CITY MAYOR'S OFFICE RECEIVED DATE: 1/8/10 BY: BAYBAY CITY

SANGGUNIANG PANLALAWIGAN RECEIVED 2/18/10 DATE 039 INITIAL PROVINCE OF

Excerpt from the
MINUTES OF THE 36th REGULAR SESSION OF THE SANGGUNIANG PANLUNGSOD OF BAYBAY CITY, LEYTE HELD AT THE SESSION HALL ON NOVEMBER 23, 2009.

RESOLUTION No 239

A RESOLUTION ENACTING AN ORDINANCE INSTITUTING A SLAUGHTER-HOUSE OF THE CITY OF BAYBAY, AND FOR OTHER PURPOSES

SPONSORED & INTRO. BY: HONORABLE SP MEMBERS ERLINDO P. LAPLANA, CARLO S. ENRIQUEZ AND MARGARITA C. CARI

"WHEREAS, Baybay City is a fast growing urban area and concomitant to its growing population is the ever increasing demand for meat products;

"WHEREAS, in its desire to provide its people with fast, efficient and sanitary slaughtering facility, the City of Baybay has come up with a plan to build, as it has already built, a modern slaughter house at Barangay Gaas, this city; and

"WHEREAS, it is not only wise but also the mandate of the city to set the policies, rules and regulations, organization fees and rates of fees to ensure effective and efficient management, administration, maintenance, sanitation, and viable operation of the Baybay City Slaughterhouse.

RESOLVED, AS IT IS HEREBY, RESOLVED, to enact the following:

ORDINANCE No. 007
s. 2009

INSTITUTING A SLAUGHTERHOUSE ORDINANCE OF THE CITY OF BAYBAY, AND FOR OTHER PURPOSES

Article I
Title, Scope, and Application

SECTION 1. *Title.* **This Ordinance shall be known as the Slaughterhouse Ordinance of the City of Baybay.**

SECTION 2. *Scope.* This Ordinance shall govern the management, administration, supervision, regulation, control, organization, imposition of fees and charges for services and use of facilities, assessment, collection and payment therefore in the Baybay City Slaughterhouse.

SECTION 3. *Application.* Subject to the provisions of the pertinent laws and ordinances in force or which may hereafter be promulgated, this Ordinance shall apply to and cover all persons engaged in any occupation or business, exercising privileges within the site and premises of the Baybay City Slaughterhouse, and to all acts and transactions performed or to be carried within the slaughterhouse site and premises, irrespective of whether they are temporary, transitory or partly being done outside the slaughter house and premises, and upon which acts or transactions fees and charges are assessed and collected.

-MORE OVER-

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Article 2

Definition of Terms

SECTION 1. *Definition.* For purposes of this Ordinance, the following words, phrases, names and terms shall be construed to mean;

ANTE-MORTEM AND POST-MORTEM INSPECTIONS means the services in examining the animals prior to and after slaughter to select food animals those which are adequately rested and are apparently free from disease or abnormal conditions; to isolate for further examination diseased, suspected diseased, or suspected abnormal animals; to prevent contamination of personnel, premises and equipment by an animal suffering from a communicable disease; and to gather information from post-mortem inspection, diagnosis and judgment of carcass and offal.

BRAND means any mark approved by the controlling authority and includes also any tag or label bearing such mark or stamp. A meat branding tool may be used for the purpose.

CARCASS means the body of any slaughtered animal after bleeding and dressing.

CHILLER is an apparatus used to lower the temperature of the carcass so as to delay the reproduction of bacteria and to prolong its freshness.

CLEANING means the removal of objectionable matters.

CONTAMINATION means the direct or indirect transmission of diseases to food animals, personnel, premises and equipment, and of any other objectionable matters to the meat.

CONTROLLING AUTHORITY refers to the National Meat Inspection Service in relation to a slaughterhouse.

DISINFECTION means the application of hygienically satisfactory chemicals or physical agents and processes to clean surfaces with the intention to eliminate micro-organisms.

DOWNER refers to a crippled or weakened animal unable to stand or showing abnormal locomotion.

DRESSING

a. In relation to slaughtered animals except for pigs, sheep and lambs, goat and kids, means the removal of head, hide or skin, viscera (including or not including kidneys), genital organs, urinary bladder, udders in the case of lactating animals, animals that have calved or are in advanced pregnancy;
b. In relation to slaughtered pigs, means the removal of hair and bristles or - skin, claws, eyelids, viscera (including or not including kidneys), genital organs, urinary bladder udders in the case of lactating animals, animals that have farrowed or are in advanced pregnancy, and the external acoustic duct unless in respect of that part an alternative effective form of cleaning is carried out.
c. In relation to sheep and lambs, goats and kids, means the removal of the head, except in the case of young lambs and young kids, the pelt or skin

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viscera (including or not including kidneys), genital organs, urinary bladder and feet up to the carpal and tarsal joints, and, udders of lactating animals, animals that have lambed or are in advanced pregnancy; and

d. In relation to cattle, pigs, and solipeds, includes where necessary splitting of the carcass lengthwise on the medial line.

