



REPUBLIC OF THE PHILIPPINES  
PROVINCE OF LOLO  
MUNICIPALITY OF PAVA  
"LOLO"



OFFICE OF THE SANGGUNIANG BAYAN

EXCERPT FROM THE MINUTES OF THE REGULAR SESSION OF THE SANGGUNIANG BAYAN HELD ON DECEMBER 22, 2023 AT 9:00 A. M. IN THE SESSION HALL, MUNICIPAL BUILDING, PAVA, LOLO.

PRESENT

- |                                   |  |
|-----------------------------------|--|
| 1. Hon. Edel G. Genabi            | - Municipal Vice-Mayor / Presiding Officer |
| 2. Hon. Jo Jan Paul L. Peral      | - Municipal Councilor                      |
| 3. Hon. Jose B. Genabi            | - do                                       |
| 4. Hon. Jose Maria D. Tomales     | - do                                       |
| 5. Hon. Leonardo L. Balasa        | - do                                       |
| 6. Hon. Daniel S. Fajardo II      | - do                                       |
| 7. Hon. Ray H. Genabi Sr.         | - do                                       |
| 8. Hon. Rina B. Solana            | - do                                       |
| 9. Hon. Joshua Philippe B. Gumban | - do                                       |
| 10. Hon. Luchoy Alpa              | - Vice President, Ex-Office Member         |
| 11. Hon. Cecel Peter G. Zallinaga | - Sr. Psc. President, Ex-Office Member     |

**MUNICIPAL ORDINANCE 2023-03**

**ORDINANCE APPROVING THE 2023 REVISED HEALTH AND SANITATION CODE OF THE MUNICIPALITY OF PAVA, PROVINCE OF LOLO.**

BE IT ORDAINED BY THE SANGGUNIANG BAYAN OF PAVA, LOLO BY VIRTUE OF THE POWERS VESTED IN IT BY LAW, IN SESSION ATTENDED THAT:

**Chapter 1 - TITLE, POLICIES AND PRINCIPLES**

**Section 1. Title.** This Ordinance shall be known as "ORDINANCE APPROVING THE 2023 REVISED HEALTH AND SANITATION CODE

OF THE MUNICIPALITY OF PAMIA, PROVINCE OF BOLD\* are shown as the 2021 Health and Sanitation Code of the Municipality of Pamia, Itab.

**Section 2. Declaration of Policies.** The 2021 Health and Sanitation Code shall be the legal and policy framework for a holistic management of health and sanitation services of the municipality basing on Sections 16 and 17 (D.U.) of Republic Act No. 7160. It shall be primarily aimed to contribute to the promotion and attainment of a healthy community by instituting legislative measures and reforms. Thus, fulfilling the Local Government Unit's vision: "Encourage Pamianons to work cooperatively and harmoniously as an indigenous people supporting each other, serving the community and caring for the environment."

**Section 3. Operative Principles.** This Code shall be based on the following basic principles:

- a) **Integration** - characterized by comprehensiveness of scope, coherent and consistent strategies and cost-effectiveness of results of the policy making and implementation processes undertaken. Integration is the principle behind the mandate for local governments to implement and translate the final development strategies for national policies, plans and programs.
- b) **Interdisciplinary** - recognition of the need to a diverse pool of knowledge to include natural, social and engineering sciences aside from available traditional knowledge.
- c) **Precautionary Principle** - local decision makers take immediate preventive action using the best available knowledge in situations where there is reason to think that something is causing a potentially severe or irreversible harm, even in the absence of scientific evidence establishing a causal link. The principle also applies in the formulation of protective policies in Local Health Management.
- d) **Intergenerational Equity** - ensuring equal access to goods and resources for people in the present and future generations.
- e) **Public Participation** - appropriate access to information held by public authorities and the participation of the general public in the decision making process. This is necessary for stakeholders to gain sense of ownership to the issues sought to be addressed, and in the interventions and solutions, which are decided upon as necessary. This is also a way to decentralize responsibility for health management and ultimately empower communities without using the coercive power of the state.

#### Section 4. Definition of Terms

1. **Acidified / Slaughterhouse** - premises approved and registered by the regulatory authority used in the slaughter of animals for human consumption.
2. **Apartment House** - building containing a number of separate residential units.
3. **Boarding House** - building where animals, primarily for food, are kept, and are subject with and subject to sleeping accommodations and needs.
4. **Burial** - interment of the remains in a grave, tomb or the sea.
5. **Burial grounds** - cemetery, memorial park, mausoleum or any place duly authorized by law for permanent disposal of the dead.
6. **Cremation** - removal or destruction of a corpse from the place of interment.
7. **Embalming** - preparing, disinfecting, and preserving a dead body for its final disposal.
8. **Embalmer** - a person who practices embalming.
9. **Emotional Environment** - factors which affect the emotional health of students and members of the faculty.
10. **Establishment** - a collective term understood to include hotels, motels, boarding houses, apartment houses, dormitory, inn, lodge, condominium and other similar activities.
11. **Food** - any raw, cooked or processed edible substances, beverages or ingredients used or intended for use or for sale in whole or in part for human consumption.
12. **Food Establishment** - an establishment where foods or drinks are manufactured, processed, stored, sold, served, including those that are traded in vessels.
13. **Food Establishment Operator** - any person who by ownership or contract agreement is responsible for the management of one or more food establishments.
14. **Food handler** - any person who directly handles, stores, prepares, serves either with food, drink or ice and who is in the process

- comes in contact with any sewage or cooking wastes and food vending premises.
17. **Funeral Establishment** - any place used in the preparation and care of the body of deceased person for burial.
18. **Health Certificate** - a certification in writing, using the prescribed form, and issues by the municipal health officer to a person after passing the required physical and medical examinations and immunizations.
19. **Inn** - building where transient guests are received and are supplied with and charged for meals, lodging and other services.
20. **Lodging House** - building where persons are supplied with and charged for sleeping accommodations only.
21. **Market** - a public place where commodities as foodstuffs, wines, etc., may be bought or sold.
22. **Massage** - method wherein the superficial soft parts of the body are rubbed or stroked or kneaded, for removal of acidities, hygienic purposes.
23. **Massage Clinic** establishment where massage is administered to customers.
24. **Massage of Massage** - trained person duly licensed to perform massage and to supervise massage clinic attendants.
25. **Massage Clinic Attendant** - trained person duly permitted to massage customers under the guidance and supervision of a masseur or a masseuse.
26. **Motor** - vehicle used for motorists, usually consisting of private riding.
27. **Noxious** - physically harmful or destructive to living beings.
28. **Nuisance** - anything that injures health, endangers life, offends the senses or produces discomfort to the community.
29. **Public Market** - a place designated by the Municipal Government where dry and wet goods and commodities, produce and commodities, etc. sold.

- 23. Refuse is an inclusive term for all solid waste products consisting of garbage, rubbish, ashes, manure, dead animals, street sweepings and industrial wastes (including mill waste, sludg and petroleum products).
- 24. Remains - the body of a dead person.
- 25. Sanitary Inspector: an officer employed by the national, provincial, city or municipal government, who enforces sanitary law, laws and regulations and implements environmental sanitation activities.
- 26. Sanitary Permit: the certification in writing of the municipal health officer or sanitation inspector.
- 27. School - an institution of learning which may be public, private or parochial.
- 28. Shower - a specially built hot, cold, or hot-water.
- 29. Special School - an institution which caters for students, adults, animals, babies and viruses for study and research.
- 30. Physical Environments - the virtual places, grounds and facilities.
- 31. Public Utility Vehicles - public utility jeeps, taxi, bicycles and buses operating within the municipality or passing through the municipality.
- 32. Steam Bath Establishment - establishments where customers are exposed to steam which is generated by the spraying water on hot stones or by some other means.
- 33. Steam Bath Attendant: person who applies the proper technique of giving steam bath to customers.
- 34. Tanning and Beauty Establishments: tanning shops, beauty parlors, hairdressing, manicuring establishments and face-lifting salons.
- 35. Undertaking - care, transport and disposal of the body of a deceased person by any means other than embalming.
- 36. Undertaker - person who practices undertaking.

of vermin - is a group of insects or small animals such as fleas, mosquitoes, cockroaches, bees, flies, bedbugs, mice and rats that are vectors of diseases;

of Water Filling Station, establishment that sells another safe potable water to the public;

In the implementation of this Code, the Municipal Mayor through the Municipal Health Officer shall observe the following:

- a) Rights and Proceedings. Any proceeding, which has commenced or any right which has accrued prior the effectivity of this Code shall not be affected by any of its provisions. However, matters of procedure and rights arising after the date of the effectivity of this Code shall conform to the provisions hereof.
- b) Delegation of Power and Assignment of Duty. Whenever a power is granted or a duty is assigned to any public health official, the power may be exercised to the official deputy or agent of the officer pursuant to the Code.
- c) Language Required. Any notice, report, statement or record required or authorized by this Code shall be written in English or both Hindi.
- d) Mailing of Notice. Unless otherwise expressly provided, any notice required to be sent to any person by any provision of this Code, shall be sent through the postal service. The affidavit of the official or employee who mailed the notice shall suffice prima facie evidence proving that the notice was sent as prescribed herein.
- e) Compensation and Service of Property. When any property is officially requisitioned or seized by government authorities in the interest of public health, the owner thereof shall not be entitled to compensation.
- f) Command Responsibility. When a duty is expressly vested to a Health Officer as provided in this Code, it shall be understood that it shall be held to be the duty of the superior of the Health Officer under the principle of command responsibility.

