



Republic of the Philippines
OFFICE OF THE SECRETARY
Elliptical Road, Diliman
1100 Quezon City

ADMINISTRATIVE ORDER

NO. 35

Series of 2021

**SUBJECT: RULES AND REGULATIONS ON HUMANE AND HYGIENIC SLAUGHTER, AND
MEAT INSPECTION OF RABBIT FOR FOOD**

WHEREAS, the National Meat Inspection Service (NMIS) is mandated to promulgate and implement policies, procedures and guidelines governing proper handling, inspection, processing, storage and preservation of meat and meat products and to protect the interests, health and welfare of the meat consuming public.

WHEREAS, Republic Act No. 9296 (2004) defined the term "Food Animal" which includes domesticated rabbit;

WHEREAS, RA 10536 an Act amending RA 9296 otherwise known as the Meat Inspection Code of the Philippines includes rabbit as one of the food animals, therefore, the Department of Agriculture (DA) recognizes the existence of rabbit meat industry and rabbit meat as food source;

WHEREAS, there is a need to ensure the hygienic slaughtering of rabbits to safeguard the health of the consuming public from zoonoses and other hazards including development of standards for hygienic and humane slaughtering of rabbit and inspection;

NOW THEREFORE, I, WILLIAM D. DAR, Secretary of Agriculture, pursuant to Republic Act (RA) No. 9296, otherwise known as the Meat Inspection Code of the Philippines, as amended by RA 10536, do hereby issue and promulgate this Guidelines on Humane Slaughter and Meat Inspection of Rabbits for Food.

Section I
SCOPE

1. This order shall apply to the humane and hygienic slaughtering of domesticated rabbit for human consumption in an NMIS licensed rabbit slaughterhouse.
2. This shall cover the conduct of ante-mortem of rabbits for slaughter and post-mortem inspection of carcasses and edible visceral organs/ offal.
3. This shall cover the slaughterhouses with appropriate facilities to process rabbit meat and offal for distribution in commerce, transport vehicles for live animals, registered meat transport vehicles (MTV for meat), and meat markets.
4. This Order defines the detailed responsibilities of NMIS and LGU meat inspection officers, business owners and operators of slaughterhouses including personnel or handlers, and drivers of livestock and meat transport vehicles.

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Section II GENERAL PRINCIPLES

1. Rabbits to be slaughtered shall be sourced from GAHP certified farms (PNS/BAFS 60:2008).
2. Meat inspection shall be carried out in rabbit to ensure that their meat is fit for human consumption.
3. Meat Inspection shall be conducted in the slaughterhouse premises by authorized NMIS and or LGU meat inspection Officers who have completed the Basic Meat Inspection Course.
4. The following documents shall be presented to the meat inspection officer for verification prior to slaughter:
 - a. Veterinary Health Certificate (VHC) issued by any licensed veterinarian attesting that the animal is apparently healthy and includes medication history and withdrawal times.
 - b. Shipping Permit issued by the government authorized quarantine officers which is required for rabbits crossing provincial borders.
5. Only healthy rabbits which are free from any animal diseases, veterinary drug residues, hormones, growth promotants, heavy metals and pesticides and other physical, biological and chemical hazards or contaminants shall be allowed to be slaughtered for food.
6. Rabbits awaiting slaughter shall be protected from cruelty, mishandling practices and procedures in compliance with the requirements of DA Administrative Order No. 18 series of 2008 on Rules and Regulations on Humane Handling in the Slaughter of Animals for Food.
7. Only rabbits that have undergone and passed the ante-mortem inspection shall be slaughtered.
8. Slaughter of rabbits shall be done by trained/experienced butchers in an NMIS-licensed slaughterhouse or facility.
9. All viscera or offal shall be separated from the carcass for proper disposal and to be dispose as edible or inedible, the inedible shall be disposed off properly.
10. Inspected rabbit meat shall be individually pre-packed, properly labeled issued Meat Inspection Certificate (MIC) and loaded in registered meat transport vehicle for distribution in commerce.
11. Carcasses are handled and transported in a hygienic and sanitary manner with provision of appropriate and clean equipment and meat transport vehicles.
12. The rabbit slaughterhouse management shall be responsible for the establishment and implementation of rabbit meat product identification, traceability, product recall, GMP/SSOP and/or HACCP and animal welfare programs.
13. Owners or operators of rabbit slaughterhouses are responsible for complying with the set rules, regulations, standards and procedures in the transport, handling and care of food animals before slaughter.
14. All-in, All-out policy shall be strictly implemented in the slaughtering operation of licensed rabbit slaughterhouse
15. No person, firm or corporation shall store, traffic, transport, sell or otherwise dispose of for food any carcass, viscera and edible by-product which have not been previously inspected and passed in accordance with Republic Act No. 9296 as amended by Republic Act No. 10536.

16. No carcass of rabbit or parts thereof shall be stored, transported, sold for human consumption without inspection, and those found upon inspection to be unfit for human consumption shall be condemned and shall be disposed of in the declaration and presence of the meat inspection in accordance with the provisions of this Order.

