

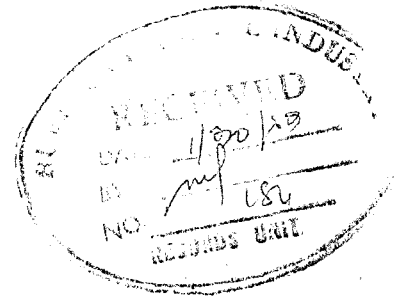


Republic of the Philippines
DEPARTMENT OF AGRICULTURE
Office of the Secretary
Elliptical Road, Diliman, Quezon City

16 December 2002

ADMINISTRATIVE ORDER

No. 32
Series of 2002



Subject: **FOOT-AND-MOUTH DISEASE CONTROL AND ERADICATION
MEASURES IN SLAUGHTERHOUSES**

WHEREAS, Foot-and-Mouth Disease has in the past hit the country in epidemic proportions to the detriment of the livestock industry in particular and the economy in general;

WHEREAS, the National Government, under the leadership of the Department of Agriculture, embarked on a National Program for the Eradication of FMD and its initial success led to the OIE declaration of the whole Mindanao, Visayas and the islands of Masbate and Palawan as FMD-free zones;

WHEREAS, there is a need to sustain the gains achieved so far and for all sectors to support the effort to finally make the whole country FMD-free;

WHEREAS, an epidemiological study indicated that high percentage of FMD incidence were recorded in slaughterhouses and its immediate vicinity;

WHEREAS, there is a need to ensure that the appropriate control measures towards the full eradication of FMD are instituted in slaughterhouses;

NOW THEREFORE, I, LUIS P. LORENZO JR., Secretary of Agriculture, do hereby issue this Order;

SECTION 1. "ALL-IN, ALL-OUT" POLICY

- (a) All animals brought to the slaughterhouse are considered for the sole purpose of slaughtering. At no time shall holding pens be used for stocking purposes and/or holding area for live sales.
- (b) All animals brought to the slaughterhouse must be covered by the permits/documents as required by the controlling authority (*National Meat Inspection Commission for 'AAA' and 'AA' slaughterhouses and LGU for class A and non-accredited facilities*). Owners are under obligation to provide the controlling authority with the necessary information about their animals for the purpose of traceability.
- (c) All animals brought in the slaughterhouse shall be slaughtered within the day of its arrival. **NO SLAUGHTER ANIMAL SHALL BE KEPT IN THE LAIRAGE FOR MORE THAN 24 HOURS.**

SECTION 2. CLEANING AND DISINFECTION

- (a) The schedule of daily operation of slaughterhouses shall be set as to ensure the proper cleaning and disinfection of the slaughter facility, equipment, lairage and surroundings. The following schedule shall be set by slaughterhouse management and shall be posted for the information of all.

Arrival and acceptance of
animals for slaughter : _____
Slaughter time : _____
Cleaning and Disinfection : _____
Rest period : _____

- (b) It is the responsibility of slaughterhouse operator to have a cleaning and disinfection program. Meat Control Officers and Meat Inspectors shall ensure that said program is religiously followed.
- (c) Slaughterhouse operators shall provide ample supply of disinfectants and cleaning paraphernalia. Foot baths must be strategically positioned and all personnel shall be required to pass through them upon entering and leaving the establishment at all times.
- (d) All vehicles must pass through the wheel bath upon entering the slaughterhouse premises at all times. They must be properly cleaned and disinfected before leaving the premises.
- (e) In case an incidence of FMD is noted in animals kept in the lairage, the slaughterhouse shall be immediately closed for operation. It shall remain closed until after the management, under the supervision of the Regional FMD Task Force, shall have instituted thorough cleaning and disinfection of the whole slaughterhouse facility, equipment, lairage and surroundings. The affected pen and those immediately adjacent to it shall be kept vacant for two (2) weeks.

SECTION 3. REPORTING

- (a) All regulatory officers (Meat Inspectors/Meat Control Officers), whether employed by the national or local government, shall include a notation on the required monthly slaughter report to be submitted to the next level of authority (i.e., Regional Director for NMIC, Municipal/City Veterinarian or Municipal Agricultural Officer for Municipal Meat Inspectors) as to the FMD situation in their area of responsibility. A negative monitoring report is equally important in monitoring the disease.
- (b) Should an incidence of FMD be noted, the government regulatory officers assigned thereat must submit an FMD Investigation Report which includes an FMD Sample Submission Form and FMD Condemnation Report Form to his immediate technical superior (see 3.a above) within 24 hours when case was first noted.
- (c) NMIC Regional Director shall immediately conduct investigation of reported FMD case in slaughterhouses. NMIC shall immediately inform National FMD Task Force of results its investigation.

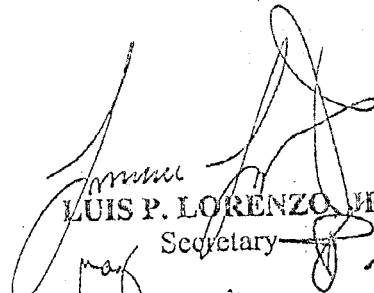
SECTION 4. PENALTIES

- (a) CSC Book V of EO 292 Chapter 7 Sec. 51 **Preventive Suspension**-
The proper disciplining authority (NMIC Executive Director or Local Chief Executives) may preventively suspend any subordinate officer or employee under his authority pending an investigation in neglect of performance of duty, or if there are reasons to believe that the respondent is guilty of charges which would warrant his removal from the service.
- (b) Refusal of slaughterhouse operator/owner to cooperate in the implementation of this regulation shall be deemed as grounds for revocation of the accreditation of the establishment and/or revocation of the permit to operate the said establishment.

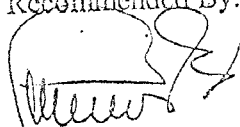
SECTION 5. EFFECTIVITY

This Order shall take effect (15) days after publication in a newspaper of general circulation, and its filing with the UP Law Center.

Approved this JAN 06 2003 day of _____ 2002 in
Quezon City, Philippines.


LUIS P. LORENZO, JR.
Secretary

Recommended By:



DR. EFREN C. NUESTRO
Executive Director
National Meat Inspection Commission