BAYBAY CITY SLAUGHTERHOUSE refers to the facility, including its premises, approved and registered by the controlling authority, owned and operated by the City of Baybay, and used in the slaughter of animals for human consumption.

EMERGENCY SLAUGHTER means slaughter of an animal necessitated by a previous accident such as bone fracture, danger of suffocation, etc.

FEE means an imposition for the regulation or inspection of an article or commodity, or a charge for proprietary services rendered or for the use of facility.

FIT FOR HUMAN CONSUMPTION means, in relation to meat, an article which has been passed and appropriately branded by an inspector and in which no changes due to disease, decomposition or contamination have subsequently been found.

FOOD ANIMALS includes all domestic livestock killed for human consumption, such as cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbit and poultry (chicken, ducks, geese, turkeys and pigeons).

HOLDING PEN is a corral used for the lair age of food animals prior to slaughter.

HOT MEAT refers to meat from food animals and poultry clandestinely SLAUGHTERED OUTSIDE THE PREMISES of the slaughterhouse and sold to the public.

INSPECTED AND CONDEMNED or any authorized abbreviation thereof. That the carcasses and parts of carcasses so marked are unsound, unhealthy, unwholesome or otherwise unfit for human food; those that can be rendered into animal feed shall be dyed (food-grade blue color) and cooked; while those unfit for both human and animal consumption shall be denatured with strong chemical disinfectants prior to final disposition.

INSPECTED AND PASSED or any authorized abbreviation thereof. That the carcasses or parts of carcasses so marked have been inspected and passed in accordance with regulations; and at the time they were inspected, passed and so marked they were found to be sound, healthful, and wholesome and fit for human consumption.

LIVESTOCK AND MEAT INSPECTOR IS A properly trained personnel appointed or deputized by the city veterinarian for the purpose of meat inspection, meat hygiene and preservation.

MEAT means the edible part of any animal slaughtered in the slaughterhouse.

MEAT HANDLING includes slaughter, preparation, inspection, cutting, chilling, transporting, etc. of meat.

NMIS refers to National Meat Inspection Service.

OFFAL means the by-products, organs, glands and tissue other than the meat of the food animal. Such offal, in relation to slaughtered animals, may or not be edible.

PERSONS mean any physical or moral, natural or juridical being, susceptible to rights and obligations or of being subject of legal relations.

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POST ABATTOIR INSPECTION refers to the inspection of the meat and offal as they are being prepared and transported from the Baybay City Slaughterhouse to the meat markets.

POST-MORTEM INSPECTION means the services in examining the animals after slaughter to ensure the detection of lesions and abnormalities and to pass only meat and edible offal fit for food.

PRIVILEDGE is an opportunity granted as a peculiar benefit, advantage or favor.

SERVICES mean the duties, work, or functions performed or discharged by a government officer or employee, or by a private person contracted by the government, as the case may be.

SLAUGHTER means the killing of food animals.

SLAUGHTER ANIMAL means any food animal brought into the slaughterhouse for slaughter.

STOCKYARD is a pen where animals are collected, taken cared of, and inspected prior to slaughter.

SUSPECT means an animal suspected of being affected with a disease or condition which may require its condemnation, in whole or in part when slaughtered, and is subject to further examination to determine its disposal.

Article 3
Declaration of Policies

SECTION 1. *Policies.* The following are the policies in the management, administration, supervision, regulation, control, operation, maintenance, and sanitation of the Baybay Slaughterhouse, to wit:

a. The Baybay City Slaughterhouse shall serve the need of a fast efficient and sanitary slaughtering facility of Baybay City, the neighboring municipalities, and some parts of the country as well.

b. The Baybay City Slaughterhouse shall operate daily.

c. Management shall ensure that only good animals are slaughtered in the Baybay City Slaughterhouse, and only sound, healthy, wholesome meat and offal are withdrawn and released there from.

d. Management shall see to it that appropriate fees and charges are assessed and collected for the use of the government facilities and services rendered.

e. All food animals brought to the Baybay City Slaughterhouse and deposited in the holding pen shall be presumed to be slaughtered in the immediate succeeding slaughtering schedule.

f. No animals shall be slaughtered without having been subjected to and passed ante-mortem inspection, and no carcass and offal shall be withdrawn and released from the Baybay City Slaughterhouse without having been subjected to inspection and marked PASSED.

