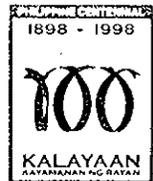




DEPARTMENT OF HEALTH  
ENVIRONMENTAL HEALTH SERVICE  
Manila, Philippines  
1998



IMPLEMENTING RULES AND  
REGULATIONS OF CHAPTER IV

**“MARKETS AND  
ABATTOIRS”**

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

Printed by the

Environmental Health Service  
Department of Health

Not for Sale



MALAYA AT MALUSOG  
NA PAMAYANAN

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Department of Health  
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December 2, 1998

**IMPLEMENTING RULES AND REGULATIONS OF CHAPTER IV - "MARKETS AND ABATTOIRS" OF THE CODE ON SANITATION OF THE PHILIPPINES (P.D. 856)**

To carry out the provisions of Chapter IV - "Markets and Abattoirs" of the Code on Sanitation of the Philippines (P.D. 856), these rules and regulations are hereby formulated for implementation and strict compliance of all concerned.

**PART I. MARKETS**

**SECTION 1. SCOPE**

These implementing rules and regulations shall apply to all markets including food terminals, satellite markets/talipapa, wet markets, dry markets, supermarkets, and other similar establishments operated by government agencies or instrumentalities including government owned or controlled corporations, private organizations or firms, individuals or entities.

**SECTION 2. DEFINITION OF TERMS**

As used in these rules and regulations, the terms below shall be defined as follows:

- 2.1 **AISLE OR PASSAGEWAY** - a space between rows of stalls utilized as passage by the public.
- 2.2 **AMBULANT PEDDLER** - one who sells his wares, commodities or foodstuffs and keeps on traveling and selling his goods from one place to another.
- 2.3 **CARINDERIA SECTION** - a section in the market where cooked foods or drinks are displayed, sold and/or served.
- 2.4 **DRY GOODS SECTION** - area in the market where dry goods (e.g., clothing, kitchen utensils, toys, and other similar items) are displayed for sale.
- 2.5 **FOOD** - any raw, cooked or processed edible substance, beverage or ingredient used or intended for use or for sale in whole or in part for human consumption.

- 2.6 **FOOD HANDLER** - any person who handles, stores, cooks, prepares, or serves food or drinks.
- 2.7 **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 10.76 lux.
- 2.8 **MARKET** - a general term referring to a public place, building or structure where commodities such as foodstuffs, wares and other merchandise may be bought or sold. It includes any of the following:
- 2.8.1 **PUBLIC MARKET** - a market owned, operated and/or managed by the government intended to serve the general public.
- 2.8.2 **PRIVATE MARKET** - a market owned, operated and/or managed by private individuals or entities, cooperatives, institution or corporation.
- 2.8.3 **FOOD TERMINAL** - a market where products such as seafoods, fruits, vegetables and other food merchandise are being sold on a wholesale basis (e.g. fish landing, trading posts, "bagsakan", "consignacion").
- 2.8.4 **SATELLITE MARKET/TALIPAPA** - a type of public market with less than 150 stalls that cater to limited number of customers.
- 2.8.5 **SUPERMARKET** - a market distinct from a wet or dry market and larger than a grocery in which shoppers serve themselves by using baskets or pushcarts in selecting commodities from shelves or cold display storage and pay their purchase at the exit.
- 2.8.6 **WET MARKET** - a market where most of the commodities for sale are readily perishable foods.
- 2.8.7 **DRY MARKET** - a market where most of the merchandise displayed for sale are dry goods.
- 2.9 **MARKET ADMINISTRATOR** - a person who has full control of the administrative direction of all government owned/operated markets within a local government unit.
- 2.10 **MARKET MASTER** - officer-in-charge of the market where he is assigned. He has direct supervision over the employees of the market.
- 2.11 **NON-PERISHABLE FOOD** - consists of food products in hermetically sealed containers processed by heat to prevent spoilage, and dehydrated, dried or powdered products so low in moisture content as not to produce development of microorganisms. (e.g. cereal, powdered milk, canned goods, bottled catsup and other similar products)
- 2.12 **PACKAGED FOOD** - food that is bottled, canned, cartoned, wrapped or otherwise enclosed.
- 2.13 **READILY PERISHABLE FOOD** - any food of such type or in such condition as may spoil and which consists in whole or in part of meat, poultry, fish, shellfish, milk, eggs and their products or other foods or ingredients capable of supporting the progressive growth of microorganisms which can cause food infection or food intoxication.
- 2.14 **REFUSE DEPOSITORY** - a designated temporary storage point for solid waste prior to final disposal.
- 2.15 **SANITIZE** - effective bactericidal treatment of clear surfaces on equipment or utensils by a process that provides enough accumulative heat or concentration of chemicals for a sufficient time to reduce the bacterial count, including pathogens, to a safe level.
- 2.16 **SECTIONING OR ZONING** - grouping together in one section or zone in the market of similar commodities, goods or foodstuffs offered for sale.
- 2.17 **SHELF LIFE** - the span of time a product is determined to be fit for human consumption.
- 2.18 **SOLID WASTE** - all organic and inorganic non-liquid, and non-gaseous portions of the total waste mass. It consists of all putrescible and nonputrescible solid materials except for body waste.
- 2.19 **STALL** - a compartment or area designated for the display or sale of commodities, goods or foodstuffs.
- 2.20 **STALLHOLDER** - a person or entity who has been granted the right to use a stall where he can display or sell his goods, commodities or foodstuffs.
- 2.21 **VENDOR** - any person who sells goods, commodities, foodstuffs, and other merchandise.
- 2.22 **VERMIN** - a group of insects such as flies, mosquitoes, cockroaches, lice, fleas, mites, ticks, bedbugs, or small animals such as mice and rats that are vectors of diseases.
- 2.23 **VERMIN ABATEMENT PROGRAM** - a series of preventive and control procedures and activities for vermin control in the establishment.