## Chapter 8-WATER SUPPLY

**Section 1. Prescribed Standards and Procedures.** Standards for drinking water and their bacteriological and chemical examinations, together with the evaluation of results, shall conform with the criteria set by the National Drinking Water Standards. The treatment of water to render it safe for drinking, and the distribution of the contaminated water source, together with their distribution systems, shall be in accordance with procedures prescribed by the Department of Health (DOH).

**Section 2. Jurisdiction of the Municipal Health Officer or his/her duly deputized agent.** The approval of the Municipal Health Officer is required in the following cases:

- a. Site of water supply sources before their construction;
- b. Delivery of water to consumers from new or newly repaired water systems;
- c. Operation of water supply systems after an order of closure was issued by the Department of Health or the Office of the Municipal Mayor;
- d. Plans and specifications of water supply systems of subdivisions and projects prior to the construction of footing walls thereof; and
- e. Certification of Potability of drinking water.

**Section 3. Types of Water Examinations Required.** The following examinations are required for drinking water:

- a. **Initial Examination.** The physical, chemical and bacteriological examinations of water from newly constructed systems or sources are required before they are opened and opened for public use. Examinations of water for possible radioactive contamination should also be done in full per recommendation of the DOH.
- b. **Periodic Examination.** Water from existing sources shall, likewise, be subject to bacteriological examination as often as possible, but the interval shall not be longer than six (6) months, while this may generally be conducted yearly for possible radioactive contamination.

**Section 4. Laboratories and Submission of Water Samples.** The examination of drinking water shall be performed in government laboratories. It shall be the responsibility of water systems operators to submit to accredited laboratories water samples for examination in a manner and at such intervals prescribed by the Department of Health.

**Section 5. Other Protective Measures.** To protect drinking water from contamination, the following measures shall be observed:

- a. Washing clothes or bathing within a radius of twenty-five (25) meters from any well or other source of drinking water is prohibited.
- b. No aresian, deep or shallow well shall be constructed within twenty-five (25) meters from any source of pollution.
- c. No radioactive sources or materials shall be stored within a radius of twenty-five (25) meters from any well or source of drinking water unless the radioactive is adequately and safely enclosed by proper shielding, as determined by the Department of Environment and Natural Resources (DENR).
- d. No person charged with the management of the public water supply system shall permit any physical connection system (not of any other water supply), unless the water is regularly examined as to its quality by those in charge of the public supply to which the connection is made and found to be safe and potable.
- e. The installation of a booster pump to draw water direct from the water distribution line of a water supply system where low-water supply system pressure prevails is prohibited.
- f. No person shall keep barrels, casks, kegs, gut or buckets at any time, covered, uncovered or open, on the banks of any such spring, stream, pond, well or reservoir within a distance of twenty-five (25) meter radius.
- g. No unnecessary tampering and or removing of any or all parts of the water supply shall be allowed without first securing permission from the Municipal Health Office.

**Section 6. The provisions of the Ordinance 2012-02 otherwise known as Ordinance regulating the operation of water supply/grifting stations and the business of selling water in the Municipality of Pinar del Rio, and prescribing penalties for violation thereof, shall apply.**

**Section 7. Penalty.** A maximum fine of Two Thousand Five Hundred Pesos (Pty 2,500.00) shall be imposed on any



improvement by a period not exceeding Six (6) Months, or both at the discretion of the court, for the violation of Chapter 4, Sections 2, 4 and 5 of the Code.

#### **Chapter 6 - MARKET AND SLAUGHTERHOUSE**

**Section 1. Prescribed Standards of Construction.** The construction of market and slaughterhouse shall conform to standards prescribed by the Department of Health in accordance with the Building Code. These standards shall be set along with the following guidelines:

1. Suitability of site location as alternative of nuisance conditions and prevention of contamination are concerned;
  2. Availability of ample water supply for cleaning;
  3. Presence of adequate drainage facilities;
  4. Quality of construction to protect vendors and customers from any hazard and exposure to the elements and;
  5. Facilities for maintenance of sanitation, such as cleaning and elimination of harborage of vermin.
- a) **Markets.**
- 1) Allow periodic inspections to ascertain the maintenance of adequate sanitary conditions of the market and its premises;
  - 2) Supervise and control the proper care and use of market stalls;
  - 3) Prohibit the construction of living quarters within the market and its premises;
  - 4) Enforce the laws on construction of partitions, sheds or kiosks within the market area.
- b) **Slaughterhouses.**
- 1) Supervise the maintenance of adequate sanitation in the slaughterhouses and its premises;
  - 2) Enforce the requirements on the evisceration of meat as provided in existing laws.

2. Permit the slaughter of animals for public consumption in other designated areas of certain species, provided public health is adequately protected and the guidelines stipulated in the Municipal Revenue Code are strictly observed.
4. Supervise the sanitary disposal of all the slaughterhouse wastewater.
5. Ensure that only healthy animals shall be slaughtered, and that the method of slaughtering, the techniques of dressing and the storing, handling and transporting procedures are in accordance with prescribed standards by the National Meat Inspection Commission (NMIC).

**Section 2. Responsibility the Local Government and Private Operators.** The local government and private operators of public markets respectively and slaughterhouses shall employ adequate number of personnel to ensure their efficient operation and hygienic maintenance.

#### **Chapter IV - WATER RETAILERS, REFILLING STATIONS, WATER PEDDLERS AND HALLERS.**

**Section 1.** Any person engaged in trade and distribution of purified water or mineral water is required to comply with the following conditions:

- i. Submit for inspection to the Municipal Health Office water samples for laboratory test every month, on a scheduled basis.
- ii. Have available all the materials needed in the purification and/or purified water processing to the Health Personnel who will conduct an on-the-spot inspection.

**Section 2.** All water retailers and refilling stations, water peddlers and hallers are required to possess a Certificate of Water Purity from the Municipal Health Office.

**Section 3.** It shall be the obligation of the Municipal Health Officer to issue certification to the retailer based on the purity of the water sold by the establishment.

**Section 4.** Any person, firm or company engaged in water testing and sending of water for human consumption shall secure a sanitary permit at the Municipal Health Office and insured to catch water from sources with valid Certificate of Potability.

**Section 5.** Water peddlers and haulers shall undergo physical and medical examinations. Water haulers and peddlers without health certificate or valid expired health certificate shall be prohibited from water hauling and peddling.

#### **Chapter V-FOOD ESTABLISHMENTS**

##### **Section 1. Sanitary Permit.**

- a) No person or entity shall operate a food establishment for public patronage without first securing a sanitary permit from the Municipal Mayor through the Municipal Health Office. The phrase Food Establishment as used in this Chapter means and establishment where food or drinks are manufactured, processed, stored, sold or served.
- b) Sanitary permits shall be posted in conspicuous places of any food establishment.
- c) The fees payable for permits, and upon the issuance, renewal and roling of such certificates, shall be in such amount as the existing Municipal Revenue Code may impose.
- d) Within fourteen (14) days after any change in the ownership or occupancy of any establishment, the new occupant shall apply to the Municipal Health Office to have such change noted in the records and on the sanitary permit certificate, which fee shall be posted for the purpose and shall pay the corresponding fee in respect of such roling.
- e) The Municipality shall keep a record of establishments with which permits have been issued and of all permit certificates and renewals thereof.
- f) The record shall in every case show the following:
  - 1) The name and address of the holder of the permit who, in every case, shall be the actual occupant of the establishment.
  - 2) The location of the establishment.
  - 3) The purpose or purposes for which the permit has been issued.

- a) The date the first permit was issued and the dates of any renewal thereof;
- b) Every change of occupation and management of the establishment since the first permit was issued;
- c) Conditions under which the permit was issued or any renewal thereof granted and;
- d) The record shall be available at all times for inspection by the Municipal Health Office.

**Section 2. Health Certificates.** No person shall be employed in any food establishment without a health certificate issued by the local health authority. The certificate shall be issued only after the required physical, medical and laboratory examinations are performed and immunizations are administered at prescribed intervals.

