

REPUBLIC OF THE PHILIPPINES
PROVINCE OF ILOILO
ILOILO CITY

SANGGUNIANG PANLALAWIGAN

EXCERPTS FROM THE MINUTES OF THE 14th REGULAR SESSION OF THE 11th SANGGUNIANG PANLALAWIGAN NG ILOILO, HELD IN THE SESSION HALL OF THE NEW ILOILO PROVINCIAL CAPITOL, BONIFACIO DRIVE, ILOILO CITY ON APRIL 21, 2015.

PRESENT:

	Hon. Raul ‘Boboy’ C. Tupas, Presiding Officer	
Hon. June S. Mondejar,		Floor Leader
Hon. Dennis T. Valencia,		Member
Hon. Demetrio P. Sonza,		Member
Hon. Emmanuel R. Gallar,		Member
Hon. Licurgo P. Tirador,		Member
Hon. Carmen Rita Monfort-Bautista,		Member
Hon. Maria Shalene Palmares-Hidalgo,		Member
Hon. Nielo C. Tupas,		Member
Hon. Paulino M. Parian,		Member, (PCL President)

ON OFFICIAL BUSINESS:

Hon. Ninfa S. Garin,	Member
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ON LEAVE:

Hon. Jesus C. Salcedo,	Member
Hon. Jeneda Salcedo-Orendain (Vacation Leave),	Member (Pres., Liga ng mga Brgy.)

RESOLUTION NO. 2015-146

RESOLUTION EMBODYING PROVINCIAL ORDINANCE NO. 2015-120, “SANITATION CODE OF THE PROVINCE OF ILOILO”

Sponsored by: Hon. Carmen Rita Monfort-Bautista
Co-Sponsored by: Hon. June S. Mondejar

WHEREAS, this Code aims to protect and promote the right to health of the people of the Province of Iloilo, and instill health consciousness among them. It updates and codifies sanitary laws to ensure that they are keeping up with the advanced and modern standards of sanitation, as well as to provide a handy reference guide for their implementation and enforcement. The Sanitation Code, with 28 chapters, covers and governs the enforcement of all national laws, rules and regulations pertaining to sanitation;

WHEREAS, the Provincial Legal Office opined that the said code fully conforms with the spirit of Presidential Decree 856 or the Sanitation Code of the Philippines and Section 16 (*General Welfare*) of RA 7160;

NOW, THEREFORE, on motion of the Honorable June S. Mondejar, Floor Leader, together with the Honorable Carmen Rita Monfort-Bautista, Chairperson of the Committee on Health, which was unanimously seconded;

BE IT RESOLVED, as it is hereby Resolved, by the Sangguniang Panlalawigan ng Iloilo to enact the following provincial ordinance:

PROVINCIAL ORDINANCE NO. 2015 – 120

SANITATION CODE OF THE PROVINCE OF ILOILO

**CHAPTER I
GENERAL PROVISIONS**

SECTION 1. Title. This Ordinance shall be known as the “Sanitation Code of the Province of Iloilo”.

SECTION 2. Declaration of Principles and Policies. Pursuant to the powers granted by the 1987 Constitution, and in conjunction with the General Welfare clause of Republic Act No. 7160, otherwise known as the Local Government Code of 1991, it is hereby declared the policy of the Provincial Government of Iloilo to fully exercise genuine and meaningful local autonomy as an effective partner of the national government, its people and the civil society in the enhancement of the right to health of the people and instill health consciousness among them. Within their respective territorial jurisdictions, local government units shall ensure and support, among other things, the promotion of health and safety, and the preservation of comfort and convenience of their inhabitants.

There is also a need for updating and codifying sanitary laws to ensure that they are in keeping with the advances in the standards of health and sanitation to provide a handy reference guide for their implementation and enforcement.

SECTION 3. Coverage of this Code. Within the Province of Iloilo, this Code shall cover and govern the enforcement and implementation of all national laws, rules and regulations pertaining to sanitation, which are applicable for implementation and enforcement in the Province. These shall include Presidential Decree No. 856 otherwise known as the “Code on Sanitation of the Philippines”; Republic Act No. 9003 or the “Ecological Solid Waste Management Act”; Republic Act No. 8749 or the “Clean Air Act”; Republic Act No. 9275 or the “Clean Water Act”; Republic Act No. 6969 or “Act to Control Toxic Substances and Hazardous and Nuclear Waste”; Republic Act No. 9296 or “Meat Inspection Code of the Philippines”; Republic Act No. 3931 or “An Act Creating the National Water and Air Pollution Control Commission”; Presidential Decree No. 480, the Rules and Regulation of the Radiation Office of the Radiation Health Office of the Department of Health; Republic Act No. 7160 or the “Local Government Code of the Philippines” and their Implementing Rules and Regulations; Provincial Ordinance No. 2014-110 or the “Environmental Code in the Province of Iloilo”; Provincial Ordinance No. 2011-086 otherwise known as the Provincial Dengue Prevention and Control Ordinance of Iloilo and all other general and special laws, ordinances, related circulars and guidelines enacted and issued for the promotion of sanitation and hygiene within the Province of Iloilo.

SECTION 4. Definition of Terms. For the purposes of this Code, the following terms shall mean:

- a) **BUSINESS ESTABLISHMENT** - any business or commercial concern, operating within the Province and required to secure business permit and license to operate, sanitary permit and other permits or clearances from any agency of the Province of Iloilo.
- b) **PROVINCE** - the Province of Iloilo
- c) **CODE** - The Sanitation Code of the Province of Iloilo
- d) **FOOD ESTABLISHMENT** - a business that caters, serves, or sells food to the public, like restaurants, food stalls, cafes, including those that are located in vessels.
- e) **HOUSEHOLD ESTABLISHMENT** shall refer to all domestic homes or abodes within Iloilo Province, occupied primarily for residential purposes.

SECTION 5. Meaning of Abbreviations. As used in this Code, the following abbreviations shall mean:

- a) FDA - Food and Drug Administration
- b) PHO - Provincial Health Office
- c) MHO/CHO - Municipal Health Office/City Health Office
- d) DOH - Department of Health
- e) P.D. - Presidential Decree
- f) LGUs - component municipalities of the Province of Iloilo and the component City of Passi

CHAPTER II WATER AND WATER SUPPLY

SECTION 6. Definition of Terms. As used in this Chapter, the following terms are hereby defined as follows:

- a) **WATER BOOSTER PUMP** - an electrically-operated mechanical motor that sucks water from main waterlines to create strong water pressure, and drains other connected water lines.
- b) **WATER SITES AND SOURCES** - artesian or deep wells, river dams, or main water pipelines where water can be obtained.

- c) **WATER SUPPLIER, HAULER OR DISTRIBUTOR** - a person or entity, whether government- or privately-owned, duly authorized to supply, haul, and distribute water for human consumption.
- d) **WATER TEST CLEARANCE CERTIFICATE** - a printed document certifying that the water submitted as sample has been analyzed and examined for potability.
- e) **POTABILITY** - the quality of being suitable, safe or prepared for drinking.

SECTION 7. Prescribed Standards and Procedures. Standards for drinking water and their bacteriological and chemical examinations, together with the evaluation of results, shall conform to the criteria set by the Philippine National Standards for Drinking Water. The treatment of water to render it safe for drinking, and the disinfection of contaminated water sources, together with their distribution shall be in accordance with the procedures prescribed by the DOH.

SECTION 8. Water Sites and Sources; DOH Approval. The approval of the Secretary of Health, or his duly authorized representative, is required in the following cases:

- a) Sites of water sources (private artesian and drilled wells) before their construction and retail water system or refilling stations before their operation.
- b) Distribution and delivery of water to consumers from new or recently-repaired water systems.
- c) Plans and specifications of water systems of residential buildings and housing projects prior to their construction.

SECTION 9. Types of Water Examinations Required. The following examinations are required for drinking water:

- a) Initial examination of physical, chemical and bacteriological condition of water from newly-constructed systems or sources are required before they are operated and opened for public use. Examination of water for possible radioactive contamination should also be done initially.
- b) Periodic examination from existing water sources shall be subject to bacteriological examinations as often as possible, but the interval shall not be longer than six (6) months, while physical and chemical analyses shall not be longer than twelve (12) months. Examination of water sources shall be conducted yearly for possible radioactive contamination.

