation Dashboard
- Conducted comprehensive training sessions at meat establishments, empowering employees with proficiency in AIPLIRS, e-STDR, SALN, and ePDS systems. This initiative enhanced operational efficiency and compliance, fostering a culture of excellence within our organization

Network and Systems Administration

Managed and maintained critical systems including firewalls, networks, web hosts, and servers, ensuring security, stability, and optimal performance

- Provided the network storage power that allows the Finance Division the ability to process, store and analyze financial data



- Reorganized all data cabinets across multiple locations in NMIS Central Office. Methodically tracked, traced, and reconfigured cables to improve cable infrastructure. .
- Procured 50 units of laptops and renewed antivirus software, graphics software, and website hosting services. Through meticulous vendor selection and negotiation, ensured optimal value for the organization while meeting the technological requirements.
- Managed the migration of (91) Govmail accounts, ensuring seamless transition and uninterrupted communication.

Administrative Division

The Administrative Division shall provide economical, efficient and effective services pertaining to human resource, records, equipment, security, logistics and related services.

For Fiscal Year 2023, a total of 56 newly hired and 25 promoted employees are processed by the HRMPSB.

Human Resource Development

Participation in Professional Organizations

The Division facilitated the training of forty-four (44) personnel through the following professional organizations: Philippine Veterinary Medical Association / Philippine Association of Agriculturists/ Integrated Chemists of the Philippines / Psychological Association of the Philippines / Philippine Institute of Civil Engineers / Philippine Association of Medical Technologist / Philippine Association for Government Budget Administration / and the Government Association of Certified Public Accountants



PAA Delegates in Davao City

Specialized Courses for Personnel

LEAVE ADMINISTRATION COURSE FOR EFFECTIVENESS. Two personnel were sent for face-to-face training on Leave Administration on March 8-9, conducted by the Civil Service Commission.

COMPETENCY-BASED HR MANAGEMENT COURSE. Four (4) personnel from the Human Resources office participated in this online course through Zoom on July 11, 13, and 18. Conducted by the CSC-Civil Service Institute, the course discussed the integration of HR functions from recruitment, learning and development, to rewards and recognition. It is geared toward the Program to Institutionalize Meritocracy and Excellence in Human Resource Management (PRIME-HRM).

BASIC TRAINING ON POLLUTION CONTROL OFFICERS AND TRAINING FOR MANAGING HEADS. To ensure compliance with all applicable environmental regulations, two personnel from the RTOC attended the Basic Training on Pollution Control Officers. In addition, one personnel from Central Office attended the Training Course for Managing Heads. These trainings were conducted by the Water Environment Association of the Philippines (WEAP) via Zoom.

FOODSHAP TRAINING COURSES. To enhance the knowledge and skills of personnel in implementing the Meat Safety and Quality Assurance Program, one personnel from the Accreditation and Registration Division completed the Phase 2 (Basic Food Safety for Food Handlers), Phase 3 (HACCP Principles and Practice) and Phase 4 (Food Safety Compliance Officer) on June 26-July 1. After the 3 phases, certification was given as Hazard Analysis Critical Control Point Practitioner and Food Safety Compliance Officer.



NMIS Contract of Service Personnel during the Orientation

ORIENTATION FOR ENFORCEMENT SUPPORT PERSONNEL. Forty-two participants from Central Office, RTOC IVB and RTOC NCR attended an Orientation Seminar on Post Meat Establishment Inspection and Enforcement Protocol and Procedures in Monitoring and Surveillance and Confiscation on July 7, 2023 at NMIS MITDC Building, SHE Hall.

SEMINAR ON GOVERNMENT PROCUREMENT. In partnership with the Government Procurement and Policy Board – Technical Service Office, the NMIS conducted a virtual Training on Republic Act 9184 and Its Revised Implementing Rules and Regulations on July 10-14 via google Meet. This activity was attended by Bids and Awards Committee members, secretariat and technical working personnel to update them on procurement procedures and policies.

TRAINING FOR PROPERTY AND DISPOSAL COMMITTEE HEAD. In collaboration with the Commission Audit, the NMIS conducted an Exclusive Training on Property and Supply Management Systems and Appraisal and Disposal of Government Properties on July 18-21, 2023 at the COA PDO Conference Center in Quezon City.

TRAINING ON DATA PRIVACY AND RECORDS MANAGEMENT. The HRD Unit conducted 2 blended activities in a week: Training on Data Privacy on July 31-August 1, 2023 in coordination with the National Privacy Commission; and Basic Records and Archives Management on August 2-4, 2023 in partnership with the National Archives of the Philippines.

