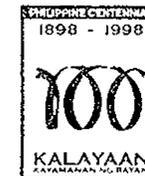




DEPARTMENT OF HEALTH
ENVIRONMENTAL HEALTH SERVICE
Manila, Philippines
1998



IMPLEMENTING RULES AND
REGULATIONS OF CHAPTER XV

**“PORT, AIRPORT
VESSEL AND
AIRCRAFT
SANITATION”**

**OF THE CODE ON
SANITATION OF THE PHILIPPINES
(P.D. 856)**

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Department of Health

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IMPLEMENTING RULES AND REGULATIONS OF
CHAPTER XV – “PORT, AIRPORT, VESSEL AND AIRCRAFT
SANITATION” OF THE CODE ON SANITATION OF THE
PHILIPPINES (P.D. 856)

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20 August 1998

**IMPLEMENTING RULES AND REGULATIONS OF CHAPTER XV –
“PORT, AIRPORT, VESSEL AND AIRCRAFT SANITATION” OF THE
CODE ON SANITATION OF THE PHILIPPINES (P.D. 856)**

To carry out the provisions of Chapter XV – “Port, Airport, Vessel and Aircraft Sanitation” of the Code on Sanitation of the Philippines (P.D. 856), these implementing rules and regulations are hereby formulated for implementation and strict compliance of all concerned.

SECTION 1. SCOPE

These implementing rules and regulations shall apply to all ports and airports operating within the territory of the Philippines and shall likewise apply to all vessels and aircraft entering said ports and airports.

SECTION 2. DEFINITION OF TERMS

As used in these rules and regulations, the following terms shall mean:

- 2.1 **AIRCRAFT** – any machine used for aerial navigation.
- 2.2 **AIRCRAFT COMMANDER** – the person serving in the aircraft and in-charge or in command of its operation and navigation.
- 2.3 **AIRPORT/PORT OF ENTRY** – any airport/port designated as such by the concerned authorities of the Philippines on which aircraft/vessel may land or call where the formalities incident to customs, immigration and quarantine are carried out.
- 2.4 **AIRPORT/PORT OF DEPARTURE** – the last place where an aircraft takes off / a vessel leaves port.
- 2.5 **ARRASTRE** – receiving and loading/discharging cargoes from the port to the ship’s tackle and vice versa with the use of dock gang and cargo handling equipment.

- 2.6 **BACK SIPHONAGE** – the flowing back of used, contaminated or polluted water from a plumbing fixture or other source into a water supply pipe as a result of negative pressure in the pipe.
- 2.7 **BAGGAGE** – the personal effects of a traveler or of a member of the crew.
- 2.8 **BILGE** - part of the underwater body of a vessel lying between the flat of the bottom and the straight vertical top sides.
- 2.9 **CARGO** – the merchandise/goods conveyed on a vessel/aircraft.
- 2.10 **CREW** – the personnel of a conveyance who are employed for duties on board.
- 2.11 **DANGEROUS/HAZARDOUS CARGO** – goods or merchandise in the form of solid, gas or liquid, which exhibit dangerous/hazardous properties and are taken on board a vessel/aircraft.
- 2.12 **DEPARTMENT** – the Department of Health.
- 2.13 **DIRECT TRANSIT AREA** – a special area established in connection with an international airport, approved by the National Quarantine Office and under its direct supervision, for accommodating transit traffic and, in particular, for accommodating, in segregation, passengers and crew breaking their air voyage without leaving the airport.
- 2.14 **DISINSECTION** – the operation in which measures are taken to destroy the insect vectors of human disease present upon the person or in the environment, in conveyances or containers.
- 2.15 **DOCK GANG** – a group of persons working on shore and on board vessels.
- 2.16 **DOCKWORK** - the loading and unloading of cargoes to and from any vessel.
- 2.17 **DOCKWORKER** – a person who deals with loading and unloading of cargoes on shore and on board vessel.
- 2.18 **DOMESTIC AIRPORT/PORT** – any airport or port situated within Philippine territorial limits generally utilized for local travel.
- 2.19 **ESTABLISHMENT** – a collective term construed to include all ports and airports and other business entities operating within their premises.
- 2.20 **FOOT CANDLE** – a unit of illumination on a surface that is everywhere one foot from a uniform source of light of one candle and equal to one lumen per square foot. One foot candle is equal to 10.75 lux.
- 2.21 **FOREIGN PORT/AIRPORT** – any port/airport situated outside Philippine territorial limits.
- 2.22 **FUMIGATION** – the act of applying, releasing or dispensing a toxic chemical so that it reaches the target organism primarily or wholly in gaseous state.
- 2.23 **GALLEY** – the cookroom or kitchen and cooking apparatus of a vessel/ aircraft.
- 2.24 **HEALTH CERTIFICATE** – a certification in writing using the prescribed form issued by the city or municipal health officer to a person after passing the required physical and medical examinations and immunizations.
- 2.25 **INFECTED AREA** – it is that part of a territory that, because of population characteristics, density and mobility and/or vector and animal reservoir potential, could support transmission of the reported disease. It need not correspond to administrative boundaries.
- 2.26 **INFECTED PERSON** – an individual who is suffering from an infectious/ communicable disease.
- 2.27 **INFESTATION** – the presence of any insect, rodent or other pests within or around the establishment.
- 2.28 **IN QUARANTINE** – the state or condition during which measures are applied by a quarantine medical officer to a vessel, an aircraft or other means of transport, to prevent the spread of disease or vectors of disease from the object of quarantine.
- 2.29 **ISOLATION** – the separation of an infected person or group of persons during the communicability period from other persons except the health staff on duty, in such a manner as to prevent the spread of infection.
- 2.30 **LOCAL HEALTH AUTHORITY** – an official or employee responsible for the application of a prescribed health measure in a political subdivision. For a province, the local health authority is the governor, and for a city or municipality, the local health authority is the mayor.
- 2.31 **LOCAL HEALTH OFFICER** – the provincial, city or municipal health officer.
- 2.32 **MEDICAL EXAMINATION** – the preliminary examination of persons on board and those embarking, including scrutiny of health documents.
- 2.33 **OPERATOR** – the owner or manager or administrator of the establishment, vessel and aircraft.

- 2.34 **OVERCROWDING** – the convergence of large number of persons or vessels and aircraft closely accommodated together or adjacent to each other without order.
- 2.35 **PASSENGER/CARGO VESSEL** – any vessel authorized by the Maritime Industry Authority to carry passenger/cargo.
- 2.36 **PERIMETER** – when applied to an airport, means a line enclosing the area containing the airport buildings and any land or water used or intended to be used for the parking of aircraft.
- 2.37 **PORT** – a place where ship may anchor or tie-up for the purpose of shelter, repair, loading or discharge of cargo, or for other such activities connected with water-borne commerce and including all the land and water area and the structure, equipment and facilities related to those functions.
- 2.38 **PROTECTIVE AREA** – area within a designated distance of at least 400 meters around the perimeter of an airport as per requirement by the International Health Regulations.
- 2.39 **QUARANTINE INSPECTION** – the inspection of a carrier together with its crew, passengers and cargo from ports and airports infected with diseases subject to international health regulations (e.g. cholera, plague, yellow fever) to determine the state of sanitation and health existing therein.
- 2.40 **QUARANTINE MEDICAL OFFICER** – a person authorized by the Director of the National Quarantine Office to perform the quarantine inspection of vessels and aircraft and establishments in designated ports and airports of entry.
- 2.41 **REGIONAL DIRECTOR** – an official who heads a regional health office of the Department of Health.
- 2.42 **SAFETY** – the condition of being free from danger and hazard which may cause accident or disease.
- 2.43 **SANITARY ENGINEER** – a person duly registered with the Board of Examiners for Sanitary Engineers (Republic Act 1364) and who heads or is employed with the sanitation division/section/unit of the provincial/city/municipal health office or with the Department of Health or its regional health offices.
- 2.44 **SANITATION INSPECTOR** – a government official or personnel employed by the national, provincial, city or municipal government, who enforces environmental sanitation rules, laws and regulations and implements environmental sanitation activities under the supervision of the provincial/city/municipal health officer/sanitary engineer.

- 2.45 **SANITARY PERMIT** – the permission or certification in writing of the city or municipal health officer or in his absence the chief or head of the sanitation division/section/unit that the establishment complies with the existing sanitation requirements upon evaluation or inspection conducted in accordance with Presidential Decree Nos. 522 and 856 and local ordinances.
- 2.46 **SECRETARY** – the Secretary of Health.
- 2.47 **SHIP HEALTH OFFICER** – an authorized person in-charge of the medical department of the ship.
- 2.48 **SUSPECT** - a person who may have been exposed to an infection or a disease and considered capable of spreading such disease.
- 2.49 **VALID CERTIFICATE** – a certificate conforming to the rules and the model laid down by the World Health Organization in the International Health Regulations and issued by the National Quarantine Office.
- 2.50 **VERMIN** – a group of insects or small animals such as flies, mosquitoes, cockroaches, lice, bedbugs, mice, ticks, fleas, mites and rats that are vectors of diseases.
- 2.51 **VERMIN ABATEMENT PROGRAM** – a series of preventive and control procedures and activities of vermin control in the establishment and its premises.
- 2.52 **VESSEL** – a general term for all craft or artificial contrivance capable of floating in water, designed to be used or capable of being used as a means of water transportation utilizing its own motive power or that of others.
- 2.53 **WAITING AREA/PASSENGER LOUNGE** – a designated place for waiting passengers located inside the ports and airports.

SECTION 3. SANITARY PERMIT

- 3.1 No establishment covered by these rules and regulations shall be operated for public patronage without a sanitary permit (EHS Form No. 101).
- 3.2 Any extension or additional construction or alteration in an establishment shall require a new sanitary permit before it could be operated.
- 3.3 **Application or renewal of sanitary permit**
- 3.3.1 The application or renewal of sanitary permit shall be filed with the city/municipal health office having jurisdiction over the establishment.

- 3.3.2 Sanitary permit shall be issued only upon compliance to at least a satisfactory rating utilizing the sanitary inspection of public places establishment form (EHS form No. 103-B).
- 3.3.3 Fees shall be paid to the local government unit upon approval of the application, renewal and noting of sanitary permit. The amount of fees shall be set through city or municipal ordinance.
- 3.4 **Noting of Permit.** If there is a change of ownership of the establishment, the new owner shall apply to the city/municipal health office within fourteen (14) working days to have such change noted in the records and sanitary permit and shall pay the corresponding fee for such noting.
- 3.5 **Validity.** The sanitary permit shall be valid on the day of issuance until the last day of December of the same year, unless otherwise revoked and shall be renewed every beginning of the year thereafter. Upon the recommendation of the local health officer to the local health authority, the sanitary permit shall be suspended or revoked upon violation of any sanitary rules and regulations.
- 3.6 **Posting of Permit.** The sanitary permit shall be posted in a conspicuous part of the establishment for public information and shall be available for inspection by health and other regulatory personnel.
- 3.7 **Record of Sanitary Permit**
- 3.7.1 Every city or municipality shall keep a record of all establishments that have been issued sanitary permit and renewal thereof.
- 3.7.2 The record shall in every case show the following:
- a. The name and address of the holder of the sanitary permit;
 - b. The location of the establishment;
 - c. The nature/kind of business for which the permit has been issued;
 - d. The date the first permit was issued and the dates of any renewal thereof;
 - e. Every change of management of the establishment since the first permit was issued;
 - f. Sanitary conditions under which the permit was issued or any renewal thereof granted; and
 - g. The revocation of the sanitary permit.

- 3.7.3 The record shall be available at all reasonable times for inspection by any authorized officer of the Department of Health or local government unit.