SECTION 10. Sanitary Inspection-Monthly Water Samples. The sanitation inspectors of the component LGUs of the Province shall conduct periodic on-the-spot inspections of the facilities of water suppliers or haulers.

SECTION 11. Laboratory Examination. All drinking water suppliers and water haulers operating within the component LGUs of the Province are required to submit samples only to laboratories duly licensed and accredited by the Department of Health on specified schedules of examination.

SECTION 12. Certificate of Potability. The MHO/CHO shall issue a Certificate of Potability of Drinking Water if the water sample passed the required examinations in accordance with the Philippine National Standard for Drinking Water.

SECTION 13. Transport of Water. All mobile tanks and bulk water delivery equipment shall be subject to inspection and issuance of Sanitary Clearances per Implementing Rules and Regulations (IRR) on Water Supply of P.D. 856. All refilled water shall be transported in sanitary transporting facilities inspected and approved by the City/Municipal Health Officer who shall issue Sanitary Clearance which shall be conspicuously displayed on the vehicle for public view.

SECTION 14. Water Peddlers and Haulers. All mobile water tankers and bulk water delivery providers shall secure a sanitary permit from the MHO/CHO. Water containers should be made of plastic or tin materials designed to facilitate easy cleaning.

SECTION 15. Water Plant and Retail Water Station Operators. Water plant and retail water station operators or persons directly involved in the management and supervision of water stations shall undergo a 40-hour basic certification course specified in the implementing Rules and Regulation (IRR) for Water Supply of P.D. 856, conducted by DOH-accredited institution or professional organization. They shall also secure sanitary permit from the MHO/CHO.

SECTION 16. Personnel of Retail and Refilling Water Stations. All personnel of retail water refilling stations, including those operating water-vending machines and dispensers shall secure health certificate from the municipal/city health office. They are also required to attend a 20- hour water sanitation classes to be conducted by an accredited organization, as a pre-requisite to the issuance of the Health Certificate.

SECTION 17. Bottled Drinking Water; FDA Registration. No bottled drinking water product shall be distributed and sold without a certificate of registration from the FDA.

SECTION 18. Water Supply of Food Serving and Food Processing Establishments. All food serving and food processing establishments operating within the Province are required to submit sample of their water supply to accredited laboratories of the Department of Health for microbiological analysis every month. Physical and chemical analysis of their water supply shall likewise be conducted every six (6) months and results of which shall be submitted to the MHO/CHO.

SECTION 19. Other Water Protection Measures. To protect drinking water from contamination, the following measures shall be observed:

- a) Washing clothes or bathing within a 15-meter radius from any well or other source of drinking water is prohibited.
- b) No artesian well, deep or shallow, shall be constructed within 15 meters from any source of pollution.
- c) No septic tank shall be placed or constructed within 25 meters from any well, spring, cistern or other sources of drinking water, or not less than 1.5 meters from any water service line, or not less than 3.0 meters away from a water main.
- d) No radioactive sources or materials shall be stored within a radius of 25 meters from any well or source of drinking water, unless the radioactive source or material is enclosed by proper shielding.
- e) No person in charge in the management of a public water supply system shall permit any physical connection between its distribution system and that of any other water supply, unless the latter is regularly examined as to its quality by those in charge of the public supply to which the connection is made and is found to be potable.
- f) The installation of booster pumps direct from the water distribution line of a water supply system shall be prohibited.

SECTION 20. Drinking Water Quality Monitoring Committee. There shall be created a Provincial Drinking Water Quality Monitoring Committee which shall be tasked to conduct surveillance programs to oversee the operation of water systems and the quality of water produced and distributed by drinking water haulers and distributors.

CHAPTER III SANITARY PERMIT

SECTION 21. Definition of Terms. As used in this Chapter, the following terms are hereby defined as follows:

- a) **IMPERVIOUS MATERIALS** - hardware materials that are impenetrable by solids, liquid or gas, nor capable of being tarnished by harsh elements of nature, flame or ordinary friction, and with smooth surfaces that are durable and resistant to wear, tear, water and corrosion. Samples of impervious materials are stainless steel plates, ceramic tiles, formica sheets, porcelain plates, marble slabs and the like smooth non-porous materials.
- b) **SANITARY ORDER** - a citation or document notifying an offender of a particular violation of existing law or regulation on sanitation.
- c) **SANITARY PERMIT** - a printed document issued by the MHO/CHO to an individual or establishment certifying that the latter, after sanitary inspection, has complied with and passed all the requisites and requirements of sanitation laws and regulations;
- d) **VERMIN** - insects or small animals, such as flies, mosquitoes, cockroaches, fleas, lice, bed bugs, mice, and rats which are vectors of diseases.

SECTION 22. Sanitary Permit. No person, entity, commercial, industrial, institutional and recreational establishments in any component LGU of the Province shall operate or do business for public patronage without first securing a sanitary permit from the proper MHO/CHO. Renewal of the sanitary permit shall

be on an annual basis and shall be a prerequisite to the issuance of business permits and licenses to operate.

SECTION 23. Coverage of Sanitary Permit. Owners or operators of the following businesses are required to secure sanitary permits from the MHO/CHO:

- a) all food establishments, restaurants, coffee shops, eateries, groceries, and the like food catering establishments where food or drinks are sold and served;
- b) water haulers, water plants, retail refilling stations and ice plants;
- c) public and private markets, mini markets, flea markets and all its individual stalls;
- d) abattoirs, meat, poultry and aquatic food shops and outlets;
- e) public and private schools;
- f) manufacturing plants and factories;
- g) public swimming pools, bathing places, resorts and rest or recreational areas;
- h) terminals of passenger buses and jeepneys;
- i) gasoline service stations, garage repair shops, vulcanizing shops;
- j) dancing schools and physical fitness clubs;
- k) karaoke bars and computer shops;
- l) tonsorial and beauty establishments;
- m) hotels, apartelles, lodging or boarding houses and condominiums;
- n) pest control businesses and septic tank cleaners;
- o) trades and occupations;
- p) buildings and its individual offices;
- q) individual stalls of any nature whether operating under an organizer or not;
- r) bazaars, dry good flea markets;
- s) carnival, fairs and other business recreational places;
- t) other businesses that offer services for a fee and those that sell food stuff to the public;
- u) ambulant vendors;
- v) funeral parlors.

SECTION 24. Ambulant Vendors. Ambulant vendors who are food handlers shall be subject to the following additional regulations:

- a) They shall undergo medical and health examination to be conducted by the MHO/CHO;
- b) They shall possess and carry the required health certificates;
- c) They shall secure business permits and licenses to operate issued by the MHO/CHO;
- d) The food they sell as well as their containers thereof may be tested any time by the sanitary inspectors to ensure their germ-free and safe condition;
- e) The food they sell shall not include raw poultry, pork, beef, sea food and other similar food stuff.

SECTION 25. Posting of Sanitary Permits – Sanitary permits issued by the MHO/CHO shall be posted in a conspicuous place within the establishment for clear public visibility.

SECTION 26. Record of Permit Certificates – the MHO/CHO shall keep a record of all establishments granted permits, as well as all their renewals. The record shall contain the following information:

- a) name and address of the holder of the permit who must be the actual occupant of the establishment;
- b) location of the establishment;
- c) purpose or purposes for which the permit is issued;
- d) date of issuance of the first permit and the dates of the renewal thereof;
- e) every change of occupation and management of the establishment since the issuance of the first permit was issued; and
- f) conditions under which the permit was issued or any renewal granted thereof.

SECTION 27. Revocation of Sanitary Permits. Upon information of non-compliance by its holder with any of the requirements in his sanitary permit, the MHO/CHO shall send a notice requiring immediate compliance with it. In case of failure to do so, the MHO/CHO shall send a second notice requiring the permit holder to show cause why his permit should not be revoked. If there is no compliance after two (2) notices, the permit shall be revoked.

SECTION 28. Change of Ownership or Occupancy. Within fourteen (14) days after any change in the ownership or occupancy of any establishment, the new owner or occupant shall inform the MHO/CHO and to have such change noted in the records, as well as, on the permit certificate which the new owner shall produce for the purpose.

SECTION 29. Summary Suspension of a Sanitary Permit. Whenever the MHO/CHO finds that the unsanitary or unhealthy conditions in the operation of the establishment constitute a substantial hazard to public health, the permit shall be immediately suspended.

