



Republic of the Philippines  
DEPARTMENT OF AGRICULTURE  
**NATIONAL MEAT INSPECTION SERVICE**  
No. 4 Visayas Avenue, Barangay Vasra, Quezon City 1128, Philippines  
Tel. Nos. 8924-7980, 8924-7971; Fax No. 8924-7973  
Website: [www.nmis.gov.ph](http://www.nmis.gov.ph)  
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10 July 2020

**MEMORANDUM CIRCULAR**  
**NO. -07 - 20 20-012**  
**Series of 2020**

**TO :** ALL CONSUMERS  
ALL ONLINE SELLERS/TRADERS OF MEAT

**FROM :** THE EXECUTIVE DIRECTOR

**SUBJECT :** GUIDELINES TO ON-LINE SELLING AND HOUSE DELIVERY OF MEAT

This is in recognition of the current situation on COVID-19 that has contributed to the proliferation of selling meat online and household deliveries which may be considered as food business operators, the following guideline is hereby issued as follows:

1. It is highly recommendable that online sellers of meat are registered with the Department of Trade and Industry and a business permit from the Local Government Unit;
2. Online sellers of meat shall be knowledgeable and implement the specific requirements of food law (such as Republic Act (RA) No. 9296, as amended by RA No. 10536 and its Implementing Rules and Regulations (IRR) and RA No. 10611 and its IRR);
3. To ensure that the meat is safe and fit for human consumption, it must be sourced from
  - a. Locally sourced meat from NMIS Licensed Meat Establishments (ME) or LGU Locally Registered Meat (LRME)
  - b. Imported meat from DA Accredited Country/Foreign Meat Establishment and DA Accredited Cold Storage Warehouses (CSW)

For the list of NMIS Licensed MEs and Importers, you may check this at the website [www.nmis.gov.ph](http://www.nmis.gov.ph);
4. The meat shall come from an NMIS Licensed ME can be traded to outside its locality (city/municipality), while meat coming from LGU LRME can only be traded within its locality;
5. The meat sold online shall be accompanied with either of the following certificates: Meat Inspection Certificate (MIC) or Certificate of Meat Inspection (COMI) and those without the aforementioned certificates shall be considered as "hot meat" and is subject to NMIS enforcement activities;
6. The transport and handling of meat shall follow the guidelines stated in Sections 5 and 6 of Department of Agriculture (DA) No. 05 Series of 2012 and Sections 6 and 7 DA No. 6 Series of 2012 (Annex A and B).

A public advisory has been issued regarding this matter. Inquiries, reports and feedback are encouraged, please call (02)89247980 or 0966- 2162322 or email us at [nmis@nmis.gov.ph](mailto:nmis@nmis.gov.ph)

This Circular shall take effect immediately until revoked in writing.

**DR. REILDRIN G. MORALES, MVPH Mgt.**



National Meat Inspection Service  
Records Unit  
7-14-2020 gub 10:10 am  
Date Received By





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**Sec. 5 and 6 Department of Agriculture (DA) Administrative Order No. 05 Series of 2012**  
**"Rules and Regulations on Hygienic Handling of Newly Slaughtered Meat in Meat Markets"**

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.







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- 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:
- 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
  - 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





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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.

**Sec. 7 and 8 Department of Agriculture (DA) Administrative Order No. 06 Series of 2012  
"Rules and Regulations on Hygienic Handling of Chilled, Frozen and Thawed Meat in Meat Markets"**

Section 7  
**HANDLING OF CHILLED MEAT, FROZEN MEAT AND THAWED MEAT  
AT MEAT MARKETS**

7.1. General considerations:

The following rules and regulations shall be observed in the handling of chilled meat frozen meat and thawed meat.

7.1.1 Chilled meat shall not be frozen and shall be maintained at a minimum product temperature higher than 0°C and a maximum of 10 °C. Frozen meat should be maintained at a maximum product temperature of 0°C and should be stored in a meat cold storage at less than -18°C. Thawed meat should be maintained at a maximum product temperature of 5°C.

7.1.2 All persons and entities engaged in the handling and sale of meat in meat markets shall be accredited by NMIS or licensed/registered by LGUs.