Section III DEFINITION OF TERMS

For the purpose of this Administrative Order the term as defined in the Definition of Terms of R.A. 9296 series of 2004 as amended by R.A. 10536 series of 2013 are hereby adopted, unless otherwise defined hereunder. For this Administrative Order, the following shall mean:

1. **Competent Authority** refers as controlling authority charged by the government with the control of meat inspection and meat hygiene, including setting and enforcing regulatory meat hygiene requirements pursuant to Codex Alimentarius.
2. **Fryer** refers to a young rabbit which is less than 10 weeks of age.
3. **Lapan** refers to rabbit meat.
4. **Pelt** refers to an animal's skin or fur.
5. **Roaster** refers to rabbits which are 10 weeks to 6 months of age.
6. **Scruff** refers to the loose skin at the back of the neck or nape of an animal.
7. **Skinning or Flaying** refers to the removal of fur.
8. **Stewers** are rabbits more than 6 months of age.
9. **Stun to Stick Interval (SSI)** refers to the time when the animal is stunned up to when it is stuck or bled with a range of 5 to 10 seconds (Admin. Order No. 18 s. 2008).

Section IV STRUCTURAL DESIGN AND CONSTRUCTION OF RABBIT SLAUGHTERHOUSE

The rabbit slaughterhouse shall have the following minimum structural design and facilities for humane, inspection, hygienic and sanitary slaughtering and dressing operation as shown in Annex A which is an integral part of this Order:

1. The structure of the rabbit slaughterhouse shall be so designed that the minimum requirements of humane handling and welfare of rabbits are not compromised. Such that rabbits must not lead to undue soiling, cause undue stress to the animal, enough space both for animals and butchers, or may adversely impact on the safety and suitability of their meat.
2. The structural design shall provide enough natural and/or artificial ventilation system and lighting facilities.
3. It shall provide enough spaces for meat, equipment, and personnel to work and move around and will not compromise safety and suitability of meat.
4. It should have a one-way traffic flow to prevent cross contamination that will affect meat, packaging materials, equipment and personnel.
5. The design shall have a separate entrance of live rabbits and exit of meat and edible by-products.
6. It shall have a separate entrance of personnel working in slaughter or kill area and clean areas.



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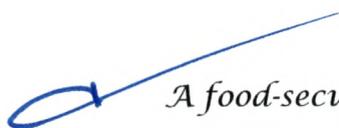
7. It shall establish separate area exclusive for specific activity such as, but not limited to the following:
 - 7.1. Live and kill area which constitute the areas of holding, antemortem inspection, stunning, killing and bleeding;
 - 7.2. Dressing area which constitutes the skinning or flaying, or scalding and dehairing;
 - 7.3. Evisceration area which constitutes the evisceration activities, post mortem inspection until final washing;
 - 7.4. Clean area which constitutes the chilling, sorting, weighing, packaging, fabrication, freezing, storing and dispatch, and;
 - 7.5. Portable equipment cleaning and disinfection area.
8. It shall provide facility for the proper disposal of condemned animal or material in a manner that will not pose risk of contamination to meat, packaging material, equipment and personnel or such material will not be processed and enter the food chain.

The construction of rabbit slaughterhouse shall have a minimum requirement as prescribed by other applicable regulations, codes, guidelines such as, Code of Sanitation of the Philippines, CAC - Code of Hygienic Practice of Meat, Good Manufacturing Practices, among others.

1. The floor should be durable, made of impervious material, easy to clean and maintain and in good repair. No area where water stayed on, and water should easily flow towards floor drain.
2. The walls and partitions should be durable, non-absorbent, smooth surface, light color, easy to clean and in good repair.
3. There must be a wall to floor junction that is concave and without angle coved.
4. Ceilings and overhead fixtures should be constructed and finished to minimize the dirt built up, condensation and shedding of particles
5. Windows should be easy to clean, be constructed and finished to minimize the dirt built up, fitted with removable and cleanable insect and pest proof screens.
6. Doors should have smooth and non-absorbent surfaces, easy to clean and in good condition.
7. Floor drains and drainage should be so constructed that it can carry volume of water to prevent flooding, no stagnation of water at any given time, and provided with pest-proof screens.
8. Windows, doors, walls or part of it that is made of glass is hereby prohibited, unless otherwise a program on glass control policy be provided.

The rabbit slaughterhouse shall be provided with appropriate facilities to maintain hygiene and sanitary operation and meat inspection as follows:

1. Water supply. There must an adequate supply of potable and clean water with appropriate facilities for storage, distribution and/or temperature control for use of slaughtering operation, cleaning of equipment and personnel use.
2. Handwashing and hand dryer facilities must be in a strategic location, provided with liquid hand soap, hand sanitizing agents, handwashing instruction, and adequate number of fixtures for a given number of personnel.
3. Toilet facilities should have flush mechanism toilet bowl, door that does not open directly to processing operation, with adequate number of fixtures for a given number of personnel as required under Presidential Decree No. 856, The Code of Sanitation of the Philippines, and must be strategically located that will not pose risk of contamination.
4. Operational sanitation facilities such as hand dip, tool sterilizer/dip, portable cleaning and disinfection equipment must be provided to ensure maintenance of hygiene and sanitation during slaughtering and dressing operation and prevent contamination.