**Section 3. Quality and Protection of Food.** All foods must be obtained from sources approved by the Municipal Health Officer. In this regard, the following requirements are applicable:

- a) Meat, meat products and fish shall be procured from the sources under sanitary or veterinary supervision;
- b) All meat and fish shall be properly cooked before serving;
- c) No meat products, fish, vegetables and other food sources shall be procured from sources whose areas are known to have been affected by radioactivity, as, for example, which contaminated with a very large amount of radioactive fallout;
- d) Milk and fluid products shall be sterilized, pasteurized or otherwise treated;
- e) Milk shall be stored in a refrigerator. Canned or packaged milk, other than dry milk powders, shall be refrigerated after the container has been opened;
- f) All perishable and potentially hazardous foods shall be stored at 45 °F (7 °C) or below;
- g) Canned food intended to be served hot shall be kept at a temperature not less than 14 °F (10 °C). Raw fruits and vegetables shall be thoroughly washed before they are used.

**Section 4. Structural Requirements.** Food establishments shall be constructed in accordance with the following requirements:

- a. No person shall use any room or space for, or in connection with the preparation, storage, handling or sale of any article of food:
  1. Which is at any time used or is direct communication with a sleeping chamber or toilet;
  2. In which any animal is kept;
  3. Which is or has been used for any purpose which would be likely to contaminate the food or to affect adversely its wholesomeness or characteristics;
  4. Which is not used exclusively for the purpose.

Provided, that in department stores or multi-purpose business establishments, food may be manufactured, prepared, cooked, stored, or sold only in the area not solely exclusively for the said purpose and for which a sanitary permit has been issued.

- b. No sanitary permit shall be issued for any premises to be used for the preparation, handling and sale of food unless it is constructed in accordance with the following requirements:

**i. Floors.**

The floors shall be:

1. Made of concrete or other impervious and easily cleaned material that is resistant to wear and corrosion and shall be completely graded and drained; 24 angles between the floor and walls shall be rounded off to a height of not less than three (3) inches (7.62 cm) from the floor;
2. Made of wood with dovetail or tongue and groove floor boards laid on a firm foundation and tightly clamped together with all angles between the floor and walls rounded off to a height of three (3) inches (7.62 cm) or
3. Constructed in accordance with the requirements of sub-division 1 and 2 of the Code and covered with impervious smooth surface material or other similar material fixed to the floor with cement or suitable adhesive.  
Provided, that with approval in writing of the local authority, floors may be covered with carpets or other floor covering in those parts of the premises where such carpets or coverings can be satisfactorily cleaned and maintained.

**2) The Walls.**

**The walls shall**

1. have a smooth, even and non-absorbent surface capable of being easily cleaned without damage to the surface and unimpaired of food prep materials.
2. The walls, where subject to wetting or splashing, shall be made of impervious, non-absorbent material to a height of not less than seventy-eight (78) inches (2 meters) from the floor and
3. The interior walls shall be painted in light colors or treated with such other wall finish as the health authority may prescribe.

**3) The Ceiling.**

1. All ceilings or, if no ceilings are provided, the entire upper surface of the roof shall be dust-proof and washable.
2. The ceiling or under surface of the roof or in which openings or lanes are located, shall be smooth, non-absorbent and light colored.

**4) The Lighting.**

The general standards of illumination provided shall permit effective inspection and cleaning and shall be of sufficient intensity appropriate to the purpose for which any room or space is used.

1. In rooms where food is prepared or packaged or in which stands or benches are located, there shall be a minimum illumination intensity of twenty foot (20) candles. In premises where food is consumed, there shall be a minimum illumination intensity of ten-foot (10) candles. Intensity of illumination shall be measured at a point fifty (50) inches (1.27 m) from the floor line.
2. All lighting shall be reasonably free from glare and shielded evenly so as to avoid shadows.

- Canteen, all desks, bins and other surfaces shall be provided as required by the health authority in particular circumstances.
- Effective provision shall be made for securing and maintaining a reasonable temperature.

e) **Working Spaces.** There shall be sufficient free space to enable every person working therein to carry out his duties efficiently by ensuring working spaces, aisles or passageways and areas to which customers have access shall be unobstructed and sufficient to permit movement of employees and customers without contamination of food by walking in personal contact.

f) **Changing Rooms.** There shall be adequate and suitable lockers or other facilities for the orderly storage of clothing and personal belongings of employees or persons engaged or employed at the premises. Such facilities shall be situated and arranged so that there is no contamination of food by contact with clothing. There shall be separate changing rooms for each sex.

g) **Wash-Hand Basins.** Wash-hand basins shall be installed in convenient places and as near as practicable to where the person for whose use they are provided are working while handling food for sale or in both locations as may be otherwise prescribed in any particular code. If required in writing by the local health authority an additional wash-hand basin shall be installed.

**Wash-Hand Soap Distribution**

- a) An adequate supply of soap, clean towels, paper towels, providing a clean surface to each user from a continuous roller towel dispenser or other hand drying services approved by health authorities.
- b) The wash-hand basins and all hand washing facilities shall, at all times, be maintained in a clean condition.
- c) All wash-hand basins shall, at all times, while the premises are being used, be supplied with hot and cold running water at a minimum temperature of 100°F (37.8).

Provided that wash-hand basins specified in the register shall be installed under jurisdiction of the National Plumbing Code of the Philippines.

**Section 3. Use of Food-Service Spaces.**

- a. Food-service spaces shall not be used as living or sleeping quarters.
- b. Clothing or personal effects shall be kept in lockers or in designated places away from food service spaces.
- c. Persons not directly connected with food preparation and serving shall not be allowed to stay in food-serving spaces.
- d. Foods in storage in a preparation room shall not be handled by anyone other than the proprietor and serving staff.

**Section 4. Food Handlers.**

- a. No person shall be employed in any food establishment without a health certificate issued by the local health authority.
- b. Food handlers shall undergo food handlers training.
- c. Food handlers shall at all times:
  - 1. Wear clean working garments. The cook shall wear prescribed caps and female employee's caps or hairnets. ii) Observe proper personal hygiene.
  - 2. Wash their hands thoroughly with soap, water, and dry them with a clean or disposable towel or a suitable hand-drying device immediately before working, or after using the toilet and after doing dirty work.

**Section 5. Vermin Control.** Vermin is a group of insects or animal animals such as flies, mosquitoes, cockroaches, bees, lice, bedbugs, mice and rats that are vectors of disease.

- a. Spaces where food and drinks are stored, prepared and/or served, shall be constructed and maintained so to exclude vermin.
- b. All openings which connect spaces to the outer air shall be effectively protected with screen of non-porous wire mesh (16 mesh or finer). Door screens shall be kept closed.
- c. A Vermin Abatement Program shall be maintained in the establishments by their owners, operators, or administrators. It



from, not, neglect or refuse to maintain a certain abatement program, the local health agency will undertake the work at their expense.

- d. During operating or dismantling operations, all foodstuffs, utensils, food preparation and cleaning equipment shall be covered to protect them from toxic chemical substances.
- e. Insect control in public places shall be the responsibility of the municipal government when the jurisdiction over them.
- f. The procedure and frequency of Vermin Abatement Program shall be determined and approved by the local health authority.

**Section 8. Toilet and Washing Facilities.**

- a. Adequate and clean toilet facilities for male and female customers and personnel shall be provided.
- b. Toilet rooms shall not be opened directly into spaces where food is prepared, stored or served. Where such toilet exists, the doors shall be kept closed and self-closing.
- c. Adequate hand-washing facilities shall be provided within or adjacent to the toilet room.
- d. Facilities shall include hot and cold running water, soap and detergent, single service paper or cloth towel dispenser or a drying rack.

**Section 9. Disposal of Refuse.**

- a. Refuse containers may be used in food-preparation areas for intended use only.
- b. Storage refuse containers, filled and empty, shall be in a designated area separated from food handling operations.
- c. These cans shall be constructed and maintained as to be vermin-proof and easily cleaned.
- d. Cans containing refuse in food handling areas shall be tightly covered at all times, except during actual use.
- e. Refuse cans may be used, provided they are constructed of waterproof, easily-cleaned material, and filled with lightening fluid.

- Where refuse cans are used, a space separate from the food-handling space and adjacent to the refuse can storage shall be provided for cleaning. This space shall be equipped with scrubbing brushes, cleaning agents, steam or hot water under pressure, and a hose fixed with adjustable nozzle.

**Section 10. Equipment and Utensils.**

- They shall be so designed, fabricated and installed so that cleaning is easy and that they do not pose health hazards.
- Lead-soldered containers and copper-lined piping and fixtures should not be used.
- Surfaces that come into contact with food or drink shall be easily cleaned and removed. Runners shall be provided for easy removal of fat and soils. The bottom shelves of open-based fixtures shall be removable to facilitate inspection, cleaning and maintenance.

**Section 11. Washing of Utensils.**

- They shall be washed and pre-rinsed to remove food particles.
- They shall be thoroughly cleaned in warm water at 120 °F (49 °C) with soap or detergent.
- If hot water is not used, the wash-water shall be changed frequently.

