

National Meat Inspection Service (NMIS)

A. CONSUMER INFORMATION, PROTECTION AND ASSISTANCE SECTION (CIPAS)

The Consumer Information, Protection and Assistance Section of NMIS XII with the cooperation and effort of the regional personnel and support staff have accomplished the following:

On the area of consumer awareness program; a total of twenty-eight (28) seminars/orientation were conducted and attended by four hundred (400) participants who were either meat inspectors, meat vendors, butchers, farmers and students coming from various colleges and universities from the region, along side with the seminars/orientation, IEC materials (flyer, pamphlet, audio video presentation, etc) were also given. The seminars/orientation conducted the following:

- Home Food Safety
- Meat Safety and Quality
- Butchers' Orientation
- GMP and SSOP Orientation
- HACCP Orientation

On consumer welfare and assistance; a total of ten (10) consumer complaints were received with a corresponding eight (8) complaints resolved. The complaints were either cases of misrepresentation of products and poor quality meat. The remaining ten cases which were not resolved were due to the fact that these complaints were no longer interested of pursuing the complaints.

On the same manner, Meat Safety Consciousness Week was also celebrated in the region and this year's celebration was held in General Santos City. Highlighting the celebration were the caravan of all meat conveyances vehicle, meat distribution to charitable institution, Meat Safety and Quality Seminar. GMP Orientation and the yearly bowling tournament was participated in by meat industry stakeholders in the region.

B. MEAT SCIENCE AND TECHNOLOGY SECTION (MSTS)

The NMIS XII Meat Science and Technology Section with the cooperation and participation of the regional staff and personnel had accomplished commendable achievements for fiscal year 2012.

For its Local Government Meat Control System Development Program; the office was able to conduct three (3) SLH Operations, Management Orientation Seminar with a total of one hundred eighty (180) participants in attendance. On the same manner, Good Hygienic Slaughtering Practices Trainers' Training was also conducted which was attended by provincial and city veterinarians of the entire SOCKSARGEN region. However, as of 2012, no basic meat inspection training course was conducted in the region but the office had decided to join with other region's training.

On the agency's Monitoring and Evaluation of LRME's in the adoption of GHSP and EMP; a total of four (4) provinces and five (5) cities were monitored and evaluated and based on the assessments; it was worth noting that all provinces and cities are on the process of implementing and complying the requirements of GHSP. However, as to compliance on the registration of butchers/handlers, neither province nor city had submitted the list to the registered butchers.

On the area of slaughtered animals' data management, a total of 14,073,443.00 kgs collated coming from accredited and non-accredited slaughterhouses representing a total 114,846 heads of livestock slaughtered.

On the poultry side there were 16,274,782 heads of birds slaughtered with corresponding weight of 16,227,866.66 kgs dressed chicken.

C. MEAT IMPORT EXPORT ASSISTANCE INSPECTION SECTION (MIEAIS)

ACTIVITIES:

- There were a total of 917.5 kgs of frozen beef trans-shipped from Davao City to Matutum Meat Packing Corporation cold storage facility for the year 2012.
- There were ten (10) COMI (Certificate of Official Meat Inspection) issued from transport for the whole year of 2012.
- We have three (3) accredited cold storages in region XII, which is under supervision.
- Eca Cold Store Plus has a total withdrawal of 2,137,951.52 kgs of frozen poultry meat and beef all for local market distribution.

D. ACCREDITATION, REGISTRATION AND ENFORCEMENT SECTION (ARES)

- Conducted inspection (old/new) evaluation of meat establishments - 76
- Accredited meat delivery vans - 112
- Conducted post- abattoir control operations/surveillance - 8
- Attended, conducted and participated meetings - 32
- Conference, forums, interviews, seminars, launchings, summits, orientations, workshops and sessions - 30
- Technical Assistance Provided - 20
- Attended two (2) turn-over ceremonies, Pre-Bid and Opening of Bids in M'lang, North Cotabato and Isulan, Sultan Kudarat.

- Attended two (2) Lechon Festivals in Koronadal City and in Isulan, Sultan Kudarat.
- Attended State of the City Address (SOCA) in Koronadal City.
- Evaluated three (3) meat establishments as regional winners (MSCW)

E. PLANT OPERATION AND INSPECTION SECTION (POIS)

- GMP – HACCP CERTIFIED MEAT ESTABLISHMENTS
 - a. MMPC – Two (2) HACCP Certified Product
 - b. Pollo Fresco PDP – Nine (9) HACCP Certified Products
 - c. Lisa’s Tender Lean Meat – GMP Certified
 - d. Ciudad – GMP Certified
 - e. Tampakan Municipal Slaughterhouse – GMP Certified
- Nine (9) Deputized Meat Control Officers and Meat Inspectors all from LGU-General Santos City.
- About three (3) unaccredited slaughterhouses were assisted for GMP program namely:
 - a. General Santos City Slaughterhouse
 - b. Koronadal City Slaughterhouse
 - c. M’lang Municipal Slaughterhouse

F. LABORATORY SERVICES SECTION (LSS)

WATER ANALYSIS

There were 32 samples submitted in year 2012. Samples were taken from SOCSARGEN PDP, ALDECOR PDP, Lisa's Tender Lean Meats, Matutum Meat Packing Corporation, Pollo Fresco Agricultural Development Corporation, Ciudad Abattoir, Tampakan Municipal Sanitary Slaughterhouse and Isulan Municipal Abattoir. Among the samples collected, 15 were positive for coliform organism.

BACTERIOLOGICAL ANALYSIS OF SWAB SAMPLES

A total of 88 samples were submitted for the analysis. Samples were collected from SOCSARGEN PDP, ALDECOR PDP, Lisa's Tender Lean Meats, Matutum Meat Packing Corporation, Pollo Fresco Agricultural Development Corporation, Ciudad Abattoir, Tampakan Municipal Sanitary Slaughterhouse and Isulan Municipal Abattoir. One swab sample from SOCSARGEN PDP was positive for *E. Coli*. Most of the samples collected were negative for the presence of *Salmonella* and *Escherichia Coli*.

MICROBIAL INHIBITON TEST

A total of 184 samples were submitted for MIT on March, May, June and September 2012. Six samples were positive for the presence of regulated drugs.

TRICHINELLA SPIRALIS EXAMINATION

There were 100 pork tongue and 20 diaphragm samples examined for year 2012. Samples were collected from Lisa's Tender Lean Meats and Matutum Meat Packing Corporation. All of the samples examined were negative from *Trichinella Spiralis*.

CLENBUTEROL

A total of 84 urine samples were submitted for Clenbuterol analysis. These samples were collected from accredited meat establishments of Regions IX, XI and XII. Forty (40) samples were detected positive in Clenbuterol residue. For Region IX- 4 samples were positive out of 25 samples submitted. Region IX- 17 out of 22 while Region XII- 19 samples were positive out of 37 samples collected.

CHLORAMPHENICOL

There were 122 samples submitted from different meat establishment of Region IX, XI and XII. Samples were composed of 82 pork kidneys and 40 chicken breasts. Based on the results of the examination, eight samples were screened positive from chloramphenicol residue. For Region IX, two samples were positive out of 26 samples submitted. Region XI- two samples out of 33 while Region XII- four samples were positive out of 63 samples collected.