

<b>TITLE : . . . Discover Health and Wealth in Moncada's Slaughterhouse. . . . Moncada, Tarlac</b>
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**SUMMARY:**

The Moncada Municipal Slaughterhouse (MMS) in Moncada, Tarlac was renovated and completed on January 2006 and at present is one of the finest facility of its kind in Region III. It is equipped with modern equipment for slaughtering operations for cattle and hogs, catering to clients not only those within the area but also from the neighboring towns. The facility has a hog holding pen, waste water treatment pond (lagoon), septic tank, GI Pipe scalding vat drainer, comfort room. As a result of the improvement, the Moncada Municipal Slaughterhouse is now practicing a modern flow of operations. It is adopting a complete process of slaughtering operations. As a policy of the LGU to keep its environment clean and orderly, maintenance of cleanliness and sanitation in the site is being observed regularly. From the hog pen, stunning evisceration up to disposal, the butchers are now doing their job more easily than before. The butchers who have already undertaken training on slaughtering operations are observing personal hygiene and good grooming. In fact they wear personal protective equipment. The meat inspector sees to it that the meat for public consumption are hygienically butchered in order to achieve good quality fresh meat.

At present the Municipal Abattoir was granted a Certificate of Accreditation by the National Meat Inspection Service, Department of Agriculture, Quezon City on March 27, 2006. With that accreditation the facility was classified as "AA" slaughterhouse. In the same manner, the NMIS has certified the slaughterhouse as have met the requirements of Good Manufacturing Practices (GMP). A qualification that can only be achieved once you passed the criteria set by the concerned agency. Congenially, the Technical Education and Skills Development Authority (TESDA), Tarlac Provincial Office has been encouraging the Moncada Local Government Unit to be the training provider for butchers in the Province of Tarlac. This was concluded after the Inspection Team for Slaughtering Operations Training Venue recommended the Moncada Slaughterhouse as a training center for butchers.

The present trend of trade order wherein there is a stiff competition in business community, inspires the business entities including agri-business enterprises to be globally competitive. This new set-up of trade liberalization and globalization forces the agro-

industrial sector to optimize its value adding activities. Likewise, it requires the local government unit to upgrade their economic enterprise facilities. This is relevant because the public market and slaughtering operations are considered as the major sources of revenues in the locality. Around 44% of the business income collected derived from these economic activities

**PROJECT DESCRIPTION: "From the old to the modern abattoir"**

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The old municipal slaughterhouse was put up during the construction of the Town Public Market in 1985 located within the public market compound. This is being handled by the meat inspector employed in the local government unit. Working with him are butchers and utility workers. During that time the workers were not yet skilled as far as expertise is concerned. They used to adopt the old practice or system of slaughtering animals. Likewise the old structure was made up of concrete materials, galvanized roofing and iron grills. Poor facilities and equipments are another issue that needs to be addressed. Butchers used two (2) metal boiling water (kawa) but no dehairing tables. Instead, dehairing of butchered animals is being done on the floor made of tiles. Liquid wastes flow to drainage made-up of concrete materials.

Given the situation wherein the existing slaughterhouse is an old facility and not big enough to accommodate bigger number of animals to be butchered, due to consumption demand, the municipal government under the leadership of then Mayor Estelita M. Aquino, together with the Sangguniang Bayan caused the implementation of the improvement of the Moncada Municipal Slaughterhouse. A modern type abattoir that will cater slaughtering services for cattle and hogs not only those within the municipality but also from the neighboring towns.

**Project Objectives:**

The project objectives are consistent with the 10 point agenda of the national government which is to provide investment opportunities to small and medium enterprises particularly in the agricultural business and to provide modern type of abattoir that will cater slaughtering services for cattle and hogs.

Specifically it aims to:

1. Improve revenue collections on the operation of slaughterhouse.
2. Provide a healthy working condition to slaughterhouse workers.
3. Conform to NMIS standards on good manufacturing practices.
4. Provide livelihood opportunities.

## **HISTORY:**

The new improvement was undertaken last August 2, 2005 and was completed on January 31, 2006. The project proposal was introduced by then Mayor Estelita M. Aquino upon the confirmation of the Sangguniang Bayan through resolution No. 18, 2006 enacted on March 9, 2006.