SECTION 30. Sanitation Order; Issuance. Any establishment issued a sanitary permit shall be regularly and periodically inspected by the sanitary inspector of the MHO/CHO. A violation of any provisions of this Code shall be subject to the issuance of a sanitation order and shall subject the owner or operator of the establishment to such penalties as prescribed in this Code.

SECTION 31. Appeals; Lifting of Suspension. The person or entity against whom the suspension order was issued shall be afforded a hearing by the MHO/CHO as soon as possible. The suspension order may only be lifted upon compliance by the person or entity concerned with order to correct the violation and upon payment of such fines as may be required.

SECTION 32. Power of Entry by Sanitary Inspector. Pursuant to Section 31, sub-paragraph (f) of Presidential Decree No. 856, otherwise known as, "The Code on Sanitation of the Philippines" a sanitary inspector or the MHO/CHO, upon presentation of proper credentials may, at all reasonable times, enter any premises engaged in the manufacture, preparation or packing of any article of food for sale, or any premises used for any of the purposes referred to in the Code on Sanitation of the Philippines for the purpose of inspection or any other action necessary for administration of the Code of Sanitation.

CHAPTER IV HEALTH CERTIFICATES

SECTION 33. Definition of Term. A health certificate is a certification, in the form of an identification card, issued by MHO/CHO to a person who shall have passed the required physical and medical examinations and immunization, seminars, including chest x-ray.

SECTION 34. Health Certificates. No person, whether a food or non-food handler, shall be employed in any food establishment, food processing or manufacturing plant, bakery or other outlet or establishment of the like without a health certificate issued by the MHO/CHO.

SECTION 35. Pre-requisites for Food Handlers. The health certificate shall be issued only to food handlers after the required physical examination and mandatory sputum exam, CBC, urine and stool examination, which may include x-ray. They shall undergo food handling seminar and training and occupational safety.

SECTION 36. Requirements on Food Handlers While at Work. Food handlers are required to observe the following sanitary practices:

- a) Wear clean working garments. The cook shall wear the prescribed head caps and male or female employees shall wear head caps or hairnets;
- b) Observe good personal hygiene including daily bath, and maintain clean, well-kept hair and trimmed nails;
- c) Wash hands thoroughly with soap and water and dry them with a clean or disposable towel or by a suitable hand drying device before working, especially, after visiting the toilet.

CHAPTER V STRUCTURAL REQUIREMENTS OF FOOD ESTABLISHMENT

SECTION 37. Structures for Storage, Preparation, Handling or Sale of Any Food Article. No person shall use any kitchen or place intended for the preparation, storage, handling or sale of any article of food:

- a) Which is at any time used or adjacent to a sleeping quarter or toilet;
- b) Where any animal is kept;
- c) Which is or has been used for any other purpose which would likely contaminate the food or adversely affect its wholesomeness or cleanliness;
- d) Which does not have ample supply of clean potable water.

SECTION 38. Floors. No sanitary permit shall be issued for premises intended to be used for the preparation, handling and sale food unless the flooring is constructed in accordance with the following requirements:

- a) Constructed with concrete or other impervious and easily-cleaned material resistant to wear and tear, corrosion and adequately graded and drained;
- b) Constructed with wood with dovetail or tongue-and-groove floor boards laid on a firm foundation and clamped tightly;
- c) Constructed with laid covered linoleum, smooth surfaced rubber tiles or similar material permanently fixed to the floor with cement or like adhesive.

SECTION 39. Walls. Neither shall sanitary permits be issued for such premises unless the walls are constructed with the following requirements:

- a) The internal surface of walls have a smooth, even, non-absorbent surface capable of being readily cleaned without damage to the surface and constructed with dust-proof materials;
- b) Walls that are subject of getting wet or splashing be constructed of impervious, non-absorbent materials;
- c) Walls constructed of bamboo, "sawali", or other wooden materials be varnished or painted for a dust-proof smooth surface finish.
- d) The internal walls be painted with colors or treated with such wall finish, as the MHO/CHO may prescribe;
- e) The use of other materials, other than the above, shall be subject to the written approval of the MHO/CHO.

SECTION 40. Floor Space. There shall be sufficient floor space to enable every person working in the establishment to carry out his duties efficiently and to permit easy access for cleaning. Working spaces, aisles, or passageways and areas to which customers have access shall be unobstructed and sufficient to permit convenient movement of employees and customers without contamination of food by clothing or personal contact.

SECTION 41. Ventilation. Ventilation shall be provided which shall be effective and suitable to maintain comfortable temperature condition. Mechanical ventilation, canopies, air ducts, fans and other air-ventilating appliances may be installed, subject to the required provision of Implementing Rules and Regulations of P.D. 856.

SECTION 42. Food Service Spaces. Spaces for food service shall not be used as living or sleeping quarters. Clothing or personal effects shall be kept away therefrom and no animal or live fowl shall be allowed in such spaces. Persons not directly connected with food preparation and serving shall not be allowed nor handle any food preparation.

SECTION 43. Change Rooms and Lockers. There shall be provided adequate and suitable lockers and other facilities for storage of personnel clothing and belongings. Such facilities shall not be so situated as to contaminate food through contact by clothing.

SECTION 44. Wash Hand Basins. Wash hand basins shall be installed under the specifications prescribed by the National Plumbing Code of the Philippines. No wash basin shall be installed adjacent to places of food preparation. Washing basin shall be installed, as near as practicable, to toilet facilities. Wash basin shall have an adequate supply of soap and clean towels, and shall, at all times, be maintained in good and clean condition. Wash basins water outlets shall be installed with p-traps. The number of wash hand basins shall be in accordance with the requirements of P.D. 856.

SECTION 45. Toilets and Rest Rooms. Adequate and clean toilets or rest rooms for male and female customers and personnel shall be provided in properly located areas and shall be provided with ample water supply. The rooms shall have wash basins with soap and liquid detergent, single-service tissue paper or cloth towel dispenser, or a hand drying device. The toilets shall not open directly into spaces

where food is prepared, stored or served. The number of toilets shall be in accordance with the requirements of P.D. 856. The installation of portable toilets shall be allowed only on open amusement grounds or parks. The number of portable toilets shall be in accordance with the requirements of P.D. 856.

SECTION 46. Lighting. The general standard of illumination shall be observed in lighting the establishments or any premises thereof. The lighting should be designed in such a way as would not deter or obstruct electrical inspection and would not affect cleaning. All lighting installation shall be inspected and approved by the Bureau of Fire Protection of the Municipality and City of the Province of Iloilo.

SECTION 47. Outlets of Waste Water. All kitchen sinks, wash basins, sewage, aqueducts and outlets for waste water of restaurants, eateries and food catering establishments are required to be installed with grease traps or p-traps for filtration purposes.

SECTION 48. Separation of Solid Waste from Liquid Wastes. Solid waste shall be separated from liquid wastes. Solid waste shall be segregated as biodegradable or non-biodegradable and placed in two separate plastic bags. Used cooking oil shall not be disposed in any sink or outlet but shall be poured or stored in a separate container to await collection.

SECTION 49. Septic Tank Requirements. There shall be an airtight two-chambered septic tank, designed and built in accordance with the requirements of Plumbing Code of the Philippines where waste water and liquid waste shall be discharged.

CHAPTER VI EQUIPMENT, UTENSILS AND DISH WARES

SECTION 50. Equipment of Food Establishments. Equipment of food establishments shall be so designed, fabricated and installed so that cleaning is easy and that they do not pose as health hazards. These equipment shall meet the following requirements:

- a) Lead-soldered containers and cadmium lined tubing or piping and fixtures shall not be used;
- b) Surfaces of equipment that come into contact with food or drinks shall be constructed of impervious, non-corrosive, non-toxic, chip resistant, durable and can be easily cleaned;
- c) Sliding doors on cabinets shall be removable for easy cleaning; and
- d) Food carts used in serving foods shall always be kept in clean sanitary condition.

SECTION 51. Utensils and Dish Wares. Utensils and dish wares should likewise be durable, non-corrosive and smoothly surfaced for easy cleaning. After use, they shall be scraped and pre-rinsed to remove food particles. As much as possible, they shall be thoroughly cleansed in warm water at 120 deg. F (49 deg. C) with soap or liquid detergent.

