



Tanggapan ng Kalihim  
Office of the Secretary

September 16, 1999

DECS MEMORANDUM  
No. 398, s. 1999

**MEAT SAFETY CONSCIOUSNESS WEEK**

To: Bureau Directors  
Directors of Services/Centers and Heads of Units  
Regional Directors  
Schools Superintendents

1. In compliance with Presidential Proclamation No. 276 dated October 15, 1993, declaring the third week of October of every year as "Meat Safety Consciousness Week", the National Meat Inspection Commission (NMIC), an attached agency of the Department of Agriculture (DA) will spearhead this year's celebration with the theme, "Quality-Assured Meat for Global Competition in the Next Millennium" which focuses on modernizing meat establishments to ensure the production of high quality meat in our country.
2. Regional, division and school officials are requested to support the celebration by conducting or participating in any of the following activities:
  - a) hanging of streamer;
  - b) reading of the MSCW messages during the flag raising ceremony on October 18;
  - c) organizing meat awareness activities for employees, i.e. seminars; and
  - d) inclusion of MSCW related messages in publications and the like.
3. Reproduced on the reverse side is a copy of the messages and useful tips on meat safety.
4. Wide dissemination of this Memorandum is desired.

*Andrew Gonzalez*  
ANDREW GONZALEZ, FSC  
Secretary

Reference: DECS Memorandum No. 307, s. 1998  
Allotment: 1--(D.O. 50-97)  
To be indicated in the Perpetual Index  
under the following subject:

CELEBRATIONS & FESTIVALS

## MESSAGES AND USEFUL TIPS ON MEAT SAFETY

1. The National Meat Inspection Commission is an attached agency of the Department of Agriculture mandated to formulate and implement procedures and regulations governing the postproduction flow of livestock or livestock product/meat products. They supervise meat inspection in accredited slaughterhouses, poultry dressing plant, storage and preservation of meat products to protect the interest, health and general welfare of the consuming public.
2. To ensure safe meat supply and healthy source of proteins, minerals, vitamins, and other nutrients, the following guidelines should be followed:
  - Prepare food as cleanly as possible, making sure to wash hands and utensils with soap and water before handling;
  - Dispose any food with moldy growths or those that look or smell rotten;
  - Avoid eating street foods; and
  - Patronize establishment known for their hygienic and food safety practices.
3. Avoid hotmeat or meat from illegally slaughtered animal or poultry, which is sold to the public in violation of P.D. 7 and A.O. 6 and the Consumer Act of the Philippines.
4. Consequences of buying uninspected meat:
  - Disease may be acquired
  - Danger of food poisoning
  - Meat deteriorate faster
  - Nutritional content is wasted
5. To be sure that the meat being sold in public/private markets is safe, ask for the meat inspection certificate from the meat dealer/vendor and examine if the carcass carries the stamp or meat brand "INSPECTED AND PASSED". The branding sites in
  - Cattle and carabaos are- one each on upper thigh and lower thigh, on upper side and lower side of the body, on upper shoulder and on the base of the tongue; and
  - Hogs- one on each thigh, on upper and lower side of the body, on left and right shoulder, on cheek or forehead.
6. Carabeef, is normally darker in color than regular beef and has a much coarser and looser texture. Carabeef fat is white while beef fat is yellowish. So beware of unscrupulous vendors who pass off carabeef as a regular beef.
7. Canned meat should be free from any dents, cracks and bulging lids, for they may indicate the presence of gas forming organisms responsible for food poisoning.