g. The animals are to be inspected in the day of the slaughter and shall be inspected again if they have to stay longer.

h. Downers have to be treated as suspects.

i. Inspection fee shall be on a per inspection basis.

j. In the receiving and/or entry of animals into the holding pen and in the release there from into the processing area, the principle of "first in, first out" shall be applied and observed.

k. After the food animals are received and deposited in the holding pen, the City Government assumes responsibility thereof until all carcasses and edible offal are delivered to the owners at the Baybay City Public Market Complex and/or to those in other public and private markets in Baybay City. If the food animals slaughtered are for home consumption, the carcass and edible offal shall be claimed by the owners and released to them at the Baybay City Slaughterhouse after payment of all appropriate fees.

l. Animals found to have a disease or other infection during inspection shall be automatically denied entry into the holding pen and subjected to the processes established by the rules and regulations of the National Meat Inspection Service so as to protect the health of the people and to prevent contamination to other animals or spread of the disease.

m. Infected or diseased meat shall immediately be confiscated, disinfected, and/or condemned to make certain these will not be sold at the markets and to prevent the spread of diseases; disposal of the condemned meat shall be in accordance with Article 4 Section 6 of this ordinance.

n. Weighing of food animals shall be made prior to and after slaughter through the duly calibrated weighing scale at the Baybay City Slaughterhouse in order to establish a data base that may be made a basis for future policies and legislation and for other purposes.

o. All personnel in the Baybay City Slaughterhouse are required to take seminars on first aid and training on safety precautions, sanitation and proper meat handling.

p. Color coding of personnel uniform in the Baybay City Slaughterhouse shall be adopted to identify them with their duties and functions.

q. No carcass shall be released from the Baybay City Slaughterhouse without having been subjected to a chilling process.

r. Buying of edible offal is not allowed in the slaughterhouse building and compound.

s. Left over meat and/or carcass or edible offal unsold during the day shall be deposited at the Cold Storage Facility in the Baybay City Public Market Complex.

t. No meat or edible offal shall be allowed entry into the Baybay City Public Market Complex, except those slaughtered at the Baybay City Slaughterhouse and transported through a government delivery van, and those deposited in the Cold Storage Facility of the City Government.

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u. The slaughter of any food animal for sale to or consumption of the public shall be done only in the Baybay City Slaughterhouse. The slaughter of animals intended for home consumption, except large cattle, may be allowed elsewhere, provided, that the animals slaughtered shall not be sold nor offered to the public as meat or processed food.

v. All endangered species of animals brought into the slaughterhouse for the purpose of butchering them shall be confiscated immediately and the animal shall be turned over to the appropriate authority for proper disposal and protection accorded to all endangered animals.

w. Security, safety and order at the Baybay Slaughterhouse shall be a basic concern. Management shall find and adopt ways and means to ensure maximum security, safety, and order thereat.

x. The City Government may lease out the Baybay City Slaughterhouse to any interested, qualified and competent party; provided that the assessment and collection of fees and charges by the lessee shall be in accordance with the provisions of Article VI of this Ordinance.

Article 4

Rules and Regulations

SECTION 1. *Rules and Regulations.* The following rules and regulations shall be observed at the slaughterhouse, to wit;

a. Only Baybay City Slaughterhouse personnel, and authorized butchers are allowed in the processing area.
b. During operations, all authorized personnel in the slaughterhouse are required to wear their proper uniform and provide themselves with safety devices like head gear protector, gloves, anti-slid shoes, body protector and other similar devices.
c. Hoister, elevator, dehairing machine, carcass lowerator, shackle lowerator railing and carcass dropper shall not be loaded beyond their capacity.
d. All equipment like machine, tables, platform, basin, pails, lavatories, cutting devices, saws and other instruments must be cleaned thoroughly after using.
e. All electrical tools, instruments, and machines shall be detached or disconnected from the main power supply or outlet after all work is accomplished.
f. Suspected stolen animals brought into the Baybay City Slaughterhouse shall be confiscated immediately and turned over to the proper authorities.
g. No firearm is allowed in the Baybay City Slaughterhouse building and compound.
h. No gambling in whatever form shall be allowed in the slaughterhouse building, slaughterhouse compound, and in the auction market premises.
I. No persons are allowed inside the Baybay City Slaughterhouse except when they are on educational observation tour or those authorized by the proper authority.
j. The slaughterhouse building or any portion thereof shall not be used as a sleeping or living quarter.
k. Smoking and loitering are strictly prohibited in the slaughterhouse building and compound.
l. Liquors, beers, wine and other intoxicating drinks are prohibited inside the slaughterhouse building and compound.
m. Drunk and intoxicated personnel and butcher are prohibited from entering the slaughterhouse and its compound.