SECTION 4. SANITARY REQUIREMENTS FOR PERSONNEL

4.1 Health Certificate

- 4.1.1 No person shall operate or be employed in the establishment, vessel and aircraft without first securing a health certificate (EHS Form No. 102-B) issued by the city or municipal health officer of the locality where the establishment is located or the quarantine medical officer in designated ports and airports of entry.
- 4.1.2 The health certificate shall be renewed at least every year.
- 4.1.3 All personnel working in the establishment, vessel and aircraft shall be required to possess an updated health certificate.
- 4.1.4 The health certificate shall bear the picture of the employee and shall be made available for inspection at all times. Whenever practicable, the health certificate shall be clipped in the upper left portion of the working garment.
- 4.1.5 The local health office prior to the issuance of the health certificate shall provide orientation to the recipient.
- 4.1.6 Health certificates are non-transferable.

4.2 Personal Health and Hygienic Practices

- 4.2.1 Personnel of the establishment shall at all times observe good personal hygiene such as, but not limited to, the following:
- a. Wearing of clean appropriate working garments;
 - b. Washing hands with soap and water before and after working, after smoking, after using the toilet, after coughing or sneezing into hands, or as often as necessary to remove dirt and contaminants; and
 - c. Other hygienic practices called for the nature of work in the establishment.
- 4.2.2 Personnel of the establishment shall at all times observe personal health and safety practices such as, but not limited to, the following:

- a. No smoking of tobacco;
- b. No drinking of alcoholic beverages;
- c. No spitting or blowing of nose;
- d. No littering; and
- e. Other personal health and safety practices called for the nature of work in the establishment.

4.2.3 Personnel suffering from a communicable or contagious disease shall be immediately reported to the operator and referred for treatment.

4.3 Personal Protective Equipment (PPE)

The necessary personal protective equipment shall be provided by the operator/manager and used by every personnel in accordance with the provisions of Chapter VII – “Industrial Hygiene” of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations and in accordance with the Occupational Safety and Health Standards formulated by the Department of Labor and Employment under the Labor Code of the Philippines.

SECTION 5. SANITARY FACILITIES REQUIREMENTS FOR PORTS AND AIRPORTS

5.1 Water Supply

5.1.1 The drinking water supply shall be in accordance with the provisions of Chapter II - “Water Supply” of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations. The quality of water used shall conform to the Philippine National Standards for Drinking Water.

- a. All water supply sources shall have a certificate of potability of drinking water issued by the Secretary of Health or duly authorized representative.
- b. A minimum of forty (40) liters of water per capita per day shall be maintained.

5.1.2 Running water of adequate pressure shall be provided in all areas where food is prepared, processed, or handled and where food equipment and utensils are washed. Water pressure shall be maintained at 138 KPa (20 psi).

5.1.3 Drinking water, if not supplied from a piped water supply system to the establishment, shall be handled, transported, dispensed in a sanitary manner and may be stored in a separate tank, reservoir or container approved by the local health officer.

5.2 Drinking Water Facilities

5.2.1 Drinking fountains or equivalent drinking facilities with a minimum ratio of 1:100 passengers or customers during the peak hour of operation shall be provided.

5.2.2 Drinking fountains shall be suitably labeled and situated in convenient locations and shall be so designed that drinking utensils are not required.

5.2.3 If water-cooling equipment is installed, it shall be of a type in which ice does not come in contact with water.

5.2.4 If utensils are supplied they shall be of the disposable type contained in a dispenser adjoining the fountain, with a receptacle at hand for their disposal after use.

5.2.5 Drinking fountains shall never be located inside the toilet.

5.2.6 The fountain shall be supplied direct from the main water supply and, whenever possible, refrigerated, so as to reduce the possibility of bacterial growth and improve palatability.

5.2.7 Installations for drinking-water fountains shall be constructed of stainless steel or glazed porcelain and, at all times, be kept scrupulously clean.

5.2.8 The angle jet type shall be designed to prevent any back flow and set above the overflow level so that it cannot be submerged in case of blockage; it shall be provided with a guard to prevent contact with the user’s mouth and adjusted to prevent splashing.

5.2.9 The sign “NOT FOR DRINKING”, shall be placed conspicuously on faucets or containers dispensing non-potable water.

5.3 Ice

5.3.1 The ice shall be made in machines supplied direct from the main water supply.

5.3.2 It shall not be handled with hands, but shall be picked up with clean tongs or spoons.

5.4 Food Sanitation

5.4.1 Mess Rooms and Canteens in Ports

- a. All cafeteria, restaurants, mess facilities, and related establishments operating in ports shall be maintained in compliance with the regulations of the Philippine Ports Authority and Chapter III – “Food Establishments” of the Code on Sanitation of the Philippines and its implementing rules and regulations.
- b. Covered receptacles shall be provided and used for the proper disposal of waste food.
- c. Mess rooms shall be provided with adequate drinking water.
- d. Adequate facilities for handwashing and washing/cleaning of utensils, tableware, etc. shall be provided.

5.4.2 In-flight Catering Service

- a. Containers in which food is delivered shall be stored in a clean dry area. They shall not be used for any other purpose and shall be returned at the time of the next delivery.
- b. Caterers shall be careful not to overstock, so that all food can be used within its shelf life.
- c. Meals shall be planned well in advance, which will assist in correct stock rotation.
- d. All food shall be used in strict rotation. Packs shall therefore be properly marked-dated or coded with the date of production.
- e. Meals that are to be frozen shall be transferred to a deep freeze without delay.
- f. Any food whose temperature has risen to -10°C (14°F) or above during storage shall not be used until bacteriological and physical examination shows them to be satisfactory. Discs indicating temperature change can be helpful in this respect.
- g. When food is to be regenerated, frozen packs shall be put straight into a convection oven or steamer after removal from the deep freeze.

- h. The number of meals placed in ovens shall not cover an entire meal period but shall be staggered to meet anticipated demand.
- i. Meals shall be served as quickly as possible after the reheating cycle is completed.
- j. Any food prepared in excess of consumer requirements shall be disposed immediately.

5.4.3 Vending Machines

- a. No person shall operate a food and drink vending machine without securing a sanitary permit from the local health office except those that are part of the food establishments.
- b. Vending machines shall be registered only in the name of the operator.
- c. The machine shall be so designed and constructed that they are easily cleaned. Its surfaces shall be made from materials that will have no harmful effects on the food.
- d. Vending machines shall be located in hygienic surroundings, and in such a way that it shall be possible to clean behind and underneath them.
- e. The correct temperature shall be kept for the type of product being sold.
- f. There shall be adequate and efficient stock rotation based on the shelf life of the goods.
- g. Personnel engaged in servicing the machines shall have updated health certificate.
- h. Every machine shall carry precise instructions for cleaning and sterilizing procedures, all of which shall be followed.
- i. The frequency of cleaning shall depend on the type of goods sold, but drink-vending machines shall be cleaned at least once daily, and those selling foods, at least once every 48 hours and, in addition, on every occasion that the stock is replaced.

- j. The use of a detergent/sterilizing agent shall be required in the cleaning of vending machines.
- k. A record card covering the last seven (7) days of operation shall be kept in each machine and the date of each cleaning recorded.
- l. Samples of food shall be taken at intervals to check bacteriological quality. The frequency of sampling will depend on the type of food being sold.

5.5 Toilet Facilities

5.5.1 General Requirements

- a. Adequate, clean and separate toilet facilities for male and female, for the use of the travelers, personnel, persons with disability and the general public shall be provided in properly located areas.
- b. Adequate lavatories shall be provided within or adjacent to the toilet rooms.
- c. Toilet rooms shall be completely enclosed, properly lighted, and ventilated by windows or exhaust fan.
- d. Basement toilets shall be avoided due to lack of sunlight or difficulty of ventilation.
- e. Odor absorbent materials and/or equipment shall be installed in the toilet rooms.
- f. The walls of toilet rooms shall be painted or finished with light color.
- g. The operators shall institute proper operation and maintenance of the toilet facilities.
- h. Adequate water for flushing and hand-washing purposes shall be provided.
- i. The number of toilet bowls, urinals and lavatories shall be provided in accordance with the following tables:

Table 1. Male Toilet Room

NUMBER OF MALE CUSTOMERS	TOILET BOWL	URINAL	LAVATORY
Below 60	1	1	1
60 to 120	2	2	2

For each additional 60 males, one (1) toilet, one (1) urinal, and one (1) lavatory shall be provided.
One toilet for male customers with disabilities shall also be provided.

Table 2. Female Toilet Room

NUMBER OF FEMALE CUSTOMERS	TOILET BOWL	LAVATORY
Below 30	1	1
30 to 60	2	1
61 to 120	3	2

For each additional 60 females, one (1) toilet and one (1) lavatory shall be provided.
One (1) toilet for female customers with disabilities shall also be provided.

Table 3. Personnel Toilet Room

NUMBER OF PERSONNEL	TOILET BOWL		URINAL	LAVATORY	
	Male	Female	Male	Male	Female
Below 30	1	1	-	1	1
30 to 49	1	2	1	2	2
50 to 99	2	2	2	3	3

For 100 or more number of personnel, additional one (1) fixture for every 50 personnel shall be provided.
One (1) shower for every 15 personnel and one drinking fountain for every 75 personnel shall be provided.

5.5.2 Toilet Structural Requirements

- a. The local health officer shall approve the following as recommended by the sanitary engineer or duly authorized representative:
 - i. Plans of the toilet;
 - ii. All plumbing connection which shall be in accordance with the National Plumbing Code of the Philippines; and
 - iii. Individual sewage disposal system, sub-surface absorption system or other treatment device.
- b. Minimum Space Requirement:

Table 4. Toilet Room Space Requirements

UNIT	SQUARE METERS/UNIT
TOILETROOM	1.50
WASH-HANDBASIN	1.11
URNALS	1.11

- c. Minimum height of toilet ceiling: 2.50 meters.
- d. Lighting: not less than 10 foot-candle (107.6 lux)
- e. Natural Ventilation: window space shall be at least 25% of the floor area of toilet room.
- f. Mechanical Ventilation: use of exhaust fan.

5.6 Hand Washing Facilities

5.6.1 Installation of Lavatories

- a. Lavatories shall be installed in convenient places and as near as practicable to the toilet room.
- b. The number of lavatories shall be accordance with Tables 1, 2 and 3 under sub-section 5.5.1.

5.6.2 Maintenance of Lavatories

- a. An adequate supply of liquid/bar soap, and hand dryer shall be provided.
 - i. Paper towels are preferred for hand drying in the absence of mechanical drying device.
 - ii. The use of a common towel shall not be permitted.
- b. The lavatory shall be properly and appropriately maintained.

5.7 Sewage Disposal and Drainage

- 5.7.1 Sewage from the establishment's plumbing system shall be connected to a public sewerage system, or if not available, to an imhoff or septic tank or other waste water treatment facility and subsurface absorption field.
- 5.7.2 Storm water shall be discharged to a storm sewer system in all areas where it exists.
- 5.7.3 Establishments with restaurants and food outlets shall be provided with properly designed grease traps.
- 5.7.4 All other pertinent provisions of the implementing rules and regulations of Chapter XVII - "Sewage Collection and Disposal, Excreta Disposal and Drainage", of the Code on Sanitation of the Philippines, P.D. 856, are hereby adopted and made part of these implementing rules and regulations.

5.8 Solid Waste Management

- 5.8.1 Every room and waiting area shall be provided with at least two (2) refuse receptacles or containers with swing covers, one each for biodegradable and non-biodegradable materials. It shall be lined with black colored trash bags for non-biodegradable and green colored trash bags for biodegradable materials. The establishment personnel shall collect refuse daily.
- 5.8.2 All public areas in the establishment and premises shall be provided with refuse receptacle with separate compartment for cigarette butts.
- 5.8.3 Garbage and other putrescible animal and vegetable wastes shall be collected and stored in a watertight container with tight-fitting lids and removed as frequently as may be necessary and disposed of in a manner approved by the port authority and local health officer.

