

Administrative Order No. 9
Series of 1993
RULES AND REGULATIONS IMPLEMENTING R.A. 7394 – THE CONSUMER
ACT OF THE PHILIPPINES

RULE I- DEFINITION OF TERMS

Section 1. Definition of Terms. As used herein, the following phrases shall have the meaning herein provided:

9. Implementing agencies means the attached agencies of the Department which has jurisdiction over agricultural commodities covered by the Act

h) National Meat Inspection Commission

RULE II. POWERS AND FUNCTIONS OF THE IMPLEMENTING AGENCIES

Section 2. The implementing agencies enumerated in Rule I, Section 1 par 9 thereof shall have jurisdiction over commodities enumerated hereunder:

h) National Meat Inspection Commission

- Processed and unprocessed meat
- Dressed chicken, processed hides and casings

RULE IV- CONSUMER PRODUCT QUALITY AND SAFETY STANDARDS

Section 7. Product Quality and Safety Standards. The following product quality and safety standards of the implementing agencies shall be adopted. Provided, that in the absence of such standards, the concerned agencies shall form specialized technical committees composed of equal number of representatives from each government, business and consumer sectors to formulate, develop and propose consumers product quality and safety standards. The said technical committees shall consult with the private sector, which may, *motu proprio*, develop its own quality and safety standard that shall be subject to review and approval of the concerned government agency or agencies after public hearings have been conducted for the purpose. It shall likewise consider existing international standards recognized by the Philippine Government.

National Meat Inspection Commission (NMIC)

I. Meat Standards-Meat Products

a) Meat Selection

The physical property of fresh meat should conform to the standard set by the National Meat Inspection Commission (NMIC).

b) Meat Cuts

Meat cuts should conform to the standards set by the Bureau of Products Standards and NMIC requirements for consumers, producers and other users for uniform selection, marketing and product quality.

c) Meat Branding

The logo bearing “Inspected and Passed” name of the province town and city; accreditation number of slaughterhouse; and the official NMIC Mark which can be in the form of a label, seal or stamp. The mark certifies that the meat or by-products are derived from animals or poultry which have undergone ante-mortem and post-mortem inspection by the meat controlling authority as per Guidelines on Meat Hygiene Inspection and Meat Inspection Regulation and that the product itself has been produced in accordance with the rules and regulation prescribed by NMIC.

II. Source of Meat

Classification of Abattoir

All slaughterhouses, meat plants, meat processing plants, cold storage, rendering plants and poultry dressing plants shall be accredited and classified according to their facilities, butchering procedures and meat products handling practices, and disposal of effluents and condemnments.

Section 10. Imported Products. Any agricultural product offered for importation into the customs of the Philippine territory shall comply with the requirements of the implementing agencies. Such product shall be refused admission if it:

- a) fails to comply with an applicable product quality and safety standard or rule of the concerned agency/ies;
- b) is or has been determined to be injurious, unsafe and dangerous;
- c) is substandard;
- d) has a material defect

National Meat Inspection Commission

Imported meat must be covered by Veterinary Quarantine Clearance and must have been inspected by the controlling authority.

Section 11. Consumers Products for Export. Consumers products for export shall meet the requirements of the implementing agencies.

Quality and Safety standards for agricultural products shall not apply if: a) it can be shown that such product is manufactured, sold or held for sale for export from the Philippines, or that such product was imported for export, unless such consumers products or packaging thereof bears a stamp or label stating that such consumer products is intended for export and actually exported.

National Meat Inspection Commission

All meat to be exported must come from slaughterhouse/dressing plant accredited by NMIC as class "AAA".

RULE V-LABELLING AND PACKAGING

Section 13. Declaration of Policy. The state shall enforce compulsory labeling and fair packaging to enable consumer to obtain accurate information as to the nature, quality and quantity of the contents of consumer products and to facilitate his comparison of the value of such product.

All consumer products domestically sold whether manufactured locally or imported shall comply with the following labeling and packaging requirements of the implementing agencies.

National Meat Inspection Commission

1. Meat Products

1. Wrapping and packaging should take place in hygienic conditions and packaging should be carried out in the area provided for the purpose where the design of the flow line makes this necessary to prevent contamination of the products.
2. Materials used should be strong enough to protect the meat products during the course of handling and transportation.
3. Uncolored transparent coverings, such as cellophane which bear no written, printed or graphic matter should not be re-used for other meat products.

4. Labels of all products shall show the following

- Name of product
- Accurate net quantity contents
- Ingredients
- Name and address of manufacturer, packer and distributor
- If the wrappings are intended solely to protect the product against soiling or excessive drying during transportation or storage, the wrappings should bear no information except company brand name, trade name or code number

II. Processed Meat Products

1. Packaging

For processed meat products, packaging processes and materials shall not transmit contaminated or objectionable substances to the product, shall conform to any applicable food additive regulation and should provide adequate protection from contamination

2. Labeling

The brands and labels that applied to carcasses, whole sale cuts, processed meat, edible meat by-products and containers holding meat must convey to consumers exactly what they are buying

- Name of products
- Ingredients
- Quantity
- Inspection stamp
- Name and address of processor
- Date of preparation
- Consumption date

III. Storage and Transport

1. Only meat, meat products and carcasses of livestock and poultry that are slaughtered in accredited abattoirs/dressing plants in the country and accompanied by the Meat Inspection Certificate duly issued by the authorized NMIC officers or Local Government Meat Inspectors shall be allowed to be transported from the slaughterhouse to their point of destination.
2. Meat products should be dispatched in such a way that they are protected from contamination or damage during transportation.

3. Meat products and carcasses intended for commerce and trade should be transported through NMIC accredited vans only.
4. All raw meat and meat products should be clearly identifiable while being stored.
5. The temperature of all meat products should be maintained at or below a specified range of temperature.
6. Meat for the use of the manufacturer of meat products should be transported to the processing plants in vehicles or containers which are able to maintain the temperature not higher than those specified.
7. On arrival at the meat processing plant, the meat should be stored at the specified temperature.
8. Meat products should be transported in suitably equipped vehicles to ensure that meat products which have undergone complete treatment are transported at a temperature not higher than those specified.