



## MEAT INSPECTION

Conduct ante-mortem and post-mortem inspection of animals intended for slaughter to ensure a disease-free and wholesome meat that will be delivered to different markets and meat establishments.

### POST-ABATTOIR (MARKET)

#### LOCAL MEAT

<b>OFFICE OR DIVISION</b>	Food Hygiene and Regulatory Division			
<b>CLASSIFICATION</b>				
<b>TYPE OF TRANSACTION</b>				
<b>WHO MAY AVAIL</b>	Market			
<b>REQUIREMENTS</b>		<b>WHERE TO SECURE</b>		
Meat Inspection Certificate (MIC)		National Meat Inspection Service and City Veterinary Department		
Meat Handlers ID		City Veterinary Department		
Veterinary Clearance		City Veterinary Department		
Meat Transport Vehicle		City Veterinary Department		
<b>CLIENT STEPS</b>	<b>AGENCY ACTIONS</b>	<b>FEES TO BE PAID</b>	<b>PROCESSING TIME</b>	<b>PERSON RESPONSIBLE</b>
Bring carcass meat to single entry loading bay	Receive carcass meat	None	1 minute / head	Meat Inspector
Wait for the counter checking of meat	Counter check carcass meat	None	1 minute / head	Meat Inspector
Present Meat Inspection Certificate	Inspect and evaluate Meat inspection Certificate	None	1 minute / head	Meat Inspector