SECTION 2. *Permit to Slaughter.* Before any food animal is slaughtered for public consumption, a permit to slaughter shall be secured from the City Veterinarian or his duly authorized representative.

SECTION 3. *Requirement for the Issuance of a Permit for the Slaughter of Large Cattle.* Before the issuance of a permit to slaughter for large cattle, the City Treasurer shall require the production of the Certificate of Ownership of the owner if said owner is the applicant or the original Certificate of Ownership and the Certificate of Transfer showing title in the name of the person applying for the permit if he is not the original owner.

SECTION 4. *Meat Inspection.* All meat from food animals butchered at the Baybay City Slaughterhouse shall be subjected to inspection by the Meat Inspector or by any competent person duly authorized to do so, who shall decide as to the fitness of such meat for human consumption. All such inspected meat shall be properly stamped "PASSED" before transfer to the Baybay City Public Market Complex and to any other public and private markets in Baybay City.

SECTION 5. *Transfer of Meat from the Slaughterhouse to Public and Private Markets.* No meat for sale to the public shall be transferred from the Baybay City Slaughterhouse to the Baybay City Public Market Complex and other Public and Private Markets in Baybay City except by means of a government delivery van which shall be marked "Baybay City Meat Delivery Van."

SECTION 6. *Disposal of Meat That Did Not Pass Inspection.* All meat that failed to pass inspection shall be disposed of by the Meat Inspector, with the approval of Slaughterhouse Supervisor, in the manner prescribed by the NMIS and at the area to be designated by the City of Baybay.

SECTION 7. Authority to Formulate, Adopt and Implement Rules and Regulations. With the approval of the City Mayor, the City Market and Slaughterhouse Management Office which is in charge of the management, administration, supervision, operation, maintenance and sanitation of the Baybay City Slaughterhouse shall formulate, adopt and implement specific rules and regulations to ensure efficiency, effectiveness, order, and viable operations of the Baybay City Slaughterhouse.

Article 5

Responsible Offices and Personnel

SECTION 1. *Offices.* The Baybay City Market and Slaughterhouse Management Office shall be responsible for the management, administration, operation, and maintenance and sanitation of the Baybay City Slaughterhouse; the City Veterinarian's Office for technical and regulatory function; and the City Treasurer's Office for revenue collection.

SECTION 2. *Personnel.* The Baybay City Slaughterhouse shall be manned by the following personnel and those who shall be appointed by the City Mayor upon the recommendation of the Baybay City Market and Slaughterhouse Management Officer;

A. From the Baybay City Market and Slaughterhouse Management Office:

1. Slaughterhouse Supervisor

In addition to the duties and responsibilities set under qualification standards of the CSC code, the following are the responsibilities of the Slaughterhouse Supervisor.

a. Takes over-all responsibility on the administration, operation, maintenance, and sanitation of the slaughterhouse.
b. Exercises direct administrative supervision over all personnel assigned at the slaughterhouse, including those permanently detailed personnel from the City Veterinarian Office, the City Treasurer's Office and the security agency hired by the City Government, and the butchers as well;
c. c. Executes and implements the rules and regulations and policies prescribed in this Ordinance in administering the operations at the Baybay City Slaughterhouse;

d. Implements pertinent laws and ordinances. Implements policies, laws, and regulations adopted and/or promulgated by the City Government through the Baybay City Market and Slaughterhouse Management Office as approved by the City Mayor;
e. Ensures the safety of all government property and all personnel, including butchers within the premises;
f. Formulates, proposes, and adopts measures to ensure the effective and efficient administration and viable operation of the Baybay City Slaughterhouse;
g. Ensures proper maintenance and upkeep of all physical resources, consisting of the slaughterhouse itself, the facilities and premises;
h. Prepares and submits periodic reports to the Baybay City Market and Slaughterhouse Management Office; and
i. Performs such other functions as may be assigned by the Baybay City Market and Slaughterhouse Management Officer.

2. Administrative Clerk

a. Serves as the Day-Shift Supervisor;
b. Prepares payroll and applications for leave of absences of personnel assigned at the Baybay City Slaughterhouse;
c. Maintains personnel records;
d. Unless the slaughterhouse is leased out, prepares daily order of slaughter bearing in mind the policy "first in, first out," and prepares weekly vouchers and payroll of butchers for payment of their services rendered;
e. Maintains record or number of heads of animals slaughtered and number of kilos of carcass and edible offal delivered to the public market, and submits reports to the Slaughterhouse Supervisor;
f. Performs such other functions as may be assigned by the Slaughterhouse Supervisor.

