



Republic of the Philippines
QUEZON CITY COUNCIL
Quezon City
19th City Council

PO19CC-261

49th Regular Session

ORDINANCE NO. SP- **2389**, S-2015

AN ORDINANCE ADOPTING THE QUEZON CITY VETERINARY CODE AND FOR OTHER PURPOSES.

Introduced by Councilor DONATO C MATIAS.

Co-Introduced by Councilors Anthony Peter D. Crisologo, Dorothy A. Delarmente, Lena Marie P. Juico, Victor V. Ferrer, Jr., Alexis R. Herrera, Precious Hipolito Castelo, Voltaire Godofredo L. Liban III, Roderick M. Paulate, Ranulfo Z. Ludovica, Ramon P. Medalla, Estrella C. Valmocina, Allan Benedict S. Reyes, Gian Carlo G. Sotto, Franz S. Pumaren, Eufemio C. Lagumbay, Jose Mario Don S. De Leon, Jaime F. Borres, Jesus Manuel C. Suntay, Marvin C. Rillo, Vincent DG. Belmonte, Raquel S. Malañgen, Jessica Castelo Daza, Bayani V. Hipol, Jose A. Visaya, Julienne Alyson Rae V. Medalla, Godofredo T. Liban II, Andres Jose G. Yllana, Jr., Allan Butch T. Francisco, Karl Edgar C. Castelo, Candy A. Medina, Diorella Maria G. Sotto, Rogelio "Roger" P. Juan, Melencio "Bobby" T. Castelo, Jr. and Ricardo B. Corpuz.

WHEREAS, Section 458 of R. A. No. 7160, otherwise known as the Local Government Code of 1991, as amended, provides that the Sangguniang Panlungsod is empowered to create offices and determine the powers and duties of officials, their positions and salaries, wages, allowances and other emoluments and benefits of the officials and employees paid wholly or mainly from city funds and provide for expenditures necessary for the proper conduct of programs, projects, services and activities of the government;





[Handwritten signatures and initials]

WHEREAS, the Local Government Code of 1991 (Republic Act No. 7160, as amended) provides that it is the policy of the State to support the local government units in their endeavor to be self-reliant and to continue exercising the powers and discharging the duties and functions currently vested upon them;

WHEREAS, there is a need to protect our consumers against banned consumer products and adulterated food, threat of animal diseases and zoonotic diseases as provided under Republic Act No. 7394, otherwise known as the Consumer's Act of the Philippines;

WHEREAS, there is a need for the City Meat Inspection Service (CMIS) to establish and implement rules and regulations within its territorial jurisdiction in relation to safety and quality standards of meat and meat products; measures to ensure pure and wholesome and safe supply of meat and meat products in the City; regulation and identification of meat handlers and meat brokers operating within the city; and labeling, advertising and promotion of meat and meat products pursuant to Section 9 Rule 9.9 of the Implementing Rules and Regulations of Republic Act No. 9296 (Meat Inspection Code of the Philippines);

WHEREAS, Section 10 of the Implementing Rules and Regulations of the Meat Inspection Code of the Philippines provides that Local Government Units shall regulate the construction, management and operation of slaughterhouses, meat inspection, meat transport and post abattoir control, monitor and evaluate in accordance with national policies, procedures, guidelines, rules and regulations, quality and safety standards, as well as the delivery of basic meat inspection service and operation of meat establishments; ✓

WHEREAS, Article 274 of the Implementing Rules and Regulations of the Local Government Code of 1991 provides that Local Government Units may exercise the power to levy taxes, fees or charges on any base or subject not otherwise specifically enumerated in the Rule or taxed under the provisions of the NIRC, as amended, or other applicable laws provided that the taxes, fees, or charges shall not be unjust, excessive, oppressive, confiscatory, or contrary to declared national policy: Provided, further, that the ordinance levying such taxes, fees, or charges shall not be enacted without prior public hearing conducted for the purpose;

WHEREAS, Articles 116 and 122 of the Implementing Rules and Regulations of the Local Government Code of 1991, provide for the mandatory appointment of a City Veterinarian;

WHEREAS, pursuant to Section 9, Rule 9.5 of the Implementing Rules and Regulations of the Meat Inspection Code of the Philippines, the City Veterinarian shall be the head of the City Meat Inspection Service (CMIS) and shall exercise direct supervision over meat inspection personnel of highly urbanized and special cities;

WHEREAS, this Ordinance is essential in order to achieve the objective of regulation the sale of safe meat in the city, proper maintenance of slaughterhouses, animal trade, regulation on pet ownership within the city, creations of an intelligence network regarding zoonotic diseases, and other issues on the implementation of animal welfare;

WHEREAS, this Code is a comprehensive approach in addressing all aspects of animal welfare, animal meat process and trade including the safety of the consuming public at the same time raising revenue for the city. †



NOW, THEREFORE,

BE IT ORDAINED BY THE CITY COUNCIL OF QUEZON CITY IN REGULAR SESSION ASSEMBLED:

ARTICLE I
TITLE AND SCOPE

SECTION 1. TITLE This Ordinance shall be known as the "Quezon City Veterinary Code".

SECTION 2. SCOPE – This Ordinance shall govern all matters pertinent to the safety and regulations in the distribution of livestock, poultry and other animal production for consumption and animal welfare within the territorial jurisdiction of Quezon City.

SECTION 3. OBJECTIVE – Provide a policy on the care, control, custody, and ownership of pet animals within the territorial jurisdiction of Quezon City.

To be able to provide a policy that shall govern the regulation, management and operation of meat establishments and meat trade in Quezon City to ensure that meat and meat products are under quality and safety standards.

Impose and collect fees and charges for revenue generating purposes consistent with existing laws, rules and regulations.

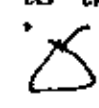
ARTICLE II
DEFINITION OF TERMS


SECTION 4. DEFINITION OF TERMS – For purposes of this Ordinance, the following words, terms and phrases shall be construed and shall mean, as follows:

- 4.1 Abattoir/ Slaughterhouse – premises that are approved and registered by the controlling authority in which food animals are slaughtered and/or dressed for human consumption; A



- 4.2 *Accreditation – the power and authority of the National Meat Inspection Services (NMIS) to give authority to:*
- 4.2.1 *Meat establishments engaged in the slaughtering operation, processing, manufacturing, storing or canning of meat for commerce;*
 - 4.2.2 *Importer, exporter, broker, trader or meat handler; any meat vehicle or conveyance; and*
 - 4.2.3 *Any person, firm, or corporation as provider of services such as independent inspection and/or audit;*
- 4.3 *Adulterated – carcasses or any part thereof, whether meat or meat products if it bear and contain or categorized to be one or more of the following:*
- 4.3.1 *Any poisonous or deleterious substance which may render it injurious to the health of the public;*
 - 4.3.2 *Added poisonous or deleterious substance other than which is a pesticide chemical in or on a raw agricultural commodity, food additive, for which tolerances have been established and it conforms to such tolerances;*
 - 4.3.3 *Whole or in part of a filthy, putrid or decomposed substance or otherwise unfit for human consumption;*
 - 4.3.4 *Prepared, packed or held in unsanitary conditions whereby it may become contaminated with filth or whereby it may have been rendered dangerous to the health of the public;*




