



Office of the City Mayor
Operation of Hog
Slaughterhouse

External Service



MANDATE

The Abattoir is responsible to livestock observation and slaughtering process before selling out in the local market, in accord with the regulatory standards of meat handling, and collection of designated taxes and fees. Delivering a top of the line services with the used of high quality equipment and facility abiding under the sanitation code.

VISION

Slaughterhouse shall be progressive and safe economic enterprise in providing local products at highest levels of specifications, standards and quality to ensure customer satisfaction through excellent service and excellent product.

MISSION

Slaughterhouse is in mission to achieve high level of client satisfaction through excellent service, competitive prices that are affordable to the people, expanding our client base through all sectors of the market and good business ethics to continue the development of the level of production and quality.

SERVICE PLEDGE

We are committed to provide the highest quality service and pledge to achieve an efficient, effective, and quality service to carry on with its mandate as an economic enterprise and social entity for the benefit of meat consumers, livestock, and meat dealers, butchers, and the entire city of Cotabato.

SERVICES AND HOW TO AVAIL THEM

Office/Division		OFFICE OF THE CITY		
Classification		Simple to Highly Technical		
Type of Transaction		G2C – Government to Transacting Public G2B – Government to Business group		
Who may avail:		All		
CHECKLIST OF REQUIREMENTS			WHERE TO SECURE	
✓ Veterinary Health Certificate			✓ City Veterinary Office	
✓ Permit Receipt			✓ Slaughterhouse/Revenue Collection Office	
✓ Meat Inspection Certification			✓ Slaughterhouse	
CLIENT STEPS	AGENCY ACTION	FEES TO BE PAID	PROCESSING TIME	PERSON RESPONSIBLE
Delivers the animal/s to slaughtered to	Marking the animal (hog)	60.00	28 minutes & 3 seconds/head	Slaughterhouse Master/Guard on duty



the facility				
Pays the permit fee/collection	Receives the payment and issues receipts	30.00	17 minutes & 2 seconds/head	Revenue Collection Clerk
None	Animal is placed in stockyard/corral for Ante Mortem Inspection	20.00	13 minutes & 7 seconds/head	Revenue Collection Clerk
None	The inspected animal is boarded to the holding pen	30.00	35 minutes/head	Slaughterhouse Master/Guard on duty
None	Animal is subjected for Ante-Mortem re-inspection	3.00	2 minutes & 1 second/head	Slaughterhouse Master/Guard on duty
None	Conducts Post-Mortem Inspection and issues Validation Permit	0.25	2 minutes & 1 second/head	Slaughterhouse Master/Butchers
None	Slaughtering operation process begins by electrical stunning the animal	250.00	26 minutes/head	Slaughterhouse Master/Butchers
None	The carcass is undergoes re-inspection	1.00	1 minute/head	Slaughterhouse Master/Meat Inspector
None	Cleaning and roasting process of the carcass	80.00	42 minutes & 5 seconds//head	Butchers
None	The cleaned meat is readily for “lechon” cooked and readily for consumption	125.00	37 minutes/head	Slaughterhouse Master/Butchers
None	Delivery of meat to designated concessionaires	50.00	35 minutes	Meat Van Driver/Butchers
	TOTAL	649.25	4 hours and 18 minutes	

SCHEDULE OF RECEIVING AND SLAUGHTERING ANIMALS:

- Monday to Sunday – 12:00 noon to 12:00 midnight
- Market Vendors (Meat section), Meat shops and consumers - 45 minutes



ORGANIZATIONAL STRUCTURE OF HOG SLAUGHTERHOUSE