3. Mechanical Plant Supervisor

a. Serves as the Night-Shift Supervisor
b. Provides direct control and supervision of the workforce during the actual slaughtering operations. (What if there is slaughter to be done in the day shift?)
c. Coordinates and balances the work load of all personnel including the butchers to ensure that the work assignment is consistent with the estimated need of manpower during operation;
d. Recommends to the Slaughterhouse Supervisor approval of the assignment of the butchers prepared by the Supervising Butcher;
e. Ensures immediate repair of equipment in case of breakdown, and immediate procurement of spare or replacement parts when contingencies occur;
f. Regularly tests and examines all equipment to ensure they are in good condition, and troubleshoots them in case of breakdown;
g. Acts as custodian of all equipment and tools used in the processing area; and
h. Performs such other functions as may be assigned by the Slaughterhouse Supervisor.

4. Pressurized Vessel Operator

a. Regularly services the boiler and air compressor to ensure they are in good working condition; and
b. Performs such other functions as may be assigned by the Slaughterhouse Supervisor.

5. Chilling Room Operator

a. Operates the cooling system at the slaughterhouse and makes it functional at all times;

b. Troubleshoots, makes requisition for replacement or spare parts with dispatch, and does the repair himself when exigency occurs; and

c. Performs such other functions as may be assigned by the Supervisor.

6. Livestock Scaler

a. Weighs the animal and records its weight, specie and the name of the owner of the Health Inspection Pass after ante-mortem inspection;

b. Receives the animal and indicates on the Health Inspection Pass the chronological number of the animal; and

c. Performs such other functions as may be assigned by the Supervisor.

7. Holding Pen Tender

a. Takes care of the animals received and deposited in the holding pen;

b. Is responsible over the safety and condition of the animals received;

c. Does emergency slaughter of suffocated animals;

d. Regulates and controls the flow of animals from the holding pen to the processing area by following the Daily Order of Slaughter; and

e. Performs such other functions as may be assigned by the Supervisor.

8. Post Abattoir Scaler

a. Records the weight of the carcass as registered in the tract scale in chronological order; and

b. Performs such other functions as may be assigned by the Supervisor.

9. Post Abattoir Recorder

a. Records the code mark of the carcass that passes through the track scale in chronological order; and

b. Performs such other functions as may be assigned by the Supervisor.

10. Chiller Tender

a. Examines code mark and confirms the same by appropriately marking the designated portion of the carcass;

b. Receives into the chilling room all carcasses which have passed Post-Mortem Inspection;

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c. Releases all chilled carcasses to the delivery van driver and causes the latter to acknowledge receipt thereof; and

d. Performs such other functions as may be assigned by the Supervisor.

11. Delivery Van Driver

a. Operates the vehicle(s) assigned to transport all carcasses and edible offal from the slaughterhouse to the Baybay City Public Market Complex and other public markets in Baybay City.

b. Receives from the Chiller Tender all carcasses, takes accountability thereof, delivers the same to meat owners and/or vendors at the Baybay City Market Complex and other public and private markets in Baybay City and requires the latter to take receipt thereof;

c. Maintains vehicle(s) readiness and makes sure they are all in good running condition;

d. In case of breakdown of vehicle(s), requests with dispatch for replacement of spare parts, and does the repair himself when the need arises;

e. Coordinates with the Night-Shift Supervisor in planning and setting the schedule of deliveries and makes sure that the schedule is met; and

f. Performs such other functions as may be assigned by the Supervisor.

12. Delivery Aide

a. Loads the carcasses from the Chilling Room to the Delivery Van and delivers the same from the delivery van to the stalls of the meat owners and/or vendors; and

b. Performs such other functions as may be assigned by the Supervisor.

13. Supervising Butcher

a. Ensures the availability of butchers and sets their individual schedules in consultation and coordination with the Night-Shift Supervisor, subject to the approval of the Slaughterhouse Supervisor;

b. Exercises direct supervision over all butchers, holding pen tenders and delivery aides; and

c. Performs such other functions as may be assigned by the Supervisor.

14. Butcher

a. Does the actual slaughter and dressing of the animals' and

b. Performs such other functions as may be assigned by the Supervisor.

15. Maintenance Personnel

a. Takes responsibility in the maintenance work such as electrical, plumbing, masonry, refrigeration and others;

b. Conducts periodic inspection of buildings and facilities, particularly on the electrical, plumbing and chilling systems, and makes appropriate recommendation to the slaughterhouse Administration;

c. Operates diesel (stand-by unit) engine and generator in case of power outage;

d. Monitors water pump and overhead water tank level; and

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e. Performs such other functions as may be assigned by the Supervisor.