CAPABILITY BUILDING FOR GENDER AND DEVELOPMENT FOCAL PERSON. A Training Workshop on GAD Planning and Budgeting for FY 2024 was conducted last September 19-21, 2023 at PhilSCAT, Science City on Munoz, Nueva Ecija. This activity was attended by the NMIS GAD Focal Point System.



NMIS Records Custodian and Compliance Officer for Privacy



NMIS Gender and Development Focal Point System together with RTD Dr. Eduardo Oblena and GAD Resource Pool Mr. Nomer Esmero

ONBOARDING PROGRAM FOR NEW HIRES. A series of training for newly hired employees were facilitated by the Administrative Division in collaboration with the MSDCPD held at NMIS Training Room, MITDC Building.

- A two (2) days Orientation Seminar on February 2-3 and August 14-15 facilitated by the Human Resource Management Section;

- A technical training on Basic Meat Inspection Course and Immersion program facilitated and conducted by the MSDCPD;

- Effective Writing and Communication on March 6-7 and September 14-15,

- Values Orientation Workshop on March 8-10 and October 16-18, 2023

The new hires also underwent Immersion Program in Central Office and Regional Technical Operation Centers.



Newly Hired Employees during their Oath Taking (Batch 1 and Batch 2 below)



SUPERVISORY DEVELOPMENT COURSE TRACK 1. Thirty-two (32) Supervisors underwent the Supervisory Development Course Track 1 last November 7-10 at NMIS Training Room A, MITDC Building. This activity is in collaboration with the Civil Service Commission NCR. *(left photo)*

TRAINING ON RISK MANAGEMENT.

To provide basic concept on risk management, the QMS unit in partnership with the Association of Government Internal Auditors, Inc. (AGIA), conducted an In-House Virtual Training on Risk Management on July 19-21 via Zoom. This activity was attended by 40 process owners and internal auditors. *(right photo)*



Participation in National Campaigns

NATIONAL WOMEN'S MONTH CELEBRATION. NMIS joined the National Women's Month celebration in March. A nationwide seminar of Gender Sensitivity was cascaded through Google Meet with RTOCs and Central Office participating.

18-DAY CAMPAIGN TO END VIOLENCE AGAINST WOMEN. The NMIS joined the nationwide observance of the 18-day Campaign to End Violence Against Women on November 25-December 12, 2023. The kick-off ceremony was held during the flag raising ceremony last November 28,



ISO 9001:2015 Quality Management System (QMS)

The NMIS through the Administrative Division-QMS facilitates and ensures the agency's overall continuing certification of ISO 9001:2015. In partnership with the Department of Trade and Industry – Philippine Trade Training Center (DTI-PTTC), series of training on ISO 9001:2015 were conducted via Zoom, to wit:



1. ISO 9001:2015 Training on Effective Document Controller on February 22
2. ISO 9001:2015 Effective IQA Report Writing on February 23
3. Introduction to Total Quality Management (TQM) on March 14
4. Root Cause Analysis and Corrective Action on March 23.

AWARENESS AND TRAINING WORKSHOP FOR ISO AUDIT. To strengthen and prepare the RTOCs in the upcoming first (1st) ISO 9001:2015 Surveillance Audit, Dr. Yvette O. Soller, QMS- Quality Management Representative (QMR) together with Mr. Rica Mechelle Merca - QMS staff conducted technical assistance to the RTOCs to ensure conformity to the requirements of ISO 9001:2015 standards from May – July, 2023.

1st Surveillance Certification Audit. The Central Office and 16 Regional Technical Operation Centers underwent a distant (online) Surveillance Certification Audit by the W3 Solutionz on August 23-25, 2023. The three-day audit is a preparation for "Re-certification/Continued Certification" on ISO 9001:2015.

The Certificate of Registration (?) was awarded during the Opening Ceremony of the 30th Meat Safety Consciousness Week (MSCW) and NMIS 51st Anniversary Celebration on October 16, 2023.



SYNERGY and Camaraderie 2023

Top Management Review Meeting

The Top Management Review (TMR) is conducted quarterly and participated in by the NMIS Core team headed by Dr. Clarita M. Sangcal and attended by the Regional Technical Director, Division heads, Unit/Section Heads, and QMS Teams. (pls refer to orig manuscript for missing text.)