## SECTION 3. PRESCRIBED STANDARDS OF CONSTRUCTION FOR MARKETS

### 3.1 Site Requirements

- 3.1.1 The market site shall be located at least 50 meters (164 feet) from schools, religious institutions, public offices, funeral establishments, and other public gathering places and 25 meters (82 feet) from abattoirs and other possible sources of contamination.
- 3.1.2 It shall be easily accessible to the public and conveyances or vehicles.
- 3.1.3 The site and area shall be considered in relation to future town or city development plan. It shall comply with the local zoning laws and ordinances.
- 3.1.4 Markets shall be not located in areas subject to flooding.
- 3.1.5 Water and power services shall be available within the area.

### 3.2 Building Construction

The following are the requirements in the construction and maintenance of markets and their premises:

#### 3.2.1 Materials

- a. The materials used for construction of the market shall be durable and resistant to wear and corrosion.

#### 3.2.2 Size

- a. Building. The building shall be of adequate size as to allow smooth flow and convenient movement of both stallholders and customers or the public.
- b. Stall. The minimum area of each stall shall be 3.10 square meters (33.35 square feet).
- c. Aisle. The minimum width of each aisle shall be 1.20 meters (3.94 feet).

#### 3.2.3 Floors

- a. All floors shall be constructed of impervious materials and of such construction and finish as will make it easily and thoroughly cleaned.

- b. All angles between the floors and walls shall be rounded off to a height of not less than 7.62 centimeters (3 inches) from the floor.
- c. All floors shall be kept clean and preferably dry at all times.

### 3.2.4 Walls and Partitions

- a. The walls and partitions shall be constructed of impervious and non-toxic materials to a height of not less than 1.22 meters (4 feet) from the floor, of such construction and finish as will make them easily cleaned.
- b. Walls shall be painted or finished with light color.
- c. Partitions shall not extend up to the ceiling to facilitate circulation or free movement of air within the building.

### 3.2.5 Display Tables and Counters

- a. Display tables and counters of stalls for carinderia, fish, meat and entrails sections shall be made of impervious materials and of such construction and finish as will make them easily cleaned.
- b. Display tables and counters for fish, meat and entrails sections shall be provided with adequate and approved table-drain.
- c. Display tables shall be made entirely open beneath 75 centimeters (2.5 feet) in height, without drawers, and shall be made and kept smooth and clean.

### 3.2.6 Roofing

- a. Market buildings shall be provided with adequate permanent roof that will provide both vendors and customers protection from heat, rain and other hazards.

### 3.2.7 Lighting

- a. All areas in the market shall be properly lighted either by natural or artificial light. The following are the minimum standards of illumination that shall be followed:

i. All areas where readily perishable foods are displayed for sale shall be provided with a 20 foot-candle (215.2 lux) intensity of illumination. Aisles, passageways and stairways shall also be provided with the same level of illumination.

ii. Other areas in the building shall be provided with an illumination intensity of 10 foot-candle (107.6 lux).

b. Light bulbs and fixtures shall be of the safe type or, otherwise, provided with protection in case of breakage.

c. The lighting shall be reasonably free from glare and evenly distributed so as to avoid shadows.

d. No colored lights or other materials that will alter the color of the food shall be used in all foods displayed for sale.

### 3.2.8 Ventilation

a. The relative humidity within the building shall be maintained at 60 %.

b. The building shall be provided with effective and suitable ventilation to maintain a temperature of 26.7°C (80°F).

c. Roof ventilator shall be provided to maintain the desired temperature.

