

**Office of the Mayor
(Slaughterhouse Operation)
(External)**

1. Slaughterhouse Operation

Polangui Municipal Abattoir shall promulgate and implement policies, procedures, guidelines, rules and regulations governing post production flow of livestock and meat product (both locally produced and imported) through the various stages of marketing and proper handling, inspection, processing storage and preservation of such products in the same manner, the agency shall protect the interest, health and general welfare of the meat consuming public and shall endeavor for the development of the livestock and meat industry.

Office / Division:	Polangui Municipal Abattoir LRME - Local Registered Meat Establishment			
Classification:	Simple			
Type of Transaction:	G2C			
Who may avail:	Meat Vendors, Meat Dealers, Individual with Food Animal Subject for Slaughtering			
CHECKLIST OF REQUIREMENTS		WHERE TO SECURE		
A. Hogs / Goats / Sheep * Veterinary Health Certificate (VHC) * Shipping Permit of Animals if it s from other province		Municipal Agriculture Office / Veterinary Office / DA - Quarantine Office of Origin		
B. Large Animals (Cattle / Carabao) * Veterinary Health Certificate (VHC) * Shipping Permit of Animals if it s from other provinc * Certificate of Ownership / Transfer of Ownership		Municipal Agriculture Office / Veterinary Office / DA - Quarantine Office of Origin Mun. Treasurer's Office Large Animal Registration Officer		
CLIENT STEPS	AGENCY ACTION	FEES TO BE PAID	PROCESSING TIME	PERSON RESPONSIBLE
1. Entering of animals to be slaughtered 12:00 pm to 6:00 pm The clients / managers brings the animals to the slaughterhouse and submits required documents for inspection	1. Check and records the kind of animals and its corresponding credentials	None		* <i>Meat Inspector Assigned</i> * <i>Slaughter's Staff - Municipal Abattoir Office</i>

<p>2. Clients / Managers bring the animal to their respective holding pen</p>	<p>2. Inspect and verifies relevant document (Shipping Permit) Veterinary Health or ownership and/or transfer of ownership of food animals presented for slaughter 2.1 Performs Ante-Mortem Inspection if fit for slaughtering animals will be tested for 6 to 8 hours at the holding pen</p>	<p>PHP 100.00- registration of ownership None</p>	<p>5 minutes</p>	<p>Collectors - Mun. Treasurer's Office</p>
<p>3. Clients / Managers will observed their animals upon the time of slaughtering to observed the good manufacturing procedure (GMP) at exactly 12:00 am to 7:00 am</p>	<p>3. Suspected animals will undergo further observation at holding pen, if unfit for slaughtering animals will condemned. Condemnation Slip will be issued. 3.1 Time to time inspection of animals will be conducted at the holding prior for slaughtering 3.2 Upon operation: conduct post-mortem to ensure the production of clean meat and enforces humane slaughtering techniques or practices of food animals 3.3 Maintains personal cleanliness and proper hygiene of all butchers 3.4 Issue meat inspection certificate to all animals slaughtered</p>	<p>None None None None</p>	<p>15 to 30 minutes</p>	<p><i>*Meat Inspector</i> <i>*Security Guard</i> <i>*Animal Caretaker - Municipal Abattoir Office</i></p>

	3.5 Issue Condemnation Slip (if there is a case)	None		
4. Clients pay the Slaughtering Fees / Charges	4. All carcasses shall be marked pass/ inspected by the meat inspector and haul it by the meat van and brought it to their respective stall/ owners 4.1 All Charges and fees will be collected by revenue collector upon delivery	None Hogs: PHP 100.00/ head PHP 175.00/ cattle PHP 20.00/ head-for hauling	1 day or office time	<i>Delivery Team - Municipal Abattoir Office</i> <i>Revenue Collection - Mun. Treasurer's Office</i>
	TOTAL	Hogs-PHP 220.00 Cattle-PHP 295.00	1 day & 35 minutes	