16. Sanitation Personnel

a. Takes charge of the sanitation equipment of the slaughterhouse by keeping the office, rest rooms, and slaughterhouse buildings, holding pen, stockyard and premises clean;

b. Takes care of the environment, sanitation, landscaping and orderliness around the slaughterhouse premises, including the livestock market area; and

c. Performs such other functions as' may be assigned by the Supervisor.

B. From the City Veterinarian's Office

1. Livestock Inspector

a. Conducts ante-mortem inspection on animals brought to the slaughterhouse and issues Health Inspection Pass for those found of good quality for slaughter.

b. Rejects animals which have failed to satisfy the standards set by the National Meat Inspection Services;

c. Submits report on the number of animals inspected and rejected; and;

d. Performs such other functions as may be assigned by City Veterinarian.

2. Meat Inspector

a. Conducts inspection on the carcasses and offal to determine whether they are fit for human consumption.

b, Condemns unwholesome meat and offal and order their disposal as prescribed in Section 6, Article 4 of this Ordinance;

c. Conducts post abattoir inspection among public and private markets to prevent the sale of hot meat;

d. Prepares and submits report on inspected and condemned meat and offal; and

e. Performs such other functions as may be assigned by the City Veterinarian.

C. From the City Treasurer's Office

1. **Revenue Collector**

a. Collects all the fees due the government and makes sure these fees are collected accurately and promptly remitted to the Treasurer;

b. Issues cash tickets and/or official receipts for all payments received;

c. Prepares Certificate of Ownership and Transfer Certificate of Ownership for large cattle;

d. Turns over collection daily to the City Treasurer's Office, prepares and submits Daily Collection Report to the City Treasurer and City Market and Slaughterhouse Management Officer; and

e. Performs such other functions as may be assigned by City Treasurer.

D. Security

1. Security Agency Guard

a. Provides security and safety to government personnel, property and any other valuables within the slaughterhouse premises on a 24-hour-daily-basis.

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b. Records in the logbook at the gate all incoming and outgoing vehicles and other pertinent information;

c. Implements policies, rules and regulation on security and safety promulgated or issued by competent authority;

2. PNP Personnel

a. PNP personnel may be assigned or detailed at the Baybay City Slaughterhouse to augment the security force;

b. Apprehends violators of the laws, ordinances, rules and regulations in the slaughterhouse; and

c. Coordinates with the Slaughterhouse Administrator in the enforcement of security and safety policies and procedures in the slaughterhouse.

Article 6

Fees and Rates of Fees

SECTION 1. *Fees.* There shall be imposed and collected at the Baybay City Slaughterhouse fees for the following:

a. Stockyard Fee. For the use of the yard prior to ante-mortem inspection, weighing and entry in the holding pen, payment is based on per head per day basis.

b. Ante-mortem Inspection Fee. Prior to slaughter, for the services in examining and selecting for food those animals that are adequately rested and apparently free from diseases and abnormalities; isolating for further examination diseased, suspected diseased, or suspected abnormal animals, prevent contamination of personnel, premises and equipment by an animal suffering from a disease which is communicable; and gathering information for post mortem inspection, diagnosis and judgment of carcass and offal;

c. Holding Pen Fee. For the use of the facility in the lairage of animals before the actual slaughter;

d. Permit to Slaughter Fee. Before any animal is slaughtered for public consumption, a permit shall be secured from the City Veterinarian or his duly authorized representative, and the corresponding permit fee shall be paid to the City Treasurer;

e. Post Mortem Inspection Fee. For services in inspecting all animals to ensure detection of lesions and abnormalities, and to pass only meat and edible offal fit for food; all such meat and offal as are inspected shall be properly stamped and/or marked before transport to the Baybay City Public Market Complex; the basis shall be the carcass weight;

f. Certificate of Ownership Fee. For the issuance of credential of ownership of large animals.

g. Transfer Certificate of Ownership Fee. For the issuance of credential of transfer of ownership of large animals;

h. Delivery Fee. For the use of the delivery van and services in transporting the carcass and edible offal from the Baybay City Slaughterhouse to the Baybay City Public Market Complex and other public and private markets in Baybay City and neighboring municipalities; the basis shall be the carcass weight;

i. Slaughter Fee. For the services and use of facilities in the slaughter of food animal;

j. Washing Fee. For the privilege to wash or clean transport facilities and use of water within the compound of the Baybay City Slaughterhouse.

