



Office of the City Mayor

Operation of Halal

Slaughterhouse

External Service



MANDATE

To provide an assurance to the public that all slaughtered animals is prepared with sanitation protocol, fit for human consumption and certified “halal” or permitted in accord to the laws of Islam.

VISION

Be one of the foundations in making the City of Cotabato the “Halal Hub” in Central Mindanao.

MISSION

To slaughter animals in accordance with NMIS, Sharia Law, and Islamic jurisprudence

SERVICE PLEDGE

To ensure that the general public will be provided with Halal slaughtered and NMIS approved meat.

SERVICES AND HOW TO AVAIL THEM

Office/Division		OCM – COTABATO CITY “AA” HALAL SLAUGHTERHOUSE		
Classification		Complex		
Type of Transaction		G2C – Government to Transacting Public		
Who may avail:		ALL		
CHECKLIST OF REQUIREMENTS			WHERE TO SECURE	
✓ Personal Identification ✓ Barangay Clearance ✓ Certificate of Ownership/Transfer ✓ Veterinary Health Certificate			✓ Concerned Individual/Client ✓ Registered barangay office ✓ Halal Slaughterhouse Office ✓ City Veterinary Office	
CLIENT STEPS	AGENCY ACTION	FEES TO BE PAID	PROCESSING TIME	PERSON RESPONSIBLE
Delivers and register livestock	Ensures all documents are authentic and verified	None	2 minutes	Security Personnel on duty, Inspector
Apply for permit to slaughter	Subject fees of service per livestock	Cow P970.00/ head Carabao P1,070.00/ head	2 minutes/ animal	Collector/ Cashier



		Goat/Sheep P233.00/h ead		
None	Lair aging/caging. Allowing the animal rest in certain period of time and ante- mortem inspection.	None	10 hours	Meat Inspector on duty
None	Bathing. The livestock is cleansed thoroughly.	None	5 minutes	Butcher assigned
None	Restrain. The butchered animal must bleed or “sumbali” in accordance with Sharia Law and NMIS Standards.	None	3 minutes	Restrainer operator and Ustads/ Pandita
None	Skinning. The skin of the animal is removed and cleanse.	None	10 minutes/ head	Assigned Butcher
None	Evisceration. All the internal organs of animal are removed and cleanse.	None	3 minutes/ head	Assigned Butcher
None	Inspection. The meat of the animal is inspected that is fit for human consumption	None	2 minutes/ head	Meat Inspector
None	Carcass Splitting. The carcass is divided into four quarters and weighs in.	None	2 minutes/ head	Assigned Butcher/ Personnel
None	Weighing. The fresh carcasses are weighted.	None	2 minutes/ head	Assigned Personnel
None	Branding the animals to assured that is properly inspected	None	1 minute/ head	Assigned Personnel



None	Dispatching. The carcass is transported to the designated area.	None	Varies on the stated location of delivery	Driver
TOTAL		NONE	10 hours and 32 minutes	



ORGANIZATIONAL CHART