- 4.3.5 Whole or part of the products of a diseased animal or of an animal which has died other than by slaughter;
- 4.3.6 Container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to public health and safety;
- 4.3.7 Intentionally subjected to radiation unless the use of the radiation was in conformity with an existing regulation or exemption;
- 4.3.8 Valuable content has been, in whole or in part, omitted or abstracted therefrom, if any substance has been substituted, wholly or in part, or damaged or inferiority has been concealed in any manner or if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight or reduce its quality or strength or make it appear better or of greater value than it is;
- 4.3.9 Prepared in accordance with current acceptable manufacturing practice as promulgated by the Secretary of Agriculture by way of regulations; and
- 4.3.10 Product is expired.
- 4.4 Butcher – someone who slaughters animals for market or food purposes; * 







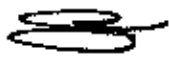
- 4.5 *Butcher's license* – refers to the licensing and registration of butchers working within the territorial jurisdiction of Quezon City;
- 4.6 *Butchers or Slaughterman* – A skilled person employed to transform food animals into meat;
- 4.7 *By-products* – refers to hides, horns, skin, bones, hooves, feathers and other parts of poultry, pigs, cattles, carabaos, goats, sheep and other cloven hoofed animals that are unsuitable for human consumption;
- 4.8 *Carcass* – the body of any slaughtered animal after bleeding and dressing;
- 4.9 *Cleaning* – the physical removal of soil, dirt, grease or other objectionable matter;
- 4.10 *Cold Storage* – Refers to the type of meat establishment that is accredited by NMIS, which is being used for the storage of local and imported frozen meat and meat products;
- 4.11 *Competent Authority* – The National Meat Inspection Service (NMIS) mandated by law to regulate meat hygiene and meat inspection;
- 4.12 *Contaminant* – means any physical, biological or chemical substance not intended to be added to food that may compromise safety or suitability to the consuming public;
- 4.13 *Contamination* – an occurrence where food or food environment is contaminated;
- 4.14 *Cross Contamination* – Contamination of meat and meat products with any hazards originating from the environment, meat handlers, animal, or carcasses and others; γ

- 4.15 Citation Ticket – a document to notify the offender of a particular violation of City Ordinances and corresponding penalties thereof;
- 4.16 City Meat Inspection Service (CMIS) – refers to the meat inspection system under the Quezon City Government under the supervision of the City Veterinarian;
- 4.17 Disinfection – The reduction of the number of micro-organism in an environment to a level that does not compromise food safety or suitability by means of chemical agents and/or physical methods;
- 4.18 Establishment – Any building or premises and surrounding area in which food is handled and quality is controlled;
- 4.19 Fit for Human Consumption – meat that has passed and appropriately branded by a meat inspector as safe and wholesome and in which no changes happens due to disease or contamination;
- 4.20 Floor Dressing – Unacceptable practice of progressively preparing the carcass on the floor. The use of unslatted dressing table is also considered as “floor dressing”;
- 4.21 Food Safety – Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use;
- 4.22 Food Hygiene – All conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain; x



- 4.23 *Food Animal* – all domestic animals slaughtered for human consumption such as, but not limited to: cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry;
- 4.24 *Frozen Meat and Meat Products* – Refers to meat and meat products subjected to freezing temperature below Eighteen Degrees Celsius (18°C);
- 4.25 *Good Hygienic Slaughtering Practices (GHSP)* – All practices regarding the conditions and measures at all slaughtering stages necessary to ensure the safety and wholesomeness of meat and meat products;
- 4.26 *Hot Meat* – refers to carcasses or parts of carcasses of food animal which was slaughtered in an unregistered establishment and has not underwent the required inspection;
- 4.27 *Inspected and passed* – a condition wherein the carcasses marked have been inspected and found to be safe, wholesome and fit for human consumption;
- 4.28 *LGU Meat Inspection Personnel*- refers to person/s employed or assigned by the Local Government Units for the conduct of meat inspection and for the control of meat hygiene; includes meat control officer and meat inspector;
- 4.29 *Locally Registered Meat Establishment (LRME)* – refers to slaughterhouses, meat processing plants, poultry dressing plants and cold storages that are registered in the city government but are not accredited by the National Meat Inspection Services; x

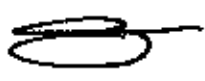








- 4.30 *Meat Establishment* – premises such as slaughterhouse, poultry, dressing plant, meat processing plant, cold storage, warehouse and other meat outlets that are approved and registered by the NMIS in which food animals are slaughtered, prepared, processed, handled, packed, or stored;
- 4.31 *Meat handlers* – Persons directly involved in the preparation, transportation and sale of meat and meat products;
- 4.32 *Meat handlers' license* – refers to the licensing of meat and aquatic food vendors, meat dealers and stall, shops and talipapa owners and operators within the territorial jurisdiction of Quezon City;
- 4.33 *Meat Hygiene* – all conditions and measures necessary to ensure the safety and suitability of meat at all stages of the food chain;
- 4.34 *Meat Inspection Certificate* – An official certificate issued by a meat inspector or meat control officer who conducted the post mortem examination that the carcass is fit for human consumption;
- 4.35 *Meat Inspector* – a professionally qualified and properly trained officer duly appointed by the NMIS or the Quezon City Government to conduct meat inspection and hygiene;
- 4.36 *Meat Market* – an area authorized by the city government to sell/trade meat and meat products. May be an integral part of public market or supermarket;









- 4.37 *Meat Product* – any product capable of use as human food which is made wholly or in part from any meat or other portion of the carcass of any food animals, except products which contain meat or other portion of such carcass only relatively small proportion or historically have not been considered by consumers as products of the meat industry and are exempted from definition as meat products by the Secretary of Agriculture under such conditions as the Secretary may prescribe to assure that the meat or other portions of such carcasses contained in such product are not adulterated and that such products are not represented as meat products;
- 4.38 *National Meat Inspection Services (NMIS)* – The sole National Government controlling authority on all matters pertaining to meat and meat product inspection and meat hygiene;
- 4.39 *Processed Meat* – refers to the meat that underwent treatment with preservatives or has been processed into another food product such as, but not limited to: tocino, longganiza, chicken nuggets, etc;
- 4.40 *Post-establishment Control* – refers to the process of:
- 4.40.1 *Monitoring and checking of meat and meat products during transport and sale in any meat outlet;*
- 4.40.2 *Conducting surveillance of person's vehicle, filing of appropriate administrative and criminal case against natural or juridical persons, involved in or reportedly involved in illegal meat processing and/or storage; and*



- 4.40.3 *Provide measures to control proliferation of hot meat and meat products sold for human consumption.*
- 4.41 *Potable water – Water with standards of potability not lower than those contained in the latest edition of the “International/Philippines Standards of Drinking Water” by the World Health Organization;*
- 4.42 *Primary Packaging – refers to the first layer of food grade wrapping materials in direct contact with the product to protect it from contamination;*
- 4.43 *Stray animal – any kind of domestic animal found in any public place including vacant lots without the supervision of the owner;*
- 4.44 *Thawing – refers to defrosting of a frozen product either through exposure to higher temperature or by means of other technology;*
- 4.45 *Vicious and dangerous – any animal that attacks, inflicts injury or cause any harm or otherwise endangers the safety of any person or other domestic animals, not causing harm or attempt to harm the said animal, except when it attacks or inflicts injury upon a person entering any enclosed building, establishments, private property and other domicile;*



- 4.46 Zoonotic diseases - diseases found in animals which are transferrable to humans and vice versa.

**ARTICLE III
IMPLEMENTING AGENCY**

SECTION 5. IMPLEMENTING AGENCY - The City Veterinary Services Division is hereby designated as the lead agency to implement the provision of this Code.