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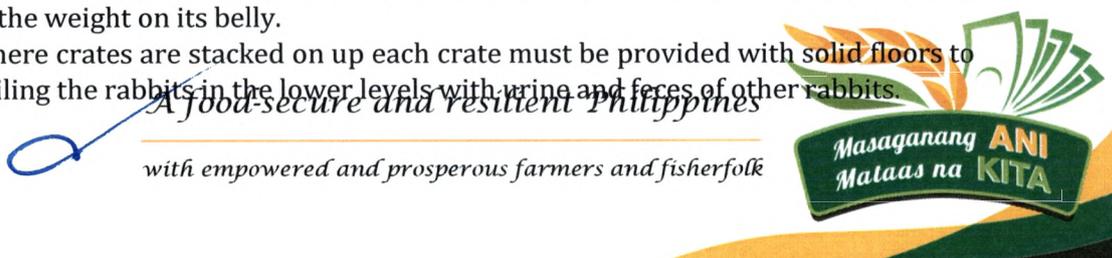
5. Personnel hygiene facilities such as locker room, changing room, handwashing facilities, foot bath, boots washing facilities should be provided and located before entry into the slaughterhouse.
6. Pest control program must be in-placed and functional with activities including monitoring that will prevent entry, harborage and/or eliminate breeding places for any kind of pests.
7. Waste management must be effective in the collection, disposal and monitoring activities that will prevent build-up of smell, become a nuisance or may attract and develop a harborage or breeding place for pests.
8. Drainage and wastewater treatment facility must be established based on the requirements and standards set by the Environmental Management Bureau on the wastewater treatment and disposal.

Facilities for Biosecurity Measures

1. The perimeter fence surrounding the premises should be provided to prevent entry of unauthorized person and stray animals.
2. There must be a separate gate for the entry of transport vehicle for live animals and exit of transport vehicle for meat. The entrance must be equipped with disinfection facilities to disinfect arriving transport vehicle.
3. Gate for the entry of personnel must be provided with 3 meters long footbath and fenced or guarded to prevent people from not stepping into it. Appropriate disinfectant must be provided.
4. CCTV camera must be provided, functional, properly maintained and strategically located to cover all sides of its production areas and premises with no blind spot exist. Records must be protected and kept for at least two (2) years for monitoring and/or investigation.
5. Movement within the premises and access of delivery personnel and visitor must be controlled and monitored.
6. Personnel designated to manage or supervise the use, preparation, application and storage of disinfectants or pesticides must be properly trained and knowledgeable of such chemicals. Also, there must be a separate and secure holding and storage of such toxic chemicals. A material safety data sheet (MSDS) of every toxic chemical used must be kept as reference. A planogram/ schematic diagram indicating the location of each toxic chemical in the storage room must be posted at the door of the chemical storage room.
7. All employees must be trained or oriented on the occupational health and safety practices, food safety, food defense program and other related programs.

Section V PRE-SLAUGHTER HANDLING AND RESTRAINT

1. The food business operator has the overall responsibility for the welfare of rabbits from the time of arrival at the slaughterhouse until the animals are stunned and slaughtered
2. All processes of handling and slaughtering must be carried out by trained and skilled personnel.
3. Holding area is a facility where rabbits will stay and rest, properly ventilated, clean and provided with drinking fountain.
4. Rabbits are handled by the scruff in one hand and the other hand supporting its back leg or holding the weight on its belly.
5. In cases where crates are stacked on up each crate must be provided with solid floors to prevent soiling the rabbits in the lower levels with urine and feces of other rabbits.



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6. The stacked crates shall be arranged in rows to allow proper space as passage way for handlers and to allow air circulation to ensure good ventilation.

Section VI SLAUGHTERING PROCEDURE

1. Unloading

- 1.1. Rabbits for slaughter shall be properly placed in containers or crates to prevent unnecessary stress and physical injury to animals during unloading.
- 1.2. Design and size of crate must provide thermal comfort, proper ventilation, easy handling, smooth surfaces and without protrusions, durable, kept clean, in good repair, and no holes on flooring to prevent urine and fecal contamination with other animals' underneath.
- 1.3. Butchers or handlers shall see utmost care in handling and stacking the crates;
- 1.4. Management must provide equipment to ease unloading and stacking of crates without unnecessary stress or injury to the animals;
- 1.5. The holding area shall have enough space for the stacking of crates with good ventilation and lighting facilities

2. Weighing

- 2.1. The management of slaughterhouse must supply digital weighing scale for live animals.
- 2.2. Weighing scale must be properly calibrated, clean and disinfected prior its use.

3. Holding

- 3.1. Rabbits for slaughter must be rested at least 30 minutes prior slaughter;
- 3.2. During holding, the height and spacing of the stacked crate stacks shall promote proper ventilation to avoid heat stroke;

4. Restraint

- 4.1. Rabbits are usually placed in crates as provided in 1.1. The containers/crates shall be used as restraining device.
- 4.2. Restraining materials and practice shall vary on the available stunning method used.
- 4.3. Rabbits shall be removed individually handled by the scruff in one hand and the other hand supporting its back leg or holding the weight on its belly.
- 4.4. Restraint of rabbits for mechanical stunning shall need a non-slip, solid surface with a backstop to prevent backing away of the animal.