The first TMR was conducted on February 21 in Baguio City. The second and third TMR were hybrid meetings with Central Office personnel face-to-face and RTOCs via Zoom on July 26 and August 10, 2023.



1st Top Management Review in Baguio City

“Better Together”

With the theme “Better Together, All Together”, the Central Office and RTOC IV-B held a summer outing at El Pescador Resort Hotel, Bolinao, Pangasinan last April 13-15, 2023. Together, the NMIS team forged synergy and bonding through socialization, games and fun.



Finance Division

The Finance Division shall provide economical, efficient and effective finance and related services.

FY 2023 Fund Utilization CURRENT AND CONTINUING APPROPRIATION

The NMIS' total budget released for FY 2023 inclusive of its continuing appropriation thereof amounts to P605,196,513.65. Out of its total budget, the agency was able to obligate 99.43% or P601,745,020.92. In relation thereof, 88.75% was disbursed or P534,062,638.21. Breakdown is as follows:

MFO / PAP / EXPENSE CLASS	ALLOTMENT	OBLIGATION	BALANCE	% OBLI	DISBURSEMENT	UNPAID	% DISB
GENERAL ADMINISTRATION AND SUPPORT	66,587,969.94	65,724,201.20	863,768.74	98.70%	62,618,405.89	3,105,795.31	95.27%
General management and supervision	60,885,969.94	60,022,201.20	863,768.74	98.58%	56,929,119.09	3,093,082.11	94.85%
PS	20,239,000.00	20,237,015.74	1,984.26	99.99%	20,099,072.08	137,943.66	99.32%
MOOE	40,146,969.94	39,285,185.46	861,784.48	97.85%	36,830,047.01	2,455,138.45	93.75%
CO	500,000.00	500,000.00	0.00	100.00%	0.00	500,000.00	0.00%
Administration of Personnel Benefits	5,702,000.00	5,702,000.00	0.00	100.00%	5,689,286.80	12,713.20	99.78%
PS	5,702,000.00	5,702,000.00	0.00	100.00%	5,689,286.80	12,713.20	99.78%
OPERATIONS	493,887,838.71	491,974,816.36	1,913,022.35	99.61%	427,414,087.20	64,560,729.16	86.88%
MEAT REGULATORY PROGRAM	440,246,025.18	438,890,022.91	1,356,002.27	99.69%	398,357,386.06	40,532,636.85	90.76%
MEAT SAFETY AND QUALITY ASSURANCE SUB-PROGRAM	267,826,452.60	267,015,422.87	811,029.73	99.70%	232,827,940.76	34,187,482.11	87.20%
Meat inspection enforcement and deputation service	177,710,248.06	177,457,762.88	252,485.18	99.86%	158,984,725.64	18,473,037.24	89.59%
PS	107,775,000.00	107,756,317.03	18,682.97	99.98%	107,032,915.55	723,401.48	99.33%
MOOE	45,935,248.06	45,706,568.27	228,679.79	99.50%	44,296,810.09	1,409,758.18	96.92%
CO	24,000,000.00	23,994,877.58	5,122.42	99.98%	7,655,000.00	16,339,877.58	31.90%
Meat inspection development services	90,116,204.54	89,557,659.99	558,544.55	99.38%	73,843,215.12	15,714,444.87	82.45%
MOOE	38,066,204.54	37,547,401.99	518,802.55	98.64%	34,572,291.52	2,975,110.47	92.08%
CO	52,050,000.00	52,010,258.00	39,742.00	99.92%	39,270,923.60	12,739,334.40	75.51%
LICENSING AND REGISTRATION SUB-PROGRAM	172,419,572.58	171,874,600.04	544,972.54	99.68%	165,529,445.30	6,345,154.74	96.31%
Meat establishment licensing services	34,675,603.84	34,659,309.59	16,294.25	99.95%	31,959,229.97	2,700,079.62	92.21%
MOOE	34,675,603.84	34,659,309.59	16,294.25	99.95%	31,959,229.97	2,700,079.62	92.21%
Meat importers and exporters registration services	137,743,968.74	137,215,290.45	528,678.29	99.62%	133,570,215.33	3,645,075.12	97.34%
PS	107,447,000.00	107,131,885.38	315,114.62	99.71%	105,409,755.14	1,722,130.24	98.39%
MOOE	30,296,968.74	30,083,405.07	213,563.67	99.30%	28,160,460.19	1,922,944.88	93.61%
LOCAL MEAT ESTABLISHMENT ASSISTANCE PROGRAM	53,641,813.53	53,084,793.45	557,020.08	98.96%	29,056,701.14	24,028,092.31	54.74%
Meat establishment and meat inspection assistance	53,641,813.53	53,084,793.45	557,020.08	98.96%	29,056,701.14	24,028,092.31	54.74%
MOOE	53,641,813.53	53,084,793.45	557,020.08	98.96%	29,056,701.14	24,028,092.31	54.74%
AGENCY SPECIFIC BUDGET	560,475,808.65	557,699,017.56	2,776,791.09	99.50%	490,032,493.09	67,666,524.47	87.87%
AUTOMATIC APPROPRIATION	18,324,000.00	17,649,305.69	674,694.31	96.32%	17,638,223.15	11,082.54	99.94%
SPECIAL PURPOSE FUND	26,396,705.00	26,396,697.67	7.33	100.00%	26,391,921.97	4,775.70	99.98%
TOTAL BUDGET (CURRENT AND CONTINUING APPROPRIATION)	605,196,513.65	601,745,020.92	3,451,492.73	99.43%	534,062,638.21	67,682,382.71	88.75%
Personnel Services (PS)	285,883,705.00	284,873,221.51	1,010,483.49	99.65%	282,261,174.69	2,612,046.82	99.08%
Maintenance and Other Operating Expenses (MOOE)	242,762,808.65	240,366,663.83	2,396,144.82	99.01%	204,875,539.92	35,491,123.91	85.23%
Capital Outlay (CO)	76,550,000.00	76,505,135.58	44,864.42	99.94%	46,925,923.60	29,579,211.98	61.34%