- 5.8.4 Accumulation of refuse that may become harborage and breeding places of vermin shall not be permitted.
- 5.8.5 The segregation, treatment, storage, collection, transport and disposal of refuse shall be in accordance with existing procedures and regulations of Philippine Ports Authority and the Department of Health.
- 5.8.6 Separate storage rooms/bins for dry and wet refuse shall be provided. Refuse container shall be kept clean and disinfected.
- 5.8.7 All other pertinent provisions of the implementing rules and regulations of Chapter XVIII - "Refuse Disposal" of the Code on Sanitation of the Philippines, (P.D. 856), are hereby adopted and made part of these rules and regulations.

5.9 Vermin Control

- 5.9.1 The establishment shall maintain a vermin abatement program in the buildings and premises.
- 5.9.2 Rooms, toilet rooms, and other openings to outdoor space shall be effectively screened, unless air-conditioned.
- 5.9.3 All below grade openings such as windows, lighting and ventilation shall be rat-proofed. Likewise, all openings in the exterior walls, fountains, ground or first floor and roof shall be rat-proofed. In case of heavy rat infestation, wooden exterior doors shall be covered with cuff and chain sheet metal and equipped with an automatic closing device.
- 5.9.4 The growth of bush, weeds, and grass shall be controlled to prevent harborage of ticks, bugs, and other noxious/harmful insects.
- 5.9.5 A protective area of 400 meters from the perimeter of every port and airport shall be maintained free from vermin.
- 5.9.6 Facilities for the efficient application of vector control practices for controlling vectors of human disease, and for any other appropriate measures shall be provided.
- 5.9.7 All deratting, disinfestation and disinfecting operations on vessels and aircraft especially foreign carriers shall be supervised by the quarantine medical officer. Other vermin control measures may be done by accredited urban pest control applicators. The deratting/deratting exemption certificate shall be valid for six months.

- 5.9.8 All other pertinent provisions of the implementing rules and regulations of Chapter XVI - "Vermin Control" of the Code on Sanitation of the Philippines, P.D. 856, are hereby adopted and made part of these rules and regulations.

SECTION 6. SANITARY STRUCTURAL REQUIREMENTS FOR PORTS AND AIRPORTS

6.1 General Requirements

- 6.1.1 The plans, standards, and guidelines on building design, construction, use, occupancy and maintenance shall be in accordance with the National Building Code of the Philippines (P.D. 1096) and its implementing rules and regulations, the Civil Code of the Philippines and other existing local laws and ordinances.
- 6.1.2 A person or group of persons, or entity who intends to construct, operate, alter, or renovate the establishment shall first submit the plans and specifications to the local health officer for review and approval of its sanitary requirements. All plans shall be submitted in duplicate copies.
- 6.1.3 The application for permit to construct, operate, renovate, or alter such establishment shall be written on such forms issued by the local health office and submitted together with other supporting documents which are necessary for proper review of plans.
- 6.1.4 New establishments shall not be placed in operation until such inspections show compliance with the requirements of these rules and regulations.

6.2 Site Requirements

- 6.2.1 The establishment shall be located only in places designated under existing zoning law and ordinance. Where no zoning law or ordinance exists, the local health authority upon the recommendation of the local health officer shall approve the location of the establishment.
- 6.2.2 The establishment shall be located in areas where pollution, noise, offensive odors, dust, and other nuisances are within the standards set by the Department of Environment and Natural Resources and other existing environmental laws and regulations.
- 6.2.3 No establishment shall be located within an earthquake faultline, landslide or flood-prone area, lahar-paths, places within volcanic activity or any other external source of hazard.

6.3 Walls and Ceilings

- 6.3.1 Walls and partitions inside the sanitary facilities shall have a smooth and impervious material extending up to 1.80 meters (6 feet) in height starting from the floor. All walls and partitions that exceed the said height shall be painted with light color or shall be furnished with light-colored, smooth and non-toxic material.
- 6.3.2 Partition walls between water closets shall have a height of at least two (2) meters (6.56 feet) and terminates thirty (30) centimeters (1 foot) above the floor.
- 6.3.3 The walls and floors of a kitchen and dish washing facility shall be constructed with durable and non-absorbent material.
- 6.3.4 Walls or wall coverings shall not have open spaces or crack that would provide breeding and harborage of vermin.
- 6.3.5 All ceilings shall be made of light-colored, smooth and non-toxic material.
- 6.3.6 Decorations, ornaments, lighting fixtures and other attachments to walls and ceilings shall be maintained clean at all times. All surfaces shall be refurbished, repaired or rehabilitated as often as necessary.

6.4 Doors and Windows

- 6.4.1 Rooms which are not provided with artificial ventilation system shall be provided with windows with an opening space of not less than ten percent (10%) of the floor area of the room and which shall open directly to a clear space.
- 6.4.2 Windows of toilet rooms shall be located above eye-level and shall be provided with no. 15 meshscreen unless otherwise air-conditioned.
- 6.4.3 All doors shall be made of easily cleaned, light colored, smooth and non-toxic materials.

6.5 Floors

- 6.5.1 All floors shall be constructed of concrete or any impervious, easily cleaned and non-toxic materials.
- 6.5.2 Where floors are constructed of wood with dovetailed or tongue and groove floorboards, it shall be clamped together and laid firmly.

- 6.5.3 Floor coverings such as vinyl tiles, wood parquet, linoleum, or any similar materials shall be fixed to the floor with cement, glue, or any suitable adhesive material. Carpets, when used shall be maintained in a clean and satisfactory condition.

6.6 Lighting

- 6.6.1 The general standards of illumination provided shall be of sufficient intensity and appropriate to the purpose for which any room or place is used. Illumination shall be supplied by a source of light that is constant, without fluctuation or oscillation that may cause eye fatigue.
- 6.6.2 In waiting or pre-departure rooms or areas in ports and airports, a minimum illumination intensity of 10 foot-candles (107.6 lux) shall be provided.
- 6.6.3 In rooms where food is prepared or packed or in which utensils or hands are washed, there shall be a minimum illumination intensity of 20 foot-candles (251.2 lux); in premises where food is served, there shall be a minimum illumination intensity of 5 foot candles (53.8 lux).
- 6.6.4 Intensities of illumination shall be measured at a point 75 cms. (30 inches) above the floor, the lighting intensity shall be measured by a light meter (foot candle meter or lux meter).
- 6.6.5 All lighting shall be reasonably free from glare and well distributed to avoid shadows.
- 6.6.6 At other areas or working surfaces, the minimum illumination shall be in the following intensity:
 - a. 100 foot candles (1076 lux) - seeing tasks requiring discrimination of fine details under conditions of fair contrast and where the nature of work is very exact and prolonged;
 - b. 50 foot candles (538 lux) - seeing tasks requiring discrimination of details over prolonged periods of time and under conditions of moderate contrast;
 - c. 10 foot candles (107.6 lux) - casual seeing tasks not involving discrimination of fine details; and
 - d. 5 foot candles (53.8 lux) - rough seeing tasks not requiring critical seeing.

- 6.6.7 Supplemental lighting shall be added where the tasks require more light than is provided by the general illumination, or where direction of light is indicated in the form of a low placed fixture or a "spotlight" type of light.
- 6.6.8 Lighting fixtures used in areas exposed to extreme temperatures shall be the types approved by the local health officer as recommended by the sanitary engineer/sanitation inspector.

6.7 Ventilation

- 6.7.1 All rooms shall be provided with natural and/or mechanical ventilation, which shall be effective and suitable to maintain comfort and safety to all personnel and passengers. The natural air supply in any room or workplace shall in no instance be less than 0.005 cubic meter per second per person. In rooms where work is demanding, a ventilation rate of 0.015 cubic meter per second per person is required.
- 6.7.2 The ventilation shall be adequate to maintain a comfortable room temperature to prevent condensation and the formation of excess moisture on walls and ceilings, as well as to allow the removal of objectionable odors, fumes and impurities.
- 6.7.3 Where natural ventilation only is provided, window space shall be at least 10% of the floor area and opening to a clear space. Windows shall be kept clean and in good condition.
- 6.7.4 In the absence of effective natural ventilation, mechanical ventilation with airflow from a clean area, and discharging in such a manner as not to create a nuisance, shall be provided with the following:
 - a. Air-conditioning units – provide 1.50 Horse Power (6,000 BTU/hour) air conditioner for every 50 cubic meter room volume.
 - b. Exhaust Fans or Blowers
 - i. For waiting area – provide a 25.40 centimeter diameter blower fan per 35 cubic meter room volume (or equivalent minimum cubic meter of air per minute at 10 air changes per hour).
 - ii. For storage and supply rooms – provide a 15.24 centimeter diameter blower fan per 35 cubic meter room volume (or equivalent minimum cubic meter of air per minute at 10 air changes per hour).

- iii. For toilets and bathrooms – provide a 15.24 centimeter diameter exhaust fan per 10 cubic meter room volume (or equivalent minimum cubic meter of air per minute at 10 air changes per hour). Mechanical exhaust systems shall be connected to the light circuits of windowless bathrooms.

- 6.7.5 Canopies, air ducts, fans or other appliances shall be provided as required by the local health officer as recommended by the sanitary engineer in particular circumstances.
 - a. Equipment and processes that emit or create harmful smokes, fumes, vapors, and other impurities shall be connected to an exhaust system to protect the health of those exposed and so as not to create nuisance to others.
 - b. A complete exhaust system shall include an air suction device, hoods, ducts, fan objectors, separators, receptacles, and other necessary parts for its proper installation. Inlet velocities shall be regulated per existing standard on industrial hygiene.
 - i. Ventilation hoods and devices shall be designed to prevent grease or residue from dripping into food preparation surfaces;
 - ii. Grease filters if used, shall be installed so that they are readily removable for cleaning and replacement; and
 - iii. Air ducts shall be designed and maintained to prevent the entrance of dust, dirt, vermin, or other contaminating material.
 - c. All exhaust system shall discharge to the outside atmosphere. Air may be recirculated if it is passed through a suitable cleaning device.
 - i. The amount of air circulated in workrooms shall not exceed seventy five percent (75%) and in dining rooms and waiting rooms shall not exceed fifty percent (50%);
 - ii. Air circulated in workrooms shall be supplied through air inlets arranged, located, and equipped so that the workers are not subjected to air velocities exceeding 1.02 meter per second.

- d. The point of discharge of an exhaust system shall be located in order that the discharge materials shall not re-enter places of employment nor create hazard to the public nor cause any nuisance.
- e. In all workrooms, outside air shall be provided at the rate of 0.008 cubic meter per second per person, or one-half air change per hour whichever is greater.
- f. Effective provision shall be made for securing and maintaining a reasonable temperature. Ideal temperature in all work areas and waiting rooms is 26.67°C (80°F).

6.8 Space Requirements

- 6.8.1 There shall be sufficient floor space to enable every passenger, customer, traveler, and commuter staying in the establishment to have free movement and for personnel to carry out their duties and responsibilities.
- 6.8.2 All workspaces, aisles or passageways and areas to which passengers have access shall be unobstructed and sufficient to permit movement of personnel and passengers.
- 6.8.3 The following guidelines shall be observed to prevent overcrowding of premises of establishments:

Table 5. Estimated Area Requirements Per Person

NUMBER OF PERSONS	AREA/PERSON	
	(Sq. meter)	(Sq. Feet)
Below 25	1.12	12
25 to 74	1.02	11
75 to 149	0.93	10
150 to 500	0.84	9
More than 500	0.74	8

6.9 Sound and Vibration

- 6.9.1 Sound-absorbing materials shall be installed in all areas where sound is produced to decrease reverberation.
- 6.9.2 Anti-vibration mountings shall be utilized for sound producing equipment.
- 6.9.3 Personnel working in areas where sound level exceeds 75 decibels shall be provided with hearing protection equipment.
- 6.9.4 Distance between the work area and the noise source shall be increased, or barriers between the work area and the noise source shall be constructed.
- 6.9.5 Layer material with high internal losses shall be applied over the surface of the vibrating element.