- 7.1.3 There shall be no mixing or intermingling of different types of meat. Each type of meat (chilled, frozen, thawed) shall be handled according to requirements indicated in Sections 7.1, 7.2, 7.3 and 7.4.
- 7.1.4 Facilities used to handle the product should be of a size and design that ensures the maintenance of product temperature, facilitates the proper handling of the meat and allows regular cleaning of the facility.
- 7.1.5 Meat shall be hygienically handled throughout distribution and sale and every effort taken to prevent contamination at all times. During sale, customers and vendors shall use tongs to handle the meat. Due care should be taken to prevent meat from falling to the floor;
- 7.1.6 Areas where the meat is handled and sold shall be maintained in sanitary condition and in good repair at all times.
- 7.1.7 The sales and display areas shall be kept orderly and free of clutter. Stacking of boxes of meat intended for later sale shall not be allowed except when receiving deliveries or when storage containers are being cleaned.
- 7.1.8 Meat remaining unsold after the expected or 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.
- 7.1.9 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.
- 7.1.10 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:
- 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
  - prohibition on the use of dyes/colorant and other unapproved substances.

## 7.2. Chilled Meat

The following shall be observed in the handling of chilled meat at meat markets:

7.2.1 Chilled meat should be kept at a minimum product temperature higher than 0°C or that prevents freezing and a maximum product temperature of 10 °C during its handling, distribution and sale;

7.2.2 The product shall be displayed in supermarkets or other meat markets whole or cut and/or pre-packaged in refrigerated display chillers and/or insulated chest coolers with ice or frozen gel packs, and other







similar devices for chilling product. Chilled cut poultry can be displayed either packed or unpacked over a bed of ice.

7.2.3 Chilled meat can also be cut or sliced from its original form in supermarkets and other meat markets, provided tools (as meat knives), facilities (as chillers), and adequate areas are available in said markets to carry out this activity in a sanitary manner.

7.2.4 The cutting and slicing and pre-packaging and labelling of chilled meat shall take place in an accredited or registered meat establishment. The cutting and slicing of chilled meat in supermarkets and other meat markets shall also be carried out in areas accredited or registered for this purpose.

7.2.5 When ice is used to maintain product temperature, it shall be potable.

7.2.6 The length of time chilled meat can be sold varies with its original quality and several factors such as the maintenance of product temperature. Chilled meat held in ice rather than under refrigeration has a more limited selling time.

7.2.7 Chilled Meat unsold at the end of its selling time because of a slight loss in its fresh-like character shall be removed from the sales area. If showing no signs of spoilage, it can be used for purposes traditionally applied for the utilization of this type of meat and handled in the same manner.

### 7.3. Frozen Meat

The following rules and regulations shall be observed in the handling of frozen meat at meat markets.

7.3.1 Frozen meat shall be kept at a product temperature no higher than 0°C during its handling, storage, distribution and sale.

7.3.2 Frozen meat shall be sold from display freezers and/or chest freezers that maintain product temperature at a maximum of 0°C or lower.

7.3.3 When frozen meat is cut into smaller blocks for retail sale, the cutting shall take place under temperature controlled conditions in an accredited/registered meat establishment or in a central cutting facility in the market.

7.3.4 Frozen meat can continue to be sold provided its original quality and product temperature are maintained.



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#### 7.4 Thawed Meat

The following rules and regulations shall be observed in the handling of thawed meat:

7.4.1 Thawing and cutting shall take place in an NMIS accredited/LGU registered meat establishment.

7.4.2 Thawing of frozen meat shall take place under a temperature controlled environment that maintains product temperature at 5°C.

7.4.3 Thawing medium such as air and water may be used provided frozen meat is completely sealed in a packaging material and or its original bulk packaging.

7.4.4 Product temperature shall be maintained at a maximum of 5°C during cutting to prevent the formation of drip. In the absence of proper cutting facilities under temperature controlled conditions, meat handlers may cut the meat for retail buyers outside its storage container and quickly return the unsold portion into the same container. Keeping any unsold portion exposed to ambient temperature while not under the process of cutting for immediate sale shall not be allowed.

7.4.5 The thawed meat shall be kept in freezers, chillers or insulated containers with ice gel packs in meat markets to ensure that product temperature is maintained at no higher than 5°C.

7.4.6 Thawed meat shall not be refrozen.

7.4.7 Thawed Meat unsold at the end of its selling time because of a slight loss in its original quality characteristics shall be removed from the sales area. If showing no signs of spoilage it can be used for other purposes.