Income

A total of Php 240,235,887.50 was collected and remitted to the Bureau of Treasury (BTr) for the year 2023.

Collections for 2023						
Regions	Franchising and Licensing Fees	Clearance and Certification Fees	Inspection Fees	Miscellaneous Income and Laboratory Fees	Fines & Penalties	TOTAL
CO	136,967.75	5,000.00	0.00	570,543.54	0.00	712,511.29
NCR	630,000.00	10,000.00	2,697,356.50	347,500.00	125,000.00	3,809,856.50
NCR	506,100.00	20,000.00	1,306,988.20	896,557.75	1,075,000.00	3,804,645.95
I	120,600.00	29,000.00	2,688,347.72	570,089.59	300,000.00	3,708,037.31
II	93,200.00	44,100.00	1,827,535.51	1,227.17	0.00	1,966,062.68
III	286,200.00	487,600.00	23,426,059.21	103,914.10	0.00	24,303,773.31
IV-A	996,900.00	263,000.00	13,908,017.96	75,167.65	200,000.00	15,443,085.61
IV-B	50,100.00	0.00	568,730.44	42,450.00	0.00	661,280.44
V	108,300.00	0.00	5,823,170.00	49,600.00	0.00	5,981,070.00
VI	266,500.00	10,000.00	6,578,051.67	15,200.00	0.00	6,869,751.67
VII	307,200.00	300,583.22	10,547,141.80	30,409.16	0.00	11,185,334.18
VIII	241,500.00	16,200.00	3,569,160.86	384.72	0.00	3,827,245.58
IX	51,500.00	0.00	2,063,722.54	20,000.00	0.00	2,135,222.54
X	36,200.00	58,332.00	3,357,509.41	0.00	0.00	3,452,041.41
X	99,900.00	97,900.00	8,079,536.18	0.00	0.00	8,277,336.18
XI	240,912.10	0.00	8,354,945.73	144,568.76	200,000.00	8,940,426.59
XII	132,200.00	12,200.00	2,909,556.85	54,550.00	0.00	3,108,506.85
CAR	47,900.00	0.00	867,412.98	1,000.00	0.00	916,312.98
CARAGA	33,300.00	10,500.00	1,068,948.62	100.00	0.00	1,112,848.62
APDC	0.00	0.00	10,143.98	0.00	0.00	10,143.98
NAIA	0.00	0.00	53,757.70	0.00	0.00	53,757.70
MICP	0.00	0.00	86,339,915.26	0.00	0.00	86,339,915.26
SOUTH HARBOR	0.00	0.00	7,252,914.32	0.00	0.00	7,252,914.32
III	0.00	0.00	12,949,564.77	0.00	0.00	12,949,564.77
BATANGAS PORT	0.00	0.00	8,051,370.90	0.00	0.00	8,051,370.90
CEBU PORT	0.00	0.00	12,594,120.00	0.00	0.00	12,594,120.00
X	0.00	0.00	1,049,044.88	0.00	0.00	1,049,044.88
XI	0.00	0.00	1,719,706.00	0.00	0.00	1,719,706.00
TOTAL	4,385,479.85	1,364,415.22	229,662,729.99	2,923,262.44	1,900,000.00	240,235,887.50