### 3.2.9 Space Requirement

a. There shall be a minimum area of 0.74 square meter (8 square feet) of open space per customer.

## 3.3 Fire Exit

3.3.1 All markets shall be provided with fire exits in accordance with the provisions of the Fire Code of the Philippines (P.D. 1185) and its implementing rules and regulations.

## 3.4 Fence and Gates

3.4.1 For security purposes, markets shall be enclosed by fence with a height of at least 2 meters (6.5 feet) and gates with lock.

3.4.2 Stalls located along the perimeter of the market premises may be considered as fence, provided they are enclosed and secured with locks when not in use.

## 3.5 Sectioning or Zoning

3.5.1 The market shall be divided into different sections according to the kind of merchandise offered for sale (e.g., meat and meat food products, entrails, fish and shellfish, fruits, vegetables, grains, cooked food, groceries, dry goods, handicrafts, and other merchandise).

3.5.2 All provisions, merchandise, goods or articles offered for sale in the market shall be so arranged that no portion of the alleys will be obstructed, and that the floor stands, stalls, and all other areas used for exposing the same can be easily and thoroughly cleaned.

## 3.6 Stalls

3.6.1 Every section shall be provided with stalls.

3.6.2 Tables used in stalls for food, fish, shellfish, meat and entrails shall be elevated to at least 0.75 m. (2.5 ft.) from the floor.

3.6.3 Tables used in stalls for other foodstuffs (vegetables, fruits, grains, groceries and others) shall be elevated to at least 0.46 m. (1.5 ft.) from the floor.

## SECTION 4. SANITARY FACILITIES REQUIREMENTS FOR MARKETS

### 4.1 Water Supply

4.1.1 There shall be sufficient supply of potable water in the market either from the public main water supply or from an approved source.

4.1.2 The quality of water used within the market shall be in accordance with the Philippine National Standards for Drinking Water.

4.1.3 Each stall in the carinderia, fish, meat and entrails sections shall be provided with piped water supply facilities. Water supply shall be maintained at a pressure of 138 KPa (20 psi).

4.1.4 There shall be adequate number of water pipe outlets for easy cleaning of the market and its premises. Water supply of 40 liters/capita/day shall be provided and maintained based on the number of vendors and average number of customers per day.

- 4.1.5 The use of water not obtained from a source certified as safe by the Secretary of Health or his duly authorized representative, for drinking or for use in connection with food preparation, or washing of plates, glasses, cups, forks and similar objects shall be prohibited in the market.
- 4.1.6 Drinking fountain or any equivalent water dispenser shall be provided in the market.
- 4.1.7 Ice used in the market shall come from ice plants with sanitary permit or shall be made from potable water supply. It shall be handled, transported, stored and dispensed in such a manner as to be protected against contamination. Adequate and acceptable ice storage and dispensing utensils shall be provided and properly used. Ice making machine shall be located, installed, operated and maintained properly to prevent contamination of the ice.
- 4.1.8 All other pertinent provisions of the implementing rules and regulations of Chapter II - "Water Supply" of the Code on Sanitation of the Philippines (P.D. 856) are hereby adopted and made part of these rules and regulations.

**4.2 Sewage Disposal and Drainage**

- 4.2.1 Sewage shall be disposed to a public sewerage system or in the absence thereof, in a manner complying with Chapter XVII - "Sewage Collection and Disposal, Excreta Disposal and Drainage" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.
- 4.2.2 There shall be sufficient drainage facilities in the market and its premises. At least one floor drain shall be provided in every 46.5 square meters (500 square feet) of floor area. Slope shall not be less than 2.05 centimeters per meter (1/4 inch per foot) to the drainage inlet.
- 4.2.3 Sewer line from toilets and urinals shall not be connected with drainage line in the market.
- 4.2.4 Pipe diameter for drainage purposes shall not be less than 15 centimeters (6 inches).
- 4.2.5 All floor drains shall be provided with a deep seal trap (P-trap or U-trap). Traps shall be properly installed.
- 4.2.6 Grease trap shall be provided for sewage coming from the meat and carinderia section.

- 4.2.7 Drainage facilities shall be installed in accordance with the provisions of the National Plumbing Code of the Philippines.

**4.3 Toilet and Hand-washing Facilities**

- 4.3.1 Adequate number of toilet facilities shall be provided with two compartments, one for men and one for women, in accordance with the following:

**Table 1. Minimum Requirements for Toilet and Hand-washing Facilities for Personnel and Stallholders**

Number of Persons	Water Closet		Urinal	Wash-hand Basin	
	Female	Male		Female	Male
1 - 29	1	1	1	1	1
30 - 49	2	1	2	2	2
50 - 99	2	2	2	3	3

Note: Additional one (1) fixture for each additional 50 persons or a fraction thereof.