The City Veterinary Services Division as the lead agency to implement the provisions of this Code is hereby mandated to perform the following functions:

- 5.1 Certify the fitness of meat and aquatic food for human consumption, meat and meat products and aquatic products intended for distribution and sale within the territorial jurisdiction of Quezon City;
- 5.2 Establish a workable disease investigation and reporting system including appraisal of animal disease intelligence network of the City;
- 5.3 Prevention and control of animal communicable and transmissible diseases to humans (zoonoses);
- 5.4 Regulate the keeping of domestic animals;
- 5.5 Prevent, confiscate and eliminate stray, apparently ownerless animals, unregistered and uncared animals in any public place within the territorial jurisdiction of Quezon City; x









- 5.6 Conduct animal immunizations, animal impounding operations and nuisance, animal confiscations on public and privately owned place, promotion and implementation of animal rights and protection, in accordance with existing laws, ordinances, rules and regulations;
- 5.7 Conduct field patrols, animal emergency management and response activities, impoundment of animals, issuance of citations and enforcement of animal quarantine directives;
- 5.8 Operate and manage a shelter for impounded animals or the Quezon City Pound;
- 5.9 Implement a continuing program for the prevention and eradication of rabies among susceptible animals within the territorial jurisdiction of Quezon City;
- 5.10 Undertake the delivery of technical and other logistics in the implementation of anti-rabies programs and projects;
- 5.11 Implement the provisions of this Code and other ordinances, rules and regulations of the city in relation to the welfare of animals including livestock, poultry and aquatic produce for human consumption;
- 5.12 Observe and implement the provisions of the Meat Inspection Code of the Philippines (Republic Act No 9296), Animal Welfare Act (Republic Act No 8485) and other pertinent laws on meat inspection, regulation, and animal welfare. *γ*



**ARTICLE IV
REGULATORY PROVISIONS ON ANIMAL
SLAUGHTER FOR FOOD CONSUMPTION**

SECTION 6. REGISTRATION AND ACCREDITATION OF MEAT ESTABLISHMENTS WITHIN THE TERRITORIAL JURISDICTION OF QUEZON CITY – All meat establishments shall be mandated to secure their certificate of accreditation at the City Veterinary Office as a condition precedent prior to the issuance of Mayor's Business Permit to operate.

SECTION 7. PERMIT TO OPERATE, MANAGE AND MAINTAIN ABATTOIR/SLAUGHTERHOUSE – All Abattoirs/Slaughterhouses shall secure permits, licenses or clearances issued by the Quezon City Government and other concerned government agencies within the territorial jurisdiction of Quezon City.

All Abattoirs/Slaughterhouses shall submit its application at the Business Permits and Licensing Office (BPLO) and shall secure franchise and Special Use Permit from the Sangguniang Panlungsod prior to the issuance of the Mayor's Business Permit. The Mayor shall be authorized to issue Closure Orders against Abattoirs/Slaughterhouses without the necessary Mayor's Business Permit to operate or those which otherwise violate the provisions of this Code and other laws, ordinances, rules and regulations pertinent hereto.

SECTION 8. ABATTOIR/SLAUGHTERHOUSE OPERATION – The following rules and procedure shall govern the operation of Abattoirs/Slaughterhouses: *f* *DS* *D*

AS

S

- 8.1 *Animals brought to the Slaughterhouse shall be required to present permits and all the necessary documents required by the National Meat Inspection Service for Class AAA and AA Slaughterhouses and Quezon City Government for Class A, non-accredited facilities and locally registered meat establishments (LRME). Owners are required to provide the veterinary meat inspectors with the necessary information about their animals for the purpose of traceability.*
- 8.2 *All animals must be subjected to ante mortem examination to be conducted by the Meat Inspector before entering the holding pens. The meat inspector must be present to undertake the ante mortem examination upon arrival of the animals prior to slaughter. All animals shall be slaughtered within Twenty Four (24) hours from time of arrival. No slaughtered animals shall be kept in the slaughterhouse beyond Twenty Four hours (24) hours.*
- 8.3 *The meat inspector shall conduct the post mortem examination of all animals slaughtered. They shall ensure that only wholesome, disease-free meat and meat products shall bear the meat brand and meat inspection certificate. All animals diagnosed of zoonotic diseases must be condemned, burned then buried immediately in a pit built for the purpose at the owners' expense.*

SECTION 9. TRANSPORT AND TRADING OF MEAT AND MEAT PRODUCTS, BY-PRODUCTS AND ANIMAL EFFECTS –
All permits and licenses and certificates such as, but not limited to, Veterinary Health Certificate (VHC), Meat Inspection Certificate and Shipping Permit shall be required for the transport of livestock, meat and meat products, by-products, animal products and animal effects within the territorial jurisdiction of Quezon City. Permits, licenses, certificates and other necessary documents shall be presented to authorities whenever required. /



Only accredited vehicles by the City Veterinary Office shall be allowed to transport/deliver meat and meat products within the city. Meat transport vehicles which deliver meat and meat products outside of the city will be required to register their vehicles with the National Meat Inspection Service (NMIS). The meat transport vehicle accreditation will be renewed on an annual basis.

SECTION 10. SCOPE OF MEAT INSPECTION – The Meat Inspectors of the City Veterinary Office shall conduct meat inspection in all slaughterhouses and markets within the territorial jurisdiction of Quezon City where food animals are slaughtered, prepared, processed, handled, packed, stored, or sold.

All livestock and fowls slaughtered for food, meat and meat products, as well as aquatic products shall be subjected to veterinary inspection and examination before distribution and sale of such livestock and fowls.

Only Meat Control Officers, deputized meat inspectors of the City Veterinary Office, duly appointed and designated by the City Veterinarian or the NMIS are authorized to conduct meat and aquatic products inspection work, and shall be recognized as public health workers entitled to its emoluments and benefits consistent with existing laws, rules and regulations.

SECTION 11. HANDLING OF FROZEN AND CHILLED MEAT AND MEAT PRODUCTS IN MEAT ESTABLISHMENTS – The following shall be strictly observed in the handling of frozen meat and meat products intended for sale in the meat markets and other meat establishments:

- 11.1 All persons and entities engaged in the handling and sale of frozen meat and meat products in meat markets shall be accredited/licensed by NMIS or registered with the Quezon City Government. X









11.2 Frozen meat and meat products shall be displayed and sold in the meat stalls and shall be packed in a sealed primary packaging.





11.3 Thawing and repacking from bulk packaging shall be done in an NMIS-ccredited meat establishment and under temperature controlled environment of 10°C. The meat establishment officer shall inspect and certify as to the products' fitness for human consumption.

11.4 Retail packaging material shall ensure traceability and shall bear the identity of the original source as well as that of the NMIS licensed packer.

11.5 The retail packages shall be stored in refrigerated facilities and transported in vehicles that are able to maintain temperature not higher than 4°C.

11.6 In meat stalls, the retail-packed frozen meat and meat products shall be kept in sanitary containers made of approved materials preferably stainless steel or food grade plastic and be kept in temperature not higher than 10°C.

11.7 All frozen meat and meat products offered for sale in the meat market shall be accompanied by a Meat Product Inspection Certificate.

SECTION 12. LICENSING OF MEAT HANDLERS AND BUTCHERS - All meat handlers, meat cutting operators, dressers, cutters, vendors, processors, dealers and butchers working and/or employed within the territorial jurisdiction of Quezon City shall register and secure an individual meat handler's license and butcher's license from the Veterinary Services annually, to ensure their fitness and qualification for the job.    

SECTION 13. VETERINARY CLEARANCE – Business establishments and other businesses involved in Meat Trade and other channels shall be required to secure a Veterinary Clearance from the City Veterinary Office.