Seminars/Training Attended/Conducted:

- 1. Orientation for Special Disbursing Officer and Special Collecting Officer** was held last June 26-27 & 29, 2023 via online.
- 2. 2nd 2023 PAGBA Quarterly Seminar and Meeting** with the Theme: "Responding to the Continuing Challenges of Innovations and Technology to Public Financial Management" by the Philippine Association for Government Budget Administration (PAGBA) at Davao City last August 30 – September 2, 2023
- 3. 44th Annual National Convention and Seminars** conducted by the Government Association of Certified Accountants, Inc. (GACPA) at the Subic Bay Exhibition and Convention Center, SBMA last May 24 to 26, 2023

RTOC NCR Highlights of Accomplishments

National Capital Region

- National Capital Region (NMIS-NCR) takes pride after bagging the 2nd Rank on the overall performance rating for Fiscal Year (FY) 2022 based on the NMIS Scorecard Data Entry System (NSDES).
- The RTOC - NCR has a total collection amounting to seven million two hundred twenty-seven thousand five hundred twenty-four pesos and forty-five centavos (7,227,524.45).
- there are thirteen (13) licensed slaughterhouses, one (1) licensed poultry dressing plant (PDP), twenty-eight (28) licensed meat cutting plants (MCP), fifty-six (56) licensed cold storage warehouses (CSW), and five (5) licensed meat distribution centers (MDC) located in the National Capital Region as of December 2023.
- The NMIS RTOC-NCR had conducted fifty-one (51) online orientation seminars for a total of two thousand four hundred fifteen (2,415) meat transport vehicle owners, drivers, and handlers.
- The NMIS-NCR have entered into a collaborative partnership with the Pasig City Veterinary Services Department, headed by Dr. Emma M. Sanchez, to pave the way to capacitate their LGU Meat Inspection Officers, thus contributing to the Pasig City's Local Meat Inspection System (LMIS).
- **Community Outreach Program Activities**

About 100 hygiene kits, with around 800 hygiene items were delivered on October 19, 2023 to the daycare students of Brgy. Vasra Day Care Center, Quezon City as part of the Outreach Program of the National Meat Inspection Service - National Capital Region (NMIS-NCR) amid the observance of the 30th Meat Safety and Consciousness Week (MSCW) & 51st NMIS Founding Anniversary.



RTOC CAR Highlights of Accomplishments

Cordillera Administrative Region

- Thirty-three percent (33%) increase in the number of Meat Establishments with LTO in the region compared to the previous year
- Achieved a remarkable increase of 70.37% in the number of Meat Transport Vehicles (MTV) compared to the previous year.
- Six (6) media appearances attended for the year
- RTOC CAR celebrated the National Women's Day with a Zumba for all in the office where even the male personnel actively participated. This shows that such physical activities are beneficial to everybody regardless of sex. After which, Mr. Caccam facilitated a seminar on the legal issuances and policies concerning Gender and Development.
- Support to the Indigenous Peoples (IP): *Pagpapayaman Ng Pamanang Kultural At Katutubong Yaman Tungo Sa Mas Maliwanag Na Kinabukasan Para Sa Bagong Pilipinas* as theme for this year's Indigenous People Month & 26th Commemoration of the Indigenous Peoples' Rights Act (IPRA)". RTOC CAR personnel, though consisting of 90% non-IPs, wholeheartedly join in the parade and celebration. Apart from the advocacy in MEAT SAFETY in CAR, we as well support the continuous strengthening and empowerment of the Indigenous people.



2ND PLACE- Group Presentation Contest during the 2023 MEAT INSPECTION OFFICERS CONGRESS held in Baguio City