5. Stunning

- 5.1. Stunning shall happen inside the crates
- 5.2. Stunning shall make the animal unconscious and insensible to pain
- 5.3. Rabbits should be stunned individually using a recommended stunning method such as electrical and mechanical stunning.
 - a. **Head-only electrical stunning** allows the electrodes to span or move the current across the brain.
 - i. Electrodes are recommended to be V-shaped and positioned vertically held to prevent the eyes of the rabbits from being injured before the onset of unconsciousness.

- ii. For head-only electrical stunning, the head can be positioned in handheld v-shaped electrodes which can firmly push between the back of the eye and the base of the ear to span the brain. Effective stunning: a power of 100-117v, current of 140-400mA, frequency of 50Hz and duration or contact time of 1-3 seconds. Stun to Stick (neck cut) Interval is less than 10 seconds.
- b. **Mechanical Stunning** of rabbits includes penetrative methods
 - i. Restraint of rabbits for mechanical stunning shall need a non-slip, solid surface with a backstop to prevent backing away of the animal.
 - ii. Restraint of rabbits is by using one hand to holding the neck (scruff) and shoulder down with the ears tucked away from the head and the other hand runs the gun or stunner.
 - iii. In penetrative captive bolt stunning, the bolt is positioned at the site where the intersection of imaginary lines drawn from the lateral canthus of each eye to the opposite ear meets and the angle of the bolt shall be perpendicular to the skull.
 - iv. Caution must be seen during placement of the gun or captive bolt against the rabbit's head as the skin over the head is loose and may slip and may cause inaccurate aim.
 - v. Non-penetrative captive bolt stunning causes a significant blow to the head resulting in immediate loss of consciousness due to brain concussion.
- 5.4. Check for signs of unconsciousness or insensibility and if re-stunning is needed, captive bolt stunning shall be used.
- 5.5. Stunning, regardless of type, shall always be followed by slitting and bleeding as soon as possible by severing both carotid arteries.

6. Shackling

- 6.1. Rabbits are hanged from its hind feet for easy slitting, bleeding, flaying and further dressing;
- 6.2. Rabbits are hanged upside-down with its abdomen facing towards the butcher for the killing procedure. If using gambrels, cut an opening for the hooks just below the feet between the tendon and leg bone.

7. Slitting

- 7.1. Both the carotid arteries are severed swiftly right after stunning to prevent recovery of consciousness.
- 7.2. The cut is made by making an incision ventrally behind the mandibles, where the arteries are found. The arteries are severed at once after stunning to cut the supply of blood to the brain.
- 7.3. Stun to stick (slit) interval shall be 5 to 10 seconds per rabbit.

8. Bleeding

- 8.1. Profuse bleeding should be seen right after cutting the carotid arteries, a sign of effective bleeding.
- 8.2. Slaughter eventually leads to cessation of bleeding with minor dripping of blood from the neck cut wound, and therefore, the end of bleeding can be used as an indicator of death.

The operator has the option of flaying or scalding

9. Skinning or Flaying

- 9.1. Once death occurred, the shackle is turned around so that presentation would be the stomach is facing towards the butcher. If a gambrel is used, an opening cut just below the feet between the tendon and leg bone is made for the hook to insert into it, allowing the legs to spread apart while holding the carcass firm on its place.
- 9.2. Skinning may start from the head by holding the ears and starts skinning behind it towards the nose and following the shape of the skull on both sides until connecting on the incision made during slitting. Both the ears are removed during skinning.
- 9.3. Incision is made on the interior side of a back leg, starting at the base and ends at the hock joint then freeing the pelt from the leg by sliding one or two fingers between the pelt and the muscle all the way around the leg.
- 9.4. Grab the free end of the pelt with both hands and pull away from each other thereby releasing the pelt up to the hock joint.
- 9.5. Connect the two leg incisions by pulling the skin away from the groin area.
- 9.6. Insert two fingers creating a space between the skin and the abdomen where the knife can be easily inserted to cut up and out with the blade pointing away from the abdomen. This technique can prevent accidental nicking of the abdominal cavity.
- 9.7. Pull down on the front and rear sides of the pelt using the areas released from the legs until you reach the tail.
- 9.8. Take the hide above the tail and pull it down and make a cut across the rectum and through the base of the tail.
- 9.9. Grab the two sides of the hide from the hind legs and pull straight down with a sustained motion to pull the hide off.
- 9.10. After the hide is removed, the front feet are cut off at the joint.

10. Scalding and Dehairing

- 10.1. For lapan carcass with skin-on, the whole rabbit body is dipped in hot water (75°C for 5 sec. & 80°C for 3 sec.). Some may use hot water spray (higher temperature) to loosen the hairs. Hot water spray will allow instant pulling of the hairs, therefore, minor or finishing dehairing is made on the body to fully remove the hairs.
- 10.2. Dehairing is done to remove the hairs fully from the body. Once the hairs were fully removed, the carcass is, again hanged on its hind feet with the abdomen facing towards the butcher.