SECTION 14. REGULATION OF IMPORTED MEAT – All imported meat and meat products brought into the city must have passed safety and quality inspection by the NMIS. All imported meat and meat products shall have the necessary permits issued by the NMIS.

All meat vendors selling imported meat and meat products shall maintain the required minimum temperature of seven degrees centigrade (7°C) or colder in meat vans and freezers on all meat establishments in order for them to operate in supermarkets, public markets and other meat establishments. The required temperature shall be strictly implemented in order to ensure safety and good quality of the meat.

Meat vendors selling, retailing, marketing or processing imported meat and meat products shall bring their original certificate of meat inspection and of imported meat and meat products for domestic transport issued by the NMIS-accredited cold storage.

SECTION 15. CONFISCATION OF AQUATIC RESOURCES, AQUATIC PRODUCTS, MEAT AND MEAT PRODUCTS – The City Veterinary Services Division shall be authorized to summarily confiscate meat and meat products that are found to be Hot Meat, and those Aquatic Resources, Aquatic Products, Meat and Meat Products in a condition that makes them unfit for human consumption.

SECTION 16. MANDATORY ENTRY PERMIT FOR ALL FRESH ANIMAL MEATS AND CARCASSES SLAUGHTERED OUTSIDE OF QUEZON CITY – All Meats and Carcasses entering the Marketplace shall undergo examination and inspection to be conducted by the City Meat Inspector. x



To safeguard the consuming public against the entry of Hot Meat and Double Dead Meat or botcha from outside and within Quezon City, the following shall be strictly implemented:

16.1 Only One (1) Egress and unloading point in every market and meat establishments for the delivery and unloading of carcasses of hogs, cows, carabaos, horses, chicken and other animal products.

16.2 No animal meats and carcasses shall be sold to the public and be allowed entry into the market unless accompanied with a Meat Inspection Certificate prescribed and issued by the City Meat Inspectors.

16.3 The Meat Inspector of the City Veterinary Office shall be the authority to issue the Order of Payments.

ARTICLE V

HEALTH AND SAFETY PROCEDURES IN MEAT HANDLING

SECTION 17. PERSONAL HYGIENE - All personnel working in slaughterhouses shall undergo medical examination prior to the issuance of Health Permit and shall be conducted annually to ensure that workers are free from transmittable diseases.

Persons known to be suffering from, or to be carriers of illnesses likely to be transmitted through meat, shall not be allowed to enter the slaughterhouse premises. Meat Butchers/Meat Handlers affected shall immediately report to the slaughterhouse management of illness or systems of illness such as, but not limited to, jaundice, boils, cuts, and discharges from eye or nose.

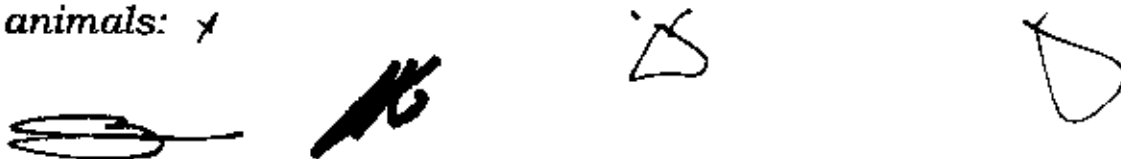


Meat butchers/meat handlers must take all necessary steps to prevent the contamination of meat by maintaining a high degree of personal cleanliness and hygiene as well as taking sufficient precaution to prevent contamination inside the slaughtering area.

SECTION 18. ANIMAL WELFARE – *The following acts shall be prohibited in the slaughtering of animals in meat establishments within the territorial jurisdiction of Quezon City:*

- 18.1 Making unnecessary noises;*
- 18.2 Hitting or hurting the animal in any of its body parts;*
- 18.3 Lifting and/or twisting ears and/or tail;*
- 18.4 Poking the animal's eye, genitals and anal orifice;*
- 18.5 Splashing hot water;*
- 18.6 Marking/incising the skin of the animal by knife, razor, blade or any sharp object;*
- 18.7 Drenching or forced oral administration of water; and*
- 18.8 All acts inflicting unnecessary and excessive pain to the animal;*

SECTION 19. TRANSPORT OF LIVE ANIMALS AND LAIRAGE – *Consistent with the Animal Welfare Act, the following measures shall be observed during the transport of slaughter animals: ✓*



- 19.1 *Minimized soiling and cross-contamination with fecal material;*
- 19.2 *Maintain animal identification and other records as to the place of its origin;*
- 19.3 *Avoid undue stress and/or risk from injury during loading, unloading and transport;*
- 19.4 *Separate animals whenever necessary to avoid injury during transport;*
- 19.5 *If the transport vehicle or carrier has more than one deck, animals are to be protected from cross-contamination, as appropriate;*
- 19.6 *Maintain adequate ventilation for the animals;*
- 19.7 *Transport vehicles and crates used shall be maintained clean and sanitized as soon as practicable after animals have been unloaded;*
- 19.8 *Transport vehicle shall provide for, but not limited to: Container with water; truck blanket/cover; water hose, sprinkler, pail and shovel, whichever is applicable.*

SECTION 20. REQUIREMENTS FOR ACCEPTANCE AND LAIRAGING – All food animals accepted for slaughter shall be required to possess the following documents:

- 20.1 *Veterinary Health Certificate;*
- 20.2 *Certificate of ownership/Transfer (for large animal);* 1



20.3 *Shipping Permit (Animals transported across provincial boundaries);*

The owner or operator shall ensure the conditions of lair such as, but not limited to the following:

20.4 *Facilities shall be operated in a way that soiling and cross contamination are minimized;*

20.5 *Animals should be adequately rested, not packed or overloaded, and protected from effects of the weather;*

20.6 *Segregation of classes and type of slaughter animals;*

20.7 *System to ensure that only animals that are sufficiently clean are slaughtered;*

20.8 *System to ensure that feeds has been appropriately withdrawn from the animal before slaughter;*

20.9 *Maintenance of identification of animals either individually, or as lots, until the time of slaughter and dressing.*

SECTION 21. ANTE-MORTEM INSPECTION - *Ante-mortem inspection shall be conducted prior to the slaughter to ensure the protection of consumers and slaughterhouse personnel from zoonotic and/or meat-borne diseases, ensure animal health by monitoring animal diseases and uphold animal welfare practices.*

SECTION 22. HYGIENIC SLAUGHTERING AND CARCASS HANDLING - *Meat handlers shall undertake all necessary steps to prevent carcass and edible by-products from contamination including, but not limited to the following: >*



- 22.1 Shower the animals to wash off dirt before entering the slaughterhouse;
- 22.2 Animals must be stunned before slaughter by an appropriate and acceptable stunning method as provided under Administrative Order No. 18, Series of 2008;
- 22.3 Sticking shall only be carried out on animals that had been stunned. The knife to be used must be clean, sharp and of sufficient length for the species and size of the animal. The animals must be completely bled before any further procedure is carried out;
- 22.4 Scalding is the process of immersing the animals body or its parts into hot water approximately Sixty Degrees Celsius (60°C) to loosen hairs for easy removal. The following should be observed in scalding:
- 22.4.1 Potable water shall be used for scalding;
- 22.4.2 Scalding water shall be regularly changed before each operation;
- 22.5 Removal of hair and hooves shall be done off-floor and on slatted dehairing tables in the scalding tank;
- 22.6 Removal of hide, feet, tail and head of large animal removal shall be done off-floor by means of a cradle or hoist. Hygienic and sanitary practices as required shall be followed;
- 22.7 The plucking machine used to remove the feather of poultry shall be properly maintained and kept clean at all times; ✓