SECTION 52. Bactericidal Treatment. Eating and drinking utensils, dish wares and equipment, after being thoroughly cleaned, shall be subjected to one of the following bactericidal treatments:

- a) Immersion for at least half a minute (30 seconds) in clean hot water at a temperature of at least 170 deg. F (77 deg. C)
- b) Immersion for at least one minute in a lukewarm chlorine solution 50 ppm; or
- c) Exposure to a steam cabinet at a temperature of at least 170 deg. F (77 deg. C) for at least 15 minutes, or at temperature of 200 deg. F (93 deg. C) for at least 5 minutes;
- d) By any other method approved by the MHO/CHO.

SECTION 53. Handling of Washed Utensils and Dish Wares. Washed utensils and dish wares shall be drained dry in wire racks or perforated plastic trays without use of drying cloths, or shall be stored in self-draining position to permit ready air-drying. Drying cloths should always be clean and changed frequently.

SECTION 54. Storage of Washed Utensils and Dish Wares. In storing washed utensils and dish wares, the following shall be observed:

- a) They shall be stored in a clean, dry place adequately protected against vermin and other sources of contamination;
- b) Cups, bowls and drinking glasses shall be inverted while on storage;

- c) Storage racks, trays and shelves shall be made of materials that are impervious, non-corrosive, non-toxic, chip-resistant, smooth and durable; and
- d) Storage drawers shall be made of the same materials as under (c) and shall be kept clean at all times. Felt or other porous-surfaced materials shall not be acceptable, but the use of clean and removal towels for drawer lining is acceptable.

CHAPTER VII FOOD QUALITY AND PROTECTION

SECTION 55. Quality and Protection of Food. It shall be the duty of the Provincial, City and Municipal Health Offices to cause an inspection and evaluation of every food establishment requiring sanitary permit for its operations at least every six (6) months and shall cause as additional inspections and reinspections and evaluation to be made as necessary for the enforcement of the provision of this Chapter.

All foods must be obtained from sources approved by the National Meat Inspection Services. In this regard, the following requirements shall be observed:

- a) Meats, poultry and meat products, fish and other aquatic shall be procured from sources under sanitary or veterinary supervision of every municipality and city of the Province of Iloilo.
- b) All meats and fish shall be properly stored, cleaned and cooked before serving.
- c) No meat products, fish, vegetable, or other staple foods shall be procured from sources or areas known to have been affected or contaminated by radioactive fallout.
- d) Milk and fluid products shall be obtained from sources approved by health authorities. Milk obtained from other sources must be sterilized, pasteurized or otherwise heated.
- e) Milk shall be stored in a refrigerator. Canned or package 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 deg. F (7 deg. C) or below.
- g) Cooked food intended to be served hot shall be kept at a temperature not lower than 140 deg. F (60 deg. C).
- h) Cooking oil used in frying foods shall not be reused for more than three (3) times.
- i) Raw fruits and vegetables shall be thoroughly washed before they are used.
- j) Foods and water that have been contaminated or infested with flies and vermin and unfit for human consumption shall be discarded.
- k) Packed and repacked foods must be properly labeled.
- l) All meat displayed must be covered with clean cover.

SECTION 56. Vermin Abatement and Protection. For the protection of food and to prevent vermin infection, the following vermin-abatement program shall be implemented:

- a) Spaces where food and drinks are stored, prepared and served shall be so constructed and maintained so as to avoid vermin encroachment.
- b) All openings which connect spaces to the outer air shall be effectively protected with non-corrosive fine meshed-wire screen. Door screens shall be tight fitting.
- c) The vermin-abatement program shall be maintained in the establishment by their owners or operators or administrators.
- d) During the de-ratting or disinfection operations, all foodstuffs, utensils, food preparation and cleaning equipment shall be covered to protect them from toxic chemical substances.

SECTION 57. Food Protection. The following requirements shall be observed to ensure the protection of food:

- a) Toilets shall not open directly into spaces where food is prepared, stored or served. Where such toilets exist, the doors shall be tight-fitting and self-closing.
- b) Adequate hand washing facilities shall be provided within food preparation areas.
- c) Such facilities shall include soap or liquid detergent, single-service paper or cloth towel dispenser or drying device, and hot and cold running water.

SECTION 58. Disposal of Waste Food and Refuse. In disposing garbage and refuse, the following requirements should be observed:

- a) Food preparation areas should have storage cans for refuse and discards which shall be located away from food handling operations.
- b) These cans shall be so constructed and maintained for protection against vermin infection.
- c) Cans or plastic containers for refuse shall be tightly covered at all times.
- d) Holding bins may be used, provided they are constructed of impervious and readily-cleaned materials, and fitted with tight-fitting cover.
- e) Storage spaces for refuse containers shall be cleaned thoroughly and regularly with detergent.
- f) Used cooking oil shall not be disposed in the sink, drainage, or into any body of water but placed in separate containers.
- g) There shall be separate bins or receptacles for food wastes, one for biodegradable dry wastes and another for non-biodegradable wastes.

CHAPTER VIII FOOD STORAGE AND FOOD SERVICING OPERATIONS

Section 59. Dry Storage of Non-Perishable Foods. Non-perishable food refers to food products in hermetically sealed containers processed by heat to prevent spoilage, as well as dehydrated, dried or powdered products so low in moisture content as not to produce development of microorganisms (e.g. cereal, powdered milk, canned goods, bottled catsup and other similar products). Non-perishable foods shall be stored in the following manner:

- a) Designated spaces, lockers, cupboards, racks, shelves and containers shall be used for storage.
- b) All spaces, lockers, cupboards, and like containers shall be constructed of materials of the same quality as used for food preparation and food serving operations.
- c) All containers shall be made of metal fitted with tight covers.

SECTION 60. Refrigerated Storage of Perishable Foods. Perishable foods shall be stored in the following manner:

- a) They shall be kept at or below 45 deg. F (7 deg. C) except during preparation or when held for immediate serving after preparation.
- b) When such foods are to be stored for extended periods, a temperature of 40 deg. F (4 deg. C) is recommended.
- c) Frozen foods, meat and fish, milk and milk products shall be stored at their recommended storage temperatures.
- d) Fruits and vegetables shall be stored in cool rooms.
- e) All refrigerating compartments and refrigerators must be kept clean and free from odors. Stocking therein should permit adequate ventilation and cleaning.

SECTION 61. Food Servicing Operations. Food servicing operations shall be in accordance with the following requirements:

- a) Hand contact with foods or drinks shall be avoided. Fingers shall not be used to serve butter, ice, or similar items of food. Sugar shall be served in covered dispensers or containers, or packages wrapped for single service.
- b) The surfaces of containers and utensils, including glasses and tableware which come in contact with food or drink shall not be touched by hand.
- c) Disposable cups, plates, spoons and other single-service containers and utensils shall be purchased in sanitary plastic bags or cartons and removal therefrom shall not be made by hand contact with their inner surfaces.
- d) Clean clothes, napkins, towels, utensils and other tableware shall be stored in clean places designated specifically for them. Soiled or used linens, towels, aprons, and the like bound for washing and laundering shall be stored in closed bins or lockers, suitably marked.
- e) Spoons, spatulas, dippers and scoops used intermittently for dispensing frozen desserts shall be kept in water maintained at 170 deg. F (77 deg. C) and frequently changed, or they may be

washed and stored in a dry place after each use. They may be washed and stored in a dry place after each use.

- f) Constant-temperature bottles and other containers used for potable water and other beverages shall be kept clean and given effective bactericidal treatment before and after use.

SECTION 62. Transport of Readily Perishable Food and Food Products. All perishable foods and food products for public consumption intended to be transported in commercial quantities from one place to another within the Province or region shall be contained in sanitary transport facilities inspected and approved by the MHO/CHO at the source.

CHAPTER IX OTHER FOOD ESTABLISHMENTS

SECTION 63. Sanitary Permit Required. No small food establishment and food servicing outlet shall be allowed to operate within any component LGU of the Province without a sanitary permit issued by the MHO/CHO.