11. Cutting of head and front feet

- 11.1. Depending on the market requirement, lapan carcass may have its head on or head-less, however, for head-less carcass, the head is removed by cutting between the base of the head and the first cervical or neck bone.
- 11.2. The front feet are cut at the junction between the carpus (feet) and the radius and ulna (forearm).

12. Evisceration

- 12.1. Pinch a small part of belly muscle below the rectum and make an initial horizontal cut above it.
- 12.2. Insert two fingers in the opening in the abdomen and hold the knife vertically with its handle on top and the tip of the positioned between the two fingers just under the muscle.

- 12.3. Holding the position, move the incision down to the center of the abdomen and use the fingers to push back the viscera and keep enough space between the viscera and abdominal muscles.
- 12.4. Cut until you reach the rib cage and the viscera will be freed out of the abdominal cavity.
- 12.5. Split the pubic symphysis running vertically between the two hind legs to remove the entire colon from that point.
- 12.6. To free the rectum, pinch the top of the rectum and pull it down through the pelvis, tearing connections and making sure to get hold of the bladder.
- 12.7. Continue removing the entrails from the cavity and using your hand or knife to cut any connections.
- 12.8. The esophagus and trachea are cut at the neck when they aren't severed during bleeding and by using your hand or knife, sever any connections around the stomach and leaving the esophagus attached to it.
- 12.9. By pulling the stomach out of the cavity, the esophagus is pulled out through the diaphragm and away from the neck.
- 12.10. Liver is separated from the entrails and caution must be observed not to nick the bile sac.
- 12.11. Cut in a downward angle through the rib cage on the either side of the sternum and pry the rib cage open. Grab the heart and lungs together downward to remove the attached trachea as well. If the surrounding connections provide resistance cut through them using your knife.
- 12.12. All the internal organs, including kidneys, must be removed from the body
- 12.13. All entrails shall be presented to the meat inspection officer for post-mortem inspection.

13. Washing of Carcass

- 13.1. The individual carcass is sprayed with water while hung on the shackle to remove all blood, dirt, hairs and other contaminants maybe present of the carcass.
- 13.2. The whole carcass must be thoroughly washed.

14. Cutting of hind feet

- 14.1. After the carcass is clean, the carcass is removed from shackle by cutting the hind feet at the hock joint, making sure the hairs must not contaminate the clean carcass.

15. Chilling

- 15.1. Carcasses are chilled at chilling temperature for a desired period to achieve the carcass internal carcass temperature of not higher than 4°C.

16. Packaging

- 16.1. Chilled carcass is packed individually using a polyethylene (PE) bag or any similar packaging material. Should the pre-packed carcass undergo vacuum sealing, a more durable or vacuum-sealing packaging material is recommended. Pre-packed laman shall be labeled as per guidelines on labeling (DA A.O no. 24 s.2010).

17. Weighing

- 17.1. Carcasses may be weighed individually or in packs using a clean, calibrated digital weighing scale.



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18. Storing

- 18.1. Storing of packs of lapan carcasses shall be in accordance with the storing requirements for chilled or frozen.

19. Dispatch

- 19.1. Dispatch is an act of distribution of lapan meats to meat markets and clienteles. Provision shall be in accordance with existing hygienic handling of meat provided by DA Administrative Order Nos. 5 & 6 series of 2012.

Section VII ANTE-MORTEM INSPECTION JUDGEMENT

1. All rabbits for slaughter shall be accompanied with veterinary health certificate issued by a licensed veterinarian and/or shipping permit issued by authorized government quarantine officers.
2. No rabbit shall proceed for slaughter until the meat inspection officer has carried out an ante-mortem inspection and pass the animal for slaughter.
3. Inspection of live rabbits shall be carried out on the day of slaughter or 30 minutes prior. Inspected rabbits but not slaughtered during the day shall be subjected to another ante-mortem inspection on the day of slaughter.
4. Antemortem inspection procedure shall be carried out to detect any signs of abnormality while the animals are at rest and when in motion using the following point of references, but not limited to:
 - a. General cleanliness of the animal;
 - b. Sex, age and sizes
 - c. Fur and skin color, and body markings
 - d. General body conditions (external appearance, posture, gait or movement, behavior, body conformation, emaciation, external injuries, etc.)
 - e. Presence of signs for disease of defect.
5. Rabbits found to be apparently healthy and passed the ante-mortem inspection shall be released for slaughter without any restriction when an ante-mortem inspection has revealed no impediment that would render it unfit for slaughter.
6. Rabbit showing any signs or symptoms of disease or any abnormal condition during ante-mortem inspection shall be condemned and disposed off accordingly.
7. Diseases of rabbits that shall warrant outright condemnation at ante-mortem inspection are:
 - a. Disease or condition that may endangered human and animal health
 - b. Dead animals or in dying condition
 - c. Rabbit Viral Hemorrhagic Disease
 - d. Tuberculosis
 - e. Tularemia
 - f. Snuffles
 - g. Coccidiosis
 - h. Cysticercosis
 - i. Mange
 - j. Myxomatosis