RTOC I Highlights of Accomplishments

Ilocos Region

- RTOC I was able to license a total of 41 Meat Establishments compared to 37 meat establishments in 2022.
- Compared to the volume of slaughter of food animals and meat inspected in 2022, the volume of slaughter for Pork has a noticeable increase of 28.50% despite the on-going cases of African Swine Fever in the country and also the Beef has a slight increase of 1.75%
- Province of Pangasinan had the highest volume of slaughter and inspected pork and beef/carabeef
- A total of 5,251 laboratory analyses were performed consisting of 2,621 pathogen monitoring tests or 49.91% of the total tests, 2,118 veterinary drug residue tests, 352 antimicrobial resistance surveillance, and 160 Adenosine Triphosphate (ATP) Luminometer Testing.
- RTOC I conducted 27 trainings, seminars and meetings to various stakeholders with a total of 852 participants. Of the overall training, seminar and meetings conducted, 52% was Food safety seminars to meat vendors, butcher of LGUs and meat handlers of Accredited Meat Establishments.
- 83.2% of Local Government Units in Region I have meat inspection officers.
- RTOC I got an overall 90.91% very satisfactory rating of the client satisfaction survey based on the delivery of meat inspection and regulatory services rendered to the various clients and stakeholders.
- For FY 2023, RTOC I was able to collect a total of 4,873,727.31 of all the regulatory services. This collection covers 83.97% on the ante-mortem and post-mortem inspection fee corresponding to the bulk of services rendered



RTOC II Highlights of Accomplishments

Cagayan Valley

- For fiscal year 2023, RTOC II collected a total of Php 2,888,757.71 of all the regulatory services.
- RTOC II was able to license a total of 20 Meat Establishments
- A total of 270 meat transport vehicles were evaluated for compliance to requirements, issued corresponding stickers and Certificate of Accreditation to ensure the safe and hygienic handling of meat/finished products to various meat channels.
- Conducted meat transport vehicle handlers, truckers and drivers meeting on a quarterly basis. A total of 234 participants attended the meetings for awareness of regulations on requirements for accreditation and food safety.
- Conducted 214 enforcement activities



RTOC III Highlights of Accomplishments

Central Luzon

- Central Luzon has the most number of NMIS License to Operate (LTO) Meat Establishments
- A total of 23,777 meat transport vehicles were registered to ensure the safe and hygienic handling of meat/ finished products to various meat channels.
- Conducted 11 Food Safety Advocacy Seminars with a total of 885 participants.
- RTOC III Enforcement group conducted a total of one hundred thirty five (135) monitoring and surveillance activities and eighteen (18) strike operations resulting in confiscation of 1,080 kgs of assorted meat.
- For fiscal year 2023, RTOC III was able to collect a total of Php 26,644,016.12 of all the regulatory services. This collection covers 93% on the ante-mortem and post-mortem inspection fee.



RTOC IVA Highlights of Accomplishments

CaLaBaRZon

- For the year 2023, total collection of fees was recorded at Php33,083,064.75.
- A total of one hundred seven (107) meat establishments were issued with Licensed To Operate. This shows a 4.90% increase from previous year..
- Two (2) new Slaughterhouse (SLH) with single “A” were accredited in the region namely City of Sto. Tomas Slaughterhouse and Los Baños Municipal Slaughterhouse.
- The RTOC IVA Satellite Meat Laboratory received and analyzed a total of 3,311 samples from January to December 2023
- A total of seventy (70) technical assistance was extended for LGU and private entrepreneurs.
- RTOC IVA Enforcement Group conducted a total of one hundred twelve (112) monitoring and surveillance activities and twenty-one (21) strike operations resulting in issuance of fifty (50) notice of violations and summons and subsequent confiscation of 8,951.9 kgs of assorted meat which was properly documented and disposed.



RTOC IVB Highlights of Accomplishments

MiMaRoPa

- In the MIMAROPA Region, a total of thirteen (13) meat establishments were granted Licensed-to-Operate (LTO), marking an 8% increase from 2022.
- A total of ninety-seven (97) monitoring and thirty-four (34) surveillance activities were conducted across various municipalities and provinces in the MIMAROPA Region. During these operations, authorities confiscated a total of one hundred twelve (112) kilograms of poultry carcasses and issued fifteen (15) Notices of Violations
- RTOC IVB has conducted a total of 8 Meat Safety Advocacy Seminars which were attended by 319 participants
- A notable achievement in LMIS activities was the assistance and endorsement provided by the RTOC to the LMIS of Puerto Princesa City in Palawan. On October 16, 2023, Puerto Princesa City was recognized as one of the nine (9) Highly Urbanized Cities that successfully completed the initial validation of their LMIS after undergoing a rigorous evaluation process.
- The total collection amounted to eight hundred sixty-five thousand fifty-five pesos and four centavos (865,055.04)



RTOC V Highlights of Accomplishments

Bicol Region

- Region V posted an increase of 11 new meat establishments in 2023.
- A total of 390 were registered for meat transport vehicles and issued Certificate of Registration.
- Forty four (44) strike operations were conducted netting a total of 600.8kg of pork, beef and other meats were confiscated and condemned.
- The RTOC V conducted mentoring and assessment for LMIS compliance. Sorsogon , Legazpi and Naga City are LMIS compliant based on the checklist with eight components. Last October 2023 during celebration of Meat Safety Consciousness Week, the said LGUs awarded Certificate of recognition as LMIS compliant.
- RTOC V collected 9,051,183.67, which is 6% higher from the previous year. The bulk of these collected fees came from ante and post mortem inspection fees which is 98% of the total collected fees.