**Table 2. Minimum Requirements for Toilet and Hand-washing Facilities for Consumers**

Number of Persons	Water Closet		Urinal	Wash-hand Basin	
	Female	Male		Female	Male
1 - 29	1	1	-	1	1
50 - 100	2	1	1	1	1

One (1) toilet for differently-abled female and male customers, respectively, shall be provided.

Note: Additional one (1) water closet and one (1) urinal for each additional 100 males or a fraction thereof; additional one (1) water closet for each additional 50 females or a fraction thereof.

4.3.2 The minimum toilet space requirements shall be as follows:

**Table 3. Minimum Toilet Space Requirement**

Unit	Sq. m/Unit	Sq. ft/Unit
Water closet	1.5	16
Urinal	1.11	12
Lavatory	1.11	12

- 4.3.3 The plan of each toilet shall be approved by the local health officer as recommended by the sanitary engineer in accordance with DOH standards.
- 4.3.4 Odor absorbent materials/equipment such as activated carbon, sawdust, and air purifier machines shall be provided in each toilet.
- 4.3.5 The toilet shall be provided with access ramp for differently-abled person.
- 4.3.6 The toilet shall not open directly to the food section area.
- 4.3.7 Adequate hand-washing facilities shall be provided within or adjacent to toilet rooms, equipped with water, soap and clean towels or disposable toilet papers/napkins at all times.
- 4.3.8 Toilet and hand-washing facilities shall be located within the market area to cater to the public.
- 4.3.9 Hand-washing and other plumbing facilities shall be installed in accordance with the provisions of the National Plumbing Code of the Philippines.
- 4.3.10 All toilets and hand-washing facilities shall be kept sanitary at all times.

**4.4 Solid Waste Management**

- 4.4.1 Proper solid waste management shall be instituted in the market in accordance with 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.

**4.4.2 Market Premises**

- a. Adequate number of refuse bins (separate bin or bin with separator) or refuse depository, one for biodegradable and one for non-biodegradable wastes, shall be provided in strategic places for temporary disposal of refuse before being collected.
- b. A shredding space shall be allocated in the market premises.

- 4.4.3 **Stalls.** Each stall shall be provided with at least two (2) covered refuse receptacles lined with green-colored plastic bag for biodegradable wastes and another receptacle lined with black-colored plastic bag for non-biodegradable wastes.
- 4.4.4 All receptacles/refuse bins shall be provided with tight-fitting lids or covers, so constructed and maintained as to be vermin-proof and easily cleaned.
- 4.4.5 Storage bins for refuse shall be in designated space separate from food handling operations.
- 4.4.6 Storage of refuse shall be done in such a way that it shall be inaccessible to vermin to avoid becoming a potential attractant and harborage for vermin and cause of nuisance.
- 4.4.7 Refuse shall be temporarily stored in garbage depository and collected on time as scheduled by the city or municipal collection system.
- 4.4.8 Solid wastes shall be collected daily or more often as necessary.
- 4.4.9 After being emptied, each container shall be thoroughly brushed and cleaned inside and outside with water and soap.

**4.5 Vermin Control**

- 4.5.1 Proper vermin abatement program shall be instituted in the market in accordance with 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.
- 4.5.2 The establishment shall be kept free from vermin.
- 4.5.3 The growth of bushes, weeds and grass shall be controlled to prevent harborage of ticks, bugs and other insects.

- 4.5.4 All food commodities that attract vermin shall be covered and protected.
- 4.5.5 Foodstuffs, utensils and equipment shall be protected during pest control operation.
- 4.5.6 Pest control operation shall be under the supervision of the local health officer or his duly authorized representative or otherwise done by a certified urban pest control applicator.
- 4.5.7 A vermin abatement/pest control program shall be maintained in the establishment by the owners, operators, or administrators. If they fail, neglect or refuse to maintain such program, the local health office shall undertake the work at the expense of the owners, operators or administrators.
- 4.5.8 The procedure and frequency of vermin abatement program shall be determined and approved by the local health office.

**SECTION 5. SPECIFIC SANITARY REQUIREMENTS FOR MARKETS**

**5.1 Perishable Food Sections**

The following shall be the minimum standards and sanitary requirements for the perishable food sections in the market.

