



Republic of the Philippines  
**DEPARTMENT OF AGRICULTURE**  
Office of the Secretary  
Elliptical Road, Diliman, Quezon City

23 November 2010

**Administrative Order**

No. 22  
Series of 2010.

**SUBJECT: RULES AND REGULATIONS IN THE HANDLING OF FROZEN AND CHILLED MEAT AND MEAT PRODUCTS IN THE MEAT MARKETS**

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**WHEREAS**, Philippine market has witnessed the increasing influx of imported and local frozen meat and meat products.

**WHEREAS**, frozen meat and meat products whether local or imported, when exposed to ambient temperature, results to thawing with escape of natural meat juices. This valuable constituent, in whole or in part, when omitted or abstracted affects the quality of meat and meat products; thus, it needs to be maintained throughout the cold chain until it reaches the consumer.

**WHEREAS**, RA 9296, Section 44 "Standards and Guidelines" provides that the Secretary of Department of Agriculture, through NMIS, shall adopt internationally recognized standard, recommendations, set of procedure or guidelines to further ensure the quality and safety of meat and meat products.

**WHEREAS**, there is a need to issue rules and regulations in the handling of frozen meat and meat products offered for sale in meat markets to ensure its quality and safety.

**NOW, THEREFORE, I, PROCESO J ALCALA**, Secretary of the Department of Agriculture do hereby issue this Order.

Section 1  
**SCOPE**

This Order shall cover all persons and entities engaged in the sale of frozen meat and meat products in the meat market.

Section 2  
**DEFINITION OF TERMS**

As used in this Order, the following terms, words and phrases herein issued shall be construed to mean as follows;

- 2.1 **Cold Storage** – refers to a 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.
- 2.2 **Frozen Meat and Meat Products** – refers to meat and meat products subjected to freezing temperature below -18°C.
- 2.3 **Hot Meat** – refers to meat and meat products which was slaughtered, prepared, processed, handled, packed, stored in an unregistered/ unaccredited meat establishment.
- 2.4 **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 NMIS in which food animals, meat or meat products are slaughtered, prepared, processed, handled, packed or stored, as applicable.
- 2.5 **Meat Market** – an area authorized by government for the sale/ trade of meat and meat products; may be as integral part of public market or supermarket.
- 2.6 **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, excepting products which contain meat or other portions of such carcass only in relatively small proportion or historically have not been considered by consumers as products of the meat industry, and which are exempted from definition as meat products by the Secretary under such conditions as he 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.
- 2.7 **Post-establishment Control** – refers to monitoring and checking of meat and meat products during transport and sale in any meat outlet. It also mean surveillance of persons/ vehicle, casing of place involved in illegal processing or storage and measures to control proliferation of hot meat and meat products sold for human consumption.
- 2.8 **Primary Packaging** – refers to first layer food grade wrapping materials in direct contact with the product to protect it from contamination.
- 2.9 **Thawing** – refers to defrosting of a frozen product either through exposure to higher temperature or by means of technology.

Section 3  
**IMPLEMENTING AGENCY**

- 3.1 The Local Government Units (LGU) being the principal controlling authority in the regulation of meat and meat products within their territorial jurisdiction as mandated in the RA 7160, shall conduct post-establishment control to check compliance with these regulations. The LGU shall monitor the transport, storage and display of said products and ensure that the necessary documents are present at all time.
- 3.2 The National Meat Inspection Service (NMIS) shall assist the LGU in the implementation of this regulation.

Section 4  
**HANDLING REQUIREMENTS**

- 4.1 The following rules and regulations shall be strictly observed in the handling of frozen meat and meat products intended for sale in the meat markets.
- 4.1.1 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 LGUs.
  - 4.1.2 Frozen meat and meat products shall be displayed and sold in the meat stalls in sealed primary packaging.
  - 4.1.3 Thawing and repacking from bulk packaging shall be done in an NMIS accredited 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.
  - 4.1.4 Retail packaging material shall ensure traceability and bear the identity of the original source (eg name, address, accreditation number.) as well as that of the NMIS licensed repacker.
  - 4.1.5 The retail packages shall be stored in refrigerated facilities and transported in vehicles that are able to maintain temperature not higher than 4°C.
    - 4.1.5.1 In the meat stall, 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.
    - 4.1.5.2 Be kept in temperature not higher than 10°C.
- 4.2 All frozen meat and meat products offered for sale in the meat market shall be accompanied by Meat and Meat Product Inspection Certificate.

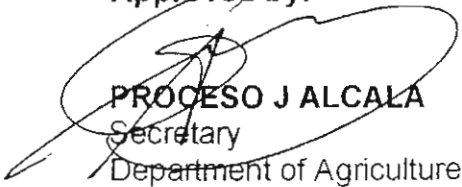
Section 5  
**PENALTY PROVISION**

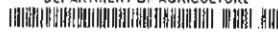
All person, firm or corporation found guilty of directly or indirectly violating any provision of this Order, in addition to penalties and sanctions prescribed in Republic Act 9296, otherwise known as the "Meat Inspection Code of the Philippines" may also be charged for violation of the Consumer Act of the Philippines.

Section 6  
**EFFECTIVITY**


This order shall take effect fifteen (15) days after publication in a newspaper of general circulation or in the Official Gazette and filing of a copy at the UP Law Center.

Approved by:

  
**PROCESO J ALCALA**  
Secretary  
Department of Agriculture

DEPARTMENT OF AGRICULTURE  
  
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Recommending Approval:

  
**ATTY JANE C BACAYO, DVM, MPA**  
Executive Director  
National Meat Inspection Service