- 22.8 Prior to evisceration, the esophagus and rectum shall be separated from the surrounding tissues and properly tied. During evisceration, edible organs shall be handled hygienically;
- 22.9 Red offal like heart liver, lungs, spleen and kidney are handled and cleaned separately from white offal like stomach, small and large intestine;
- 22.10 Meat butchers/handlers shall ensure the proper evisceration to prevent accidental cuts leaks of intestinal contents which may contaminate carcass.
- 22.11 Separate equipment for offals, viscera and heads to facilitate inspection shall be required and shall be maintained clean at all times.
- 22.12 If the carcass is to be cut, it shall be done preferably when hanging on rail or on top of clean surfaces.
- 22.13 Cleaver or axe shall be sharp and clean.
- 22.14 Trimming shall be done to remove damaged, soiled or unwanted tissues.
- 22.15 Abnormal and/or diseased parts should not be trimmed off until the same have been seen by the inspector.
- 22.16 Washing of carcass shall be done to remove the remaining blood on cut surfaces, adhering hair and unwanted tissues.
- 22.17 Carcasses shall not be smeared with blood or coloring agent. y



SECTION 23. HYGIENIC HANDLING OF BY-PRODUCTS INCLUDING BLOOD – Blood intended for food shall be collected in a hygienic manner using clean containers and utensils. If water is used, only potable water shall be used in the preparation of blood. A separate area or room shall be provided for handling, preparation, cleaning, scalding and cooking of offal or by-products.

SECTION 24. POST-MORTEM INSPECTION –The inspection of carcasses and parts shall be carried out systematically to ensure the detection of lesion and/or abnormalities. Only meat and edible offal fit for human consumption shall pass the inspection.

SECTION 25. CONDEMNED PRODUCTS – The following shall be strictly implemented on condemned carcasses and any of its parts;

25.1 A leak-free, properly covered and labeled receptacle for condemned material shall be provided.

25.2 Condemned materials shall be removed from the area after the operation and disposed of immediately under the supervision of meat inspectors. The meat inspector shall ensure that all condemned materials are properly accounted for and are disposed of accordingly.

25.3 A condemnation pit shall be provided for disposal of condemned material.

SECTION 26. PROPER MARKING AND ISSUANCE OF MEAT INSPECTION CERTIFICATE (MIC) – Carcasses found to be fit for human consumption shall be properly marked “Inspected and Passed” and issued with Meat Inspection Certificates by the meat inspector. The brands and stamps used to apply the marks of inspection shall be kept clean while in use and shall be held under the control and supervision of the meat inspector. ✕







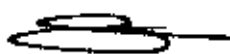


SECTION 27. TRANSPORTATION AND DELIVERY – Meat handlers shall undertake the necessary steps to prevent meat and meat products from being contaminated during transport including, but not limited to the following:

- 27.1 Vehicles used for transport of live animals shall not be allowed for meat delivery/transport.
- 27.2 Meat delivery van shall be used transporting meat from the slaughterhouse to the market. However, in their absence, other means of conveyance may be allowed, provided that carcasses are protected from contamination. Meat delivery van or other conveyances shall be washed and disinfected prior to loading of carcasses/meat parts and offal.
- 27.3 If the carcass cannot be transported in a hanging position, the meat must be placed and transported in clean containers.
- 27.4 Offal shall be transported in leak proof and properly covered receptacle.
- 27.5 Carcass being transported manually by meat handlers shall be properly protected from contamination.

SECTION 28. ENVIRONMENTAL HYGIENE – To ensure healthy environment of Meat Establishments, the following measures shall be adopted:

- 28.1 Perimeter Fencing – Installation, maintenance and upkeep of Perimeter Fence shall be required to prevent the entry of unauthorized persons and stray animals in the slaughterhouse premises. y



28.2 *Waste Management – Solid waste segregation shall be required; as well as solid and water waste shall be segregated to prevent clogging of the drainage system. Blood extracted from slaughtered animals shall be segregated and properly collected to reduce waste water. All drainage shall always be protected, or properly trapped. Trash cans and containers shall be properly covered, cleaned, washed and sanitized at all times. Solid Waste are collected in suitable containers and disposed daily and pursuant to Republic Act No. 9003 otherwise known as the “Ecological Solid Waste Management Act of 2000”, Republic Act No. 9275, otherwise known as the “Clean Water Act”, existing city ordinances, laws, rules and regulations.*

28.3 *Sewage Treatment Plant – All markets and slaughterhouses shall install, maintain and operate Sewage Treatment Plant (STP) pursuant to Ordinance No. SP-1917, S-2009 (Green Building Ordinance of 2009) and its Implementing Rules and Regulations.*

28.4 *Pest Control – Pest Control Measures shall be conducted and maintained often for a period to be determined in the Implementing Rules and Regulations of this Code. Breeding places for rodents and other insects shall be eliminated. Pest control chemicals shall be handled and stored properly.*

28.5 *Good Housekeeping – To maintain good housekeeping in all areas of the establishments, equipment and utensils, the following principles shall be applied: x*



- 28.5.1 *There shall be no unserviceable, idle, for repair equipment, litter and waste within and around the establishment;*
- 28.5.2 *Grass and weeds in the premises shall be cut;*
- 28.5.3 *Canals shall be regularly drained; and*
- 28.5.4 *Equipment and utensils that come in contact with meat should be cleaned and sanitized before and after operation or as often as necessary to prevent meat contamination.*

SECTION 29. WATER SUPPLY SAFETY - There shall be an adequate supply of potable water on all Slaughterhouses/Abattoirs to meet the water requirements in the slaughter and cleaning of food animals. A minimum supply of Two Hundred Twenty Seven Liters (227 L) per Cattle, Fourteen Liters (14L) per Swine and Fifty Seven Liters (57 L) per Goat and Sheep of potable water shall be made available at all times.

SECTION 30. ADEQUATE TRAINING - All employees of meat establishments involved in the production of meat shall be trained in personal hygiene, good hygienic practices, cleaning and disinfection procedures, product handling and protection. Regular and refresher training and follow-up training courses shall be part of the overall training program. Training programs shall be reviewed and updated as often as necessary. A checklist containing the criteria, monitoring, corrective action and records shall be maintained to assess the training program attended by personnel shall be developed by the City Veterinary Office in coordination with the NMIS. ✕



SECTION 31. LABORATORY TESTING - The following laboratory examination shall be administered and conducted as a matter of policy:

31.1 **NMIS Pathogen Reduction Monitoring Program** - This program shall monitor the presence of disease-causing organism in meat and determine the level of sanitation in the slaughtering of food animals. The City Meat Inspector upon due notice by NMIS, shall collect water, carcass, equipment and swab samples from the slaughterhouse once every semester and shall be submitted to the NMIS Laboratory.

31.2 **NMIS Veterinary Drug Residue Monitoring Program** - This program shall monitor the presence of banned veterinary drugs in animals slaughtered for food such as Chloramphenicol, Nitrofurantoin, Beta-agonist, hormones such as Boldenone, Corticosteroid and regulated antibiotics with maximum residue limits such as, but not limited to Penicillin, Erythromycin, Streptomycin, Tetracycline, Quinolone, and others.

31.3 The City Meat Inspectors shall collect One (1) kidney sample of pig, Two Hundred Fifty Grams (250g) of Muscle tissue and One (1) urinary bladder with urine content upon due notice by the NMIS.

