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PROCESSES AND OPERATING PROCEDURES OF SLAUGHTERING
HOGS IN ALL PUBLIC ABATTOIRS IN CAVITE

THESIS

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**PRACTICES AND OPERATING PROCEDURES OF SLAUGHTERING HOGS
IN ALL PUBLIC ABATTOIRS IN CAVITE**

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*Practices and operating procedures of
slaughtering hogs in all public abattoirs*
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ABSTRACT

DELIMA, CARLO C. Practices and Operating Procedures of Slaughtering Hogs in All Public Abattoirs in Cavite. Undergraduate Thesis. Bachelor of Science in Agriculture major in Animal Science. Cavite State University Indang, Cavite. May 2017. Adviser: Dr. Magdalena N. Alcantara.

A study entitled “Practices and Operating Procedures of Slaughtering Hogs in All Public Abattoirs in Cavite” study was conducted at different public slaughterhouses in Cavite namely: Imus City Slaughterhouse, Indang Municipal Slaughterhouse, Naic Municipal Slaughterhouse, Tagaytay City Slaughterhouse, Tanza Municipal Slaughterhouse and Trece Martires City Slaughterhouse from February to April, 2017. The study aimed to provide an overview of the available facilities used in all public slaughterhouses in the province of Cavite as well as the procedure in slaughtering hogs that each abattoir follows.

Slaughterhouse visitation and observation, and personnel interview was done to obtain the data needed in the study.

Among the six public slaughterhouses in Cavite, 50% is classified as slaughterhouse “AA”, 16.67% is classified as slaughterhouse “A”, and 33.33% is not accredited. Only accredited slaughterhouses are able to comply with the standards set by the government.

The four accredited slaughterhouse such as Imus City Slaughterhouse(AA), Tagaytay City Slaughterhouse(AA), Trece Martires City Slaughterhouse(AA) and Tanza Municipal Slaughterhouse(A) possess all the required facilities and equipment in slaughterhouse operation. Tanza Municipal Slaughterhouse is currently renovated to

utilize the space of their slaughterhouse and to conform on the facilities required by the National Meat Inspection Service (NMIS). There is no overhead rail system, footbaths and area for dispatching carcass in Indang Municipal Slaughterhouse. After slaughtering, carcasses of the animals are brought to the stalls of the meat sellers to be sold for the next day. At Naic Municipal Slaughterhouse, basic equipment are absent such as overhead rails, and dehairing tables, that leads to floor type dressing and making the meat exposed to different microorganisms that may cause diseases when consumed. However, the Municipality of Naic is now planning to build new slaughterhouse that complies with the standards set by the government.

The facilities and equipment present in the slaughterhouse dictate how the animals would be slaughtered. Slaughterhouse with adequate facilities will ensure safe handling of animals during slaughtering. Slaughterhouses which lack the required facilities will limit the quality of the slaughtered animal and may pose danger to human health.

| | |
|--|-----------|
| Stunning and Sticking..... | 23 |
| Scalding and Scraping..... | 25 |
| Evisceration..... | 26 |
| Splitting and Washing..... | 26 |
| Cleaning and Sanitation..... | 27 |
| Efficiency of Every Aspects of Slaughtering..... | 28 |
| SUMMARY, CONCLUSIONS AND RECOMMENDATIONS..... | 30 |
| Summary..... | 30 |
| Conclusions..... | 31 |
| Recommendations..... | 31 |
| REFERENCES..... | 32 |