SECTION 7. HEALTH AND SAFETY REQUIREMENTS FOR PORTS AND AIRPORTS

7.1 Fire Preventive Measures

- 7.1.1 All work places in ports/airports including shed/warehouse/ open storage shall be provided with the necessary and approved types of fire fighting equipment that shall be properly labeled, accessible, strategically located and kept unobstructed and shall conform with the requirements of the Fire Code of the Philippines (P.D. 1185) and its implementing rules and regulations.
- 7.1.2 The fire drills and earthquake drills shall be conducted in the establishment at least twice a year.
- 7.1.3 All entrance or exit points shall be well lighted and clearly marked
- 7.1.4 There shall be provision of emergency exits, lights and power supply in the establishment.
- 7.1.5 Electrical designs, equipment, specifications, conduits, installations and all electrical system shall conform to the Philippine Electrical Code, as adopted by the Board of Electrical Engineering pursuant to Republic Act No. 184 otherwise known as the Electrical Engineering Law and its implementing rules and regulations and other existing laws and local ordinances.

7.1.6 Mechanical designs, equipment, specifications, installation and all mechanical system shall conform to the Philippine Mechanical Engineering Code, as adopted by the Board Mechanical Engineering pursuant Commonwealth Act No. 294 otherwise known as the Mechanical Engineering Law and its implementing rules and regulations and other existing laws and ordinances.

7.2 Personal Protective Equipment

7.2.1 All port/airport operators/managers shall provide their personnel with approved type working clothes, safety gloves, hard hats and safety shoes as necessary in their particular job, and in no case shall the said workers be allowed to work without them.

7.2.2 Where port/airport personnel are exposed to poisonous or irritating concentrations of dust/vapor, suitable respiratory equipment shall be provided and worn. Ear protection shall be provided to the workers against excessive noise within the work place.

7.2.3 Port/airport personnel shall wear within the operational areas the necessary personal protective equipment as provided by the management concerned.

7.2.4 Port/airport personnel shall be trained in the use of protective clothing and equipment provided to them.

7.2.5 The port/airport operator/manager shall be responsible for the adequacy and proper maintenance of personal protective equipment used in the workplace.

7.2.6 Port/airport personnel shall make proper use and care of the protective clothing and equipment provided to them, including proper cleaning at suitable intervals.

7.2.7 Where protective clothing and equipment may be contaminated by poisonous or other dangerous substances, they shall be cleaned or decontaminated immediately. Where such is not immediately possible, effective measures shall be undertaken to avoid the risk of contamination.

7.2.8 All personal protective equipment shall be in accordance with the pertinent provisions of Chapter VII – “Industrial Hygiene” of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations and in accordance with Occupational Safety and Health Standards formulated by the Department of Labor and Employment under the Labor Code of the Philippines.

7.3 Emergency Medical and Dental Services

7.3.1 Emergency medical and dental services shall be provided in every port/ airport by the operator/manager of the establishment in accordance with the pertinent provisions of Chapter VII –“Industrial Hygiene” of the Code on Sanitation of the Philippines (P.D. 856) and Dockwork Safety and Health Standards of the Philippine Ports Authority.

7.3.2 Facilities for the transport, isolation, and care of infected personnel/ passengers or those suspected to be infected as well as facilities for dispatching suspected materials or specimen to a diagnostic laboratory shall be provided.

7.3.3 Emergency telephone and other communication equipment shall be provided together with the numbers of ambulance services, doctors, and hospitals and shall be conspicuously posted in the establishment.

7.3.4 The operator/manager of the establishment shall provide emergency medical and dental facilities as follows:

Table 6. Medical and Dental Facilities

MEDICAL FACILITY	NUMBER OF WORKERS					
	1 to 50	51 to 99	100 to 199	200 to 600	601 to 2000	2001 & up
Treatment room	-	1	1	1	-	-
Emergency Clinic	-	-	-	-	1	1
Dental Clinic	-	-	-	-	-	1

7.3.5 First aid kit shall also be provided by the operator/manager of the establishment which shall conform with the following:

- a. A sufficient number of suitable and adequately stocked first-aid kit with the minimum supplies which include compresses and surgical equipment, bandages, standard first-aid medicines, artificial respiration equipment with oxygen, splints, stretcher, cot, blankets, and other needed on-site materials for use which will be used during emergency situation shall be made available at every working place.
- b. The contents of first aid boxes shall comply with the relevant provisions of the Philippine National Red Cross and other existing rules and regulations and standards.
- c. Only appliances or requisites for first aid shall be kept in first aid box and cupboard, and shall contain simple and clear instructions to be followed in emergencies.
- d. The operator/manager concerned shall check the contents of first aid boxes and necessary replenishment shall be made.

7.3.6 The operator/manager of the establishment shall provide emergency medicines, medical supplies and equipment as shown:

Table 7. Medicines**

MEDICINES	NUMBER OF WORKERS					
	1 to 50	51 to 99	100 to 199	200 to 600	601 to 2000	2001 & up
Topical Antiseptic, cc.	60	60	60	120	240	240
70% Isopropyl Alcohol, cc.	240	240	240	240	500	500
Aromatic Spirit of Ammonia, cc.	30	30	30	30	30	30
Toothache drops, cc.	15	15	30	30	30	30
Hydrogen Peroxide Solution, cc.	120	120	120	240	240	240
Burn Ointment, tube	-	-	1	1	1	1
Analgesic/Antipyretic tablets	10	10	10	20	30	40
Anti-histaminic tablets	-	-	10	20	30	40
Antacid tablets	10	10	10	20	30	40
Anti-diarrhea tablets	10	10	10	20	30	40
Anti-spasmodic tablets	-	-	10	20	30	40
Anti-hypertensive tablets	-	-	10	20	30	40
Coronary vasodilator tablets	-	-	10	20	30	40
Anti-asthma tablets	-	-	10	10	20	20
Anti-hemorrhage tablets	-	-	10	10	20	20

Note:** Any medicine supply prescribed in the table may be substituted with one of comparable effectiveness, and shall be replaced with the same quantity immediately after consumption.

Table 8: Medical Supplies and Equipment**

MEDICAL SUPPLIES/ EQUIPMENT	NUMBER OF WORKERS					
	1 to 50	51 to 99	100 to 199	200 to 600	601 to 2000	2001 & up
First Aid Pamphlet	1	1	1	1	1	1
First Aid Box	1	1	1	1	1	1
Thermometer	1	1	1	1	2	2
Stethoscope	-	-	1	1	1	1
Sphygmomanometer	-	-	1	1	1	1
Sterilized Gauze Pads	5	5	5	10	20	20
Gauze bandages, roll	1	1	1	1	2	2
Adhesive tape roll	1	1	1	1	1	1
Absorbent cotton	*	*	*	*	*	*
Bandage Scissors	1	1	1	1	1	1
Triangular Bandage	-	1	1	1	2	2
Safety Pins	-	*	*	*	*	*
Wooden Tongue Depressors	-	-	100	100	100	100
Hot Water Bag	1	1	1	1	1	1
Ice Bag	1	1	1	1	1	1
Disposable Hypodermic Syringes w/ needles, 2.5 cc	-	-	10	10	10	20
Rubber Tourniquet	1	1	1	1	1	1
Venoclysis set (IV tubing, butterfly)	-	1	1	2	2	2
Minor Surgical Instruments	-	-	*	*	*	*
Forceps	-	*	*	*	*	*
Sterilizer	-	-	-	-	1	1

Waste Pail	1	1	1	1	1	1
Soap, Cake	*	*	*	*	*	*
Linens	-	-	-	*	*	*
Bed	-	-	-	1	1	1
Stretcher	-	-	-	1	1	1
Cabinet for medicines and supplies	-	-	1	1	1	1
Examining Table	-	-	-	1	1	1
Note: ** Any medical supply/equipment prescribed in the table may be substituted with one of comparable effectiveness, and shall be replaced with the same quantity immediately after consumption.						

7.4 Transport of Sick/Injured Person

7.4.1 Arrangements shall be made by the operator/manager of the establishment concerned to ensure the prompt transport of sick or injured personnel/passengers to a hospital or other equivalent treatment center to include facilities for promptly obtaining an ambulance carriage or launch from some place situated within a reasonable distance of the working area.

7.4.2 In emergency cases, the operator/manager shall provide any available conveyance to transport sick or injured personnel/passenger to nearest clinic/hospital.

7.5 Medical Examination

7.5.1 All possible steps shall be taken by the operator/manager to ensure that all employees undergo a medical examination:

- a. Before entering employment for the first time (pre-employment examination) or when being selected or trained for the operation of mechanical equipment; and
- b. Periodically, at such intervals as may be considered necessary in view of the risks inherent in the work, and conditions under which the work is performed. The interval between two (2) consecutive periodic examinations shall not be more than one year.

7.5.2 In case where personnel are exposed to special occupational health hazards, the periodic medical examinations shall include all special investigations deemed necessary for the diagnosis of occupational disease.

7.6 **Accessibility of Differently-abled Persons**

7.6.1 The minimum requirements for the accessibility of differently-abled persons in every port and airport shall be in accordance with Batas Pambansa Bilang 344 – “The Law to Enhance Mobility of Disabled Persons” and its implementing rules and regulations.

SECTION 8. SANITARY FACILITIES REQUIREMENTS FOR VESSELS

8.1 **Water Supply**

8.1.1 Vessels cruising from one point to another shall carry adequate supply of potable drinking water obtained from water sources with certificate of potability for the use of the crew and passengers.

8.1.2 Potable water aboard ship shall be provided with sanitary safeguards from the shore source, through the shore water distribution system, including connections to the ship system, and through the vessel system to each outlet in order to prevent contamination or pollution of the water during operation.

8.1.3 Whenever practicable, only one water system shall be installed to supply potable water for drinking, culinary, dish-washing, ablutionary, medical and laundering purposes.

8.1.4 Where dual systems are installed or required, potable water need not be piped to slop sinks, laundry facilities, water closets and bibcock connections used for deck flushing and cleansing purposes.

8.1.5 In providing adequate storage for potable water, consideration shall be given to the size of the vessel’s complement of officers and crew, the maximum number of passengers accommodated, the time and distance between ports of call with approved water sources, and the availability of water suitable for treatment with facilities aboard. The types of water supply and distribution systems on the vessel shall be considered. The minimum consumption value given below shall be the basis for water storage required:

Table 9. Approximate Minimum Rates of Consumption of Domestic Water on Vessels

Item	Consumption per person per day (liters)		
	Drinking-cooking System	Wash-water system	Combined system
Drinking water: • Crew, passenger	3	-	3
Cooking water: • Cooking, vegetable and fruit washing • Dish washing	3 20	- -	3 20
Washing: • Baths • Wash-basins • Laundry	- - -	64 20 4	64 20 4
• Cleaning in galley, pantry and dining room	6	-	6
Total	32	88	120

8.1.6 The potable water storage tank shall be water tight and independent of the hull of the vessel. A drain valve attached to the bottom of the tank shall discharge into the interior of the vessel. Manholes, inlets or openings of such tanks shall be securely provided with caps, flanges, covers and gaskets. Soil, waste, vent or drain pipes shall not pass through any water storage tank. The tank shall be clearly marked “FOR DRINKING WATER ONLY”, with letters at least 1.25 centimeters (1/2 inch) high, stamped on a non-corrosive label plate or equivalent.

8.1.7 Potable water shall be stored in one or more tanks provided with a vent with screen and so constructed, located and protected as to be safe against any contamination. Such tank shall be constructed of metal or other suitable, non-corrosive and non-toxic material.

8.1.8 The bottom of any potable-water storage tank located in the lower part of the ship shall be at least 45 centimeter (18 inches) above the top of the inner-bottom tanks used for the storage of liquids.