SECTION 32. RECORDS MANAGEMENT AND MAINTENANCE - Records shall be maintained and kept for a minimum period of Five (5) years. Records shall be required by Meat Inspectors and should be made available on request. The records shall indicate the data such as, but not limited to: x



- 32.1 Slaughter Report;
- 32.2 Condemnation Report;
- 32.3 Certificate of Water Potability;
- 32.4 Veterinary Health Certificate with description on the point of origin of food animals, farm business name and full name of the farm owner;
- 32.5 Carcass Destination;
- 32.6 Details of samples taken and dates of sampling and testing;
- 32.7 Details of actions taken following any *E. coli* and/or *Salmonella* isolations, residues of veterinary drugs detection; and
- 32.8 Details of employees training.



SECTION 33. PRODUCT INFORMATION AND CONSUMER AWARENESS – All meat and meat products including fresh fish or any aquatic resources shall implement the following policies:

- 33.1 The City Veterinary Office shall have a clear Product Information and Consumer Awareness Program;
- 33.2 Understand the importance of meat safety;
- 33.3 Make informed choices for the appropriate acquisition and consumption of meat and meat products; and
- 33.4 Prevent contamination and growth or survival of food-borne pathogens by proper storage, preparation, and utilization of meat.

SECTION 34. RESPONSIBILITIES OF THE QUEZON CITY GOVERNMENT – The following shall be the responsibilities of the Quezon City Government: x

D

D

- 34.1 Ensure the implementation and/or enforcement of this Ordinance;
- 34.2 Initiate corrective actions for the improvement of establishments;
- 34.3 Train the meat inspectors and meat butchers/meat handlers;
- 34.4 Conduct periodic and random inspection of establishments in their respective territories to enforce adequate hygiene and sanitation pursuant to the provisions of this Code and other laws, rules and regulations;
- 34.5 Enforce the provisions of this Code and its Implementing Rules and Regulations.

ARTICLE VI
ANIMAL REGISTRATION

SECTION 35. PET ANIMAL REGISTRATION – Any person who owns, possesses, keeps and/or harbors a dog or any pet animal shall register the dog at the Veterinary Services Office when the said dog reached the age of at least three (3) months. Such registration shall be renewed annually. For this purpose, the occupant of any premises except a practicing veterinarian for dogs under his professional care, by which a dog remains or customarily returns daily for a continuous period of ten (10) consecutive days shall be presumed and considered harboring or keeping a dog and shall be considered prohibited under this Code.

The owner of the dog shall be required to present a written proof of the rabies vaccination of the dog subject of the registration issued by the Veterinary Services Office or any other Public Veterinarian indicating the license number and the date and place of vaccination. The Veterinary Services Office shall issue a Dog Registration Certificate to the owner. x



SECTION 36. REGISTRATION TAG - The Veterinary Services Office shall issue a registration tag to each registered dog, the same to be attached securely to the dog's collar or harness whenever the dog is not indoor or confined. The price of each registration tag will be specified in the Implementing Rules and Regulations of this Ordinance.

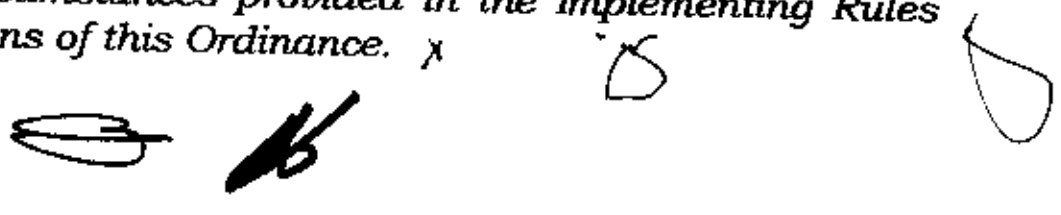
A dog shall be presumed stray without the registration tag and may be subject to apprehension or impound under custody of the Quezon City Pound under the City Veterinary Services Division as provided for the preceding section of this Code. The Veterinary Services Office shall devise a system wherein the issued Registration Tags shall be traceable to the specific dog and its owner. Registration Tag shall be tamper-proof.

SECTION 37. IMPOUNDING AND DISPOSAL OF UNCLAIMED PET ANIMAL - The City Veterinary Services Division is hereby authorized to capture, restrain and/or confiscate any untagged dog or any stray dog covered under Section 37 of this Code.

SECTION 38. ASSISTANCE OF THE BARANGAYS - All Barangays within the territorial jurisdiction of Quezon City shall support the massive registration of dogs within the respective jurisdiction of every Barangays.

SECTION 39. PROCEDURE FOR ADOPTION - Impounded animals not claimed after three (3) days, or qualified animals which are tame and sound shall be open for adoption. Any person intending to adopt the animal should not be related to the previous owner of the animal to be adopted.

SECTION 40. PROCEDURE FOR EXECUTION - Any unlawful and unauthorized killing is considered illegal, except in specific circumstances provided in the Implementing Rules and Regulations of this Ordinance. x



SECTION 41. PENAL PROVISIONS – Any violation of this ordinance shall be punishable with penalties depending on the specific violation made.

SECTION 42. LIABILITY OF PET ANIMAL OWNERS – Any person who harbors or keeps a dog within the contemplation of this provision shall be responsible for the injury that the animal may cause to another person and/or damage to property.

SECTION 43. ACCRUAL OF FEES AND CHARGES COLLECTED – The proceeds of the fees /charges collected by virtue of this Code shall accrue to the general fund of the City Government. Provided: that, the said fees/charges levied were actually collected by the Barangays and thereafter, shall be equally apportioned between the City and Barangay. Fees and charges collected shall accrue to the general fund of the respective Barangay.

SECTION 44. PROHIBITION OF DOG MEAT TRADE –The trade of dog meat shall be prohibited within the territorial jurisdiction of Quezon City. Dog Meat Trade shall include, but not limited to: slaughtering of dogs, buying and/or selling of dog meat, dog farming and/or slaughtering of dogs for commercial consumption.

ARTICLE VII
RABIES CONTROL AND PREVENTION

SECTION 45. ANIMAL REGISTRATION – Any person who is an owner of any Domesticated animal shall register their dogs with the Veterinary Services when the animal reaches the age of three (3) months. Registration shall be renewed annually. For this purpose, the occupant of any premises, except a practicing Veterinarian under professional care, in which an animal remains or to whom an animal customarily returns daily for a continuous period of ten (10) days is presumed to be the owner of the animal. x



The City Veterinary Office shall issue a dog tag to each registered dog, the same to be attached securely to the dog's collar or harness whenever the dog is outdoor or confined. The absence of dog tag shall be considered for non-registration.

... in addition to the fees and charges provided under the Quezon City Revenue Code, a registration fee of One Hundred Pesos (Php100.00) for each dog shall be imposed which will be valid for one (1) year. A certificate of Registration and Vaccination shall be provided to the owner upon its completion.

SECTION 46. ANIMAL VACCINE - The City Veterinary Office shall cause the implementation of mass registration and vaccination of domesticated animals. In all cases, the vaccination of animals shall be performed by a duly-licensed Veterinarian or by a trained vaccinator under the direct control and supervision of the duly-licensed veterinarian.

SECTION 47. IMPOUNDING, FIELD CONTROL DISPOSITION OF UNREGISTERED, STRAY, AND UNVACCINATED DOGS - The City Veterinary Office in coordination with Barangay Personnel within the territorial jurisdiction of Quezon City shall be mandated to capture, restrain and confiscate tagged and untagged dogs which are found on the city streets or at any public places.