The project was introduced by the Office of the Municipal Mayor thru the Municipal Planning and Development Officer together with the Engineering Department to the Sangguniang Bayan. Technical Working Group was organized to study/research on the operation of a modern slaughterhouse. Planning workshops, barangay consultations and mobilizations were conducted. Findings were then evaluated and validated. Securing of required documents in putting up a slaughterhouse was obtained and construction was started and finished. Training of personnel in manning the abattoir was also included.

## **RESULTS:**

The following results were achieved after a year of establishing the slaughterhouse:

>Increase number of animals butchered in the slaughterhouse. Operations of slaughterhouse has a full capacity of 60 hogs per day. At present the newly renovated slaughterhouse is one of the finest facilities of its kind in the region.

>Improved environmental condition in the area due to modern facilities install in the abattoir. With regards to technical aspect as to environmental concern and public health welfare, the project has complied with the pertinent requirements of concerned agencies.

The waste water sewerage disposal system was also constructed at the project site where, the liquid wastes will go directly in the lagoon or pond and water chemical treatment subsequently done, in order to eliminate the foul smell and the presence of disease carrier insects. Also a perimeter fence was constructed around the project site to prevent intruders from entering the compound.

>Increase revenue collection. With the improvement of slaughterhouse the municipal government has already generated an income of almost a million per year as compared to the previous collection of only a P150,00.00.

### **KEY IMPLEMENTATION STEPS:**

- 1.** Before the implementation of the project a meeting was called by the mayor and organized a technical working group to study/research on the operation of a modern slaughterhouse.
- 2.** Drafting of Structural Plan for the renovation of Slaughterhouse  
The Moncada Slaughterhouse has a total land area of 1,200m<sup>2</sup> with a maximum capacity of 60 heads of hogs and 1 head of cattle per day.
- 3.** Presentation of structural plan and funding requirements to the Sangguniang Bayan which also includes the adoption and approval thereof.
- 4.** Construction/ renovation of slaughterhouse building and perimeter fence. The new Moncada Municipal Slaughterhouse has the following facilities/improvements
  - a. Hog holding pen
  - b. Waste water treatment pond (lagoon)
  - c. Septic tank/sedimentation tank
  - d. GI Pipe Scalding vat Drainer
  - e. Comfort Room
  - f. Slaughterhouse
- 5.** Obtained clearances from the following agencies. The slaughterhouse has complied with the pertinent requirements and was granted the following documents.
  - a. Zoning Clearance from the office of Zoning Administrator
  - b. Environmental Compliance Certificate (ECC) from the sanitary permit to operate from Municipal Health Officer

- c. Certificate of Accreditation from National Meat Inspection Services (NMIS).
- d. Certificate of Good Manufacturing Services from NMIS

**6.** In fostering good manufacturing practices, the local enterprise was provided with the following equipments:

ITEMS	UNIT	QUANTITY
1. Hog Stunner 0-800VCD with Stunning Tong & other accessories	Set	1
2. Hog Restrainer V-Type with hand latch and Guillotine Door / Counterweight	Set	1
3. De-hairing Table with stainless sliding chute	Set	2
4. Stainless Unloading Table	Set	1
5. Viscerra Inspection Table	Set	1
6. Paunch Truck with pan stainless steel	Set	1
7. Evisceration Platform	Set	1
8. Hog trolley with stainless hook	Set	20
9. Overhead railing system with rail truck including bleeding rail	Set	1
10. Gambrel	Pcs.	20
11. Sealding vat with unloading cradle	Set	1
12. Electric fan	Set	1
13. Water heater set	Set	1
14. Electrical control panel board	Set	1
15. 1 hp power spray	Set	1
16. 2 hp Aerator	Set	2

**7.** Institutional Set-up The facility is being supervised directly by the local government unit of Moncada. Component employees with training related to slaughterhouse operations are the one handling the local enterprise. The slaughterhouse operations is composed of the following personnel.

- a. Meat Inspector
- b. Recorder
- c. Butchers
- d. Utility Workers

The Meat Inspector being the Officer-in-Charge of the abattoir is the one handling the slaughterhouse operations, which in the

same manner is coordinating with the market office in discharging duties and responsibilities.

In order to maintain the efficient management of the slaughterhouse some policies was formulated and adopted.