- 8.1.9 If the material of which the tank is constructed shall require coating, such coating shall not render the water stored therein toxic or otherwise unfit for human consumption.
- 8.1.10 No drain-line or pipe carrying non-potable liquids shall pass through the tank unless a tunnel of acceptable construction is provided.
- 8.1.11 The potable water tank shall be provided with a manhole giving access for cleaning, repair and maintenance which shall be conducted at least every quarter.
- 8.1.12 The potable water tank shall be provided with an overflow or relief valve, which shall be so located that the line of air gap of the tank is not exceeded.
- 8.1.13 Any means provided for determining the depth of water in the potable-water tanks shall be so constructed as to prevent the entrance of contaminated substances or liquids into the tanks.
- 8.1.14 The potable water tank shall be so designed that it can be completely drained. The drain opening shall be at least 3.8 centimeters (1 ½ inches) in diameter.
- 8.1.15 The potable water pump shall have adequate capacity for service demands, and shall not be used for any purpose other than for pumping potable water. The installation of a stand-by pump is recommended for emergencies, such as a breakdown in the main unit serving the potable water system.
- 8.1.16 The water distribution lines, including the suction lines of the potable-water pump shall not be cross-connected with the piping or storage tank of any non-potable water system.
- 8.1.17 Potable water outlets shall be provided in or near passenger, officer and crew quarters, and in the engine and boiler rooms.
- 8.1.18 Hot and cold potable water shall be supplied with a minimum pressure of 138 KPa (20 psi) to the galley, pantry and scullery.
- 8.1.19 Hot and cold potable water shall be supplied under pressure to the sick bed-hospital and other medical-care spaces for handwashing and medical-care purposes.
- 8.1.20 Lead pipe or cadmium-lined pipe and fittings shall not be used in potable-water distribution system.

- 8.1.21 When potable water is supplied under pressure, the system shall be protected against back-flow by either back-flow preventers or air-gaps between the delivery point of the water and the overflow rim of the unit.
- 8.1.22 Hot and cold water lines to a public wash-basin on the potable water system shall terminate in a single outlet for mixing hot and cold water. If the basin is provided with a drain-plug, it shall be thoroughly washed before and after use, and a notice to this effect shall be posted near the basin.
- 8.1.23 The drinking water shall be handled in accordance with the following procedures: A hose or pipe used to transport drinking water in a vessel shall not be used for any other purpose. It shall be handled and maintained in a sanitary manner. The hose end when not in use shall be plugged or capped with screw caps to prevent contamination. It shall be properly stored in a closed cabinet near filling line and clearly labeled "FOR DRINKING WATER ONLY". Pumps used for the delivery of drinking water shall be not be used for any other purpose.
- 8.1.24 A warning sign "NOT FOR DRINKING" shall be permanently posted on tap hydrant or faucet with unsafe water.
- 8.1.25 Only potable water, hot or cold, shall be supplied into spaces where food is stored, prepared, or served.
- 8.1.26 If only cold water is supplied into these spaces, adequate facilities shall be installed for cleaning and bactericidal treatment of dishes and utensils.
- 8.1.27 Non-potable water may be supplied into the galley for deck-washing and food-refuse disposal purposes. All outlets for deck washing shall be labeled clearly: UNFIT FOR DRINKING – FOR DECK WASHING ONLY and shall not be higher than 45 centimeters (18 inches) above the deck.
- 8.1.28 When overboard water is used, the label shall also include: DO NOT USE WHEN IN POLLUTED WATERS.
- 8.1.29 In exceptional or emergency cases, wash water may be used to clean dishes and utensils, provided that it shall be heated to 77°C (170°F).
- 8.1.30 Vessel shall maintain free residual chlorine between 0.20 ppm to 0.50 ppm in drinking water. This shall be checked randomly by the local health officer or quarantine medical officer, as the case may be.

8.1.31 Monitoring of the cleanliness storage tanks shall be conducted every quarter by the local health officer or quarantine medical officer, as the case may be.

8.2 Drinking Water Facilities

8.2.1 Bowls or basins of drinking fountains and coolers shall be constructed of impervious, non-oxidizing material, and so designed and constructed as to be easily cleaned and protected against back-flow.

8.2.2 The jet of a drinking fountain shall be slanting, and the orifice of the jet protected by a guard in such a manner as to prevent its contamination by droppings from the mouth, lip contact or splashing from the basin. The orifice shall be at least 2 centimeters (3/4 inch) above the rim of the basin.

8.2.3 The water supply pipe shall be provided with a pressure-regulating valve that will enable the user to regulate the flow of water.

8.2.4 The waste opening and pipe shall be of sufficient size to carry off the water rapidly, and shall be provided with a strainer. The drain shall be fitted with a trap if it is connected to a drainage system.

8.2.5 The water-contact surfaces of drinking fountains shall be kept clean at all times.

8.2.6 Water service container shall be kept thoroughly clean. Coolers that permit direct contact between ice and water and coolers in which water bottles are inserted neck downwards into the cooling chamber are not permitted.

8.2.7 Drinking glasses shall be thoroughly cleaned and sanitized after every use. Paper/plastic disposable individual drinking cups shall be properly disposed after each use.

8.3 Disinfection of the Distribution System

8.3.1 Whenever the potable water storage tanks and water distribution system or any part or appurtenances thereof have been placed in service, repaired or replaced, or have been contaminated, they shall be cleaned, disinfected, and flushed before being returned to operation.

8.3.2 Where a water distiller is connected to the potable water storage tank or water distribution system, the pipe and appurtenances between the distiller and the potable water storage tank or water distribution system shall be disinfected.

8.3.3 The chlorine solutions used for disinfection of potable water storage tank shall have a strength of not less than 50 ppm (50 mg/liter). The contact time shall not be less than 24 hours, except in case of emergency when it may be reduced to 1 hour, provided the chlorine concentration is increased to 100 ppm (100 mg/liter) and flushed to waste before re-opening for drinking purposes.

8.4 Treatment of Water

8.4.1 Water that is to be treated on board for use as potable water shall be stored in tanks formed by the shell of the ship, provided that such tanks are free from leakage, have no drains passing through them, and are adequately protected against both the back-flow and the discharge thereto of bilge or non-potable water.

8.4.2 Treatment facilities shall be so designed that they are suitable for the water to be treated and capable of ensuring efficient operation with the production of a potable water that conforms to the Philippine National Standards for Drinking Water.

8.5 Ice

8.5.1 Only potable water shall be piped to the freezer for making ice for drinking purposes.

8.5.2 Ice that will come in contact with food or drink shall be manufactured from potable water.

8.5.3 The shore source, production, delivery and transport of ice shall be done in sanitary manner as approved by the local health officer/quarantine medical officer.

8.5.4 The personnel in-charge of the production, delivery and transport of ice shall wear and use clean clothing, gloves, and boots and equipment that shall prevent contamination of ice.

8.5.5 Ice shall be stored in a clean storage room and raised off the surface by use of deck-boards or similar devices permitting drainage and free flow of air.

8.5.6 Ice manufactured on board ship shall be handled and stored in a sanitary manner as approved by the local health officer/quarantine medical officer.

8.5.7 Ice shall be washed with potable water before coming in contact with food and water.

8.6 Food Safety

8.6.1 Decks

- a. The decks, or flooring, of all spaces where food or drink is stored, handled, prepared, or where utensils are cleaned and stored, shall be so constructed as to be easily cleaned and kept clean at all times. Surfaces shall be smooth and kept in good condition.
- b. The bottoms of shaft wells in these spaces shall be so constructed and maintained as to permit ready access for cleaning and inspection.

8.6.2 Bulkheads and deck-heads

- a. Bulkheads and deck-heads of spaces, in which food and drink are stored, prepared or handled, or in which utensils are stored or cleaned, shall have smooth, hard-finished, light-color, washable surfaces.
- b. Fibrous insulation or similar materials shall be sheathed so as to prevent particles of the insulating materials from falling on foods.
- c. Fibrous air filters shall not be installed in the deck-heads or over food processing equipment.
- d. Perforated acoustic material shall not be used in galleys, pantries, sculleries and other food-handling or food-storage spaces.

8.6.3 Piping in deck-heads

- a. Pipes in unsheathed deck-heads over spaces where food is stored, handled, prepared or served, or where utensils are washed, shall be insulated to prevent condensation.
- b. Drainage lines carrying sewage or other liquid waste shall not pass directly overhead or horizontally through spaces where the preparation, serving, or storage of food, or the washing of utensils is conducted.

8.6.4 Equipment and utensils

- a. Utensils and equipment shall be so designed, fabricated and installed that they do not present a health hazard.

- b. Surfaces that come into contact with food or drink shall be constructed of materials that are impervious, corrosion-resistant, non-toxic, smooth, easily cleaned, durable, free-draining and resistant to chipping.

8.6.5 Washing of utensils

- a. All eating and drinking utensils, other than disposable ones, shall be thoroughly scraped and pre-rinsed to remove large food particles, thoroughly cleansed in warm water with soap or detergent to remove grease and other solid matters and shall be given an effective bactericidal treatment.
- b. All utensils used for food and drink preparation shall be similarly cleansed and treated following each meal.
- c. Wash water shall be kept clean by frequent changes.

8.7 Toilet Facilities

8.7.1 The toilet facilities in vessel shall be provided as follows:

Table 10. Minimum Toilet Requirement in Vessel

Duration of Journey	Number of Passengers	Number of Toilet Bowl	Number of Shower Head
Less than 24 hours	100	3	-
More than 24 hours	100	4	1
One (1) fixture shall be provided for every additional 50 passengers One (1) fixture shall be provided for differently-abled passengers			

8.7.2 Toilet facilities shall be available and accessible at all times for all personnel, crew, passengers and differently-abled persons.

8.7.3 Toilet rooms 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.

8.7.4 Toilet spaces shall be adequately lighted, ventilated and drained and so arranged as to afford privacy to the user. Exhaust ventilation shall be independent of ventilation to other passenger spaces.

8.8 Hand-Washing Facilities

8.8.1 Same requirements as in sub-section 5.6.

8.9 Sewage Disposal and Drainage

8.9.1 Deck drains shall be provided in all spaces where flooding-type cleaning is practiced or where water or liquid wastes are discharged on to the deck.

8.9.2 Deck drains shall be provided with water-seal traps, except where drainage is directly overboard.

8.9.3 Drainage gutters are acceptable, except behind and beneath equipment.

8.9.4 Drains from refrigerated spaces shall be protected against back-flow.

8.9.5 Vessels shall not discharge sewage, ballast water, bilge water or any other liquid containing contaminating or toxic wastes within an area from which water supply is drawn, or in any area restricted for the discharge of wastes by any national or local health authority.

8.9.6 Drains shall be of adequate size to prevent clogging and subsequent back-flow of sewage or contaminated waste into the fixtures and spaces they serve.

8.9.7 Sewage, food particles, putrescible matter and toxic substances shall not be discharged to the bilge.

8.9.8 No drainage line of any kind, or any pipe carrying wash-water, salt water, or other non-potable liquid, should pass through any potable-water tank.

8.9.9 Soil-waste drains shall not pass over potable-water-tank or wash-water-tank manholes.

8.9.10 Drainage systems that receive sewage, ablutionary water or other putrescible waste shall have such vents and water-sealed traps as may be necessary to prevent gases or obnoxious odors from entering any space served.

8.9.11 Clean-out and rodding plugs shall not be installed in those parts of drainage systems that are near potable-water-tank manholes or that pass overhead in spaces where food is prepared, handled, stored or eaten; in spaces where kitchen utensils are stored; in hospital, surgical and medical-care spaces; or in refrigerated spaces.

8.9.12 Wastes from toilets and urinals, fecal material from hospital facilities and medical-care areas, and waste from food-refuge grinders shall be placed in holding tanks, properly equipped with pumps and piping, in place of treatment facilities. Waste from holding tanks shall be discharged to shore connections or to special barges for the reception of these wastes. The design of the treatment facilities and holding tanks shall be based on 114 liters per capita per day (30 gallons).