SECTION 48. QUARANTINE - Any animal falling into one or more categories shall be isolated or quarantined at the place and under the conditions prescribed by the Veterinarian based on the following:

49.1 Known rabid animal;

49.2 Suspected rabid animal;

49.3 Animals which have been bitten, or otherwise exposed, human beings to rabies or suspected rabies; and



49.4 *Animals which have been bitten by a known or suspected rabid animal or have been in intimate contact with the same.*

SECTION 49. RESPONSIBILITIES OF BARANGAY OFFICIALS – *The Barangay Council shall submit an annual census of animals of domesticated animal population in their respective territorial jurisdiction to the City Veterinary Services.*

Ensure that domesticated animals are kept on a leash, or confined within the premises of the owner's house or owner's fenced surroundings. Provide assistance by means of information dissemination to their respective territorial jurisdiction during mass registrations and vaccinations.

The Barangay shall provide assistance to dog catching mass registration and vaccination activities of the City Pound Personnel. Post information on rabies awareness in conspicuous places within their territorial jurisdiction.

SECTION 50. RESPONSIBILITIES OF DOG OWNERS – *The following shall be the duties and responsibilities of Pet Owners:*

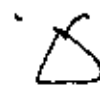
50.1 *Submit domesticated animals for mandatory registration and vaccination;*

50.2 *Maintain control over domesticated animals and not allow roaming of pets on the streets or any public place without a leash. The length of the leash shall not be more than 1.5 meters and the required dog tag shall be attached to the dog collar/harness. Aggressive dogs shall be muzzled in public places; **

- 50.3 Provide their dog/s with proper grooming, adequate food and clean shelter;
- 50.4 Within twenty-four (24) hours, report immediately any dog-biting incident to the City Veterinary Office for investigation, or for any appropriate action and place such dog under observation.
- 50.5 Assist the dog-bite victim immediately and shoulder the medical expenses incurred or to be incurred, and other incidental expenses relative to the victim's injuries;
- 50.6 The owner shall be responsible for the proper collection and disposal of dog excreta/ feces.

SECTION 51. RESPONSIBILITIES OF THE VETERINARY SERVICES – As provided for under the provisions of the Local Government Code of 1991, as amended, the following shall be the duties and responsibilities of the City Veterinary Office:

- 51.1 Ensure that all domesticated animals are properly immunized, registered and thereafter, issued a tag;
- 51.2 Initiate and conduct the annual mass registration for all domesticated animals;
- 51.3 Establish a database system for registered and vaccinated dogs;
- 51.4 Strictly enforce domesticated impounding activities and field control to seize or eliminate stray animals;
- 51.5 Conduct an information and education campaign on the prevention and control of rabies; *



- 51.6 Ensure the practice of Responsible Pet Ownership;
- 51.7 Prohibit the trade of domesticated animals for meat;
- 51.8 Coordinate with the Department of Health and other concerned National Government Agencies for the provision of post-exposure treatment at the minimum expense to the individual bitten by animals suspected of being rabid which will consist of the initial vaccine and immunoglobulin dose;
- 51.9 Coordinate with the Department of Health and other concerned National Government agencies for the provision of post-exposure treatment to high risk personnel such as, but not limited to: laboratory staff, veterinarian, animal handlers, vaccinators and other persons working with Rabies for fee.

SECTION 52. ACCRUAL OF REGISTRATION AND IMPOUNDING FEES – Registration and Impounding Fees collected shall accrue to the following:

- 52.1 Thirty Percent (30%) of the total amount collected for the procurement of anti-rabies vaccines for animals;
- 52.2 Thirty Percent (30%) of the total amount collected shall defray the operational expenses of the City Veterinary Services Division and City Pound; *A*

[Handwritten mark]

[Handwritten mark]

[Handwritten mark]

[Handwritten mark]

52.3 Thirty Percent (30%) shall accrue to a Special Account and which may only be programmed/ utilized only on the Fourth (4th) Year after the effectivity of this Ordinance: Provided, however, that a maximum of Seventy Percent (70%) may be re-programmed and the remaining Thirty Percent (30%) shall be retained as revolving fund in the Special Account which shall be allowed for programming only after every three (3) years; and

52.4 Ten Percent (10%) to Property Plant and Equipment expenses for the improvement of the City Pound.

SECTION 53. SPECIAL ACCOUNT – The City Treasurer and the City Accountant shall open and maintain a Special Account from the Registration and Impounding Fees as provided by this Code.

ARTICLE VIII
FEES AND CHARGES

SECTION 54. REGULATORY FEES – In addition to the provisions of Ordinance No. SP-91, S-1993 (Quezon City Revenue Code, as amended), the following fees and charges shall be imposed within the territorial jurisdiction of Quezon City:

Meat Establishment Registration	Php500.00
Shipping Permit	Php50.00
Meat Transport Vehicle Fee	Php500.00

~~16~~

15

12

11

SECTION 55. IMPOSITION OF ANTE-MORTEM AND POST-MORTEM FEES – The schedule of fees as provided in Ordinance NC-211, S-91, An Ordinance “Providing for the Imposition of Fees, Post Mortem of Animals in Quezon City” and Memorandum Order No. 10, Series of 2011, are hereby adopted in conducting ante-mortem and post-mortem inspection of the City Veterinary Office.

SECTION 56. LICENSING OF MEAT HANDLERS AND BUTCHERS EXERCISING PROFESSION WITHIN QUEZON CITY – All meat handlers, meat-cutting operators, dressers, cutters, vendors, processor, dealers and butchers working and/or employed within the territorial jurisdiction of Quezon City shall register and secure an individual meat handler and butcher licenses from the City Veterinary Office to ensure their fitness and qualification for the job subject to the following fees annually upon renewal:

TITLE	LICENSING FEE
Meat processor	Php200.00
Meat Cutting Operator	Php200.00
Meat Dealer	Php200.00
Meat vendor	Php200.00
Butcher	Php200.00
Dresser	Php200.00
Cutter	Php200.00

SECTION 57. VETERINARY CLEARANCE FEE – Pursuant to Section 14 of this Code, all businesses engaged in Meat Trade shall be required to secure Veterinary Clearance and shall pay the amount of Two Hundred Pesos (Php200.00), renewable annually.

SECTION 58. ENTRY FEES FOR MEAT AND MEAT PRODUCTS FROM OUTSIDE OF QUEZON CITY – The City Veterinary Office meat inspectors shall issue order of payment and impose the following fees:

(Handwritten marks: a checkmark, a triangle, a large loop, and two horizontal lines)

MEAT CLASSIFICATION	ENTRY FEE
Fowls	Php0.50 per head
Small animals (hogs, goats, sheep)-Carcasses	Php20.00 per carcass
Small animals (hogs, goats, sheep)-Cut up meat	Php1.00 per kilo
Large animals (cows, carabaos, buffalo, horse)-Carcasses	Php50.00 per carcass
Large animals (cows, carabaos, buffalo, horse)-Cut up meat	Php1.00 per kilo
Entrails or Offals (large and small animals)	Php8.00 per set Php3.00 per part

SECTION 59. ANIMAL REGISTRATION – A registration fee of Fifty Pesos (Php 50.00) per animal shall be imposed. The City Treasurer may recommend adjustment on the registration fee beyond the fee prescribed herein every five (5) years with consideration of applicable administrative costs, but such increase shall not go beyond thirty percent (30%) of the prevailing rate at any given time.

SECTION 60. PROCEDURE FOR ADOPTION – The city pound veterinarian shall evaluate if the person is fit to adopt the animal. After passing the assessment, an amount of Five Hundred Pesos (Php500.00) shall be levied. The person who shall adopt the animal will have to present the adoption form and receipt upon releasing of the animal.

