



Republic of the Philippines
Department of Agriculture
OFFICE OF THE SECRETARY
Elliptical Road, Diliman
Quezon City 1100, Philippines

January 12, 2012

Administrative Order

No. 05

Series of 2012.

SUBJECT: RULES AND REGULATIONS ON HYGIENIC HANDLING OF
NEWLY SLAUGHTERED MEAT IN MEAT MARKETS

WHEREAS, the handling and distribution of newly slaughtered meat at ambient temperatures for a specified period of time is a traditional practice in the country and that said meat has a historical record of safe consumption, there being no public health problem traceable to the product;

WHEREAS, recognizing the importance of temperature and environmental controls to the vulnerability of meat to the growth of microorganisms, the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005) recommends that meat be held at "temperatures that achieve safety and suitability objectives" (Section 9.7) but does not prescribe specific temperatures;

WHEREAS the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005) which covers hygiene provisions from the time of live animal production up to the point of retail sale, recognizes that "traditional practices may result in departures from some of the recommendations presented in the code when meat is produced for local trade" (Section 2);

WHEREAS, there is no standard for newly slaughtered meat held at ambient temperatures for a specified period of time at Codex ; and considering that scientific information for the safe handling of this product is limited, current good practices that have given this product a historical record of safe consumption should determine the guidelines for its handling at meat markets, which government should verify when feasible through scientific risk assessment;

WHEREAS, the Consumer Act of the Philippines (RA No 7394) requires the Department of Agriculture to provide safety and quality standards for consumer products related to agriculture to assure the protection of the public against unreasonable risks of injury and hazards to health; the Local Government Code (RA No 7160) requires the provincial, municipal and city governments to regulate the preparation and sale of foodstuff such as meat for public consumption and the Code of Sanitation of the Philippines (Presidential Decree No 856) provides for the sanitary requirements in the operation of markets.



WHEREAS, the Meat Inspection Code of the Philippines (RA No 9296) requires NMIS to provide regulations to ensure the safety, quality and wholesomeness of meat and meat products;

WHEREAS, there is a need to increase the awareness of meat traders, meat market owners/administrators, meat vendors and the consuming public on conditions for the safe handling of meat and the implementation of meat safety standards to avoid food-borne diseases.

NOW, THEREFORE, I, PROCESO J ALCALA, Secretary of the Department of Agriculture do hereby issue this Order.

Section 1

SCOPE

This Order covers the hygienic handling of newly slaughtered meat, when sold in meat markets. Meat markets shall include, but shall not be limited to the following:

- 1.1 Meat Shops
- 1.2 Supermarkets and grocery stores
- 1.3 Wet Markets
 - 1.3.1 public markets
 - 1.3.2 private markets
 - 1.3.3 satellite market/flea markets ("talipapa")

Section 2

DEFINITION OF TERMS

The following terms as used in this Order shall mean:

1. Controlling Authority - the official authority charged by the government with the control of meat hygiene and meat inspection.
2. Locally Registered Meat Establishments - slaughterhouses, meat processing plants, poultry dressing plants, meat cutting plants and cold storages that are allowed to operate by the city/municipal government but are not accredited by the NMIS.
3. Market Administrator/Master - person in charge of the overall operations of the market which shall include ensuring the maintenance of hygiene and sanitation of the facilities.
4. Meat - refers to the edible part of the carcass including offal derived from food animal.
5. Meat Cutting Plant - meat establishments existing as stand alone or an integral part of a bigger facility accredited by NMIS or registered by the LGU to cut, fabricate or comminute and package meat for retail distribution.
6. Meat Dealer - person, firm or corporation engaged in the business of buying or selling meat and meat products as carcasses, parts of carcasses or meat of food animals, on commission, or otherwise negotiating purchases or sales of such articles other than for his own account or as an employee of another person, firm or corporation. Usually sells in bulk and may conduct business from meat establishments.