8.9.13 All galley wastes that may contain grease shall flow through grease interceptors (grease traps) prior to discharge overboard or to treatment aboard ship. The grease collected may be disposed of by incineration, or by storage for shore disposal, or by overboard discharge on the high seas.

8.9.14 All shore based reception facilities for receiving wastes from vessels shall be accredited in accordance to Administrative Order No. 1695 of the Philippine Ports Authority.

8.9.15 The Philippine Coast Guard Memorandum Circular No. 02-91, series 1991 entitled "Dumping and Discharges of Wastes and other Harmful Matter at Sea" shall be adopted and made part of these rules and regulations.

8.10 Solid Waste Management

8.10.1 Provision shall be made for the sanitary storage and disposal of refuse.

8.10.2 Refuse receptacles shall be used in food preparation areas and sculleries and other strategic locations aboard ship.

8.10.3 Storage of refuse receptacles, filled and empty, shall be in a designated space separate from food-handling operations and so constructed and maintained as to be vermin proofed and easily cleaned.

8.10.4 Holding bins if provided, shall be constructed of impervious, readily-cleaned materials, and fitted with tight-fitting covers to make them inaccessible to rodents and vermin.

8.10.5 Refuse receptacles shall be tightly covered at all times, except during actual use in food-handling areas.

8.10.6 All food refuse shall be received and stored in watertight, non-absorbent and easily cleaned containers, fitted with tight covers which shall be closed during food preparation, food serving and cleansing operations in food-handling spaces.

- 8.10.7 Dry refuse shall be stored in tightly covered bins, or in closed compartments, protected against weather, wash, and the entry of vermin.
- 8.10.8 The containers shall be thoroughly scrubbed, washed, and treated with disinfectant/insecticides/pesticides, if necessary, to discourage harborage of rodents and vermin.
- 8.10.9 The Philippine Coast Guard Memorandum Circular No. 02-91 entitled "Dumping and Discharges of Wastes and other Harmful Matter at Sea" shall be adopted and made part of these rules and regulations.
- 8.10.10 All other pertinent provisions of the implementing rules and regulations of Chapter XVIII - "Refuse Disposal" of the Code on Sanitation of the Philippines, P.D. 856, are hereby adopted and made part of these rules and regulations.

8.11 Vermin Control

- 8.11.1 All spaces where food and drink are stored, handled, prepared and served shall be so constructed and maintained as to exclude vermin.
- 8.11.2 All openings between food spaces and the outer air shall be effectively protected with screens of non-corrosive wire or plastic cloth, 16-mesh or finer.
- 8.11.3 Door shall be screened, tight-fitting and self closing.
- 8.11.4 Either the inlet or outlet to ventilation ducts for food spaces shall be similarly screened, except those forced-draft ventilation openings that do not require insect screening.
- 8.11.5 Tight-fitting, self-closing louvers are preferable for covering force-draft exhaust openings.
- 8.11.6 During residual and space sprays, all foodstuffs, utensils and food-preparation and cleansing equipment shall be covered to protect them from toxic substances.
- 8.11.7 All vessels shall be fumigated at least once a year preferably during the required dry-docking. However, upon the discretion of the Director of National Quarantine Office or duly authorized representative, rat trapping or poisoning sufficient to eradicate rat infestation shall be done.

- 8.11.8 All mooring lines of vessels docked alongside piers shall be provided with approved type of rat guards not less than one (1) meter in diameter so fixed as to be always at right angle to the line to which it is attached.
- 8.11.9 All cargo/safety nets shall be hauled up when not in use. Gangway and cargo holds shall be well lighted throughout the night.
- 8.11.10 Continuous control measures and inspection for the suppression of vermin and insect infestations shall be conducted aboard all vessels. These shall be carried out under the direction of the ship's officer.
- 8.11.11 All other pertinent provisions of the implementing rules and regulations of Chapter XVI - "Vermin Control" of the Code on Sanitation of the Philippines, (P.D. 856), is hereby adopted and made part of these rules and regulations.

8.12 Lighting

- 8.12.1 All work spaces where food is prepared, or where utensils are cleaned, shall be provided with illumination of not less than 20 foot candles (215.2 lux) throughout.
- 8.12.2 In dining room the standard illumination is 5 foot candles (53.8 lux).
- 8.12.3 Storage rooms shall be provided with illumination sufficient to promote and permit cleanliness and sanitary operations

8.13 Ventilation

- 8.13.1 All spaces in which food is prepared or stored, except cold storage spaces, shall be adequately ventilated to be free of odors and condensation.
- 8.13.2 Natural ventilation shall be supplemented, as needed, by mechanical ventilation system
- 8.13.3 Louvers at ventilation terminals shall be readily removable for cleaning.
- 8.13.4 Racks for storage of cooking equipment and utensils shall not be placed under ventilation hoods.

9.1 Medical Manpower

- 9.1.1 For voyages in excess of twelve-hour duration, every vessel carrying 500 to 2,000 passengers shall carry one qualified and registered medical practitioner. If the vessel is carrying more than 2,000 passengers, there shall be one such medical practitioner and one nurse/midwife.
- 9.1.2 Such medical practitioners and nurses/midwives shall undergo orientation/refresher course on public health in relation to ship sanitation conducted by the National Quarantine Office.
- 9.1.3 The medical practitioner or ship health officer or in his absence, the master, shall maintain health record/logbook as to health conditions on board during the voyage to facilitate clearance.
- 9.1.4 The ship health officer/master shall be responsible that all stewards and food handlers on board shall have updated health certificate and shall have undergone the prescribed course on hygiene and sanitation conducted by the National Quarantine Office or by the local health office.

9.2 Hospital Arrangement as Prescribed by the National Quarantine Office

- 9.2.1 Every vessel carrying 500 or more passengers making trips more than 12 hours shall be provided with sick bay accommodation as follows:

Table 11. Minimum Bed Requirements per Vessel

Number of Passengers	Less than 12 hour voyage	More than 12 hour voyage
100 – 500	-	1 bed
501 – 1000	1 bed	2 beds
1001 and above	2 beds	3 beds

- 9.2.2 Medical clinic/first aid/treatment room shall be provided.
- 9.2.3 Facilities for immunizations required in international travel shall be provided.

9.3 Life-Saving Appliances

- 9.3.1 Vessels shall comply with the requirements prescribed in the Philippine Merchant Marine Rules and Regulations and Philippine Coast Guard Memorandum Circular No. 01-98 series 1998 in relation to the following:
 - a. life jackets;
 - b. lifebuoys;
 - c. thermal protective aids, if applicable;
 - d. liferafts and hydrostatic release units; and
 - e. locating equipment.

9.4 Protection against Noise

- 9.4.1 Measure shall be taken to reduce excessive noise in machinery/equipment room to acceptable levels as specified in the Philippine Merchant Marine Rules and Regulations.
- 9.4.2 If this noise cannot be sufficiently reduced, the source of excessive noise shall be suitably insulated or isolated or a refuge from noise shall be provided if the space is required to be manned.
- 9.4.3 Ear protectors shall be provided for personnel required to enter such spaces, if necessary.
- 9.4.4 In areas where ear protectors shall be used by personnel, an appropriate alarm system by optical means shall be installed.

9.5 Shipment of Cargo by Sea

9.5.1 Animals

- a. All animals are subject to all veterinary quarantine requirements of the Animal Health Division of the Bureau of Animal Industry, Department of Agriculture as provided for by existing laws, orders, rules and regulations, and conditions specified on the permit.

9.5.2 Plants

- a. All vessels departing from any Philippine port shall be required to submit outward cargo manifest and list of plant products on board prior to issuance of plant quarantine clearance by the plant quarantine officer of the Bureau of Plant Industry, Department of Agriculture.
- b. All vessels shall be inspected upon arrival and cleared by the plant quarantine officer of the Bureau of Plant Industry, Department of Agriculture at any port in the country.
- c. All shipments of plants and plant products are required to be accompanied by domestic permit to transport issued by the plant quarantine service at any point of origin.

9.5.3 Hazardous Materials/Dangerous Cargo

- a. Sanitation requirements for the shipment of dangerous cargo by sea shall be in accordance with the Philippine Merchant Marine Rules and Regulations, 1997 and Philippine Coast Guard Memorandum Circular No. 02-96 s. 1996.
- b. The disposal of hazardous materials/dangerous cargo shall be in accordance with the pertinent provisions of Republic Act 6969 (Toxic Substances and Hazardous and Nuclear Waste Control Act of 1990) of Department of Environment and Natural Resources.

9.5.4 All vessels shall conduct a 10-minute campaign on health and sanitation and safety prior to departure.

SECTION 10. SANITARY FACILITIES REQUIREMENTS FOR AIRCRAFT

10.1 Water Supply

10.1.1 The amount of water carried on aircraft shall be limited as far as practicable to the following:

Table 12. Amount of Water Carried on Aircraft

Duration of Flight	Quantity of water per passenger (liters)
1 – 3 hours	1.70
3 – 5 hours	3.12
5 – 12 hours	4.55

10.1.2 Drinking water for aircraft shall be obtained from the airport main water supply. If appropriate facilities exist, it can be conveyed direct from the supply point to the aircraft; if not, it can be transported in water-servicing vehicle. The supply point shall be used exclusively for aircraft drinking water and shall be situated at least 30 meters (100 feet) away from the supply point for toilet-servicing vehicles. The hydrant hose shall have a self-sealing non-return valve coupling. The diameter of the supply hose shall be different from that of the hose supplying water to toilet-servicing vehicles.

10.1.3 Water supplied to air travelers shall be potable. The quality of water shall conform to the Philippine National Standards for Drinking Water and DOH Administrative Order No. 18 – A entitled “Bottled Drinking Water”. For water supplied from a point of entry is outside of the Philippines, the water quality shall conform to the existing national standards of the said country.

10.1.4 Water tanks in aircraft shall be constructed of welded stainless steel or reinforced fiberglass.

10.1.5 The tanks shall be designed to drain completely.

10.1.6 The drinking water points shall be located outside toilet compartments. The water shall be cooled by passing through automatic coolers. A dispenser and receptacle for disposable cups shall be installed near the water point.

10.1.7 All components in the water system shall be corrosion resistant and suitable for use with hyperchlorinated water.

10.1.8 Disinfection of aircraft water tanks and system shall be at intervals not exceeding 8-12 weeks.

10.1.9 The local health officer/quarantine medical officer shall take samples from departing aircraft and the airline shall collect samples from arriving aircraft for bacteriological examination.

10.1.10 The water sampling by airlines shall be carried out at a regular interval of not less than 4 times a year for each airport supplying water, and the frequency shall be increased if the need arises.

10.2 Toilet Facilities

10.2.1 Toilet Sanitation and Liquid Waste Disposal

- a. The capacity of the toilets shall be sufficient to hold all the waste produced by the maximum number of passengers on the longest sector.
- b. The average amount of body wastes produced by each passenger during air journeys of different duration is estimated as follows:

Table 13. Average Amount of Body Wastes Produced by a Passenger

Duration of Flights	Urine Only (grams)	Urine plus feces (grams)
4 hours	250	300
6 hours	375	450
8 hours	495	595
10 hours	625	740
14 hours	825	1050

- c. The ratio of toilets to the number of passengers shall be: for long-range aircraft, 1 for every 25 passengers, and for 400-plus seater aircraft, 1 for every 30-35 passengers.
- d. The toilet shall be designed so that:
 - i. the bowl is cleaned with each flushing operation;
 - ii. its content is not discharged in flight;
 - iii. the discharge control valves prevent leaking and consequent soiling of the service area or of the personnel engaged in emptying the toilets; and
 - iv. the contents of the tank are completely drained during servicing operations.
- e. The compartment in which the toilet is housed shall be constructed of materials that are non-porous and easily cleaned.

- f. A wash-hand basin in stainless steel, with hot and cold running water, soap and disposable towels, shall be provided.
- g. There shall be suitable receptacles for soiled towels and other rubbish.