8. The following conditions, but are not limited to, shall warrant rabbits as reject/denied for slaughter:
 - a. Rabbits used as test subjects in laboratories;
 - b. Rabbits sourced from farms or areas with recent outbreaks or existing contagious or communicable disease conditions which may pose imminent threat to human health;
 - c. Admittance of such animals identified in item b) will risk the introduction and spread of contaminants in the meat establishment facilities, personnel and into the meat;
 - d. Rabbits which are known to have been treated with or exposed to antibiotics or other veterinary drugs unless withholding or withdrawal period is observed or attained;
 - e. Rabbits deliberately treated or exposed to banned drugs shall be denied for slaughter;
 - f. Doe in advanced stage of pregnancy or showing signs of recent parturition, and;
 - g. Immature or too young.
9. Suspect rabbits shall be isolated immediately for further examination by the meat control officer (Veterinarian) to determine final judgement and disposition.
10. Rabbits marked as suspect on ante-mortem inspection, which may cause spread of infectious disease, shall be reported to the immediate supervisor, which in turn, shall implement existing reporting protocols set under Disease Surveillance and Response.
11. Other conditions which renders the animals as suspect and requires further examination and special handling until a final judgment (pass, reject for slaughter /or condemn) is obtained are the following:
 - a. Inconsistent or incomplete accompanying required documents of food animals intended for slaughter. Breach of meat establishment protocol in the acceptance of food animals for slaughter;
 - b. Animals showing signs of fatigue, stress, or injury;
 - c. Animals with behavior, appearance or other clinical signs or symptoms that may indicate a non-pathological condition or defect requiring special handling or closer examination before final judgment;
 - d. Animals showing extensive bruising or fractures that may require isolation from other animals and require immediate examination to determine if it will require emergency slaughter or not. Irreversibly injured animal, and those showing extensive bruising should be subjected to emergency slaughter;
 - e. There is evidence or suspicion that illegal or unauthorized substances may have been administered into an animal or drug withdrawal period have not been attained and may impart a chemical residue and make their carcass adulterated;
 - f. Animals sourced from farms with recent outbreaks or existing non-contagious animal disease conditions which do not pose imminent threat to animal and human health, and;
 - g. Animals found affected with localized edema (non-extensive edema or lesser degree of anasarca).
12. Animals that are condemned shall be identified, marked and humanely put down after the regular slaughter. All necessary precautionary measures shall be observed to prevent misuse and re-entry of condemned animals into the food chain. Also, a condemnation receptacle must be provided.
13. The remains of condemned animals shall be disposed off appropriately according to existing rules and regulations on disposal that will not contaminate the environment and pose a potential risk to animal and human health and welfare.

Section VIII

POST-MORTEM INSPECTION AND JUDGEMENT

1. Carcass and viscera of rabbits shall be presented for post-mortem inspection. Where viscera are collected for human consumption.
2. Carcass inspection shall be focused on examining the body surface for the following:
 - a. Presence of disease or defects;
 - b. Body conditions;
 - c. Cleanliness;
 - d. Color;
 - e. Efficiency of bleeding;
 - f. Presence of unusual odor;
 - g. Condition of parietal surfaces (serous membrane) of the carcass, and;
 - h. Signs of inhumane acts or practices
3. Viscera inspection refers to the examination of the lungs, liver, heart, kidneys and intestines for any abnormal conditions (e.g. enlargement), color, hemorrhages, etc.
4. Carcasses of rabbits affected with localized conditions like hematoma, tumor, pus, etc. may be passed for food after the removal of affected parts or organs.
5. Carcass and edible viscera are approved as fit for human consumption when the post-mortem inspection has revealed no evidence of disease condition, or defect, and the slaughter operation has been implemented in accordance with the hygienic and sanitary requirements.
6. Carcass found to have been inflicted with disease as prescribed under the World Organization for Animal Health or OIE, derived from dead animals, or those from dying condition shall be condemned.
7. Carcass and edible viscera are partially condemned as approved for partial trimming where lesions are localized, affecting only part of the carcass or viscera. The affected part should be removed and condemned, or otherwise disposed of and the unaffected parts are passed for human consumption unconditionally or unrestrictedly, or otherwise dispose as appropriate.
8. For carcasses and edible offal for distribution in commerce, the Meat Inspection Certificate (MIC) shall be issued by a licensed veterinarian.

Section IX

DISPOSITION OF CONDEMNED MATERIALS

1. Generally, Rabbits, carcasses and their parts thereof, viscera, blood and other materials judged as condemned resulting from slaughter and inspection are disposed of through the following methods: thermal destruction, rendering or burying.
2. Carcasses, organs and other parts thereof, condemned under the provisions of this Order in a rabbit slaughterhouse without appropriate facilities for rendering or thermal processing shall be denatured with the agents placed in approved decomposing chamber or condemnation pit.
3. The owner of the Meat Establishment shall be responsible for the proper disposal of condemned materials, bear the cost of disposal and shall be strictly supervised by the Meat Inspector.