7. Meat Establishments – premises such as slaughterhouses, poultry dressing plants, meat cutting plants, meat processing plants and cold storage warehouses wherein food animals are slaughtered and meat is prepared, cut or processed, pre-packaged, handled and/or stored and accredited by the NMIS or registered by the LGU's to conduct the indicated meat handling activity.
8. Meat Handler– a person directly handling meat during its slaughter, preparation, cutting, pre-packaging, processing, transport, storage, distribution and similar activities, until the sale of the meat to the consumer.
9. Meat Inspection Certificate – is an official document issued by NMIS or LGU's at meat establishments, to indicate that the meat inspected at a specified date and time was found to be safe and wholesome.
10. Meat Markets – refers to the following premises where meat is sold directly to consumers.
 - 10.1 Wet Market – a market where most of the food commodities for sale are generally unprocessed and perishable. It may be either of the following:
 - 10.1.1 Public market – a market owned, operated and/or managed by the government intended to serve the general public.
 - 10.1.2 Private market – a market owned, operated and/or managed by private individuals or entities, cooperatives, institution or corporation intended to serve the general public.
 - 10.2 Meat Shop - is a facility or a place independent from a wet market authorized to sell meat and/or meat products.
 - 10.3 Supermarket and grocery stores – a market distinct from a wet market in which shoppers select meat from refrigerated shelves or display chillers maintaining the required product temperature.
11. Meat transport vehicle – an enclosed conveyance used for the transfer of meat and meat products from meat establishment to the point of destination in a hygienic manner.
12. Meat Dealer/Vendor– any person who sells meat directly to the consumer from a meat stall in a meat market and who is licensed to carry out this activity by the LGU's.
13. Newly Slaughtered Meat – refers to meat obtained from animals slaughtered within the day, and sold to the consumer within a specified time from slaughter established by NMIS, during which it retains its fresh-like character in terms of odor, color and texture and with no signs of spoilage. It is traditionally not refrigerated at any stage of meat handling or at the point of sale.
14. Potable water – water suitable (both health and aesthetic considerations) for drinking, preparation and cooking purposes.
15. Spoilage – any chemical or microbiological changes in the meat or carcass, evidenced by deteriorating sensory characteristics like sliminess, off-odor, off-color, etc.
16. Vermin – a collective term for insects such as flies, mosquitoes, cockroaches, lice, mites, ticks, bedbugs, or small animal such as mice and rats that are vectors of diseases.

Section 3

RESPONSIBILITIES OF MEAT DEALERS, VENDORS, HANDLERS AND MARKET ADMINISTRATORS/MASTERS

Meat Dealers, Vendors and Handlers involved in the business of providing delivering and/or selling meat and meat products for –meat markets –are responsible for the safety and quality of the meat and meat products which they trade, slaughter, prepare, cut, process, pre-package, chill, transport, sell, or handle in any other way related to this Guideline.

Meat Dealers and Vendors

- 3.1. Meat Dealers and Vendors shall ensure ;
 - 3.1.1. that the meat they handle, distribute and sell is sold within the prescribed time from production date.
 - 3.1.2. that traceability is maintained by keeping appropriate records of transactions
- 3.2 Meat Dealers and Vendors who are owners of meat stalls, meat shops, supermarkets and other meat markets must be licensed and shall meet all the requirements of the LGU (eg Mayor's Permit, Sanitary Permit etc).
- 3.3 Meat Dealers and Vendors shall ensure that the Meat Inspection Certificate issued for the day by the controlling authorities is displayed conspicuously in meat markets.

Meat Handlers:

- 3.4 Meat handlers shall handle meat and meat products in a hygienic manner and shall comply with the requirements for personnel hygiene in the handling of meat found in Section 9 of this Guideline.
- 3.5 They shall have a Certificate of Attendance to a Training course on Hygienic Handling of Meat in Meat Markets, conducted by the NMIS or by LGUs.
- 3.6 They shall be licensed by the LGU's and shall possess an Annual Health Certificate.

Market Administrator/Master:

- 3.7 The Market Administrator shall ensure that
 - 3.7.1 meat handlers are licensed
 - 3.7.2 that market facilities required for the hygienic and sanitary handling of meat are kept in good condition
- 3.8 They shall assist the controlling authority in the enforcement of this Guideline.