SECTION 64. Regulatory Provisions. The following regulations shall apply to the following establishments:

- a) **Groceries or “Sari-Sari” Stores.** No grocery or “sari-sari” store and food stalls shall be established within 50 meters from any source of contamination such as toxic substances like garbage dumping sites, cess pools, lagoons, poisonous chemical plants, manufacturing plants, and sewage treatment plants. All foods which require no further cooking before they are eaten shall be protected from all kinds of contamination.
- b) **Delivery of Foodstuff.** All delivery trucks, vans, and other vehicles used in the delivery of food stuff shall always be kept clean and sanitary, and shall secure sanitary permits.
- c) **Dairy Products.** No dairy outlet shall sell unwholesome milk that has not been previously pasteurized or sterilized and duly certified by the BFAD.
- d) **Ice Plants.** Only potable water shall be used in the manufacture of ice. In storing and transporting ice intended for public sale and consumption, precautionary measures shall be taken to protect the ice from sources of contamination.
- e) **Ambulant Food Vendors.** Ambulant food vendors shall possess health certificates and shall sell only bottled food drinks and packed biscuits and confectionery.

CHAPTER X PUBLIC MARKETS, FLEA MARKETS AND ABBATOIRS

SECTION 65. Sanitary Permit Required. All owners of individual stalls in public markets and flea markets shall secure sanitary permits from the MHO/CHO. The sanitary permit shall be displayed conspicuously in the stall in full public view.

SECTION 66. Vendors in Markets. All vendors engaged in selling and handling food stuffs, like meat, poultry, aquatic products, fruits, vegetables and the like including cooked or raw foods are required to possess health certificates issued by the MHO/CHO. Abattoir butchers and workers are likewise required to secure health certificates.

SECTION 67. Selling of Foodstuffs in Public and Flea Markets and Abattoirs. Only veterinarian-inspected meat, poultry, fresh fish and other aquatic foods, fruits, vegetables and raw or cooked foods shall be sold in all public and flea markets. Meat and poultry being delivered by abattoirs shall likewise be inspected by the Veterinary Office. The following regulations are hereby prescribed:

- a) All meats, poultry and meat products, fish and other aquatic foods shall be subjected to veterinary inspection by the designated meat inspector of the component LGU before they can be offered for sale in any public market or flea markets in the Province.
- b) Meat and poultry slaughtered, fish and aquatic foods caught as well as fruits, vegetables and root crops harvested in radioactive zones, in areas contaminated by toxic substances or high in mercury count and other similar hazardous areas as may be determined by health authorities are prohibited from being sold and shall be confiscated and condemned for outright disposal.

- c) No abattoir or slaughterhouse shall be constructed and operated within 25 meters from residential communities, government offices, churches, public markets, playgrounds, schools and similar places where people congregate for recreation.
- d) Provisions related to sanitation and hygiene in the respective market codes of the component LGUs of the Province shall likewise apply to all public and flea markets in their respective jurisdictions in the implementation of this Sanitation Code.

SECTION 68. Transport of Meat and Meat Products. Vehicles used in transporting meat and meat products shall be equipped with appropriate tools and implements for use in refrigerated storage compartments where carcasses or slabs of meat products shall be hooked and hung to ensure their safe and sanitary condition while in transit.

SECTION 69. Septic Tanks for Waste Water of Wet Markets; Waste Water Disposal System. All wet markets, mini markets, and flea markets (talipapas) that sell fish and other raw aquatic products are required to install septic tanks or use other acceptable waste water disposal systems.

CHAPTER XI SCHOOL SANITATION AND HEALTH SERVICES

SECTION 70. Sanitary Permit Required. No school or educational institution, whether public or private, shall be allowed to operate without a sanitary permit issued by the MHO/CHO.

SECTION 71. Annual Physical, Medical and Dental Check-up of Teachers and Non-teaching Personnel. All teaching and non-teaching personnel of public or private schools shall undergo annual physical, medical and dental check-ups. Government physicians shall conduct the check-ups for public school teachers and personnel. Private schools may designate their own hospitals or clinics for their teachers and personnel.

SECTION 72. Health Certificate for Personnel. All personnel of public or private schools shall secure a health certificate from the DepEd physician or any government physician before they are employed.

SECTION 73. Physical Environment of the School. In the design and construction of the school plans, the following factors shall be considered:

- a) **Site** – it shall be located at a safe distance from all sources of health hazards, nuisances and pollution.
- b) **Grounds** – the school grounds shall be maintained and preserved for a healthy environment.
- c) **Building** – the school building shall be adequately lighted and ventilated and must be free from all kinds of pests.
- d) **Sanitary Facilities** – the school population shall be provided with adequate potable water supply as well as sewage and waste disposal systems.
- e) **Garbage Disposal** – school grounds must be provided with garbage cans or receptacles for proper waste and garbage disposal.

All sanitary requirements required under this Code as are applicable to schools shall be observed and implemented.

SECTION 74. Health Services. Trained medical personnel and adequate facilities should be available so that students may be afforded health services including periodic immunization. Students shall likewise be protected from viral and bacterial cultures.

SECTION 75. Bacteriological, Physical and Chemical Analysis of the School's Water Supply. The quality of the water supply of the school shall be submitted monthly to the Municipal Water Quality Monitoring Committee for monthly bacteriological analysis, while the physical and chemical analysis shall be done every six (6) months. Water analysis shall be undertaken by the MHO/CHO or DOH or any DOH-accredited laboratory.

CHAPTER XII HYGIENE AND SANITATION IN INDUSTRIAL ESTABLISHMENTS

SECTION 76. Sanitary Permit Required. All industrial establishments operating in the Province shall secure the required sanitary permits from the MHO/CHO. The term “industrial establishment” refers to any business engaged in the manufacture, sale and distribution of goods or processing of raw materials into end products. They shall comply with the following requirements before they are issued sanitary permits:

- a) Environmental Management Bureau (EMB) and Department of Environmental and Natural Resources (DENR) clearances, if applicable;
- b) Adequate water supply with Certificate of Potability of Drinking Water;
- c) Sewage disposal system in accordance with the standard set by the MHO/CHO;
- d) Provision for the proper disposal of industrial waste;
- e) Adoption and maintenance of an abatement program for the control of vermin;
- f) Compliance with the threshold limits and value of hazards and occupational health, safety and sanitary regulations;
- g) Provision for separate and conveniently-located toilet facilities and hand-washing facilities for both sexes;
- h) Availability of occupational health services and emergency preparedness program;
- i) Provision and maintenance of sanitary restrooms and mess halls for employees serviced by food handlers with health certificates issued by the MHO/CHO;
- j) Provision for lactation rooms for nursing mothers;
- k) Maintenance of work areas including the machinery and equipment used in clean and sanitary condition.

All sanitary requirements prescribed under this Code as are applicable to industrial establishments shall be observed and implemented.

SECTION 77. Responsibilities of the Employer and Employees. The following are the responsibilities of the employer and employees of industrial establishments:

- a) **Employer’s Responsibility –**
 - i. Provide, install and maintain in good working condition all control measures and protective equipment;
 - ii. Inform affected employees about the nature of work-connected hazards and the reasons and methods for sanitary control measures;
 - iii. Be regularly updated about new occupational safety, health and sanitary regulations; and
 - iv. Provide personal protective equipment and protective barriers, including sanitary equipment as may be necessary.
- b) **Employees’ Responsibility –**
 - i. Observe strict sanitary control measures as prescribed;
 - ii. Observe sanitary regulations in the workplace and on the premises of the establishment;
 - iii. Keep the assigned working area clean at all times;
 - iv. Observe personal hygiene.

SECTION 78. Environmental Provisions. The environmental provisions enumerated below for the protection of the health workers shall apply to all industrial establishments:

- a) **Control of Atmosphere Contaminants –** Workers shall not be exposed to atmospheric contaminants hazardous to health. Control of atmospheric contaminants shall be accomplished by the methods approved by the Department of Health.
- b) **Control Infectious Agents –** Control measures shall be provided to eliminate or control the transmission of infectious diseases through proper processing and handling of industrial products or wastes.
- c) **Control of Possible Sources of Radiation -** Control of radiation hazards and its sources should be carried out under the supervision of the MHO/CHO, the DOH or their representatives.

- d) **Illumination.** Adequate lighting shall be provided and distributed in all work areas for vermin insect control that usually breed in dark or dimly-lighted areas.
- e) **Ventilation.** Natural or artificial ventilation shall be provided in all work areas to insure a safe and healthful working atmosphere, free from injurious amounts of toxic materials and reasonably free from offensive odors and dust throughout the establishment. Proper control measures shall be used to reduce concentration of toxic contaminants to allowable limits. Air inlets shall be arranged, located and equipped to insure sufficient air velocity and an exhaust system which shall be located so that discharged materials shall not reenter places of employment or habitations nor create any hazard or nuisance.