10.2.2 Aircraft Toilet Fluids

The additive shall satisfy the following minimum requirements:

- a. In the presence of feces and urine, it shall be powerful enough at the recommended concentrations to kill pathogenic organisms within 15 minutes;
- b. It shall prevent the development of fecal and ammoniacal odors for at least 24 hours from the charging of the closet, and itself be free, charged or uncharged with organic matter, of any unpleasant or irritant odor, even at tropical temperatures;
- c. It shall have detergent properties and facilitate the cleaning of the closet after emptying;
- d. It shall be constant in formulation and composition, consistent in performance and stable in storage for 12 months at temperatures ranging between 1°C and 54°C;
- e. It shall not corrode aluminum and its alloys or stainless steel; nor shall it craze perspex, plexiglass and similar substances. The formula shall not contain zinc chloride;
- f. It shall not be permanently staining and shall be easily washed off;
- g. It shall not irritate the normal human skin and mucous membranes;
- h. The diluted fluid shall prevent the formation of obnoxious or explosive gases from excreta;
- i. It shall not cause the wastes to be detrimental to the correct biological working of sewage treatment plants when disposed of after normal aircraft usage;
- j. The color of the diluted fluid shall be distinctive and aesthetically acceptable in appearance; and

- k. At the maximum dilution in a fully loaded toilet it shall retain its bactericidal properties.

10.3 Sewage Disposal and Drainage

10.3.1 The contents of the servicing vehicles shall be discharged into a main sewerage system, to which all airports shall, whenever possible, be connected. If such connection is not feasible, an airport sewage treatment plant shall be provided. Discharge of liquid wastes into open watercourses or on to the land shall be prohibited.

10.4 Solid Waste Management

10.4.1 Dry waste accumulating on aircraft shall be stored in containers made of lightweight impervious material.

10.4.2 The waste containers shall be emptied at each transit stop and washed with a detergent/disinfectant solution before being returned.

*10.4.3 The wastes shall be transported in covered vehicles and containers.

10.4.4 Special purpose-built vehicles with dustless loading facilities shall always be employed, and open vehicles strictly prohibited.

10.4.5 The disposal of toxic, noxious or polluting wastes, which may either be solid, semi-solid or liquid shall be strictly controlled. The airport authority shall make arrangements, in conjunction with the local health authority, for the disposal of any material considered hazardous.

10.4.6 The disposal of solid wastes shall conform to the pertinent provisions of Chapter XVIII – “Refuse Disposal” of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

10.5 Vermin Control

10.5.1 Disinsecting and deratting shall be carried out in such a manner that passengers do not undergo any discomfort or suffer any injury to health, that no damage is done to the structure or operating equipment of the aircraft, and that all risk of fire is avoided.

10.5.2 The vector control in aircraft shall conform to the pertinent provisions of Chapter XVI – “Vermin Control” of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

10.6 Aircraft Interior Cleaning

10.6.1 Cleaning Schedule

- a. Tidying of galley, toilet compartments, passenger cabins, flight deck shall be done during transit stops by the use of detergent/disinfectant/odor-counteragent.
- b. A more thorough cleaning shall be carried out once every 24 hours, either during night stop or at any other operationally convenient time.

10.6.2 Air-sickness Containers

- a. Air-sickness containers shall be removed from the aircraft by the toilet servicing team and disposed of along with the aircraft toilet wastes.
- b. If any receptacle is used on the aircraft for storage of used sickness containers, it shall be thoroughly cleaned, washed and disinfected after each use, and treated in the manner as portable toilet containers.

10.6.3 Disinfection of Aircraft

- a. The method and materials used for disinfection of aircraft shall depend on the nature of the infectious disease that has been carried aboard an aircraft.
- b. Personnel shall swab the following areas with sodium hypochlorite solution (50 – 100 ppm) or other DOH approved disinfectant, which shall remain in contact with these surfaces for 30 minutes before they are rinsed with warm water and dried to remove any residual chlorine:
 - i. All surfaces in the toilet compartment.
 - ii. All surfaces and food containers in the galley.
 - iii. All meat tables, seat armrests and ashtrays in the cabin.
- c. The aircraft water system shall be completely drained into a specially allocated toilet cart and discharged into the sewerage system or wastewater treatment plant. The aircraft water system shall be treated with hypochlorite or any DOH accepted disinfectant.

- d. The toilet system shall be drained and flushed in the normal way but before servicing in the usual manner, chemical fluid containing a bactericide shall be allowed to stand in the toilet system for at least 2 hours.
- e. The fabric covers of the seat in which an infected person or suspect sat, and those of the seats in the row in front and the row behind shall be removed, soaked in the disinfectant solution for 1 hour and, after air drying, sent for dry cleaning. The remaining seats and carpets shall be vacuum-cleaned and the dust incinerated.

SECTION 11. HEALTH AND SAFETY REQUIREMENTS FOR AIRCRAFT

11.1 Shipment of Cargo by Air

11.1.1 Animals

- a. Before any animal is accepted for transport, it shall pass through the Veterinary Quarantine Office of the Department of Agriculture. It shall be ascertained that no discomfort will be caused to passengers or crew from odors, noise or the animal's escape from restraint during the voyage.
- b. Only healthy animals in a suitable condition shall be accepted.
- c. All animals shall be carried in containers suitable to their species and size.
- d. Animals shall not be placed near foodstuffs.
- e. Animals for laboratory use shall be separated from other animals to reduce the risk of cross-infection.
- f. Different species of animals shall not be mixed, and care shall be taken not to place in close proximity cages containing animals naturally hostile to each other.

11.1.2 Plants

- a. All aircraft shall be inspected upon arrival and cleared by the plant quarantine officer of the Department of Agriculture at any airport in the country. All food provisions and other materials covered by quarantine prohibition and restriction shall be sealed and shall be opened only upon request.

11.1.3 Food

- a. Containers for food shall always be left in a clean condition, and in addition to the normal cleaning, all those used for the carriage of foodstuffs shall be washed out thoroughly by a solution of detergent/germicide before loading commences and after the load has been discharged. After being washed, the container shall be allowed to dry thoroughly before re-use.
- b. Fruits and other foodstuffs emitting odor shall not be hand carried by the passenger but shall be placed in the baggage storage area of the aircraft.

11.1.4 Hazardous Materials/Dangerous Goods

- a. The hazardous materials shall be correctly packed to prevent leakage.
- b. The disposal of hazardous materials/dangerous goods shall be in accordance with the pertinent provisions of Republic Act 6969 (Toxic Substances and Hazardous and Nuclear Waste Control Act of 1990) of the Department of Environment and Natural Resources and Technical Instructions for the Safe Transport of Dangerous Goods by Air of the International Civil Aviation Organization.

SECTION 12. EVALUATION AND INSPECTION OF VESSELS

- 12.1 The sanitation inspection of vessels shall be made by the quarantine medical officer or duly authorized representative. In ports where there is no quarantine medical officer, the local health officer, as deputized officer after undergoing training, shall do sanitary inspection or note defects for monitoring purposes in the next major port of call. If defects are noted, the same shall be recorded in the ship's health logbook with the inspection officer's recommendations. These defects shall be taken up by the Quarantine Office in the next major port of call of the vessel if there is any, otherwise the report shall be forwarded to the nearest major port, copy furnished the National Quarantine Office, Manila. In vessels where there are no logbooks, the inspecting official shall put his findings in formal report together with the recommendations for transmittal to the vessels master and the Quarantine Office in the nearest major port, copy furnished the National Quarantine Office, Manila.
- 12.2 The deputized local health officer shall perform such inspection of vessels, at least once a month per vessel unless:

- 12.2.1 There are complaints from the public regarding the unsanitary condition of such a vessel;
- 12.2.2 There is a case of communicable disease on board the vessel during the voyage or while in port; and
- 12.2.3 If death occurs on board the vessel during the voyage or while in port.
- 12.3 If the vessel will not call any major port where there are regular quarantine officers, the inspection official shall call the attention of the vessel's master and recommend the corrective measures. If the recommended measures are not complied with, the official shall inform appropriate port authorities, such as, the customs official or coast guard in that area for proper action.
- 12.4 In all cases, however, the deputized local health officer or inspecting officer shall submit a monthly report of inspection done together with his observations, findings and recommendations to the nearest quarantine medical officer, copy furnished the National Quarantine Office, Manila.
- 12.5 Inter-island or coastwise vessels having one of the following features shall be subject to sanitation inspection:
 - 12.5.1 Passenger vessels that travel from one port to another;
 - 12.5.2 Vessels where food is prepared and served on board to the passengers;
 - 12.5.3 Vessels that ply between islands of the Philippines;
 - 12.5.4 All vessels coming from a foreign port. A vessel cleared in one port in the Philippines is deemed cleared for all other ports in the country except in case of any vessel with a communicable disease on board or death on board; and
 - 12.5.5 Inter-island vessels plying domestic ports where death occurred on board or a disease occurs during the voyage.
- 12.6 Sanitary defects or deficiencies shall not be sufficient cause to hold nor delay the departure of vessel.
- 12.7 Only regular quarantine medical officers in major ports shall issue sanitary clearance to departing inter-island vessels.

SECTION 13. EVALUATION AND INSPECTION OF AIRCRAFT

- 13.1 The quarantine inspection of aircraft shall be done by the quarantine medical officer or duly authorized representative.
- 13.2 The following aircraft shall be subjected to quarantine inspection upon landing in the Philippines:
 - 13.2.1 all aircraft from foreign airports;
 - 13.2.2 all aircraft from domestic airports where diseases subject to the International Health Regulations prevail; and
 - 13.2.3 all aircraft from domestic airports suspected of having on board a person who is sick of or who died of a communicable disease.
- 13.3 The inspection of aircraft in airport without a regular quarantine medical officer shall be handled by the local health officer.

SECTION 14. EVALUATION AND INSPECTION OF PORTS AND AIRPORTS

14.1 Responsible Officer

- 14.1.1 It shall be the duty of the city or municipal health officer to cause the inspection and evaluation of all ports and airports and all establishments thereat at least once every three (3) months and to cause additional inspections and re-inspections and evaluation as deemed necessary for the enforcement of the provisions of these rules and regulations. Inspection of the establishment shall be conducted within seven (7) days after payment of the inspection fee to the city/municipal treasurer concerned.
- 14.1.2 For the purpose of implementing and monitoring sanitation requirements in all ports and airports of entry, in vessels and aircraft, and in eating and catering services in such vessels and aircraft, the National Quarantine Office in coordination with the port or airport authority shall conduct regular sanitation inspection in these areas under its jurisdiction.
- 14.1.3 All quarantine inspections and clearance of vessels coming from foreign ports, or engaged in foreign voyage or operations shall remain the exclusive function of the National Quarantine Office in all ports in the Philippines in accordance with the International Health Regulations.

14.2 Sanitation Inspection Fee

The fees payable for every inspection shall be of such amount as prescribed by local ordinance.

14.3 Mission Order

14.3.1 The city or municipal health officer or the chief of the sanitation division or section or unit of the local health office, as the case may be, shall issue a mission order (EHS Form No. 112) for every sanitation inspection that will be conducted by the sanitary engineer/sanitation inspector.

14.3.2 The mission order must contain the date, mission order number and series, the name of the inspector and the I.D. number, the business names, addresses, categories of establishments to be inspected and the scheduled date of inspections. This must be shown to the owner/operator of the establishment before any inspection is conducted. The immediate supervisor of the inspector shall monitor the enforcement of the mission order.

14.3.3 Sanitary inspection conducted without a mission order is prohibited.

14.3.4 The owner or operator of the establishment shall report to the local health officer or chief of sanitation division/section/unit any unauthorized inspection that was executed.

14.4 Uniform of Sanitation Inspector and Aids to Inspection

14.4.1 The sanitation inspector shall wear the prescribed uniform of the office with the proper identification card while conducting the inspection.