Section 4

MEAT SOURCE AND CERTIFICATION

All meat offered for sale in any meat market shall have passed inspection and certified as fit for human consumption by a controlling authority. It must conform with the following:

- 4.1 The meat shall come from an accredited or locally registered meat establishment.

- 4.2 Newly slaughtered carcasses shall be properly stamped with the official mark of inspection and must be accompanied by a meat inspection certificate from the slaughterhouse or poultry dressing plant.
- 4.3 If meat is inadvertently exposed to adverse conditions or sources of contamination that may affect safety and suitability, an inspection should be carried out by a competent person and a meat inspection certificate issued before further transport, distribution or sale is allowed.

Section 5
MEAT TRANSPORT TO MEAT MARKETS

All meat shall be transported in accordance with the following requirements

- 5.1 Meat shall be transported in an accredited vehicle that shall always be kept clean and regularly disinfected. The vehicle should not have been used for transporting live animals or any other cargo which may adversely affect the safety and quality of the meat to be transported.
- 5.2 Transport vehicles, and crates used should be cleaned and if necessary sanitized as soon as practicable after meat has been unloaded.
- 5.3 Meat transport vehicle should be used for transporting meat from the slaughterhouse to the market. Meat transport vehicles should be washed and disinfected prior to loading of carcass/meat parts and offal.
- 5.4 To prevent the deleterious effects of airborne contaminants, the transport vehicle should be closed, and/or have provisions for covering/protecting the meat.
- 5.5 Newly slaughtered carcass should be hung on rails or placed on racks which allows proper circulation of air. Smaller cuts of meat not hung on rails may be held in containers inside the vehicle to prevent product contact with the floor.
- 5.6 Product not hung on rails shall be held in appropriate, clean and regularly disinfected containers inside the vehicle. Containers with products shall be stacked inside the vehicle in a manner that prevents contamination. Closed containers shall be provided for edible offals.
- 5.7 Meat being loaded and unloaded manually should be properly protected from contamination by meat handlers.
- 5.8 The product compartment of transport vehicle should not carry tires, personal effects and other materials that may contaminate the meat and meat products.

Section 6
HANDLING OF MEAT AT MEAT MARKETS

6.1. General considerations:

The following rules and regulations shall be observed in the handling of all types of meat in meat markets:

- 6.1.1 persons and entities engaged in the handling and sale of meat in meat markets shall be accredited by NMIS or registered by LGUs.

- 6.1.2 Newly slaughtered meat shall not be mixed or intermingled with chilled, frozen and thawed meat.
- 6.1.3 Meat shall be hygienically handled throughout distribution and sale and every effort taken to prevent contamination at all times. Due care should be taken to prevent meat from falling to the floor;
- 6.1.4 Areas where the meat is handled and sold shall be maintained in sanitary condition and in good repair at all times.
- 6.1.5 The sales and display areas shall be kept orderly and free of clutter. Piling of carcasses intended for later sale shall not be allowed.
- 6.1.6 Meat remaining unsold at the prescribed selling time and which has lost some of its original quality such as on the basis of color and texture, shall be withdrawn from the sales area. If showing no sign of spoilage it can be further utilized for other purposes.
- 6.1.7 Meat showing signs of spoilage shall be immediately removed from the sales area, properly disposed and not further utilized for human consumption. Controlling Authority shall ensure this.
- 6.1.8 Requirements of RA No 7394 otherwise known as the Consumer Act of the Philippines (ie Title III Protection Against Deceptive, Unfair and Unconscionable Sales Acts or Practices) should be followed such as:
 - i. prohibition on the use of color enhancing lights, mats and other materials as a means to deceive the consumers as to the freshness/wholesomeness of the goods; and
 - ii. prohibition on the use of dyes/colorant and other substances such as blood and achuete or annatto.