**5.1.1 Quality and Protection of Food**

- a. All foods for sale and/or distribution shall come from approved sources such as licensed slaughterhouse, licensed food manufacturing and processing plants, licensed poultry farms, shellfish farms, fish, grains, vegetables, fruits, and food materials including all readily perishable foods with transfer permit issued by the local health officer from the place of origin.
  - i. All meat shall come from duly licensed slaughterhouses and properly stamped or branded and issued with a Meat Inspection Certificate.
  - ii. Fish, shrimps, prawns, shellfish, seaweeds and other sea foods, brackish water foods, surface water foods and foods from aquaculture farms or ponds shall not come from sources polluted, in any manner, by sewage, chemicals, radioactive wastes and other toxic substances.
  - iii. Vegetables and fruits shall come from safe sources where the soil is not contaminated by night soil, sewage and toxic chemicals.

- iv. No meat products, fish, vegetables and other foods shall be procured from sources or areas known to have been affected by radioactivity subject to the standard set forth by the agencies concerned.
- v. All milk and milk products shall come from approved sources and shall meet the standards and quality established by the regulatory authority.
- b. All foods displayed for sale shall be fresh, no indication of spoilage or contamination, not adulterated nor misbranded.
- c. All food contact surfaces such as tables, chopping blocks, cutting boards and others shall be made of even and impervious materials, free of cracks and crevices, and easily cleaned.
- d. Food that is being sold raw such as meat, fish, vegetables and all articles of confectionery, bakery, dairy, ice cream and similar items shall be protected from vermin.
- e. All kinds of raw foods shall not be handled unnecessarily by vendors and consumers.
- f. The sale of any kind of damaged food or food in bad state of preservation, including expired food, shall not be permitted in the market. Such food shall be condemned and destroyed by the local health office. The local health officer shall issue the owner the prescribed receipt (EHS Form No. 113) stating the kind and quantity of the confiscated food, keeping at the same time a record of such in the local health office.
- g. Printed or used paper or other similar articles shall not be used directly for wrapping or covering any kind of foodstuff, bakery or confectionery products.

**5.1.2 Transporting of Food and Food Materials**

Transporting of food and food materials in the market shall be in accordance with Chapter III - "Food Establishments" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

### 5.1.3 Equipment, Containers and Utensils

a. Requirements regarding equipment, containers and utensils used in food handling, dry-storage of non-perishable foods, and refrigerated storage of readily perishable foods shall be in accordance with Chapter III - "Food Establishments" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

#### b. Washing of Utensils

- i. Utensils shall be scraped of all food particles into trash bags before washing.
- ii. Utensils shall be thoroughly cleansed in warm water at 49°C (120°F) with soap or detergent.
- iii. If running water is not used, the wash-water shall be changed frequently.

#### c. Bactericidal Treatment

Utensils and equipment shall be subjected to one of the following bactericidal treatments after thoroughly cleaned.

- i. Immersion for at least half a minute in a clean hot water at a temperature of at least 77°C (170°F).
- ii. Immersion for at least one minute in lukewarm water containing 50 - 100 ppm chlorine solution.
- iii. Exposure in a steam cabinet at a temperature of at least 77°C (170°F) for at least 15 minutes or at a temperature of 93°C (200°F) for at least 5 minutes.
- iv. Exposure in an open or hot air cabinet at a temperature of at least 82°C (180°F) for at least 20 minutes.
- v. Immersion in water with iodine solution (12.5 ppm) for one minute.
- vi. Any other method approved by the local health officer.

### 5.1.4 Meat Stalls

a. Meat stalls shall be located separate from fish stalls.

b. The evisceration, skinning, or any operation other than the cutting of meat to facilitate its sale shall be strictly prohibited in the market.

c. Chopping blocks shall be made of even, impervious and easily cleaned materials, and free of cracks and crevices.

d. Meat shall be hung by means of a hanging rail and shall not be kept lying on the counter.

e. Signboards showing the kind of meat sold in every stall shall be provided in conspicuous place.

f. Meat stalls shall be kept clean, sanitary and free from vermin at all times.

### 5.1.5 Fish Stalls

a. Fish stalls shall be located separate from the meat section.

b. The selling of fish caught through the use of explosives, chemicals and other unapproved manners shall be prohibited.

c. Chopping blocks shall be made of even, impervious and easily cleaned materials and free of cracks and crevices.

d. Fish stalls shall be kept clean and sanitary at all times.

### 5.1.6 Weighing Scale

a. Weighing scale shall be properly calibrated and kept clean.

b. Meat/fish and other raw food shall not be placed directly on the weighing scale. Approved container/wrapper for such foods shall be used during weighing.

## 5.2 Dry Goods Section

The following shall be the minimum standards and sanitary requirements for the dry goods section in the market.

5.2.1 All merchandise displayed for sale in the dry section of the market shall be so arranged that the aisles and passageways will not be obstructed to allow smooth flow of customers.