SECTION 61. BUSINESS PERMITS – Pet shops and other enterprises maintaining and/or breeding animals for commerce shall secure the necessary business license from the city. All animals should be sold only in licensed establishments and not on streets and sidewalks.

(Handwritten marks and signatures)

SECTION 62. ANIMAL SHOW, EXHIBITION AND/OR COMPETITION - Any show, exhibit and/or competition featuring animals shall be required to secure clearance from the Veterinary Services prior to conduct of any performance and/or promotion within the territorial jurisdiction of Quezon City.

**ARTICLE IX
FINES AND PENALTIES**

SECTION 63. PENALTIES - In addition to the provisions of the Quezon City Revenue Code, as amended (Ordinance No SP-91, S-2003) and the Quezon City Market Code, as amended (Ordinance No SP-944, S-2000), the following fines, penalties and charges shall be imposed for the violations of this Code:

63.1 Any person, firm or corporation who violates Section 10:

63.1.1 First offense - A fine of Two Thousand Pesos (Php2,000.00), confiscation of meat and meat products, in case of livestock, the animal shall be sent back to its origin.

63.1.2 Second offense - A fine of Three Thousand Pesos (Php3,000.00), confiscation of the meat and meat products, in case of shipping permit and LHL, the meat transport vehicle shall be impounded for minimum period of Two (2) weeks.

63.1.3 Third Offense - A fine of Five Thousand Pesos (Php5,000.00), confiscation of the meat and meat products, in case of the shipping permit and LHL, the meat transport vehicle shall be impounded for a minimum period of One (1) month. *γ*

Handwritten signatures and initials at the bottom right of the page.

63.2 *Meat Transporter who violates Section 10 of this Ordinance:*

63.2.1 *First offense – One Thousand Pesos (Php1,000.00) fine and confiscation of meat and meat products;*

63.2.2 *Second offense – Three Thousand Pesos (Php3,000.00) fine, confiscation of the meat and meat products and one (1) week impounding of vehicle;*

63.2.3 *Third offense – Five Thousand Pesos (Php5,000.00) fine and confiscation of the meat and meat products and one (1) month impounding of the vehicle*

63.3 *Any person who violates 11.1 of Section 11 (Scope of Meat Inspection):*

63.3.1 *First offense – Three Thousand Pesos (Php3,000.00) and confiscation of meat and meat products*

63.3.2 *Second offense – Four Thousand Pesos (Php4,000.00) and confiscation of meat and meat products and one (1) week suspension of the meat stall/establishment to operate*

63.3.3 *Third offense – Five Thousand Pesos (Php5,000.00) and confiscation of meat and meat products and one (1) month suspension of the meat stall/establishment to operate.*

63.4 *Any person who violates 11.2, Section 11 (Scope of Meat Inspection):*

63.4.1 *First offense – a fine of One Thousand Pesos (Php1,000.00) per kilogram of meat and meat products confiscated but not exceeding Five Thousand Pesos (Php5,000.00).*



- 63.4.2 *Second Offense – a fine of Three Thousand Pesos (Php3,000.00) per kilogram of meat confiscated but shall not exceed Five Thousand Pesos (Php5,000.00), confiscation of the meat and meat products and one (1) week suspension to operate meat stall/establishment.*
- 63.4.3 *Third Offense – a fine of Five Thousand Pesos (Php5,000.00), confiscation of the meat and meat products and one (1) month suspension to operate meat stall/establishment.*
- 63.5 *A penalty of Five Thousand Pesos (Php5,000.00) or an imprisonment of One (1) Year, or both fine and penalty shall be imposed on any person, owner or manager of a firm or corporation who is found guilty of trading dog meat or any part for any purpose and found to be eating dog meat.*

SECTION 64. CITATION TICKET – *The City Veterinarian is hereby deputized to issue citation tickets for all kinds of fines, fees, or any forms of penalties implemented by this code. The violations covered by a corresponding citation ticket shall be governed by the following rules:*

- 64.1 *Citation tickets shall be settled within One (1) Week upon receipt;*
- 64.2 *For failure or refusal to make the necessary corrective measures within the prescribed period in case of warning citations, the violation shall be a maximum penalty for the infraction.*
- 64.3 *In case of failure or refusal to pay the corresponding fine cited in the ticket within the specified period, the city veterinarian shall coordinate with the city legal officer to initiate legal proceedings against the violator within twenty-four (24) hours.*



SECTION 65. OPPOSING, RESISTING AND INTERVENING WITH AUTHORITIES – It shall be prohibited for any person to oppose, resist or otherwise interfere with the City Veterinarian or duly authorized personnel of the City Veterinarian in the performance of their duties as provided in this Code. A fine of Five Thousand Pesos (P5,000.00) or an imprisonment not exceeding One (1) Year or both at the discretion of the Court shall be imposed on any person opposing, resisting or otherwise interfering.

**ARTICLE X
FINAL PROVISIONS**

SECTION 66. TECHNICAL WORKING GROUP – A Technical Working Group is hereby created composed of authorized representatives of the following to draft the Implementing Rules and Regulations of this Code:

- a. Office of the Mayor
- b. City Veterinary Office
- c. City Treasurer's Office
- d. Business Permits and Licensing Office
- e. Market Development and Administration Department
- f. City Legal Department

within Fifteen (15) days from the approval of this Ordinance.


SECTION 67. TRANSITORY PROVISIONS – The Market Development and Administration Department shall turn over all pertinent data to the Business Permits and Licensing Office as part of its turnover of assignment.

SECTION 68. REPEALING CLAUSE – All Ordinances, issuances, rules and regulations inconsistent with the provisions of this Code are hereby repealed, amended, rescinded and/or modified accordingly.

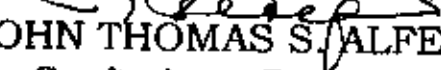
SECTION 69. SEPARABILITY CLAUSE – If, for any reason, any provisions, sections or any parts hereof is declared invalid or unconstitutional by a competent court, other provisions hereof not affected thereby, shall remain in full force and effect. [^]

SECTION 70. EFFECTIVITY - This ordinance shall take effect Fifteen Days (15) Days after its publication in a newspaper of general circulation and upon posting to the website of the Quezon City Government.

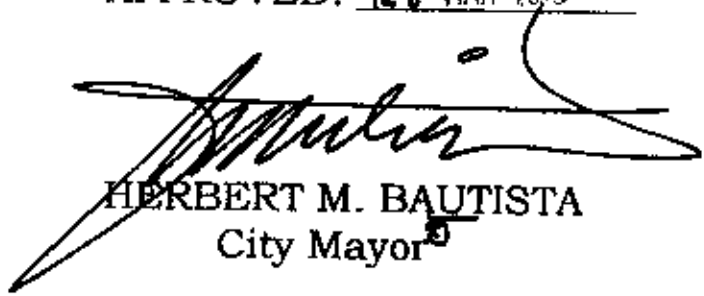
ENACTED: January 26, 2015.


MA. JOSEFINA G. BELMONTE
Vice Mayor
Presiding Officer

ATTESTED:

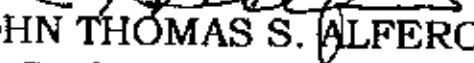

Atty. JOHN THOMAS S. ALFEROS III
City Gov't. Asst. Dept. Head III

APPROVED: 126 MAR 2015


HERBERT M. BAUTISTA
City Mayor

CERTIFICATION

This is to certify that this Ordinance was APPROVED by the City Council on Second Reading on January 26, 2015 and was PASSED on Third/Final Reading on February 2, 2015.


Atty. JOHN THOMAS S. ALFEROS III
★ City Gov't. Asst. Dept. Head III 