#### 1. Promotion of the Project

The project shall be utilized as a common service facility where the services are open to the general public for a service fee. The facility shall be promoted to all meat processors not only of Moncada but also the rest of Tarlac Province, particularly the neighboring towns.

#### 2. Maintenance of quality standards

For technical assistance, the facility shall be under the direct supervision of the National Meat Inspection Service (NMIS). The slaughterhouse operations shall strictly follow the quality standards set by the concerned agency.

#### 3. Abattoir Operations

Trained personnel shall handle the operations of abattoir who shall follow the policies set by the municipal government. The operation shall include the butchering of cattle and hogs and clearing of entrails.

#### 4. Compliance to Environmental Standards

The project shall maintain the efficient management of the liquid wastes treatment pond, in order to ensure that it will not pose as health hazard or source of air pollution in the area. The treatment ponds shall be in accordance with the environmental standards.

#### 5. Financing Mechanism

The financial source of the full renovation of the project came from the local fund. The funding was derived from the Economic Development Fund, as well as from the General Fund. Appropriations for personal services and

maintenance and other operating expenditures (MOOE) are included in the Annual Budget of the LGU.

**8. Procedure in the Hogs/Swine line operation**

- a. An electrical stunner will be used to render the animal unconscious.
- b. Hind legs will then be tied to an electric hoist so carcass will be raised to a height where blood coming from the hog's throat will flow freely into clean containers.
- c. Carcass will be placed inside scalding machine for at least five (50 minutes and transferred to a cradle to remove the remaining hair.
- d. Stomach will now be carefully slit with a sharp knife to make sure that the entrails will not be punctured to avoid the contamination of the carcass.
- e. Internal organs like heart, lungs, kidney and liver will be dropped systematically to a chute leading to the hog red offal room and to be cleaned with fresh tap water.
- f. Entrails will be dropped to a chute leading to a hog green offal room which then is cleaned using hot water.
- g. Carcass will now be raised by the electric hoist using hooks with rollers. Before the carcass is transferred to the overhead rails, the whole carcass will be clean of the remaining hair using blowtorch and to be cleaned with fresh tap water. Carcass will then be split into two (2) using carcass splitter.
- h. Whole carcass sides will be transferred to the blast chiller overnight. The following will be the quartering.

**For Cattle/Cow Line**

- a. The livestock will be delivered in isolated-roofed holding pens from nearby farms where they will pass through the gate exclusive only for animal and will be washed before being transferred to a knocking box. A stunning gun will be used to render the animal unconscious.
- b. Hind legs will then be tied to an electric hoist so carcass will be raised to a height where blood coming from the cattle's throat flow freely into clean container.
- c. Carcass will allow to rest in a cradle where workers will start partially the removal of hides, legs and head which will be dropped to a chute leading to the green offal room.

- d. Still resting in the cradle stomach will now be carefully slit with a sharp knife to make sure that the entrails will not be punctured to avoid contamination of the carcass.
- e. Carcass will now be raised by the electric hoist using hook with rollers to a height to let the entrails dropped into a cart and transferred to a chute leading to the green offal room where solid waste will be removed while the entrails will be cleaned with hot water.
- f. Internal organs like heart, lungs, kidneys and liver will be dropped systematically to a chute leading to the beef red offal room and clean with tap water.
- g. Hide will be removed with the aid of a hide puller. Hides will be dropped to a chute leading to the hide room. As the carcass is transferred to the overhead rail, the whole carcass is washed which will then be split into two using a carcass splitter.

### **ANALYSIS AND LESSONS LEARNED**

The present trend of trade and order wherein there is a stiff competition in the business community, inspires the business entities including agri-business enterprises to be globally competitive. This new set-up of trade liberalization and globalization forces the agro-industrial sector to optimize its value adding activities.

Likewise, it requires the local government units to upgrade their economic enterprise facilities. This is relevant because the Public Market and the Slaughterhouse operations are considered to be the major sources of revenues in the locality. Around 44% of the business income collected derived from these economic activities. Economic benefits to the Moncadenians will boost their financial capabilities due to the income derived from the slaughterhouse operation.

The project is consistent also to the 10 point agenda of the national government which is to provide investment opportunities to small and medium enterprises particularly in the agricultural business.

We recommend therefore the replication of the project to other municipalities who want to focus on the improvement of its services and its revenue collection.