5.2.2 All articles offered for sale shall be properly displayed and protected from dust and other contaminants.

- 5.2.3 All stalls and equipment or tools used in the dry section shall be kept clean, sanitary and free from vermin at all times.

### 5.3 Cooked Food Section

The following shall be the minimum standards and sanitary requirements for the cooked food section in the market.

- 5.3.1 Cooked food shall be well protected against contamination by vermin and dirt.
- 5.3.2 Vendors shall have sufficient equipment and utensils to handle and display food materials in a clean and sanitary manner.
- 5.3.3 Utensils and equipment shall be sanitized after use.
- 5.3.4 Heating of food shall be allowed only at the cooked food section provided it will not cause nuisance to others and pose as fire hazard.
- 5.3.5 All prepared and cooked foods shall be served by means of forks, spoons, ladles or similar utensils and not with bare hands.
- 5.3.6 All other pertinent provisions of Chapter III - "Food Establishments" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations are hereby adopted and made part of these rules and regulations.

### 5.4 Operation and Maintenance

#### 5.4.1 Market Building and Premises

- a. Necessary personnel such as security guards, complaint desk personnel, janitors, and equipment and supplies for cleaning and maintenance of the market shall be provided by the owner/operator.
- b. Maintenance of the general cleanliness of the market and its premises shall be strictly implemented by the Market Master/manager/operator in cooperation with the stallholders and the general public. Cleaning shall be done regularly at least twice daily.
- c. Complaint desk/suggestion box shall be available in conspicuous part of the market.
- d. Repairs of structure, plumbing and drainage shall be carried out without delay as necessary and as prescribed by the local health officer or his duly authorized representative.

- e. No shanty or structure or independent room shall be permitted in or about the market other than the rooms or structures authorized for offices of the market employees.
- f. On the tract of land belonging to the market, either on that part covered with buildings or open areas, no sheds, landscapes, or other similar appurtenances such as kitchens, stores, living quarters, or dormitories shall be allowed except those which appear in the plans and conditions approved by the local health authority or his duly authorized representative.
- g. The use of the market as a living or sleeping quarter is strictly prohibited.

#### 5.4.2 Stalls

- a. All market stalls shall conform to the sanitary permit requirements under Part III, Section 3 of these rules and regulations.
- b. Market stalls or portions thereof shall not be utilized as living or sleeping quarter.
- c. No stall shall be assigned, either temporarily or permanently, to sell any other articles different from that for which the said stall was specifically assigned.
- d. No person shall alter, disfigure, and add to, or change the structure of any stall or market fixture without written permission from the local health authority or his duly authorized representative.

#### 5.4.3 Other Market Spaces

- a. No ambulant peddlers and hawkers shall be allowed to display and ply their trade in the market aisles, sidewalks, stairways in or around the market place, or outside the designated section of the market.
- b. No obstruction of any kind shall be allowed on aisles or passageways.
- c. The sale of any article on alleys, sidewalks or any space other than the stalls shall in no case be permitted.
- d. Keeping of animals and fowls not intended for sale shall not be allowed inside the market.

- e. Cages and pens of fowls and animals for sale shall be maintained clean at all times. They shall not be stored in areas where readily perishable foods are sold.
- f. No person shall be allowed to remain standing, sitting or lying down on the tables or counters where any article of food is being sold.
- g. No children shall be allowed to play in or around stalls or in the market premises.

- b. The ceiling shall be smooth and painted with light color and kept clean.

## SECTION 6. SPECIFIC SANITARY REQUIREMENTS FOR SUPERMARKETS

### 6.1 Building Construction

6.1.1 Supermarkets shall be constructed in accordance with the provisions of the National Building Code of the Philippines and its implementing rules and regulations.

#### 6.1.2 Floors

- a. All floors shall be constructed of durable water-resistant materials.
- b. It shall be easily cleaned, free of cracks and indentation.
- c. It shall be non-slippery and all angles between the floors and walls shall be rounded off to a height of not less than 7.62 centimeters (3 inches) from the floor.
- d. It shall be kept clean and dry at all times.

#### 6.1.3 Walls

- a. All internal walls shall have a smooth, even, impervious and easily-cleaned surface.
- b. Walls shall be painted with light color.
- c. Wall covering shall be adhered firmly to the wall to avoid open spaces or cracks that would provide harborage of vermin.

#### 6.1.4 Ceiling

- a. The ceiling shall have a minimum height of 3 meters (10 feet).

### 6.1.5 Lighting

- a. All areas shall be provided with at least 20 foot candle (215.2 lux ) intensity of illumination.