**Section 12. Bacterial Treatment**

Dishes and serving utensils and equipment, after thoroughly cleaned, shall be subjected to one of the following bactericidal treatments:

- Immersion for at least one (1) minute in hot water at a temperature of at least 120 °F (71.1 °C)
- Immersion for at least one (1) minute in a solution containing 100 ppm
- Exposure in a steam cabinet at a temperature of at least 170 °F (77 °C) for at least fifteen (15) minutes or at a temperature of 200 °F (93 °C) for at least five (5) minutes.

- e) Exposure to an open or forced air-dryer at a temperature of at least 130°F (54 °C) for at least twenty (20) minutes; or e) Any other method approved by the local health authority.

**Section 13. Handling of Washed Utensils.**

- a) Washed utensils shall be allowed to drain or dry in safe racks without use of drying cloths, or shall be kept in a self-draining cabinet in some racks or drying.
- b) The drying rack or cabinet in which to store dishes and utensils temporarily after bactericidal treatment should be clean and changed frequently.

**Section 14. Storage of Washed Utensils.**

- a) They shall be stored in clean and dry places adequately protected against vermin and other sources of contamination.
- b) Cups, bowls, and glasses, shall be in upside down position for storage.
- c) When not stored in closed cupboards or lockers, utensils and containers shall be covered or be kept upside down whenever practicable. Utensils shall not be stored on the bottom shelves of floor cabinets below the working top levels.
- d) Racks, trays and shelves should be made of materials that are impervious, corrosion-resistant, non-toxic, smooth, durable and resistant to staining.
- e) Drawers shall be made of the same materials and kept clean. Pull-out drawers are not acceptable. Lining, clean and removable linings for lining drawers is acceptable.

**Section 15. Dry-Storage for Non-Perishable Foods: Non-perishable foods shall be stored in the following manner:**

- a) Designated spaces, lockers, cabinets, racks, shelves and containers can be used for storage.
- b) All spaces, lockers and cabinets shall be constructed with materials of the same quality as used for food preparation and food-serving operations. Curtains shall be made of metal lined with light covers.

- g. The recommended temperature range for dry storage is 50-60°F (10-15°C) except for preparation and serving areas, where dry foods for immediate use are stored.

**Section 16. Refrigerated Storage of perishable Foods.** Perishable foods shall be stored in the following manner:

- a. They shall be kept at or below 41°F except during the preparation or when held for immediate serving after preparation.
- b. When such foods are to be stored for extended periods, a temperature of 40°F (4°C) is recommended.
- c. Fruits and vegetables shall be stored in cool compartments.
- d. Recommended temperature for perishable food storage are:
  1. Frozen foods: not more than 10°F (-12°C)
  2. Meat and Poultry: 32-38°F (0-3°C)
  3. Milk and milk products: 40-45°F (5-7°C) and
  4. Fruits and vegetables: 44-50°F (7-10°C)

all refrigerating compartments and refrigerators must be kept clean, cool, and in good condition and air flow from doors. They shall be provided with thermometers with scale divisions not larger than 1°F or 1°C. Sufficient snowing shall be provided to prevent stacking and to permit adequate ventilation and cleaning.

**Section 17. Food Servicing Operations.** These operations shall be in accordance with the following requirements:

- a. Food contact with food or drink shall be avoided. Trays shall not be used to serve buffet, bar, or similar forms of food. Trays shall be served in covered dispensers or containers, or in packages wrapped for single service.
- b. The surfaces of the containers and utensils, including glasses and table ware, which come in contact with food or drink should not be handled.
- c. Disposable cups, plates, spoons and other single service containers and utensils shall be purchased in sanitary containers and be stored in a clean, dry place until used. When removing from boxes, care must be taken not to touch the surface that comes in contact with food.
- d. Clean coffee makers, spoons, forks and other equipment made of cloth shall be stored in clean places designated specifically for

trap, bucket, frame, including covers, aprons and tools that be used in a street or on public, publicly marked.

- Covers, aprons, aprons and scoops used intermittently for removing litter or debris must be kept in a container that will never should be changed regularly. Bins and other containers used for public water and other beverages shall be kept clean and given effective bactericidal treatment before and after subsequent use.

**Section 18. Evaluation of Food Establishments.** It shall be the duty of the Municipal Health Officer or his duly authorized representative to conduct an inspection and evaluation of every food establishment having permit to its operations at least every six months. Additional inspections, re-inspections and evaluations be made for the enforcement of the provisions of this Chapter. Inspection or evaluation shall be carried out at least every six months. The inspector shall send its findings in an inspection form provided for the purpose and shall send the original of such form to the holder of sanitary permit, the manager or occupant premises. Details entered in the separate column of inspection forms shall indicate that the last inspection by the inspector, comply with the requirements of this Chapter. Within forty-eight (48) hours of inspection or evaluation, the copies of the inspection report shall be furnished to the holder of the permit certificate, the manager or occupant of the food establishment, whichever an inspection form issued indicates non-compliance items relating to any particular type of provision. The inspector shall notify the holder of the sanitary permit, indicating of the compliance to be made to the manager or occupant at a reasonable time or compliance, if upon inspection of the inspector finds the immediate need not been complied with, he shall report to the Municipal Mayor through the MHO that issues the sanitary permit. A copy of the inspection form and any notice issued, used in all cases be filed and kept by the municipal health authority and shall be available at all times for an officer of the Department of Health.

a. Service of Notice. Whenever an inspector or evaluation report form indicates non-compliance items, the Municipal Mayor through the Municipal Health Officer of the municipality may cause to show to the holder of the permit, the manager or occupant, notice requiring him, within the time stated in the notice, to take such remedial action specified therein.

b. In the event within the time in the notice, hereinafter called the first notice, the terms of this Act herein are not complied with, the Municipal Mayor through the MHO may cause to the holder of the permit, the manager or the occupant, a second notice calling him to show, at a time and place stated in the notice made served.

2) **Revocation of Permits.** After prior notice and hearing as provided above, the Municipal Mayor through the MHC, is satisfied that the terms of the last (2) notices have not been complied with or that failure to comply therewith is not excusable, shall revoke the said permit and the Municipal Mayor through the MHC is satisfied that the terms of the last (2) notices have not been complied with or that failure to comply therewith is not excusable shall revoke the said permit.

4) **Summary Suspension of Permits.** Whenever the Municipal Health Officer find unsanitary or unhealthy conditions in the operation of food establishment which, in his judgment, constitute a substantial hazard to the public health, the Municipal Health Officer shall advise the Municipal Mayor to order the immediate suspension of the permit. Any person to whom such order is issued may file a written petition.

5) **Appeals.** The permit confining the hearing may confirm, modify or reverse the decision appealed from, which decision shall be final.

6) **Protection of Food.** Notwithstanding the other provisions of this regulation relating to the issuance of permits, every person who engaged in the sale of food or in the manufacture, preparation, storage, packing or delivery of food for sale shall protect such food from contamination.

7) **Power of Entry.** Any Sanitary Inspector or a duly authorized officer of the Department of Health or the Municipal Health Officer, upon presentation of proper credentials, may at reasonable times enter into any premises engaged in the manufacture, preparation or cooking of any article of food for sale or any premises used for any of the purposes referred to in this Code for the purpose of inspection or any other act for Administration of this Code.

#### **Section 18. Special Provisions.**

##### **a) Containers or "Salad-Bar" Dishes**

1) No grocery (salad) store shall be established within the distance of twenty-five (25) meters from any source of contamination, i.e.g. garbage disposal area, feeds and manure.

2) All foods which require no further cooking before they are eaten shall be protected from contamination when in contact with the user.

3) **Containers.** Delivery trucks and carts of bakery products shall always be kept clean and sanitary.

**Chapter**

- 1. No dairy shall keep unheated or infected cows, water buffalo, caprines or goats for the production of milk, or feed them unwholesome food that produces injury or unwholesome milk.
- 2. No animals used for the production of milk shall be allowed to graze in and which has been contaminated by the following:
  - a. No manure shall sell unwholesome milk that has not been properly pasteurized or otherwise sterilized.

**Water Pans**

- 1. Only potable water shall be used in the manufacture of ice.
- 2. In using and transporting an attendant for public consumption, precautionary measures shall be taken to protect the ice from sources of contamination.

**Unlicensed Food Vendors**

- 1. These vendors shall sell only bottled food drinks, salads and sandwiches.
- 2. It is prohibited for food vendors to sell food that requires the use of utensils.

**Open Market Areas**

- 1. Only fresh and wholesome fish products shall be sold.
- 2. Fish caught in collective zones as well as in areas contaminated by toxic substances or high in mercury found as determined by the health authorities shall be condemned and not be allowed for public consumption.
- 3. The selling, distribution and buying of fish caught through the use of explosives and chemicals are prohibited.