Section X
REQUIREMENTS FOR GMP/ SSOP AND HACCP COMPLIANCE

Rabbit slaughterhouse shall meet the requirements of Department of Agriculture - Administrative Order No. 09 series of 2003: Mandatory Application of Hazard Analysis Critical Control Point (HACCP) Program in all NMIC Accredited "AAA" Meat Establishment and DA AO No. 21 series of 2004: Mandatory Application of Good Manufacturing Practices (GMP) in all NMIC Accredited "AA" Meat Establishments.

Section XI
SUNCTIONS AND PENAL PROVISION

All existing related issued rules and regulations as provided by Republic Act 10536 shall be imposed in the purpose of this Administrative Order.

Section XII
NON-EXCLUSIVITY

All existing rules and regulations, policies, procedures and standards not inconsistent with this Order shall remain in full force and effect.

Section XIII
EFFECTIVITY

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

So Ordered.

Done this 29th day of December, 2021



WILLIAM D. DAR, Ph. D.
Secretary



DEPARTMENT OF AGRICULTURE

In replying pls cite this code :
For Signature: S-12-21-0457
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with empowered and prosperous farmers and fisherfolk



Section X
REQUIREMENTS FOR GMP/ SSOP AND HACCP COMPLIANCE

Rabbit slaughterhouse shall meet the requirements of Department of Agriculture - Administrative Order No. 09 series of 2003: Mandatory Application of Hazard Analysis Critical Control Point (HACCP) Program in all NMIC Accredited "AAA" Meat Establishment and DA AO No. 21 Series of 2004: Mandatory Application of Good Manufacturing Practices (GMP) in all NMIC Accredited "AA" Meat Establishments.

Section XI
SUNCTIONS AND PENAL PROVISION

All existing related issued rules and regulations as provided by Republic Act 10536 shall be imposed in the purpose of this Administrative Order.

Section XII
NON-EXCLUSIVITY

All existing rules and regulations, policies, procedures and standards not inconsistent with this Order shall remain in full force and effect.

Section XIII
EFFECTIVITY

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

So Ordered.

Done this _____ day of _____, 2021



WILLIAM D. DAR, Ph. D.
Secretary

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THE DA-NMIS TWG ON THE DEVELOPMENT OF NMIS PROTOCOLS IN SUPPORT TO RABBIT INDUSTRY IS RECOMMENDING THE APPROVAL OF DA ADMINISTRATIVE ORDER ON THE 'RULES AND REGULATIONS ON HUMANE AND HYGIENIC SLAUGHTER AND MEAT INSPECTION OF RABBIT FOR FOOD'



DR. ORLANDO C. ONGSOTTO
Chairperson



DR. CLARITA M. SANGCAL
Co-Chairperson

MEMBERS:



DR. RONA REGINA I. REYES
Chief Meat Control Officer



DR. MAE NIMFA R. CRUZ
Supervising Meat Control Officer



DR. MAGDIWANG S. CRUZ
Supervising Meat Control Officer

DR. ARMIE MARIEL M. SEBELLO
Senior Meat Control Officer



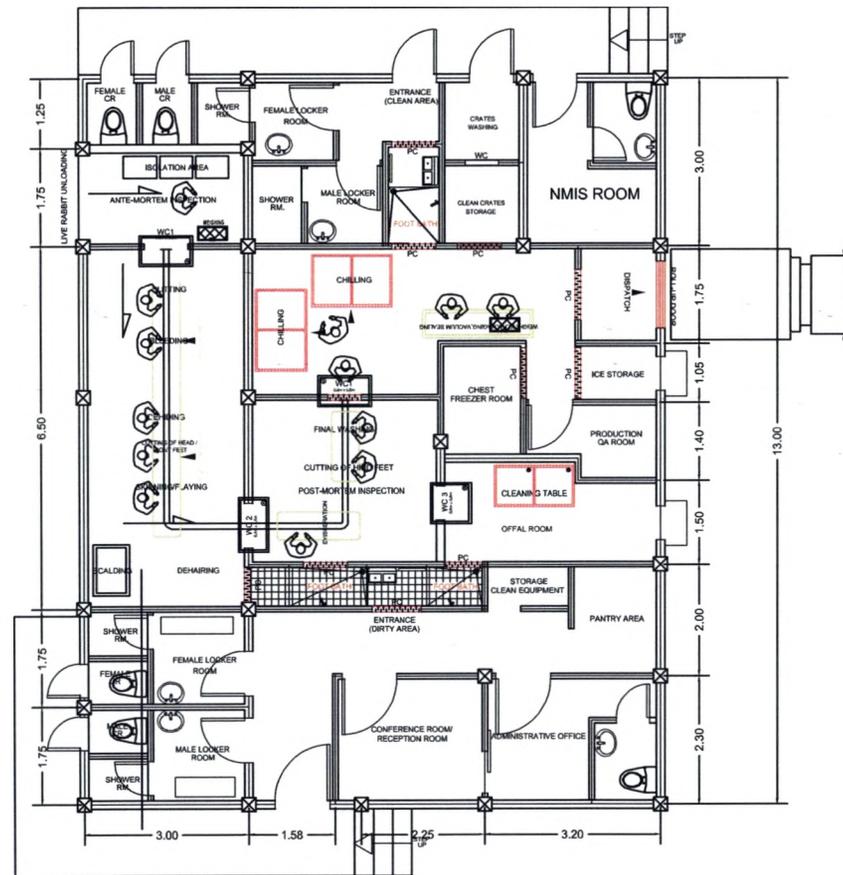
ENGR. JON KNOX CASEY R. TKEL
Engineer III