RTOC VI Highlights of Accomplishments

Western Visayas

- Western Visayas is one of the most progressive regions in the country, experiencing a notable increase in the number of meat establishments over the past years. As of now, Western Visayas has 32 accredited meat establishments across Aklan, Capiz, Iloilo and Negros Provinces.
- This year marked the addition of the new facility – the Meat Distribution Center, established to address the storage requirement for meat in the Island of Boracay in Aklan
- The total Meat Transport Vehicle registrations for the year 2023 reached 382, indicating a 2.7% increase compared to the previous year's figures. This upturn in registrations aligns with the growing number of meat establishments in the region.
- In order to intensify assistance to the consuming public on the proper handling, preparation, and storing of meat, RTOC VI conducted twenty-one (21) Meat Safety Advocacy Seminars and two (2) SOMOS.
- Conducted 62 monitoring and 5 strike operations yielded 174.22 kg confiscated meat and resulted in the issuance of 11 notices of violations.



RTOC VII Highlights of Accomplishments

Central Visayas

- In 2023, Region VII has additional three (3) new cold storage warehouses and three (3) meat cutting plants making a total of fifty-nine (59) NMIS registered MEs in the region. This is a 5% increase from last year's number.
- Two (2) cold storage warehouses were upgraded from "AA" to "AAA" classification,
- A total of 45 food safety seminars were conducted all throughout the region.
- A total of 1024 MTVs were registered surpassing our target and with an increase by 17% from previous year.
- RTOC VII actively participated in the celebration of the Meat Safety Consciousness Week by Opening of Meat Fair 2023, Stakeholders Forum, Food Safety Caravan, Oplan Linis Bahay Katayan.



RTOC VIII Highlights of Accomplishments

Eastern Visayas

- In 2023, RTOC VIII achieved remarkable success in bolstering the accreditation and registration efforts for the Meat Establishments. As a result of steadfast efforts, the Accreditation and Registration Section facilitated the accreditation of six (6) new "AA" Meat Establishments, marketing a significant milestone in the pursuit of excellence among the newly accredited one (1) Slaughterhouse, one (1) Cold Storage Warehouse, two (2) Meat Distribution Centers and two (2) Poultry Dressing Plants.
- There was a 4.65 % increase in the number of Meat Transport Vehicles registered in 2023 as compared to last year.
- The total imported meat for 2023 reached 2,659,883.41 kilograms with a significant increase of 68.52% from previous year. These surges in pork, beef and chicken may signify various factors such as shifts in supply chain demand or increase meat consumption where industry came to normal operation after the pandemic.
- Conducted sixteen (16) Food Safety Seminars for meat handlers and butchers with a total of 662 participants.
- The RTOC VIII conducted Bahay Linis Katayan on June 21, 2023, and October 18, 2023, to ensure the cleanliness and proper maintenance of the slaughterhouse facilities.



RTOC IX Highlights of Accomplishments

Zamboanga Peninsula

- Eight (8) Meat Establishments maintained their License to Operate (LTO)
- 1st Single-A Accredited Meat Establishment in the Philippines was secured by NMIS RTOC-IX
- 40 post-abattoir activities conducted covering 330 meat channels in the whole region – 14.28% increase from previous year
- 14,838,305.92 Kg of meat (carabeef, beef, pork, chevon, and chicken meat) were certified fit for human consumption – 3.97% increase from previous year
- 15 advocacy campaign activities, LGU and stakeholders' engagements and technical assistance (Good Manufacturing Practices-GMP and NMIS Laws and Issuances, LGU and stakeholder engagements through regular meetings) were conducted throughout the Region
- 80% of the respondents in the Client Satisfaction Survey rated Very Satisfied in the services they had received from the office.
- Provided 10 technical assistance to external stakeholders for both infra and Halal
- Attended and participated in (17) engagements with both internal and external stakeholders
- Participated in three (3) media appearances in 2023 to promote NMIS mandates, PAPs, and updates, as well as the annual Meat Safety Consciousness Week (MSCW) celebration



