

**[DA ADMINISTRATIVE ORDER NO. 32, s. 2002,
January 06, 2003]**

**FOOT-AND-MOUTH DISEASE CONTROL AND ERADICATION
MEASURES IN SLAUGHTERHOUSES**

WHEREAS, Foot-and-Mouth Disease has in the past hit the country in epidemic proportions to the detriment of the livestock industry in particular and the economy in general;

WHEREAS, the National Government, under the leadership of the Department of Agriculture, embarked on a National Program for the Eradication of FMD and its initial success led to the OIE declaration of the whole Mindanao, Visayas and the islands of Masbate and Palawan as FMD-free zones;

WHEREAS, there is a need to sustain the gains achieved so far and for all sectors to support the effort to finally make the whole country FMD-free;

WHEREAS, an epidemiological study indicated that high percentage of FMD incidence were recorded in slaughterhouses and its immediate vicinity;

WHEREAS, there is a need to ensure that the appropriate control measures towards the full eradication of FMD are instituted in slaughterhouses;

NOW THEREFORE, I, LUIS P. LORENZO, JR. Secretary of Agriculture, do hereby issue this Order;

SECTION 1. "All-In, All-Out" Policy —

(a) All animals brought to the slaughterhouse are considered for the sole purpose of slaughtering. At no time shall holding pens be used for stocking purposes and/or holding area for live sales.

(b) All animals brought to the slaughterhouse must be covered by the permits/documents as required by the controlling authority (*National Meat Inspection Commission for "AAA" and "AA" slaughterhouses and LGU for class A and non-accredited facilities*). Owners are under obligation to provide the controlling authority with the necessary information about their animals for the purpose of traceability.

(c) All animals brought in the slaughterhouses shall be slaughtered within the day of its arrival. NO SLAUGHTER ANIMAL SHALL BE KEPT IN THE LAIRAGE FOR MORE THAN 24 HOURS.

SECTION 2. Cleaning and Disinfection —

(a) The schedule of daily operation of slaughterhouses shall be set as to ensure the proper cleaning and disinfection of the slaughter facility, equipment, lairage and