**Section 22. Penalty.** A maximum fine of Two Thousand Five Hundred Pesos (P2,500.00) or an imprisonment for a period not exceeding Six (6) Months, or both at the discretion of the court be imposed for the violation of the provisions of this Chapter.

**CHAPTER VI - SCHOOL SANITATION AND HEALTH SERVICES**

**Section 1. The Physical Environment.** In the design and construction of the school, the following factors shall be considered:

- k. **Site.** Traffic hazards are to be avoided but not to the point of sacrificing accessibility to public transportation. It shall be chosen from sources of nuisance.
- l. **Grounds.** The acreage shall be large enough to permit playgrounds, athletic fields and school gardens.
- m. **Building Preference.** It shall be constructed of sturdy and durable materials and designed along functional lines. For the prevention of fire hazards, the requirements of the local fire department shall be observed. Sufficient ventilation shall be provided. Heat and cooling facilities should be chosen so as to give minimum glare. Ample lighting with indirect fluorescent or fluorescent fixture shall be used to supply minimum lighting of twenty five - 500 (25) candles in the darkest corner. For heating, suitable materials shall be used which will give minimum disability without creating a slippery floor.
- n. **Sanitary facilities.** The school population shall be provided with potable water supply and waste disposal systems shall comply with the requirements prescribed in this Code.

**Section 2. The Emotional Environment.** For the promotion of emotional health of the school population, the following requirements shall be observed:

- a. **Building location.** The school site shall be located away from nuisances and places which give undesirable influence.
- b. **Recreational facilities.** The school must have safe and attractive playgrounds and adequate facilities for outdoor sports and games.
- c. **Rest Rooms.** Facilities shall be provided where faculty members can rest and get short respite from teaching chores.

**Section 3. Health Services.** Trained personnel and adequate facilities should be available so that students may be afforded the following health services:

- v. Provide physical and medical examination.
- w. Provide immunization.



- i) Medical and Dental Treatment;
- ii) Treatment for common emergencies and
- iii) Counseling and Guidance.

#### Section 4. Requirements for Special Schools.

- a) Cadavers shall be stored in morgues and disposed in the delecting rooms, all of which shall be constructed and maintained in accordance with the standards prescribed by the Department of Health.
- b) Anomalous and harmful plants and animals shall be kept in adequate and secured areas.
- c) Virus and bacterial cultures shall be kept in laboratories under standard security laboratory measures.
- d) Schools utilizing radioactive materials or sources for study or research shall comply strictly with the requirements and guidelines given by the Radiation Health Office and the Philippine Atomic Energy Commission in carrying out their program.

### Chapter VI- REST AREAS, BUS TERMINALS AND SERVICE STATIONS

Section 1. Rest areas, transit terminals and service station areas with one or more permanent stands, building and service facilities for motor vehicles shall be provided with sanitary facilities for the convenience and personal necessities of the traveling public.

- a) Rest areas, bus terminals and service stations shall be established with ample area to prevent overcrowding of motor vehicles and travelers.
- b) Erosion and sewage collection and disposal shall be provided.
- c) Adequate number of toilet rooms shall be provided as well as sanitary facilities.
- d) Waiting shade for commuters shall be of adequate size to accommodate a maximum of thirty (30) persons. These shall be of smooth concrete finish with adequate sitting facilities.

### **Chapter VII-CAMPS AND PICNIC GROUNDS**

**Section 1.** No camp and picnic ground shall be open for public patronage without sanitary permits issued by the Municipal Mayor or his duly authorized representative.

- a. Camps and picnic ground sites shall not be subject to flooding, must be well drained, distant from any source of nuisance and will not endanger sources of any public water supply.
- b. Camp and picnic houses shall be provided with adequate lighting and ventilation. Where tents are used, the flooring shall be at least four (4) inches above the ground.
- c. Adequate and safe drinking water shall be available at all times.
- d. Adequate number of sanitary facilities shall be provided.
- e. Camps and picnic grounds shall be at all times maintained clean, free from litter and accumulated rubbish.

### **Chapter IX-PUBLIC SWIMMING OR BATHING PLACES AND RESORTS**

**Section 1.** Sanitary Permit. No public swimming and bathing places shall be opened for public use without a sanitary permit issued by the Municipal Mayor or his duly authorized representative.

**Section 2.** Protection of Customers. To protect the health and safety of persons who patronize public swimming or bathing places, the following practices shall be observed:

- 1) There shall be appropriate sanitary practices for persons swimming or bathing to prevent the transmission of communicable diseases.
- 2) There shall be appropriate sanitary procedures for personnel working in these places to maintain their adequate sanitation and cleanliness of accessories used by customers.
- 3) There shall be adequate number of trained personnel and necessary equipment needed for life-saving and rescue work.
- 4) There shall be signposts to warn the public of the presence of wildlife or natural hazards.
- 5) There shall be standards and criteria concerning:

- a) Sanitary structural standards for swimming pools or bath houses to prevent pollution of their waters and to facilitate sanitation requirements;
- b) Sanitary structural standards for apparatuses such as toilets, shower baths and dressing rooms to eliminate the risk of infection;
- c) Methods of determining the sanitary quality of water particularly that which is used in swimming pools and
- d) Criteria to be used in the limitation of swimming or bathing capacity of swimming pools in accordance with the type of water treatment applied.

**Section 2. Responsibility of the Municipal Health Officer. The Municipal Health Officer concerned shall:**

- a) Inspect the state of sanitation of public swimming and bathing places;
- b) Ascertain if the personnel working in the place are examined regularly for the presence of any infectious or contagious disease;
- c) Enforce rules and regulations under this chapter and
- d) Recommend to the Municipal Mayor the revocation of their permits when it is deemed necessary for the protection of public health.

**Chapter 3-TONSORIAL AND BEAUTY ESTABLISHMENTS**

**Section 1. Definition of Terms.** As used in this Chapter, the term "Tonsorial and Beauty Establishments" include barbershops, beauty parlor, hairdressing, manicuring establishments and tique sandalizing parlor.

**Section 2. Requirements.** These establishments are subject to the following requirements:

- i) Sanitary permit shall be procured from the Municipal Mayor through the local health authority before their operation.

*ii) These establishments shall be maintained clean and sanitary at all times.*

*iii) No person shall be employed in these business without a health certificate issued by the local health authority.*

**Section 3. Correct Sanitary Practices.** The following sanitary practices shall be observed:

- 1) Working personnel shall wash their hands with soap and water before serving customers.
- 2) They shall wear clean working garments.
- 3) They shall not smoke nor eat while working.
- 4) Implements of their trade shall be cleaned and disinfected before and after their use.
- 5) Customers shall be supplied with clean and fresh towels, drains and other things necessary.
- 6) Precautionary measures to prevent disease transmission shall be observed when serving customers showing any form of dermatitis.

**Section 4. Penalty.** A maximum fine of Two Thousand Five Hundred Pesos (P=2,500.00) shall be imposed or an imprisonment for a period not exceeding six (6) months, or both at the discretion of the court, for the violation of Chapter 3, sections 2 and 3 of this Code.

#### Chapter XI-PUBLIC LAUNDRY

**Section 1. Sanitary Permit.** No public laundry shall operate without a sanitary permit from the Municipal Mayor through the Municipal Health Officer or his duly authorized representative. As used in this chapter a public laundry means an established institution opened for commercial purposes which is open to the public. It is different in person enjoying its service to exclusive clients.

**Section 2. General Requirements.** The construction and operation of public laundry shall be governed by the following requirements:

- a) **Structural Requirements.**
  - 1) The site shall be distant from the sources of nuisance.
  - 2) Only double construction materials shall be used.

- i) Smooth and water-tight materials shall be used for flooring.
- ii) All work rooms shall be properly ventilated and provided with ten (10) foot candles of lighting.
- iii) Adequate drying facilities shall be provided and articles for drying be protected from sources of contamination.

**iv) Sanitary Requirements:**

- i) Laundry supplies in both liquid and solid states shall be properly stored, prepared and handled. Containers of chemicals shall be properly labeled.
- ii) Employees shall be provided with potable drinking water, lunch, bathing and washing facilities.
- iii) Employees shall be provided with lockers for their working garments and street clothes.
- iv) The plant and its premises and equipment shall be maintained clean and sanitary at all times.

**Section 3: Special Requirements:** The following requirements shall be afforded:

- a) All articles to be incriminated covering foot hospitals and infected sources shall be treated by exposure to a sufficient quantity of hot water, detergent or by other effective means of destruction.
- b) All towels, bed clothes, pajamas, towels, bath sheets, pillow cases and the like that have come in contact with any form of infectious shall be isolated in a certain area and removed by radiation safety personnel before sending these articles for laundry. If any amount of infectious contamination is found, the affected articles should be set aside and the radiologically allowed to completely decay before said article is sent for laundry.
- c) All articles for delivery to the laundry shall be kept enclosed until the articles are removed from the laundry.
- d) Laundry vehicles shall be kept clean and sanitary at all times.
- e) A separate room shall be used solely for washing, sorting, marking or handling unwashed articles.
- f) Drawers must be protected from pathogenic organisms and from chemical substances which are irritating to the skin of the infant.