Cold Storage Warehouse (CSW) Operators' Meeting



Food Animal Welfare Week Celebration 2023



Meat Inspection Officers Congress 2023



15th Basic Meat Inspection Course
last April 26-May 9, 2023 at Pagadian City

RTOC X Highlights of Accomplishments

Northern Mindanao

- For FY 2023, a total of 32 Meat Establishments have been issued with License to Operate as Class “AA” and 6 Meat Establishments as Class “AAA”. This was equivalent to an 8.57% increase compared to previous year.
- There are 542 Meat Delivery Vans which passed the requirements and registered which shows a 20.48% increase from last year.
- A total of P12,599,687.06 was collected from the stakeholders and clients which includes the ante and post-mortem inspection fee, MTV Registration Fee, HACCP and LTO Fee, which shows 2.88% increase compared to FY 2022.
- As part of our commitment to produce safe meat for all, a total of 78 bottles of disinfectants were distributed throughout the region and 38 strike/surveillance were conducted which covered 291 markets and confiscated around 1,693.45 kilos of meat for disposal with various causes of condemnation and confiscation.



RTOC XI Highlights of Accomplishments

Davao Region

- Five (5) new meat establishments were issued an NMIS License-to-Operate (LTO)
- Conducted nineteen (19) Food Safety Orientation for Meat Handlers with a total of 1,625 participants
- the NMIS XI Enforcement Team conducted a total of 131 monitoring and surveillance activities, 5 strike operations and issued 129 Notice of Violations resulting in 705.4 kilos of meat products were confiscated and disposed properly
- A total of 38 LGUs were monitored and 57 total technical assistance pertaining to the implementation of LMIS was performed in 2023.
- The collections in RTOC XI in the year 2023 is Php 21,387,476.09



RTOC XII Highlights of Accomplishments

SoCCSKSarGen

- Soccsksargen Region supplied the 3% of the country's poultry requirement and ranks third in hog production in the country. It also leads Mindanao in hog population with approximately 1 million heads. Two of the biggest hog producers in the country are also based in Region 12.
- Awarded as the Best NMIS RTOC for FY 2023 across the country is a testament to our team's commitment to excellence and their pivotal role ensuring the safety and quality of our nation's meat products.
- The region collected a total amount of 7,127,832.01 for the payment of ante and post-mortem inspection fees, certification and licensing meat establishment and of meat delivery vans, and other collected fees from January to December 2023.
- Granted "AA" License to Operate to Kidapawan City Slaughterhouse, one infrastructure project under the National Livestock Program.
- RTOC XII conducted 10 Orientation Seminar on Good Handling Practices for MTV Operators, Drivers and Helpers and 27 Meat Safety Advocacy Seminar.
- In 2023, a total of 197 monitoring, 59 surveillance and 3 strike operations were conducted by the Regional Enforcement team.



RTOC XIII Highlights of Accomplishments

Caraga

- Caraga has a total of 17 NMIS Licensed Meat Establishments.
- ARS facilitated the registration of Meat Transport Vehicles (MTV) to impose regulations pertaining to transport and distribution of meat and meat products. A total of 193 MTV were registered in 2023.
- A total of 190 enforcement/monitoring activities were conducted in 2023.
- Conducted five (5) Food Safety Advocacy Awareness with a total of 388 participants
- The RTOC Caraga personnel actively participated in the celebration of 30th Meat Safety Consciousness Week and 51th NMIS Anniversary by Hanging of Streamers, and Media Guesting.



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Senior Meat Control Officer
18 years in service



MR FEDERICO MACARASIG
Administrative Aide III
18 years in service



DR LIWANAG DATWIN
Senior Meat Control Officer
25 years in service



MR JULIO SOBREPEÑA, JR
Meat Inspector III
32 years in service



MR DICK PEREZ
Meat Inspector III
34 years in service



MS LIZA NILO
Meat Inspector III
34 years in service



MS MA LIZ CALUNSAG
Meat Inspector III
34 years in service



DR CELERINO LATONIO
Meat Control Officer II
33 years in service



MS MA BIRGIT OXALES
Meat Inspector III
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MR INGEMAR LARDIZABAL
Meat Inspector III
34 years in service



MR JAMES SITJAR
Meat Inspector III
27 years in service



MS NORAIDA YAP
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38 years in service



MS CESARIA VILLANUEVA
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