### 6.1.6 Ventilation

- a. All areas shall be provided with effective and suitable ventilation to eliminate objectionable odors.
- b. The ventilation shall be adequate to prevent condensation and formation of excess moisture on walls and ceilings.
- c. Mechanical ventilation such as air duct or exhaust fans shall be provided to maintain desired temperature in the absence of natural ventilation.
- d. Odor absorber such as activated carbon or air purifier shall be provided to eliminate objectionable odors particularly in section with products that emit odor.

### 6.1.7 Space Requirement

- a. Sufficient floor space of at least 1 square meter (10.76 square feet) of open space per customer shall be provided to permit easy movement while selecting and collecting goods without having his/her pushcart or basket bumping with another pushcart or basket.

### 6.1.8 Aisles

- a. All aisles shall have a minimum width of 1.5 meters (4.92 feet) to facilitate smooth flow of customers.

6.2 **Sectioning.** The supermarket shall be divided into different sections according to the kind of merchandise for sale. Signs with clearly legible letters, at least 10 centimeters (4 inches) high shall be provided above each shelf indicating the kind of goods displayed.

### 6.2.1 Packaged Food

- a. Canned Food and Food Packed in Carton

- i. All canned foods and foods packed in carton shall come from approved sources and shall be properly stored to prevent spoilage
- ii. No canned foods with dents, rust and bulge shall be sold.
- iii. All canned foods and foods packed in carton shall pass Bureau of Food and Drugs (BFAD) requirements as provided in Bureau Order No. 163 s. 1997 (Specific Requirements for the Registration of Imported Food and Food Products) and Administrative Order No. 88-B s. 1984 (Rules and Regulations Governing the Labeling of Prepackaged Food Products Distributed in the Philippines).

**b. Readily Perishable Food**

- i. All readily perishable foods shall be stored at a temperature of 7°C (45°F) or colder.
- ii. The establishment shall conform to the shelf-life requirement of the product.

**6.2.2 Refrigerated Food**

- a. Chilled food products shall be maintained between 0°C to 4°C.
- b. Frozen food products shall be maintained at a temperature below 0°C.
- c. The rule of first-in first-out shall be strictly implemented.

**6.2.3 Medicines and Other Pharmaceutical Products**

- a. All medicines shall be located in an area separate from the food section and not easily reached by children.
- b. The rule of first-in first-out shall be strictly implemented.
- c. Total quality management in the dispensing of medicine shall be strictly implemented.

**6.2.4 Toys**

- a. All toys shall pass DOH requirements.
- b. It shall be located in shelves and in areas separate from the food section.

**6.2.5 Insecticides and Chemicals**

- a. Only properly sealed and labeled insecticides and chemicals shall be displayed for sale in the supermarket.
- b. Periodic inspection shall be implemented to prevent accidental spillage and contamination.
- c. They shall be located in an area separate from the food section and stored in shelves not easily reached by children.

**6.2.6 Clothing**

- a. Clothing shall be properly displayed.
- b. They shall be located in an area where accumulation of dust will be minimized.

**6.2.7 Other Merchandise**

- a. Household cleaning materials, hardware, plastic products, glassware, kitchenware, cosmetics and other merchandise shall be properly arranged and shall be located in shelves separate from the other sections.

**6.3 Food and Drinks**

- 6.3.1 Food and drinks stored, prepared, packed and sold within the supermarket shall conform with the pertinent provisions of the implementing rules and regulations of Chapter III - "Food Establishments" of the Code on Sanitation of the Philippines (P. D. 856).

**6.4 Pushcarts and Baskets**

- 6.4.1 Pushcarts and baskets shall be properly located and arranged in designated area of the supermarket and shall be kept clean at all times.

**6.5 Cashier Counter**

- 6.5.1 The cashier counter on which the goods to be purchased are placed while being counted by the cashier shall be kept clean and sanitized. Due care shall be taken to avoid food and food materials from being contaminated by detergents, insecticides, chemicals, and other hazardous materials.

- 6.6 **Storage Area**
- 6.6.1 **Food and Food Materials**
- a. Storage of food and food materials shall be in accordance with the pertinent provisions of Chapter III - "Food Establishments" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.
- 6.6.2 **Dry Storage**
- a. Designated spaces, cabinets, cupboards, racks, shelves and containers shall be used for storage. All spaces, lockers and cupboards shall be constructed of materials of the same quality as used for food preparation. Containers shall be made of metal or non-corrosive materials fitted with tight covers.
  - b. Storage room shall be vermin-proof.
  - c. Goods shall be stored at least 20 centimeters (8 inches) above the floor to facilitate cleaning of the storage area.
  - d. Humidity in dry storage area shall not be more than 60%.
- 6.7 **Loading and Unloading Area**
- 6.7.1 Sufficient space with ramp for parked vehicles shall be provided with awning or roofing.
  - 6.7.2 Flooring shall be finished with non-skid materials.
  - 6.7.3 Adequate lighting of at least 30 foot-candles shall be provided.
  - 6.7.4 General cleanliness and orderliness shall be maintained.
- 6.8 **Delivery Transport Vehicle**
- 6.8.1 All vehicles used by supermarkets for the transportation of food, food products, disposable kitchen utensils like spoon, fork, plate, glass, and other similar items, and wrapping and packaging materials, shall be constructed and operated so as to protect their contents from contamination.
  - 6.8.2 Vehicles carrying readily perishable foods with travel time of more than one (1) hour shall be provided with refrigeration equipment to maintain a temperature not higher than 7°C (45°F) throughout the trip to its destination.