SECTION 79. Personal Protective Equipment. The following requirements shall be applicable for personal protective equipment:

- a) Personal protective equipment which shall include respiratory protectors, and protective barriers shall be provided whenever unhealthy substances, radiation, or mechanical irritants are encountered in a manner that may cause any pathological change or injury or impairment in the function of any part of the body;
- b) Radioactivity detectors when the work is radiation-prone;

Supervisors and employees shall familiarize themselves with proper sanitary care and storage of the protective equipment.

SECTION 80. Wearing of Safety Mask. All factory workers shall wear safety masks as may be required by the nature of their work. Any violation of this requirement shall be subject to the penal provisions of this Code.

CHAPTER XIII PUBLIC SWIMMING POOLS AND BATHING PLACES

SECTION 81. Sanitary Permit Required. No public swimming pool, bathing facility or natural body of water developed and used for profit shall be operated for public use without a sanitary permit issued by the MHO/CHO. All sanitary requirements under this Code as are applicable to such bathing places shall be observed and implemented.

SECTION 82. Protection of Customers. To protect the health and safety of persons, the following rules and regulations promulgated by the Department of Health on the use of public swimming pools and bathing places shall be observed:

- a) Institution of the correct sanitary practices for persons swimming or bathing to prevent the transmission of communicable diseases;
- b) Implementation of the correct sanitary procedures for personnel working in those places to maintain their adequate sanitation and cleanliness of accessories used by the customers;
- c) Posting of conspicuous signs to warn the public of the presence of artificial or natural hazards, and
- d) Disallowing individuals with skin diseases to dip, swim or bathe in the pool or such bathing places.

SECTION 83. Standards and Criteria for Swimming Pools and Bathing Places. The Provincial Sanitation Board, in consultation with the MHO/CHO of the concerned component LGU of the Province, shall promulgate rules and regulations, as well as standards and criteria, applicable in their respective jurisdictions, concerning:

- a) Sanitary structural requisites for swimming pools and bath houses to prevent pollution of waters and to facilitate sanitation maintenance;
- b) Sanitary structural standards for appurtenances, 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 pool;
- d) Adequate number of trained personnel and necessary equipment needed for the life-saving and rescue work;
- e) Waste water disposal shall be in accordance with the Clean Water Act;
- f) Criteria to be used in the limitation of swimming or bathing loads of swimming pools and other bathing places in accordance with the type of water treatment applied.

CHAPTER XIV CAMPS AND PICNIC GROUNDS

SECTION 84. Sanitary Permit Required. No camp or picnic ground shall be open for public patronage without a sanitary permit issued by the MHO/CHO. The following provisions shall apply to these establishments:

- a) Camp and picnic ground sites shall not be prone to flooding, must be well drained, located away from any source of nuisance and do not endanger sources of any public water supply.
- b) Camp and picnic houses shall be provided with adequate lighting, ventilation and sanitary facilities.
- c) Adequate and safe drinking water shall be available at all times.
- d) The storage, food preparation and serving shall be in accordance with the provision of this Code.
- e) Sewage disposal shall likewise be in accordance with the provisions of this Code.
- f) Garbage cans with tight-fitting covers shall be provided at the strategic places at the picnic ground, and regular collection service shall be observed.
- g) Vermin control measures shall be undertaken regularly.
- h) Camp and picnic grounds shall be maintained clean at all times, free from litter and accumulated rubbish.

All sanitary requirements required under this Code as are applicable to camps and picnic grounds shall be observed and implemented.

CHAPTER XV KARAOKE BARS AND BEER HOUSES

SECTION 85. Sanitary Permit Required. No karaoke or sing-along bar or beer house shall be allowed to operate in any component LGU of the Province without a sanitary permit issued by the MHO/CHO. The following provisions shall apply to these establishments:

- a) Patrons of these establishments shall be provided with adequate water and toilet facilities.
- b) There shall be no private rooms or separate private compartments for use by customers and guests, except those used as toilets, lavatories and dressing rooms.
- c) Employees such as cooks, waiters, waitresses, bartenders and other food and drink handlers shall secure the required health certificates from the MHO/CHO.
- d) No minor shall be allowed to work in these establishments.
- e) The storage of food and drinks shall be in accordance with the provisions of this Code.

All sanitary requirements are required under this Code as are applicable to these establishments shall be observed and implemented.

CHAPTER XVI TONSORIAL AND BEAUTY ESTABLISHMENTS

SECTION 86. Sanitary Permit Required. No tonsorial or beauty establishment shall be allowed to operate without a sanitary permit issued by the MHO/CHO.

SECTION 87. Definition of Term. As used in this Chapter, the term “tonsorial and beauty establishments” include barber shops, beauty parlors, hairdressing and manicuring establishments, nail salons and figure slenderizing salons.

SECTION 88. Regulatory Provisions. The following regulatory provisions shall apply to these establishments:

- a) All employees of these establishments are required to secure health certificates from the MHO/CHO. Their birth certificates must be submitted to MHO/CHO as a requirement for the issuance of the said health certificates.
- b) These establishments are required to have receptacles for used materials, waste, refuse and other garbage to be collected and disposed of regularly.
- c) The premises shall be kept and maintained clean and sanitary at all times.

All sanitary requirements required under this Code as are applicable to these establishments shall be observed and implemented.

SECTION 89. Correct Sanitary Practices. The following sanitary practices shall be observed by personnel working in these establishments:

- a) Working personnel shall wash their hands thoroughly with soap and water before servicing customers.
- b) They shall wear clean working garments.
- c) Tools and implements of their trade shall be cleaned and disinfected before and after their use.
- d) Smoking or eating shall be prohibited while working
- e) Customers shall be supplied with clean and fresh towels, drapes and other necessary linens.
- f) Precautionary measures shall be observed to prevent transmission or exacerbation of diseases, especially of the skin, hair or nails.

CHAPTER XVII MASSAGE PARLORS, PHYSICAL THERAPY CLINICS, SPA CLINICS AND SAUNA BATH ESTABLISHMENTS

SECTION 90. Sanitary Permit Required. No massage parlor, physical therapy clinic, spa clinics and sauna bath establishment shall be allowed to operate without a sanitary permit issued by the MHO/CHO.

SECTION 91. Definition of Terms. As used this Chapter, the following terms shall mean:

- a) **Massage** - a method involving the rubbing, stroking or kneading of the superficial soft parts of the body for remedial, or aesthetic or hygienic relief purposes.
- b) **Massage Clinic** - an establishment where massage is administered to customers.
- c) **Physical Therapy Clinic** - an establishment where physical therapy is administered to customers.
- d) **Masseur or Masseuse** - a personnel trained to perform massage.
- e) **Spa Clinic** - a commercial establishment that offers ways of improving health and fitness such as controlled diet, exercise and massage.

SECTION 92. Sanitary Requirements. The following requirements shall apply to these establishments:

- a) All masseurs, masseuses and employees of these establishments are required to secure health certificates from the MHO/CHO.
- b) These establishments are required to have receptacles for garbage to be collected and disposed of regularly.
- c) The premises shall be kept and maintained clean and sanitary at all times.

All sanitary requirements required under this Code as are applicable to these establishments shall be observed and implemented.

SECTION 93. Correct Sanitary Practices. The following sanitary practices shall be observed by personnel working in these establishments:

- a) Working personnel shall wash their hands thoroughly with soap and water before servicing customers.
- b) They shall wear clean working garments.
- c) Smoking or eating shall be prohibited while working.
- d) Tools and implements of their trade shall be cleaned and disinfected before and after their use.
- e) Customers shall be supplied with clean and fresh towels, crapes and other necessary linens.
- f) Precautionary measures shall be observed to prevent transmission or exacerbation of diseases.

Section 94. DOH Certificates for Therapists. All masseurs and masseuses must be holders of current and valid licenses for massage therapists issued by the Department of Health.

SECTION 95. Responsibility of the Local Health Officer. To enforce the provision of this Chapter, the Local Health Officer shall:

- a) Conduct or cause the inspection and evaluation of massage clinics, spa clinics and sauna bath establishment at least once every three (3) months to ascertain their state of sanitation;
- b) Inspect the health certificate of masseurs, masseuses as well as massage clinic and sauna bath attendants;
- c) Check at least every two (2) weeks the sexually transmitted diseases (STD) clearance records of massage clinic masseurs, masseuses and attendants.