Laundry floors for delivery shall be packed in sealed sanitary containers.

#### **Chapter 38-LOADING, BOARDING HOUSES, APARTMENTS, MOTELS AND HOTELS**

**Section 1. General Provisions.** The following are required for the establishments defined in the preceding section:

- a) No establishment shall be operated and opened for public patronage without a sanitary permit issued by the Municipal Mayor through the Municipal Health Officer or his duly authorized representatives.
- b) Any extension or additional construction in the establishment shall require a sanitary permit before it could be opened.
- c) All establishments shall provide their patrons with adequate water supply, toilet and facilities in accordance with standards prescribed in this Code.
- d) No person shall be employed in the establishments without first producing a health certificate from the local health authority.

**Section 2. Penalty.** A maximum fine of Two Thousand Five Hundred Pesos (P2,500.00) shall be imposed or an imprisonment for a period not exceeding Six (6) Months, or both at the discretion of the court, for the violation of Chapter 38 section 1 of this Code.

#### **Chapter 39-MASSAGE CLINIC**

**Section 1. Sanitary Permit.** No person or entity shall operate a massage clinic and/or sauna bath establishment without first securing a sanitary permit from the Municipal Mayor through the Municipal Health Officer.

**Section 2. Sanitary Requirements.** The following requirements shall be enforced:

- a) **Massage Clinic**
  - 1) The reception and the office rooms shall be properly lighted and ventilated.
  - 2) Every massage room shall be adequately ventilated, provided with a sliding curtain at the entrance and equipped with a suitable and clean massage table.
  - 3) Sanitary and adequate hand washing, bath and toilet facilities shall be made available.

- 4) Customers shall be provided with soap, clean towels, sanitiser lotion or plastic slippers. They shall be required to take a thorough bath before massage.
  - 5) The masseur/masseuse and masseur/masseuse attendant shall wash their hands with soap and water before and after massaging a customer.
  - 6) The establishment and its premises shall be maintained clean and sanitary at all times.
- 24. Sauna Bath Establishment.**
- 1) The reception and the office rooms shall be properly lighted and adequately ventilated.
  - 2) The sauna bath room shall be properly lighted, provided with thermometers, and maintained clean and sanitary at all times.
  - 3) Sanitary and adequate hand washing, bath and toilet facilities shall be available.
  - 4) Customers shall be provided with soap, clean towels and sanitiser lotion or plastic slippers.

**Section 3. Personnel. The following requirements shall be enforced:**

**a. Massage Massage.**

- 1) The person must have a certificate as a registered massage massage, issued by the committee on members for massage of the Department of Health.
- 2) Permit person in use for this health certificate issued by the local health authority.
- 3) The person shall wear a clean working garment when attending to customers or when visiting massage clinic stations.

**b. Massage Clinic Attendant.**

- 1) The person shall be properly registered and authorized by the local health authority to work as massage clinic

attend) after the compliance with the following requirements:

-Satisfactory completion of a training course or study given by a government office, school or hospital, which is duly authorized and recognized by the Department, and,

-Up-to-date health certificate issued by the local health authority, to include venereal disease clearance received from any government office or hospital.

The person must wear clean working garments when attending to customers.

c) Sound bath attendant.

1) Attendant must possess an up-to-date health certificate issued by the local authority.

2) The person must wear clean working garments when attending to customers.

**Section 4. Penalty.** A maximum fine of Ten Thousand Five Hundred Pesos (P10,500.00) shall be imposed or an imprisonment for a period not exceeding Six (6) Months, or both at the discretion of the court, for the violation of Chapter XII sections 1,2 and 3 of this Code.

#### CHAPTER XIV-REFUSE DISPOSAL

**Section 1. Responsibility of the Municipality.** The Municipality shall provide an adequate and efficient system of collecting, transporting and disposing refuse in their area of jurisdiction in a manner approved by the Municipal Solid Waste Management Board (MSWMB) in coordination with the Quezon City Solid Waste Management Board (QCSWMB).

#### Section 2. Additional Requirements.

a) Occupants of buildings and residences shall provide sufficient number of receptacles for refuse.

b) Any person, natural or juridical is prohibited to throw, dump and scatter refuse materials in the municipal streets, public places, parks and or vacant lots, water tributaries within the Municipality.



g) The owner or occupant of the house shall construct and provide with permanent steel sanitary toilet such as water sealed with properly constructed traps with approved by the Municipal Health Office.

h) Every operator of a traveling Rice Mill is required to provide their mill with container for rice bran and other wastes from paddy and mill coming out of the mill blower and all wastes shall be dumped in proper place and not to leave them on the streets and/or on roads.

i) Requiring every public utility vehicle (PUV) and private contractors out to clear their wastes on roads and streets of the Municipality and for the PUV drivers to provide No refuse bins.

j) Refuse that be disposed through a municipal collection service. If the service is not available, disposed shall be by incineration, burying, sanitary land fill or any method approved by the Municipal Solid Waste Management Board.

k) Refuse shall not be thrown in any street, sidewalk, yard, park or any body of water. It shall be stored in a suitable container while waiting to find disposal.

l) Refuse shall be kept clean by occupants or owners of properties along the street from the end of the property to the middle of the street and from one property to the other.

m) Parks, plazas and street adjacent to public buildings shall be kept clean by the Municipal Government.

n) The owner or occupant of a house shall construct and provide permanent sanitary toilet such as water sealed, traps, etc. approved by the Municipal Health Office or his duly authorized representative. The disposal of human excreta out of sanitary toilet is strictly prohibited.

**Section 2. Penalty.** A maximum fine of Two Thousand Five hundred Pesos (P2,500.00) shall be imposed or an imprisonment for a period not exceeding Six (6) months, or both at the discretion of the court, for the violation of Chapter XIV section 2 of this Code.

#### **Chapter XV-NUISANCES**

**Section 1. Types of Nuisances.** - For the purpose of this chapter, the following shall be considered nuisances:

- a) Public or private premises maintained and used in a manner injurious to health;
- b) Breeding places and harborage of vermin;

- ii) Animal and their carcasses which are injurious to health;
- iii) Accumulation of refuse;
- iv) Noxious matter or waste water discharged improperly or at all;
- v) Animal excreta maintained in a manner injurious to health;
- vi) Excessive noise and
- vii) Illegal changes in public or private properties.

**Section 2. Responsibilities of Owners, Managers or Operators of Businesses.** The owners, managers or operators of establishments shall:

- a) Secure a sanitary permit from the local health authority before establishing and operating their business or trade;
- b) Remove daily all injurious by-products and wastes;
- c) Prevent the escape of industrial excreta and other methods to render them safe;
- d) Maintain working establishments and their premises clean and sanitary at all times and
- e) Store all materials properly to prevent emission of harmful or injurious effluvia.

**Section 3. Penalty.** A maximum fine of Thousand Five hundred pesos (P1500.00) shall be imposed or an imprisonment for a period not exceeding Six (6) months, or both at the discretion of the court, for the violation of Chapter IV section 2 of this Code.

**Chapter IV- ENVIRONMENT POLLUTION AND DISPOSAL OF DEAD PERSON**

**Section 1. General Provisions.** For the purposes of this Chapter, the provisions of Republic Act No. 3891, the Rules and Regulations of the National Water and Air Pollution Control Commission promulgated in accordance with the provisions of Section 6 (a) 2 of the said act, the protocols of Presidential Decree No. 400 and the Rules and Regulations of the National Health Office of the Department of Health shall be applied and enforced.

**Section 2. Environmental Protection Compliance Certificate:** The construction of buildings and installations at business shall be covered with the Environmental Protection Compliance Certificate to be issued by appropriate national government agency subject to the validation and endorsement of the Municipal Health Officer.

**Section 3. Burial Grounds Requirements:** The following requirements shall be applied and enforced:

- a) Shall be strictly for any person to bury remains in places other than those legally authorized in conformity with the provisions of this Chapter.
- b) A burial ground shall at least be twenty five (25) meters apart from any dwelling house and no house shall be constructed within the same distance from any burial ground.
- c) No burial shall be located within fifty (50) meters from any source of water supply.