ARCH. MARIANNE JOY G. LIMBO
Meat Inspector III

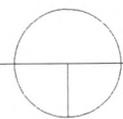
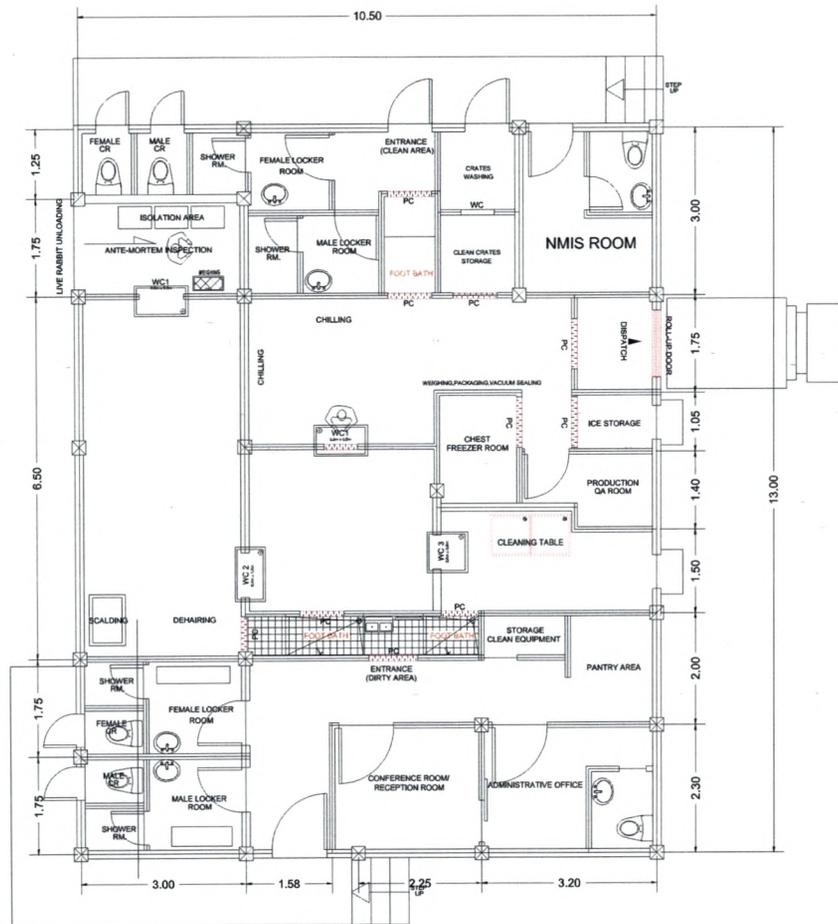


DR. SITTIE MALEAH FATIMA M. MACOG
Senior Meat Control Officer




EQUIPMENT LAYOUT
 SCALE NTS

 <p>Department of Agriculture National Meat Inspection Service Nax Vlasquez Avenue, Brgy. Vlasra, Quezon City 1128</p>	PREPARED BY:  ARCH. MARIANNE JOYCE JIMBO <small>Architect</small>	PROJECT TITLE: CONSTRUCTION OF RABBIT SLAUGHTERHOUSE	NOTED BY:  ENGR. JAN KNOX CASEY B. TEL. MSCM <small>Engineer III</small>	REVIEWED AND RECOMMENDED:  DR. ORLANDO C. ONGSOTTO, CESE <small>Deputy Executive Director for Field Operations</small>	APPROVED:  DR. JOCELYN A. SALVADOR, MPM <small>OIC-Executive Director</small>	CONTENTS: EQUIPMENT LAYOUT	SHEET NO.:
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FLOOR PLAN

SCALE NTS

PREPARED BY:

PROJECT TITLE:

NOTED BY:

REVIEWED AND RECOMMENDED:

APPROVED:

CONTENTS:

SHEET NO:



Department of Agriculture
National Meat Inspection Service
No. 4 Visayas Avenue, Cebu, Visayas, Cebu City 6000

ARCH. MARIANNE JOY B. LIMBO
Meat Inspector III

**CONSTRUCTION
OF RABBIT
SLAUGHTERHOUSE**

ENGR. JUN KNOX KASEY F. TEL. M.S.C.M.
Engineer III

DR. ORLANDO C. ONGBOTTO, CESE
Deputy Executive Director for Field Operations

DR. JOCELYN A. SALVADOR, MPM
OIC-Executive Director

FLOOR PLAN

SHEET NO: _____