6.2 Handling of Newly Slaughtered Meat

The following rules and regulations shall be strictly observed in the handling of newly slaughtered meat:

- 6.2.1 The meat shall be displayed at a cool and dry part of the market where the air humidity is low or as low as naturally achievable.
- 6.2.2 The meat should be in a hanging position to allow circulation of air. If the meat is not hanging, it shall not be stacked one on top of the other.
- 6.2.3 The cutting area shall always be maintained under good sanitary conditions. Cutting tools such as knives, chopping board, sharpener etc shall at all times be maintained in good sanitary condition.
- 6.2.4 Meat on display should not be handled unnecessarily by buyers. Clean tongs or similar tools should be made available to meat handlers and consumers to minimize contamination;
- 6.2.5 Wrapping material that comes in contact with the meat during sale should not introduce contaminants. Printed wrapping materials like newspaper must not be used; and used wrapping materials shall not be re-used;
- 6.2.6 Meat shall be at the sales area for only eight (8) hours from the time of slaughter as indicated in the meat inspection certificate issued at the slaughterhouse. Within this time, the meat should not show any loss in its fresh like character in terms of color, odor and texture and shall show no sign of spoilage. Meat showing loss of original fresh like

character in less than 8 hours shall be withdrawn from the sales area sooner.

- 6.2.7 Meat unsold after 8 hours even if maintaining its fresh-like quality and showing no signs of spoilage cannot be further sold. It can be used for purposes traditionally applied for the further utilization of this type of meat and handled in the same manner.
- 6.2.8 In no case shall meat showing signs of spoilage be further utilized for human consumption.

Section 7

HYGIENE, SANITATION AND VERMIN CONTROL REQUIREMENTS FOR MEAT MARKETS

- 7.1. Stray animals must not be allowed in any meat market.
- 7.2. Infestations of insects or rodents must be reported immediately to the Market Administrators/Master.
- 7.3. The meat stall, its surroundings and equipment or tools should be kept clean, free of litter and odors, in good repair and condition and free from vermin at all times.
- 7.4. The meat stalls shall be free from personal belongings, such as clothes, footwear, blankets, tobacco and other forms of contaminants.
- 7.5. Meat markets should be cleaned and disinfected regularly.
- 7.6. Vermin Abatement Program shall be regularly implemented.
- 7.7. Meat stall including floor and surrounding areas should be properly cleaned and disinfected before and after use.
- 7.8. The sales area or counter should be built of solid, resistant and impermeable material and should be sufficiently high to be easily sanitized.
- 7.9. Cutting and chopping blocks for meat shall be made of even, impervious, non-fibrous, and easily cleaned materials and free of cracks and crevices.
- 7.10. Knives, tables and meat hooks should be thoroughly cleaned and disinfected.
- 7.11. Disposal/Trash containers should be emptied at the end of sale period and cleaned properly.
- 7.12. Proper drainage system should be installed and maintained.
- 7.13. Potable water should be made readily available.

Section 8

REQUIREMENTS FOR PERSONNEL HYGIENE

- 8.1 Persons known or suspected to be suffering from, or to be carriers of illness/es likely to be transmitted through meat and/or person to person, shall not be allowed to handle (eg. sell, cut) meat;
- 8.2 Meat handlers must take all necessary steps to prevent the contamination of meat by maintaining a high degree of personal cleanliness that include, but not limited to the following:
 - a. Taking a bath before going to work;
 - b. Wearing clean apron and hairnet during work;
 - c. Keeping nails trimmed, clean and without nail polish;
 - d. Not wearing of jewelries, accessories and perfumes;
 - e. Using suitable protective clothing which shall be changed everyday or as often as necessary.