**Section 4. Burial Requirements:** The burial of remains is subject to the following requirements:

- a) No remains shall be buried without a death certificate. The certificate shall be issued by the attending physician. If there has been no physician in attendance, it shall be issued by the Mayor, the Secretary of the Sangguniang Bayan or a Councilor of a municipality where the death occurred. The death certificate shall be forwarded to the local civil registrar within forty-eight (48) hours after death.
- b) Shipment of remains abroad shall be governed by rules and regulations of the Bureau of Quarantine.
- c) Graves where remains are buried shall be at least one and one-half (1 1/2) meters deep and three and one-half (3 1/2) meters long.
- d) The cost of burial of a dead person shall be borne by the nearest kin. If the kin is not financially capable of outlaying the expenses or if the decedent had no kin, the cost may be borne by the municipal government.
- e) The burial of remains in the municipal burial grounds shall not be prohibited on account of race, nationality, sex, religion or political persuasion.
- f) If the person who issued a death certificate has reasons to believe or suspect that the cause of death was due to violence or crime, he shall notify immediately the local

authorities concerned. In such cases the deceased shall not be buried until permission is obtained from the provincial or city health authority. If these officials are not available, the permission shall be obtained from any government official authorized by law.

- d) Except when required by legal investigation or when permitted by the local health authority, no un-embalmed remains shall remain unburied longer than forty-eight (48) hours after death.
- e) When the cause of death is a dangerous communicable disease, the remains shall be buried within twelve (12) hours after death. They shall not be taken to any place of public assembly. Only the actual members of the family of the deceased may be permitted to attend the funeral.

**Section 5. Disinterment Requirements.** Disinterment of remains is subject to the following requirements:

- a) Permission to disinter remains of persons who died of non-dangerous communicable diseases may be granted after a burial period of five (5) years.
- b) Permission to disinter remains of persons who died of dangerous communicable diseases may be granted after a burial period of five (5) years.
- c) Disinterment of remains covered in paragraphs (a) and (b) of this section may be granted within a shorter time than that prescribed in special cases, subject to the approval of the Regional Director of the Division of Health covered in his duly authorized representative.
- d) In all cases of disinterment, the remains shall be disinfected and placed in a double and sealed container prior to their final disposal.
- e) Proper Disposal of Burial Ground

**Section 6. Funeral and Entombing Establishments.** These establishments are subject to the following requirements:

- a) Scope of Intubation. For the purpose of this section, requirements prescribed herein shall be applied and enforced to funeral trucks, entombing establishments and temples.

- b) Sanitary Permit. No establishment mentioned in the preceding paragraph shall be opened without a sanitary permit issued by the Municipal Health officer or his duly authorized representative.
- c) Classification. Funeral establishments shall be classified in three (3) categories which are as follows:
  - 1) Category I — Establishments with Chapels and Embalming Facilities and Offering Funeral services.
  - 2) Category II — Establishments with Chapels and Offering Funeral services but without Embalming Facilities.
  - 3) Category III — Reinterment offering only Funeral services from the House of the Deceased to the Burial Place.
- d) Premises and dressing rooms:
  - 1) They should be constructed of concrete or semi-concrete materials with sufficient space to accommodate five (5) bodies at one time.
  - 2) The floors and walls shall be made of concrete or other durable non-porous material.
  - 3) Ventilation and lighting should be adequately provided.
  - 4) Embalming shall be performed on a table made of a single metal slab or other equally non-porous material. It shall be so constructed that all washing and body fluids shall flow to a drain connected to the waste piping system of the building.
  - 5) Embalmers and assistants shall use rubber gloves when working.
  - 6) Washing facilities with soaps, detergents and germicidal solutions shall be provided for use of the working personnel.

**Section F. Issuance of License.** The issuance of license to establishments and the embalmers are subject to the following requirements:

- 1) Issuance of license to practice by the Department of Health.

Any person who desires to practice embalming or embarrasing shall be licensed by statute only after passing an examination conducted by the Department of Health.

- b) Licensed embalmers or embarrasers shall practice embalming or embarrasing in accordance with requirements prescribed by the Department of Health;
- c) Licensed embalmers and embarrasers shall display their licenses conspicuously in the establishments where they work;
- d) Issuance of certificate of registration.

An embalmer or embarraser shall apply annually for a registration certificate and pay an annual registration fee to the Regional Health Office concerned.

**Section E. Use of Remains for Medical Studies and Scientific Studies.**  
Anatomical remains may be used in medical schools and scientific institutions for studies and research subject to the rules and regulations prescribed by the DOH.

**Section 8. Special Precautions for Safe Handling of Cadavers Containing Radioactive Isotopes.**

- a) Cadavers containing only trace (very small dose) of radioactive isotope do not require any special handling procedures.
- b) Cadavers containing large amounts of radioactive isotopes should be labeled properly identifying the type and amount of radioactive isotopes present and the date of its administration.
- c) Before the autopsy is performed, the Radiation Health Officer or his duly authorized representative should be notified for proper advice. The pathological order embower should be marked accordingly of the radioactive of the cadaver so that special procedures can be properly followed.
- d) Normal burial procedures, rules and regulations may be carried out on the above-mentioned cadavers provided that their amount of radioactivity has decayed to a safe level which will be determined by the Radiation Health Officer or his duly authorized representative.
- e) Cremation: If cremation is performed without autopsy, there is no handling problem. Cremation autopsy procedures should be strictly enforced. Precautions should be taken to prevent any possible concentration of radioactivity at the base of the stack of the crematorium.

**Section 10. Responsibility of the Municipal Health Officer. The Municipal Health Officer shall:**

- a) Issue permits to visit, cluster or transfer inmates;
- b) Apply quarantined measures when cause or death is due to a dangerous communicable disease;
- c) Keep records of death occurring within his area of jurisdiction; and
- d) Authorize the delivery of unclaimed remains to medical schools and scientific institutions for purposes specified in this Chapter in accordance with the rules and regulations of the DCH.

**Section 11. Responsibility of Local Government. The Local Government shall:**

- a) Receive appropriate tract of land under their jurisdiction, for cemeteries subject to approval of the Regional Director of the DCH;
- b) Obtain subsidiary grants, gifts, bequest of property or financial donations for the establishment or improvement of cemeteries; and
- c) Close cemeteries under their jurisdiction subject to the approval of the Regional Director of the DCH.

**Section 12. Penal Provisions**

- a) The Municipal Health Officer or his duly authorized representative may recommend revocation or suspension of the license of an undertaker or embalmers who violates any provisions of this Chapter or the Rules and Regulations promulgated by the Secretary of the DCH under this Chapter.
- b) Any person who shall engage in the business of undertaking or embalming in violation of any provision of this Chapter shall be liable to a penalty of not more than Two Thousand Five Hundred (P2,000.00) pesos for each violation.
- c) Each day or any part thereof during which any prohibited business or practice is continued shall be deemed a separate violation and subject to the same penalty prescribed in the preceding paragraph.

**Chapter XVI- COMPREHENSIVE SMOKEVAPE FREE ORDINANCE OF THE MUNICIPALITY OF PAVA.**

The provisions of the ORDINANCE PROHIBITING THE USE, SALE, DISTRIBUTION AND ADVERTISEMENT OF CIGARETTES AND OTHER TOBACCO PRODUCTS AND ELECTRONIC CIGARETTES, IN CERTAIN PLACES, IMPOSING PENALTIES FOR VIOLATIONS THEREOF AND PROVIDING FUNDS THEREFOR, AND FOR OTHER PURPOSES shall be imposed.

#### **Chapter IVI-INDUSTRIAL HYGIENE**

##### **Section 1. Sanitary Requirements for Operating an Industrial Establishment**

The following sanitary requirements shall be applicable to sanitary establishments:

- v) No person, firm, corporation, or entity shall operate any industrial establishment without first obtaining a sanitary permit from the Secretary of the Department of Health or its duly authorized representative.
- vi) Industrial establishments shall be allowed to operate only in places or zones assigned for the kind of industry by existing zoning laws, ordinances or policies. The local health authority shall determine the suitability of location where no zoning law, ordinance or policy exists.
- vii) Adequate public water supply shall be provided to employees.
- viii) Waste disposal shall be by means of a municipal sewerage system whenever possible. If no municipal sewerage exists, it shall be done in accordance with the provisions of the Code, Rules and Ordinances and conveniently located toilet and bath facilities shall be provided for each sex.
- ix) All wastes incident to the operation of the industrial plants shall be collected, stored or disposed of in a manner to prevent health hazards, nuisances and pollution. Where a municipal collection and disposal system exists, it should be utilized.
- x) An antenatal program for the control of vermin shall be maintained.
- xi) Adequate restrooms and mess-halls shall be provided for employees.
- xii) All places of employment and all workrooms, including machinery and equipment, shall be kept clean and sanitary.



**Section 2. Responsibilities of the Employer and Employee.** The following are the responsibilities of the employer and employee in the industrial establishment:

**i) Employer Responsibility**

- 1) Provide, install and maintain in good repair all control measures and protective equipment.
- 2) Inform affected employees regarding the nature of the hazard and the reasons for, and methods and correct measures and protective equipment.
- 3) Advise periodical testing of the hearing of all employees in noisy areas of operation.
- 4) Adopt measures so that the noise produced is within allowable limits so as not to affect neighboring offices, buildings or establishments.
- 5) Request the OCH a permit for variation from the requirements when other means or equivalent protection are provided and.
- 6) Provide personal protective equipment under protective barriers when they are necessary.