14.4.2 He shall likewise bring all the equipment and supplies needed in the inspection such as the sanitary inspection of public places establishment form (EHS Form No. 103-B), clipboard, flashlight, measuring tape, camera, light meter, water pressure gauge, residual chlorine and pH comparator kits, blacklight, copy of the sanitation laws, regulations, standards and other reference materials needed in the inspection.

14.5 Frequency of Inspections

14.5.1 Inspection of establishments shall be conducted at least once every three (3) months.

14.6 Recording of Inspection

14.6.1 The sanitary engineer/sanitation inspector shall record his findings in an inspection form (EHS Form No. 103-B).

14.6.2 The sanitary engineer/sanitation inspector shall furnish the original of such report to the owner or operator of the establishment.

14.6.3 Demerits entered in the appropriate column of the inspection form shall indicate that the item does not conform to the requirements of these rules and regulations.

a. The inspection form has twenty (20) items. Non-complying items are indicated with a (X). Every such item is weighted with a demerit of 5. The rating of the establishment is therefore 100 less (number of demerits x 5). The result is expressed as a percentage (%) rating.

14.6.4 Sanitation Standard

a. The percentage rating has an equivalent Sanitation Standard as follows:

Table 14. Sanitation Standard Rating

PERCENTAGE RATING	SANITATION STANDARD	COLOR CODE
90 - 100 %	Excellent	Luminous Green
70 - 89 %	Very Satisfactory	Luminous Yellow
50 - 69 %	Satisfactory	Luminous Red

b. Establishments with percentage rating below 50% shall be recommended for suspension of operation until compliance.

c. The sanitation standard rating sticker (SSRS) (EHS form No. 104-A/C) shall posted in a conspicuous part of the establishment, preferably at the door, for guidance of the customers. It shall be updated once every three (3) months, unless revoked earlier.

14.6.5 The average sanitation standard of every establishment shall be evaluated by the local health officer/chief of the sanitation division/section/unit every yearend to determine its improvement/maintenance of rating.

14.7 report of inspection

14.7.1 The sanitary engineer/sanitation inspector who conducted the inspection shall complete the sanitary inspection report, and whenever an inspection form issued indicates non-compliance to any item, the inspector shall notify the holder of the sanitary permit of the corrections to be made and indicate a reasonable period for its compliance.

- a. The recommended corrective measures shall be specific in nature for easy understanding of the owner or manager or occupier of the establishment.
- b. Reasonable period for compliance or grace period shall be inclusive of Saturdays, Sundays and holidays.

14.7.2 The sanitary engineer/sanitation inspector who conducted the inspection shall likewise prepare a sanitary order (EHS Form No. 107) for approval by the city or municipal health officer or chief of the sanitation division or section or unit, as the case may be.

14.7.3 Within 48 hours of the inspection or evaluation, the original copy of the inspection report (EHS Form No. 103-B) and the sanitary order shall be furnished and acknowledged by the holder of the sanitary permit, or the operator of the establishment. The inspection report shall be personally delivered, or shall be sent through the postal service, registered with return card.

14.8 Re-inspection

14.8.1 If upon re-inspection of the establishment after the deadline, the sanitary engineer/sanitation inspector finds that correction has not been effected, he shall report to the local health officer who shall recommend to the local health authority the revocation of the sanitary permit.

14.8.2 A copy of the inspection form and any notice served shall, in all cases be filed and kept by the local health office and be available for inspection by authorized officials.

14.9 Service of Notice

14.9.1 Whenever an inspection or evaluation form indicates non-complying items, the local health officer shall serve to the holder of the permit, owner or operator a sanitary order requiring him, within the time (grace period) stated in the order, to take such remedial action as may be specified therein.

14.9.2 In case of non-compliance with the terms of the first sanitary order, the health officer may cause the issuance of a second notice to the holder of the permit, owner, or operator.

a. **Second Sanitary Order**

- i. If the owner of the establishment needs additional time to comply with the first sanitary order, he shall request the local health officer in writing, prior to the expiration of the said Sanitary Order, for an extension of the grace period. The local health officer, upon the recommendation of the sanitary engineer/sanitation inspector who conducted the inspection, will act on such request.
- ii. Notice of Hearing (EHS Form No 118). The city or municipal health officer shall call the holder of the sanitary permit to show cause, at a time and place stated in the notice, why the permit issued in respect of the establishment shall not be revoked.

14.10 Revocation of Permit

14.10.1 After prior notices and hearing as provided above, the local health officer, if satisfied that the terms of the two notices have not been complied with or that failure to comply therewith is not excusable, shall recommend to the local health authority the revocation of the said permit, or;

14.10.2 After the second sanitary order on an extended grace period, a re-inspection was conducted and still the owner or operator fails to comply with such order as reported by the sanitary engineer/sanitation inspector, the local health officer shall recommend the revocation of the sanitary permit without delay and shall inform other related agencies of the city or municipality of such revocation.

14.10.3 The local health officer shall recommend to the local health authority the lifting of suspension of permit whenever the owner or operator of the establishment complies with the notices.

14.10.4 The owner or operator of the establishment may file a motion for reconsideration to the local health authority if he/she is not satisfied with the action of the local health officer.

14.10.5 The local health authority may file court proceedings against any establishment continuously operating after the revocation of its permit.

14.11 Summary Suspension of Permit

Whenever the city or municipal health officer finds unsanitary or unhealthy conditions in the operation of an establishment which in his judgment, constitute a substantial hazard to public health, he shall recommend the immediate suspension of the sanitary permit to the local health authority. Any person to whom such order is issued may file a written petition and shall be afforded a hearing within 48 hours.

14.12 Appeals

The person or panel conducting the hearing may confirm, modify, or reverse the decision appealed from which decision shall be final.

14.13 Power of Entry

Any sanitary engineer/sanitation inspector or duly authorized officer of the Department of Health or of the provincial, municipal or city health offices, upon presentation of proper credentials may at all reasonable times enter into any premises of the establishment used for any of the purposes referred to in these rules and regulations for the purpose of inspection or any other action necessary for administration of these rules and regulations.

14.14 Hearings

The local health authority may conduct hearings regarding erring establishments to include appeals from establishments. The decision of the local health authority shall be deemed final and executory.

SECTION 15. RESPONSIBILITY OF THE QUARANTINE MEDICAL OFFICER

The quarantine medical officer shall:

- 15.1 Conduct inspection of vessels, aircraft and establishments in ports and airports of entry; and
- 15.2 Provide a copy of the inspection report and recommendations to the establishments being inspected.

SECTION 16. RESPONSIBILITY OF THE LOCAL HEALTH AUTHORITY

The local health authority shall:

- 16.1 Direct the conduct of periodic inspections of establishments and premises, and collect samples of water and food for laboratory examination to determine if they are fit for human consumption;

- 16.2 Prescribe and enforce all practicable measures to keep port and airport installation free of vermin;
- 16.3 Direct the local health officer or authorized representative to conduct periodic sanitary inspection of establishments in his area of jurisdiction; and
- 16.4 Certify the passage of ordinance for the adoption of these rules and regulations.

SECTION 17. RESPONSIBILITY OF THE LOCAL HEALTH OFFICER

The local health officer shall:

- 17.1 Undergo training conducted by the Department of Health before actively implementing the deputized activities on health, sanitation and quarantine activities;
- 17.2 Prescribe immediate remedial action on insanitary condition of establishments and facilities in ports, airports, vessels and aircraft outside the jurisdiction of the National Quarantine Office;
- 17.3 Coordinate with the Philippine Ports Authority, Bureau of Customs, Philippine Coast Guard, Maritime Industry Authority, and other offices in the enforcement of the sanitation laws and regulations;
- 17.4 Coordinate with and/or refer inspection findings to the nearest local ports with the National Quarantine Office;
- 17.5 Refer all notices for quarantine inspection and clearance from all vessels coming from foreign ports to the acting or alternate quarantine medical officers or if there is none, to the Director of National Quarantine Office, Manila;
- 17.6 Ascertain the validity of sanitary permit of the establishment and health certificates of the personnel employed in this establishment, vessels and aircraft;
- 17.7 Conduct classification or rating system for establishments catering to the traveling public and post the sanitation standard rating sticker (SSRS) in a conspicuous part of the establishment for public guidance;
- 17.8 Recommend the temporary or permanent closure of any establishment not meeting the provisions of these implementing rules and regulations; and
- 17.9 Enforce the provisions of these rules and regulations.

SECTION 18. RESPONSIBILITY OF THE LOCAL GOVERNMENT

The local government shall:

- 18.1 Require all airlines, aircraft operators/owners, vessels, vessel operators/ owners, and other similar conveyances catering to the traveling public to provide adequate sanitary facilities in conformity with the provisions of these implementing rules and regulations;
- 18.2 Provide necessary supplies, materials and equipment and other logistic support to the local health office in the conduct of evaluation and inspections of the establishments; and
- 18.3 Disseminate information regarding the patronage of ports and airports with sanitation standard rating stickers (SSRS) in coordination with PPA, MARINA, PCG, PIA, DOT, DOTC, DPWH, DILG and DOH.

SECTION 19. RESPONSIBILITY OF THE AIRPORT AUTHORITY

The airport authority shall:

- 19.1 Provide hygienic premises for food to be used in airports;
- 19.2 Cooperate in the training and medical examination of airport food handlers;
- 19.3 Provide adequate supply of potable water at all terminal buildings and for aircraft supplies;
- 19.4 Take all the necessary measures to exterminate all vermin from the general airport area, including passenger and terminal buildings;
- 19.5 Maintain and preserve a clean and healthy environment in every airport as provided in these implementing rules and regulations;
- 19.6 Assist health authorities/officers in the conduct of inspection; and
- 19.7 Comply with the provisions of these implementing rules and regulations.

SECTION 20. RESPONSIBILITY OF THE PORT AUTHORITY

The port authority shall:

- 20.1 Ensure the provision of all the sanitary facility requirements for ports;
- 20.2 Maintain and preserve a clean and healthy environment in every port as provided in these implementing rules and regulations;

20.3 Assist the health authorities/officers in the conduct of inspection; and

20.4 Comply with the provisions of these rules and regulations.

SECTION 21. PENAL PROVISION

- 21.1 Any person who shall violate, disobey, refuse, omit or neglect to comply with any of the provisions of these rules and regulations, 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 not exceeding Php 1,000.00 or both depending upon the discretion of the court.
- 21.2 Any person who shall interfere or hinder, or oppose any officer, agent or member of the Department of Health or of the bureaus and offices under it, provincial, city or municipal health officers, sanitary engineers and sanitation inspectors in the performance of his duty as provided for under these rules and regulations, or shall tear down, mutilate, deface or alter any placard, or notice, affixed to the premises in the enforcement of these rules and regulations shall be guilty of misdemeanor and punishable upon conviction by imprisonment for a period not exceeding six (6) months or by a fine not exceeding Php 1,000.00 or both depending on the discretion of the court.

SECTION 22. SEPARABILITY CLAUSE

In the event that any rule, section, paragraph, sentence, clause, or word of these rules and regulations is declared invalid for any reason, the other provisions thereof shall not be affected thereby.

SECTION 23. REPEALING CLAUSE

All pertinent rules and regulations that are inconsistent with the provisions of these rules and regulations are hereby repealed or amended accordingly.

SECTION 24. EFFECTIVITY

These rules and regulations shall take effect after fifteen (15) days from date of publication in the official gazette or a newspaper of general circulation.

Approved on this 26th day of October nineteen hundred ninety eight, Manila, Philippines.


ALBERTO G. ROMUALDEZ, JR., M.D.
 Secretary of Health

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The Department of Health enjoins all agencies especially the Local Government Executives in meeting the demands and challenges for a healthful living environment as we enter our journey for development towards Philippine 2000.


ALBERTO C. ROMUALDEZ, JR., M.D.
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