CHAPTER XVIII

HOTELS, INNS, APARTMENTS, BOARDING HOUSES, PENSION HOUSES AND RESORTS

SECTION 96. Sanitary Permit Required. No hotel, apartment or boarding house shall be allowed to operate in any component LGU of the Province without a sanitary permit issued by the MHO/CHO.

SECTION 97. Definition of Terms. As used in this Chapter, the following terms shall mean:

- a) **Hotel** - a building where transient guests are received and are supplied with and charged for meals, lodging and other services.
- b) **Apartment** - a house or building containing a number of separate residential suites.
- c) **Boarding House** - a house or building where selected persons, for a fixed period of time, are provided board and lodging for a fee.
- d) **Establishments** shall include items (a) to (c).

SECTION 98. Provisional Requirements for These Establishments. The following are required for the establishments as defined in the preceding section:

- a) Any extension or additional construction in an establishment shall require a sanitary permit before it could be operated.
- b) All establishments shall provide their patrons with adequate water supply and toilet facilities as prescribed under this Code.
- c) Establishments and their premises shall always be kept clean and in good sanitary condition.
- d) For hotels, the storage, preparation and serving of food to customers shall be in accordance with the provisions of this Code, and customers thereof shall be provided with clean and

sanitized amenities.

- e) All establishments shall provide adequate facilities for garbage and waste disposal.
- f) Animals, fowls and pets shall be housed in appropriate kennels or cages separate from living quarters.
- g) No person shall be employed in the establishments without first procuring a health certificate from the MHO/CHO.

CHAPTER XIX CARNIVALS AND FAIRS

SECTION 99. Sanitary Permit Required. No carnival and/or fair shall be operated in any component LGU of the Province without a sanitary permit issued by the MHO/CHO. All sanitary requirements required under this Code as long as are applicable to the operation of the carnivals and fairs shall be observed and implemented.

SECTION 100. Protection of Carnival and Fair Goers. To protect the health and safety of persons, the following rules and regulations are hereby prescribed for all carnivals and fairs operating in the Province of Iloilo:

- a) Institution of correct sanitary practices within the carnival and fair grounds;
- b) Implementation of correct sanitary practices for personnel working in carnivals and fairs, maintenance of adequate sanitation and cleanliness of their places of operation and their structural facilities; and
- c) Posting of conspicuous signs to warn the public of the presence of artificial or natural hazards.

SECTION 101. Standards and Criteria for Carnivals and Fairs.

- a) Owners and operators of carnivals and fairs shall install suitable portable toilets and provide adequate water supply facilities for their sanitary maintenance.
- b) Covered garbage receptacles shall be installed in the premises to keep out vermin.
- c) Vermin control program shall be conducted regularly.
- d) Carnival and fair grounds shall be maintained clean at all times, free from litter and accumulated rubbish. There must be proper disposal of garbage and waste.
- e) Sale of foodstuff on these facilities shall be in conformity with the applicable provisions of this Code.
- f) Sleeping, bathing and cooking in open grounds of carnivals and fairs shall be strictly prohibited.

CHAPTER XX AIRPORTS, PORTS, TRANSPORT TERMINALS, BUS AND JEEPNEYS STOPS, SERVICE STATIONS, GAS STATIONS AND COCKPITS

SECTION 102. Definition of Terms

- a) **Bus Terminal or Bus Station** - a passenger station and a place for the final stop over or a permanent station, office and yard of buses, which may also serve as loading and unloading area for passengers.
- b) **Service Facilities** - parts of bus terminals or bus stations, airports and seaports that provide sanitary facilities, washing bays, parking areas and repair stations.
- c) **Service Stations or Gasoline Stations** - establishments where motor vehicles may obtain fuel, oil, water, air for tires, greasing and repair services.
- d) **Waiting area** - a designated place for waiting passengers located inside the bus terminals, airports and seaports.

SECTION 103. Sanitary Permit Required. Transport terminals of bus, airport and seaport, jeepney stops, service stations, cockpits, public utility tricycles and service facilities for motorized vehicles are required to have sanitary permits. They shall be provided with sanitary facilities for the convenience and personal necessities of the traveling public. They shall observe the following requirements and regulations:

- a) Terminals and stops shall have ample space to prevent overcrowding of passengers.

- b) Terminals shall be provided with urinals. Service stations for motor vehicles shall be provided with rest rooms or toilets with adequate ventilation and lighting, as well as lavatory amenities and supplies such as wash basins, soap or detergent. Cockpits shall also be provided with rest rooms/toilets. These facilities must provide separate toilets for men and women.
- c) Waiting sheds for commuters shall be of adequate size and covered to comfortably accommodate waiting passengers. Floors shall be of smooth concrete finish and adequate sitting facilities must be provided.
- d) All transport terminals, bus and jeepney stops and service stations shall have garbage cans or receptacles for refuse and garbage.
- e) Sale of foodstuff on these facilities shall be in conformity with the provisions of this Code.

All sanitary requirements required under this Code as are applicable to these terminals, stops and stations shall be observed and implemented.

CHAPTER XXI VERMIN CONTROL AND FUMIGATION

SECTION 104. Definition of Terms. As used in this Chapter, vermin shall refer to a group of insects or small animals such as flies, mosquitoes, cockroaches, fleas, lice, bed bugs, mice, rats, and other germ carrying pests and insects.

SECTION 105. Procedure and Frequency of Vermin Abatement. The procedure and frequency of vermin abatement operations shall be determined and approved by the MHO/CHO.

SECTION 106. Fumigation Activity of the Barangays. As fumigation chemicals are hazardous to health, any component LGU which intends to conduct fumigation activities in their areas shall secure prior clearance from the MHO/CHO for proper guidance in fumigation procedures.

SECTION 107. Dengue Control and Prevention Program. The relevant provisions of Provincial Ordinance No. 2011-086 otherwise known as the Provincial Dengue Prevention and Control Ordinance of Iloilo shall be incorporated in this Chapter.

CHAPTER XXII SEWAGE COLLECTION AND DISPOSAL, EXCRETA DISPOSAL AND DRAINAGE

SECTION 108. Sewage Collection and Disposal, Excreta Disposal and Drainage. Sewage collection and disposal, excreta disposal and drainage systems shall be in accordance with the provisions of Chapter XVII of PD 856 or Code on Sanitation of the Philippines,

SECTION 109. Sanitary Toilet Facilities. All homes, establishments and quarters including those in resettlement sites shall have sanitary toilet facilities.

SECTION 110. Applicable Provision of Provincial Ordinance No. 2014-110. All applicable provisions of the Environmental Code of the Province of Iloilo, including its penalties for prohibited acts are hereby adopted under this Chapter.

CHAPTER XXIII DISPOSAL OF REFUSE

SECTION 111. Definition of Term. As used in this Chapter, "refuse" refers to all solid waste products consisting of garbage, rubbish, litter, street sweepings, manure, carcasses of dead animals, and industrial wastes and the like.

SECTION 112. Improper Disposal of Waste and Garbage. Improper disposal of waste and garbage is prohibited, as these serve as breeding places of vermin.

SECTION 113. Private Refuse Collection Services; Sanitary Permit Required. No person, firm or corporation, private agency, or institution shall operate or manage refuse collection services, refuse

disposal areas and facilities, any junk collection or junk dealership without a sanitary permit issued by the MHO/CHO.

SECTION 114. Health Certificate for Private Collectors. All persons involved in the collection of refuse shall secure an up-to-date health certificate issued by the MHO/CHO.

SECTION 115. Applicable Provision of Provincial Ordinance No. 2014-110. All applicable provisions of the Environmental Code of the Province of Iloilo, including its penalties for prohibited acts, are hereby adopted under this Chapter.

CHAPTER XXIV NUISANCES, OFFENSIVE TRADES AND OCCUPATIONS

SECTION 116. Definition of Terms. As used in this Chapter, “nuisance” refers to anything that is hazardous to health, endangers life, offends the senses or produces discomforts to the community, while “offending trades or occupations” refer to all man-made activities that create or cause nuisances.