**ii) Employee Responsibility**

- 1) Cooperate with protective control measures which are prescribed and 2-Use equipment properly.

**Section 3. Environmental Provisions.** The environmental provisions enumerated hereunder for the protection of the health of workers are applicable to all industrial establishments:

**a) Control of Atmospheric Contaminants.**

- i) Workers shall not be exposed to atmospheric contaminants hazardous to health.
- ii) Control of atmospheric contaminants shall be accomplished by methods approved by the Secretary of Health or his duly authorized representatives or other government authority.

**b) Control of Infectious Agents.** Control measures shall be provided to minimize control the transmission of infectious diseases through processing or handling of infectious products or wastes.

c) Control of possible sources of radiation hazard should be carried out under the supervision of the Radiation Health Officer or his duly authorized representative.

d) Noise Control measure shall be provided to reduce intensity of noise sufficiently to render it harmless to workers and to comply it at its limits as it is allowed by the following recommendations of the local health or other government authority.

a) Illumination.

1) Adequate lighting shall be provided and distributed in all work areas in amount required, for the type of work or seeing tasks required by a light meter with a minimum of glare and disturbing fluctuates between work and workroom.

2) Where the specific task requires more light than provided by general illumination, supplementary lighting shall be supplied.

b) Ventilation.

1) Natural or artificial ventilation shall be provided in all work areas at a rate to ensure a safe and healthful working atmosphere, free from injurious amounts of toxic materials and reasonably free from offensive odors and dust throughout the establishment.

2) Proper control measures shall be used to reduce concentration of toxic contaminants to allowable limits.

3) Air intake shall be arranged, located and equipped to insure sufficient air intake and exhaust system which shall be located so that discharged materials shall not re-enter places of employment or habitations nor create any hazard or nuisance.

**Section 4. Personal Protective Equipment.** The following requirements shall be applicable for personal protective equipment:

a) Personal protective equipment and/or protective barriers shall be provided whenever substances, motions or mechanical forces are encountered in a manner capable of causing any pathological change or injury or impairment in function of any part of the body through skin and/or mucous membrane absorption.

b) Personal protective equipment, which shall include respiratory protectors and other accessories, shall be fitted to each exposed worker when necessary.

(c) X-ray film badges or pocket dosimeters should be worn by workers who, during their course of work, are unavoidably exposed to even a small amount of radiation.

(d) Supervisors and employees shall familiarize themselves with the safe, proper handling and storage of this equipment.

**Section 5. Health Services.** Medical services shall be provided to all employees in accordance with existing laws and the rules and regulations prescribed by the DCH.

**Chapter 22. BAN ON STRAY DOGS**

**Section 1.** All owners of dogs within the municipality shall submit their dogs for rabies immunization into the office of the Municipal Agricultural Officer upon notice of the said office availability of vaccines and date of immunization. In the connection, the Municipal Agricultural Officer (or health designated personnel shall notify all Police Sergeants of the availability of vaccines and the schedule of immunization in their respective Barangays.

**Section 2.** All immunized dogs must be identified by dog tags supplied by Municipal Agricultural Office at minimal cost chargeable against the owner bearing the cost of immunization.

**Section 3.** The Local Philippine National Police (PNP) shall have charge of apprehending impounding stray dogs and providing impounding tags and after twenty-four (24) hours, has the right to dispose such dog not claimed by the owner.

**Section 4.** The owner of the dog has an obligation to submit regularly (whether free or not for immunization) injection of anti-rabies after one (1) year of the date of last immunization injection in consultation with Municipal Agricultural Office.

**Section 5.** In case of dog bites, the owner of dogs shall assume liability of all expenses for immunized or not immunized.

**Section 6.** The provisions of the Ordinance 2008-05 otherwise known as "Ordinance providing for the impounding of stray animals and regulating the housing of the same in homes and/or places of business" shall apply.

**Section 7.** The provisions of the Ordinance 2002-14 otherwise known as "Ordinance prohibiting all kinds of unlicensed animals to roam or pass on public places of their body" shall apply.

**Section 8.** Issuance of Dog Vaccination Cards.

**Chapter XX-PRIVILEGED HEALTH CAPITATION FUND**

**Section 1.** The use and management of the Privileged Health Capitation Fund (PCF) shall be governed by the following rules:

a. The capitation amount shall be released on a quarterly basis by the Corporation under the following conditions:

- 1) Initial release shall subject to prior accreditation of the municipally owned and managed Rural Health Units and the payment of premium contribution by the Municipality and
- 2) Subsequent release of quarterly capitation shall be subject to the submission of required monitoring/evaluation reports, research and program development as provided for under the Implementing Guidelines of the Outpatient Consultation and Diagnostic Package and prior payment of premiums in case of quarterly mode of remittance.

**Section 2.** The disposition of the Privileged Health Capitation Fund shall be governed by the following rules:

- a. The disbursement and liquidation of the PCF shall be in accordance with pertinent government accounting and auditing rules and regulations.
- b. A separate book of accounts shall be maintained by the local government unit and
- c. The capitation fund shall be used for the specified purposes stipulated in the Outpatient Consultation and Diagnostic Package Guidelines.

**Section 3.** The corporation may withhold the release of the subsequent quarterly PCF's due to any of the following:

- a. Delay or non-payment of premium contribution;
- b. Violation of government accounting and auditing rules and regulations on the disbursement and liquidation of the PCF; and
- c. Non-submission of the required reports under Chapter XVIII of Section 2.

**Section 4.** Undertakings of the Municipality

- a. Adoption of and continued support to the National Health Insurance Program (NHIP) and its governing rules as set forth in R.A. No. 7876, as amended by R.A. No. 9447, and its revised Implementing Rules and Regulations. Such support shall include active advocacy for NHIP participation by private and nongovernment organizations.

within its territorial jurisdiction, insuring compliance to the NHP rules by entities licensed to dispense LDU parent/ licensee, and setting up of inventory books for medicines in central or managed hospitals, to may be amended under existing rules/ guidelines or similar future arrangements and/or NHP activities;

- 3. Grant of authority to the Mayor to enter into any favorable modification of the agreements; and
- 4. Continuous education of funds as the LGU's counterpart entity to qualified beneficiaries within its jurisdiction as evidence by a Certificate of Availability of Funds

**Section 6. Enforcing Agency.** The Municipal Health Office and Municipal Treasurer's Office are hereby mandated to strictly enforce the ordinance.

- A) **Offense otherwise provided in any Chapter or Section in this Code,** any person who shall violate, disobey, refuse, omit or neglect to comply with any of the provisions of this Code and the rules and regulations promulgated under this Code shall be guilty of misdemeanor and, upon conviction, shall be punished by imprisonment for a period not exceeding six (6) months or by a fine of not exceeding P2,000.00 or both depending upon the discretion of the court.
- B) Any person who shall interfere with or hinder, or oppose any officer or agent of the Municipal Government in the performance of his duty as such under this Code, or shall feel down, insult, detain or after any placed or detain, arrested in the process of the enforcement of this Code, shall be guilty of a misdemeanor or shall be punished upon conviction by imprisonment for a period not exceeding six (6) months or by a fine of not exceeding Two Thousand Five Hundred Pesos (P 2,500.00) or both depending upon the discretion of the court.

#### Chapter XX-MISCELLANEOUS PROVISIONS

**Section 1. Separability Clause.** In the event that any section, paragraph, sentence, clause or word of this Code is declared invalid for any reason, other provisions thereof shall not be affected thereby.

**Section 2. Repealing Clause.** All ordinances, as well as pertinent rules and regulations thereto, which are inconsistent with the provisions of this Code are hereby repealed or amended accordingly.

**Section 3. Effectivity.** This Ordinance shall take effect after complying with the printing and publication requirements as provided in the Local Government Code of 1991.

**BE IT ORDAINED FURTHER**, to amend copies of the Ordinance to all Sangguniang Pangkalahatan to provide Sangguniang Pangkalahatan of the Province of Iloilo for review and either approve for information and appropriate action.

Enacted this Municipal Ordinance, 2023-03 on the 22<sup>nd</sup> day of December, 2023 at Iloilo, Iloilo, Philippines.

Approved:

I HEREBY CERTIFY to the correctness  
of the above-quoted ordinance.

  
**GYNWYN G. GUREAN**  
Secretary to the Sanggunian

ATTESTED BY:

  
**HON. EDSSEL G. SERODIO**  
Municipal Vice-Mayor/Presiding Officer

APPROVED:

  
**HON. LAURENCE ANTHONY G. GORRICETA**  
Municipal Mayor