LIST OF TABLES

| Table | | Page |
|-------|---|------|
| 1 | Equipment/facilities present in every slaughterhouses..... | 19 |
| 2 | Percentage of slaughterhouses that comply to different aspects of lairaging..... | 22 |
| 3 | Percentage of slaughterhouses that comply to different aspects of meat inspection..... | 23 |
| 4 | Percentage of slaughterhouses that comply to different aspects of stunning and sticking..... | 24 |
| 5 | Percentage of slaughterhouses that comply to different aspects of dehairing..... | 25 |
| 6 | Percentage of slaughterhouses that comply to different aspects of evisceration..... | 26 |
| 7 | Percentage of slaughterhouses that comply to different aspects of splitting and washing of carcass..... | 27 |
| 8 | Percentage of slaughterhouses that comply to different aspects of splitting and washing of carcass..... | 28 |
| 9 | Mean scores for the evaluation of operating procedures of public slaughterhouses in Cavite..... | 29 |

LIST OF FIGURES

| Figure | | Page |
|--------|---|------|
| 1 | Process of data collection..... | 16 |
| 2 | Percentage of different slaughterhouse classification in Cavite..... | 18 |

LIST OF APPENDICES

| Appendix | | Page |
|----------|-----------------------|------|
| A | Evaluation Form..... | 34 |
| B | Letters to LGU's..... | 42 |

LIST OF APPENDIX TABLES

| Appendix Table | | Page |
|-------------------|--|------|
| 1 | Summary of aspects of lairaging in every slaughterhouses..... | 51 |
| 2 | Summary of aspects of meat inspection in every slaughterhouses | 52 |
| 3 | Summary of aspects of stunning and sticking in every slaughterhouses | 53 |
| 4 | Summary of aspects of scalding and scraping in every slaughterhouses | 54 |
| 5 | Summary of aspects of evisceration and cleaning of offal in every slaughterhouses | 55 |
| 6 | Summary of aspects of splitting and washing of carcass in every slaughterhouses | 55 |
| 7 | Summary of aspects of cleaning and sanitation in every slaughterhouses | 56 |
| 8 | Conformity of Imus City slaughterhouse in every aspects of slaughtering hogs..... | 57 |
| 9 | Conformity of Indang municipal slaughterhouse in every aspects of slaughtering hogs..... | 58 |
| 10 | Conformity of Naic municipal slaughterhouse in every aspects of slaughtering hogs..... | 59 |
| 11 | Conformity ofTanza municipal slaughterhouse in every aspects of slaughtering hogs..... | 60 |
| 12 | Conformity of Tagaytay City slaughterhouse in every aspects of slaughtering hogs..... | 61 |
| 13 | Conformity of Trece Martires City slaughterhouse in every aspects of slaughtering hogs..... | 62 |

LIST OF APPENDIX FIGURES

| Appendix Figure | | Page |
|--------------------|--|------|
| 1 | Delivery of hogs in Imus City Slaughterhouse..... | 63 |
| 2 | One-way system of moving animals in Tanza Municipal slaughterhouse..... | 63 |
| 3 | Stunning box in Imus City slaughterhouse..... | 64 |
| 4 | Electric stunner..... | 64 |
| 5 | Sticking of hog in Indang municipal slaughterhouse..... | 65 |
| 6 | Evisceration in TreceMartires City slaughterhouse..... | 65 |
| 7 | Cleaning the red and white offal in the same container..... | 66 |
| 8 | Butchers of Naic municipal slaughterhouse..... | 67 |

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Delima, Carlo C.

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INTRODUCTION

Abattoirs or slaughterhouses are premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption. Its facilities should enable the slaughtering, dressing, cutting and inspecting of meats, and refrigeration, curing and manufacturing of by-products.

In the Philippines, the accreditation of slaughterhouses is handled by the National Meat Inspection Service (NMIS), a specialized regulatory service attached to the Department of Agriculture. The NMIS shall serve as the sole national controlling authority on all matters pertaining to meat and meat product inspection and meat hygiene. It is tasked to implement policies, programs, guidelines and rules and regulations pertaining to meat inspection and meat hygiene to ensure meat safety and quality from farm to table. The local government unit shall regulate the construction, management and operation of slaughterhouses, meat inspection, meat transport and post-abattoir control, monitor and evaluate and collect fees and charges in accordance with the national