SECTION 117. Idle Lots. Untended and unattended private properties or idle lots within the province, which can be a habitat for vermin shall be subject to a clean-up by the Provincial Government, the costs of which shall be chargeable against the lot owner. The treasurers of the component LGUs of the Province are hereby mandated to collect from the owners of the idle lots the charges spent by the Provincial Government in the clean-up of the said lots.

CHAPTER XXV ENVIRONMENTAL POLLUTION

SECTION 118. Environmental Pollution. For the purpose of this code, the Provisions of Republic Act No. 3931, the Rules and Regulations of the National and Air Pollution Control Commission, which was promulgated in accordance with the provisions of Section 6 (a) 2 of the said Act, the provisions of Presidential Decree No. 480, the Rules and Regulations of the Radiation Health Office of the DOH and all municipal and city ordinances relating to pollution are deemed adopted in this Code.

SECTION 119. Applicable Provision of Provincial Ordinance No. 2014-110. All applicable provisions of the Environmental Code of the Province of Iloilo, including its penalties for prohibited acts are hereby adopted under this Chapter.

CHAPTER XXVI DISPOSAL OF HUMAN CADAVERS

SECTION 120. Disposal of Human Cadavers. For purposes of this Code, the disposal and burial of human cadavers shall be governed by the provisions of Chapter XXI of Presidential Decree No. 856.

SECTION 121. Burial Requirements. The disposal, cremation, and burial of dead persons shall be subject to the following requirements.

- a) No human cadaver shall be buried or cremated without a certificate of death duly issued by the Local Health Officers and Local Civil Registrars of the component LGUs of the Province.
- b) The death certificate must be signed, attested, and issued by either a private or government attending physician.
- c) In case, where no physician is in attendance, the basis of death certificate shall be an affidavit duly executed by an informant stating the circumstances regarding the cause of death. For verification purposes, a barangay clearance shall be necessary.
- d) In case, where no physician is in attendance, the basis of death certificate shall be signed and issued by the MHO/CHO.

SECTION 122. Shipment of Remains. The transfer of remains of a dead person shall be covered by the following requirements:

- a) Death certificate;
- b) Transfer permit shall be secured from the local health authority at the point of origin;

- c) The remains or cadaver must be properly embalmed.
- d) Transit permits shall likewise be secured from all localities where the cadaver will pass, if local ordinances of such places shall so require.
- e) Shipment of remains to and from abroad shall be governed by the Rules and Regulations of the National Quarantine Office.

SECTION 123. Medico-Legal Cases. If the MHO/CHO issuing the certificate of death has any reason to believe or suspect that the cause of death was due to violence or crime, or that the death was due to some undermined cause, he shall immediately notify the concerned authorities of the Philippine National Police or National Bureau of Investigation about the matter.

SECTION 124. Exhumation or Disinterment of Human Remains. The exhumation or disinterment of human remains shall be governed by Section 92 of Presidential Decree No. 856; provided that it is requested by the PNP or the NBI or upon order of a court and shall be subject to the approval of the Radiation Health Officer (RHO) of the DOH.

SECTION 125. Release of Cadavers from Hospital or Clinics. Hospitals or clinics shall be prohibited from releasing any human cadaver to any undertaker, funeral parlor, or to any person, natural or juridical, without the express consent of the persons mentioned in Article 308 of the Civil Code, as amended by Article 199 of the Family Code.

SECTION 126. Unembalmed Corpses. A dead body that was not embalmed has to be interred within 24 hours after death, subject to the usual procedures and processes prescribed by the MHO/CHO.

SECTION 127. Applicable Provision of Provincial Ordinance No. 2014-110. All applicable provisions of the Environmental Code of the Province of Iloilo, including its penalty for prohibited acts, are hereby adopted under this Chapter.

CHAPTER XXVII THE SANITATION BOARD

Section 128. Provincial Sanitation Board. There is hereby created The Iloilo Provincial Sanitation Board with the following composition for the purpose of determining administrative remedies in the enforcement of this Code:

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|---------------------------------------------------------------------------|---|-------------|
| 1. Provincial Governor | - | Chairman |
| 2. Chairman, Committee on Health and Sanitation, Sangguniang Panlalawigan | - | Co-Chairman |
| 3. Provincial Health Officer | - | Member |
| 4. Provincial Legal Officer | - | Member |
| 5. Provincial Veterinarian | - | Member |
| 6. Provincial Agriculturist | - | Member |
| 7. Provincial Director, PNP | - | Member |

Section 129. Powers and Functions. The Provincial Sanitation Board shall have the following powers and functions:

- a) Formulate, adopt and promulgate rules, regulations, standards and criteria for the effective implementation of this Code.
- b) Receive and hear complaints for violations of this Code and thereafter, within thirty (30) days, shall determine the administrative liability of the respondent and impose the administrative or compromise fines in case the respondent is willing to settle the same out of court.
- c) In case the respondent refuses to compromise, the Sanitation Board shall initiate and pursue appropriate judicial proceedings against him.

Section 130. Local Sanitation Board. All component LGUs of the Province shall likewise create their own local sanitation boards for the enforcement of this Code within their respective territorial jurisdictions. If the component LGU has its own Sanitation Code, its Sanitation Board may impose the penalties provided therein.

**CHAPTER XXVIII
FINAL PROVISIONS**

Section 131. Legal Action and Applicable Fines and Penalties. Unless otherwise provided in any Chapter or Section on this Code, any person who violates any provision of this Code or any implementing rule, regulation, standard or criteria promulgated under this Code shall, upon conviction, be penalized with a fine of not less than Php 2,000.00 nor more than Php 5,000.00, or imprisonment of not less than six (6) months but not more than one (1) year, or both fine and imprisonment, at the discretion of the court. Pending the outcome of the penal action, the Governor or, in his absence, the Provincial Health Officer, upon recommendation of the Provincial Sanitation Board, may issue a cease-and-desist order against any person or establishment whose violation may have become a public nuisance or a serious threat to public health that necessitates abatement.

Section 132. Administrative Fines. The following administrative fines shall be imposed for violations of this Code:

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|-----------------------------------|---|-------------|
| a) First Offense | - | Php1,000.00 |
| b) Second Offense | - | Php2,000.00 |
| c) Third Offense | - | Php3,000.00 |
| d) Fourth and succeeding offenses | - | Php5,000.00 |

To facilitate the collection of fines, the treasurers of the component LGUs shall be deputized by the Provincial Treasurer to collect payment for fines from violators with corresponding official receipts issued for such payments. The share of the Provincial Government in the collected fines by the Municipal Treasurer shall be remitted to the Provincial Treasurer's Office on a quarterly basis. For this purpose, the share of the Provincial Government in the fines actually collected shall be fifty percent (50%), the remainder thereof shall be retained by the local government unit concerned.

SECTION 133. Repealing Clause. All local ordinances, resolutions, provisions, rules and regulations, or any part thereof which are inconsistent with any of the provisions of this Code are hereby repealed or modified accordingly.

SECTION 134. Separability Clause. If, for any legal reason, any part or provision of this Code shall be held and declared unconstitutional or invalid by a court of competent jurisdiction, or revoked or suspended by the concerned authorities, the other provisions or parts hereof which are not affected thereby shall continue and remain in full force and effect. Any existing general or special ordinance which may be inadvertently excluded in the codification process and formulation of this Code shall continue to be in full force and effect; provided that they are not in conflict with provisions of this Code.

SECTION 135. Effectivity Clause. This Code shall take effect thirty (30) days after its province-wide publication and dissemination through posting on bulletin boards of all component LGUs as well as offices and agencies of the Province of Iloilo.

RESOLVED FURTHER, to furnish copies of this Resolution, the Governor, Hon. Arthur D. Defensor, Sr.; the City/Municipal Mayors of 1 component city and 42 municipalities; the Offices of the Provincial Legal Officer, the Provincial Health Officer, Provincial Health Office, the Provincial Treasurer, the Provincial Budget Officer, the Provincial Accountant, and the Provincial Auditor; and the Honorable Carmen Rita Monfort-Bautista, Chairperson, Committee on Health and Sanitation, all of the Province of Iloilo, for their information and reference;

APPROVED."

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

ATTY. RAUL S. TIOSAYCO
Secretary to the SP

CONCURRED BY:

JUNE S. MONDEJAR
Floor Leader

ATTESTED BY:

RAUL "BOBOY" C. TUPAS
Presiding Officer

APPROVED:

ARTHUR D. DEFENSOR, SR.
Governor