SECTION 2. *Rates of Fees.* The rates of fees shall be as follows:

Fee	**Cattle**		**Hog**
Goat/Sheep			
Stockyard Corral Fee (per day)	10.00/head	5.00/head	5.00/head
Ante Mortem Inspection	10.00/head	5.00/head	5.00/head
Holding Pen Fee (per 12 hrs)	10.00/head	5.00/head	5.00/head
Permit to Slaughter Fee (per day)	10.00/head	5.00/head	
3.00/head			
Post Mortem Inspection	0.25/kilo	.25/kilo	0.25/kilo
Certificate of Ownership		75.00/head	
Transfer Cert. of Ownership	50.00/head		
Livestock Development Fund	2.00/head		
Delivery Fee (market complex)	60.00/head	30.00/head	25.00/head
Skinning and/or Dehairing Fee	70.00/head	20.00/head	50.00/head
Cleaning Fee for Edible Offals	3.00/kilo	2.00/kilo	5.00/kilo
Slaughter Fee			
(Carcass weight/kilo)			
12	2.382		2.247 2.174
13	2.269		2.134 2.084
14	2.224		2.089 2.057
15	2.186		2.051 2.034
16	2.154		2.019 2.015
17	2.126		1.991 1.998
18	2.102		1.967 1.984
19	2.082		1.947 1.972
20	2.063		1.928 1.960
21	2.047		1.912 1.951
22	2.032		1.897 1.942
23	1.962		1.827 1.877
24	1.950		1.815 1.870
25	1.939		1.804 1.863
26	1.929		1.794 1.857
27	1.920		1.785 1.852
28	1.912		1.777 1.847
29	1.904		1.769 1.842
30	1.897		1.762 1.838
31	1.891		1.756 1.834
32	1.884		1.749 1.830
33	1.822		1.687 1.770
34	1.816		1.681 1.767
35	1.811		1.676 1.764
36	1.807		1.672 1.761
37	1.802		1.667 1.758
38	1.798		1.663 1.756

39	1.794	1.659	1.153
40	1.790	1.655	1.751
41	1.787	1.652	1.749
42	1.783	1.648	1.747
43	1.723	1.588	1.688
44	1.720	1.585	1.686
45	1.717	1.582	1.684
46	1.714	1.579	1.683
47	1.712	1.577	1.681
48	1.709	1.574	1.680
49	1.707	1.572	1.678
50	1.704	1.569	1.677
51	1.702	1.567	1.676
52	1.700	1.565	1.674
53	1.641	1.506	1.616
54	1.639	1.504	0.00
55	1.637	1.502	0.00
56	1.635	1.500	0.00
57	1.634	1.499	0.00
58	1.632	1.497	0.00
59	1.630	1.495	0.00
60	1.629	1.494	0.00
61	1.627	1.497	0,00
62	1.626	1.491	0.00
63	1.567	1.432	0.00
64	1.566	1.431	0:00
65	1.565	1.430	0.00
66	1.563	1.428	0.00
67	1.562	1.427	0.00
68	1.561	1.426	0.00
69	1.560	1.425	0.00
70	1.559	1.424	0.00
71	1.558	1.423	0.00
72	1.556	1.421	000
73	1.498	1.363	0.00
74	1.497	1.362	0.00
75	1.496	1.361	0.00
76	1.495	1.360	0.00
77	1.495	1.360	0.00
78	1.494	1.359	0.00
79	1.493	1.358	0.00
80	1.492	1.357	0.00
81	1.491	1.356	0.00
82	1.490	1.355	0.00
83	1.433	1.298	0.00
84	1.432	1.297	0.00
85	1.431	1.296	0.00
86	1.430	1.295	0.00
87	1.430	1.295	0.00
88	1.429	1.294	0.00
89	1.428	1.293	0.00
90	1.427	1.292	0.00
91	1.427	1.292	0.00
92	1.426	1.291	0.00
93	1.369	1.234	0.00

LOLITO C. MUNGA
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SP Member

TERESITA J. VELOSO
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CARLO S. ENRIQUEZ
SP Member