- 8.3 Meat Handlers shall be aware and adopt the proper hand washing practices:
- a. Steps in hand washing:
 - i. Wet hands with potable water
 - ii. Soap, lather, and scrub all parts of the hands, fingers and wrists
 - iii. Rinse and dry with clean cloth or towel
 - b. Wash hands frequently to prevent contamination of the meat, including but not limited to the following:
 - i. before, during and after work;
 - ii. immediately after using the toilet;
 - iii. after coughing and sneezing;
 - iv. after contact with dirty objects and materials;
 - v. before and after eating.
- 8.4 To prevent contamination of meat, the following but not limited to, shall be strictly prohibited, while at work:
- a. smoking;
 - b. taking alcoholic drinks;
 - c. spitting;
 - d. chewing or eating;
 - e. sneezing or coughing over meat and meat products;
 - f. handling of unpacked meat, money, and receipts at the same time; and
 - g. grooming (eg. combing, nail trimming).

Section 9

IMPLEMENTING AGENCY

- 9.1 Pursuant to Section 10 of RA 9296, the Local Government Units (LGU) being the principal implementing authority on the regulation of meat and meat products within their territorial jurisdiction as mandated under RA 7160 and EO 137, shall implement and monitor the compliance with this Order.
- 9.2 The Department shall coordinate with the Department of Interior and Local Government in order to ensure the effective implementation of this Order by the LGUs.
- 9.3 The National Meat Inspection Service (NMIS) shall assist the LGUs in the implementation of this regulation.
- 9.4 The National Consumer Affairs Council (NCAC) shall support the LGUs and NMIS in the advocacy program relative to the implementation of this Order.

Section 10

PENALTY PROVISION

All persons or corporations, found guilty of directly or indirectly violating any provisions of this Order shall be subject to penalties and sanctions prescribed in Republic Act 9296, otherwise known as the "Meat Inspection Code of the Philippines". They may also be charged for violation of the Consumer Act of the Philippines and other related laws as appropriate.

Section 11
SEPARABILITY CLAUSE

In the event one or more of such provisions are held unconstitutional, the validity of other provisions shall not be affected thereby.

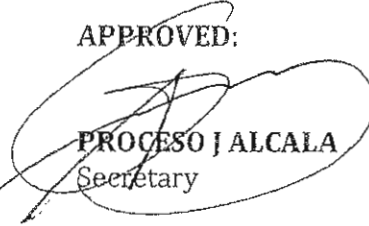
Section 12
REPEALING CLAUSE

The provisions of existing Implementing Rules and Regulations, Memorandum Circulars, and other issuances that are inconsistent with the provisions of this Order are hereby modified, revoked or repealed accordingly.

Section 13
EFFECTIVITY

This Administrative Order shall take effect fifteen (15) days after its publication in a newspaper of national circulation or in the Official Gazette or its filing with the UP Law Center.


APPROVED:



PROCESO J ALCALA
Secretary

DEPARTMENT OF AGRICULTURE
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RECOMMENDED BY:



ATTY JANE C BACAYO, DVM, MPA
Executive Director
National Meat Inspection Service

REFERENCES

- Alberta Health Services, Environmental Health, Food Market Guidelines 2010
- Codex Code of Hygienic Practice for Meat CAC/RCP 58-2005 , Section 2 (no 12), Section 8.7, 9.7
- FAO Manual on Good Practices for the Meat Industry, 2004
- Health Canada Canadian Partnership for Consumer Education. Freezing and Thawing. Safe Thawing.
- Microbiology of Meat From Los Banos Markets. I.V. Rodriguez, P.I. Ibarra, V.B. Obsioma and S.P. Horn. The Philippine Agriculturist. Vol 77, No 2 261-269. April - June 1994
- RA No 9296 Meat Inspection Code of 2004 and its Implementing Rules and Regulations
RA 7160 Local Government Code of 1991
RA 7394 Consumer Act of 1993
Presidential Decree 856 Code of Sanitation of the Philippines 23 December 1975
- United States Food and Drug Administration Food Code of 2009. Temperature and Time Control
- 3-501.11 Frozen Food
 - 3-501.12 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Slacking
 - 3-501.13 Thawing
 - 3-501.19 Time as a Public Health Control
- United States Department of Agriculture FSIS Fact Sheet. The Big Thaw . Safe Defrosting Methods for Consumers
- WHO Five Keys to Safer Food. WHO/SDE/PHE/FOS/01.1