PO19CC-261

49th Regular Session

ORDINANCE NO. SP-2389, S-2015

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

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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.

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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;

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*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;*

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*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.*

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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;

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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;*

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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 that 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 purpose*

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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;*

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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;*

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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;*

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