MARGARITA C. CARI
SP Member

94	1.368	1.233	0.00
95	1.367	1.232	0.00
96	1.367	1.232	0.00
97	1.366	1.231	0.00
99	1.365	1.230	0.00
100	1.365	1.230	0.00
101	1.364	1.229	0.00
102	1.364	1.229	0.00
103	1.306	1.171	0.00
104	1.306	1.171	0.00
105	1.305	1.170	0.00
106	1.305	1.170	0.00
107	1.304	1.169	0.00
108	1.304	1.169	0.00
109	1.303	1.168	0.00
110	1.303	1.169	0.00
111	1.302	1.167	0.00
112	1.302	1.167	0.00
113	1.244	1.109	0.00
114	1.244	1.109	0.00
115	1.244	1.109	0.00
116	1.243	1.108	0.00
117	1.243	1.108	0.00
118	1.242	1.107	0.00
119	1.242	1.107	0.00
120	1.242	1.107	0.00
121	1.241	1.106	0.00
122	1.241	1.106	0.00
123	1.184	1.049	0.00
124	1.183	1.048	0.00
125	1.183	1.048	0.00
126	1.183	1.048	0.00
127	1.182	1.047	0.00
128	1.182	1.047	0.00
129	1.182	1.047	0.00
130	1.181	1.046	0.00
131	1.181	1.046	0.00
132	1.181	1.046	0.00
133	1.123	0.988	0.00
134	1.123	0.988	0.00
135	1.123	0.988	0.00
136	1.123	0.988	0.00
137	1.122	0.987	0.00
138	1.122	0.987	0.00
139	1.122	0.987	0.00
140	1.121	0.986	0.00
141	1.121	0.986	0.00
142	1.121	0.986	0.00
143	1.064	0.929	0.00
144	1.063	0.928	0.00
145	1.063	0.928	0.00
146	1.063	0.928	0.00
147	1.062	0.927	0.00
148	1.062	0.927	0.00
149	1.062	0.927	0.00
150	1.062	0.927	0.00
151	1.062	0.927	0.00
154	1.004	0.869	0.00
155	1.004	0.869	0.00

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156	1.003	0.868	0.00
157	1.003	0.868	0.00
158	1.003	0.868	0.00
159	1.003	0.868	0.00
160	1.003	0.868	0.00
161	1.002	0.867	0.00
162	0.945	0.810	0.00
163	0.945	0.810	0.00
164	0.945	0.810	0.00
165	0.945	0.810	0.00
166	0.944	0.809	0.00
167	0.944	0.809	0.00
168	0.944	0.809	0.00
169	0.944	0.809	0.00
170	0.944	0.809	0.00
171	0.944	0.809	0.00
172	0.886	0.751	0.00
173	0.886	0.751	0.00
174	0.886	0.751	0.00
175	0.886	0.751	0.00
176	0.886	0.751	0.00
177	0.886	0.751	0.00
178	0.885	0.750	0.00.
179	0.885	0.750	0.00
180	0.885	0.750	0.00
181	0.885	0.750	0.00
182 and below	0.828	0.693	0.00

SECTION 3. *Other Fees and Charges.* All other fees and charges imposed and collected under existing laws and orders of the National Meat Inspection Services shall continue to be so imposed and collected pursuant thereto.

Article 7

Laws, Administrative Orders, and Sanctions

SECTION 1. *Laws and Administrative Orders.* All laws as well as administrative orders, rules, and regulations and other issuances of the National Meat Inspection Services governing or covering the management, administration, regulation, operation and maintenance of slaughterhouse shall apply to the Baybay City Slaughterhouse.

SECTION 2. *Sanctions.* Any person found to have violated any of the provisions provided herein and those that may be formulated, adopted, and implemented by the Baybay City Market and Slaughterhouse Management Office with the required approval of the City Mayor shall be denied the privilege to avail himself of the facilities and services of the Baybay City Slaughterhouse. Notwithstanding the herein provision, the City Government may pursue an action in court which shall impose upon the accused, in case of conviction, a penalty of imprisonment of not more than six (6) months, or fine of not less than P1,000.00 nor more than P2,000.00 or both at the discretion of the court.

LEONIDO A. BORAY
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Article 8

Final Provisions

SECTION 1. *Separability Cause.* If for any reason or reasons, any part or provision of this Ordinance shall be held unconstitutional or invalid, other parts or provisions hereof which are not affected thereby shall continue to be in full force and effect.

SECTION 2. *Repealing Clause.* Except as otherwise provided herein, all ordinances, rules, and regulations, and other similar issuances, or parts thereof, which are inconsistent herewith, are hereby repealed or modified accordingly.

SECTION 3. *Effectivity.* This Ordinance shall take effect upon its approval.

RESOLVED, FURTHER, to let certified copies of this resolution be furnished to the Office of the Sangguniang Panlalawigan of Leyte for their approval and other offices concerned for information and appropriate action.

Enacted, November 23, 2009

I HEREBY CERTIFY to the correctness of the foregoing ordinance which was adopted by theSangguniang Panlungsod during its regular session held on November 23, 2009

AMELITO V. BORNEO
Secretary to the SP

ATTESTED AND CERTIFIED TO BE DULY ADOPTED:

HON. REX A. RETANA
City Vice Mayor &
Presiding Officer

APPROVED BY HIS HONOR:

HON. MICHAEL L. CARI
City Mayor

LOLITO C. MUÑEZ
SP Member

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SP Member

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