- 6.8.3 All vehicles shall be kept clean, and no substance capable of contaminating the food or food products shall be transported with the food or food products.
- 6.9 **Promotional Sales**
- 6.9.1 Foods and other products offered for promotional sale and the employees promoting such products shall be located in areas where they will not obstruct the smooth flow of customers within the supermarket.
  - 6.9.2 Promotional sales personnel shall conform to the health certificate requirements of these rules and regulations.
- 6.10 **Sanitary Facilities**
- 6.10.1 **Water Supply**
- a. The water supply shall be adequate and potable in accordance with the Philippine National Standards for Drinking Water and the provisions of Chapter II - "Water Supply" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.
  - b. A minimum supply of 40 liters per capita per day shall be provided and maintained in the establishment.
- 6.10.2 **Toilet and Hand-washing Facilities**
- Toilet and hand-washing facilities shall be provided in accordance with Part I, Section 4, sub-section 4.3 of these implementing rules and regulations.
- 6.10.3 **Sewage Disposal and Drainage**
- All sewage discharged from supermarkets shall be disposed in a public sewerage system, or in the absence thereof, in a manner complying with Chapter XVII - "Sewage Collection and Disposal, Excreta Collection and Drainage" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.
- 6.10.4 **Solid Waste Management**
- Proper solid waste management shall be instituted in the supermarket in accordance with the provisions of Chapter XVIII - "Refuse Disposal" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

#### 6.10.5 Vermin Control

Vermin control in supermarkets shall be in accordance with Chapter XVI - "Vermin Control" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

### SECTION 7. RESPONSIBILITY OF THE CONSUMERS

Consumers shall:

- 7.1 Protect market facilities from damage;
- 7.2 Observe proper handling of foods that are being sold in the market;
- 7.3 Observe proper maintenance of cleanliness in the market and its premises; and
- 7.4 Return merchandise to the shelves specifically provided for the purpose if they have decided not to purchase such merchandise.

### SECTION 8. RESPONSIBILITY OF THE MARKET STALLHOLDERS

Stallholders shall:

- 8.1 Maintain the cleanliness of their stalls at all times;
- 8.2 Observe proper solid waste management;
- 8.3 Keep the aisles free from obstructions to allow smooth flow of customers;
- 8.4 Protect market facilities from damage; and
- 8.5 Comply with these implementing rules and regulations.

### SECTION 9. RESPONSIBILITY OF THE MARKET MASTER/PRIVATE MARKET MANAGER

The market master/private market manager shall:

- 9.1 Post in conspicuous areas of the market, in English or Filipino or local dialect, the rules and regulations relative to the sanitation and good order in the market;
- 9.2 Furnish each stallholder a copy, in English or Filipino or local dialect, of the rules and regulations herein mentioned;

- 9.3 Be responsible for keeping the market and its premises, including stalls and offices, in a clean and sanitary condition at all times;
- 9.4 Ensure that the floor in the wet section of the market is scrubbed to avoid accumulation of mud/dirt;
- 9.5 Be the custodian of all the properties belonging to the market; and
- 9.6 Comply with these implementing rules and regulations.

### SECTION 10. RESPONSIBILITY OF THE MARKET ADMINISTRATOR

The market administrator shall:

- 10.1 Initiate and oversee the posting of rules and regulations regarding sanitation and good order in the market; and
- 10.2 Ensure that all the public markets within the city or municipality shall be maintained in accordance with these implementing rules and regulations.

### SECTION 11. RESPONSIBILITY OF THE SUPERMARKET MANAGER

The supermarket manager shall:

- 11.1 Post in conspicuous areas of the supermarket, in English or Filipino or local dialect, the rules and regulations relative to the sanitation and good order in the supermarket;
- 11.2 Be responsible for maintaining the sanitary condition of all areas in the supermarket as well as its premises;
- 11.3 Keep the supermarket and its premises free from solid waste and vermin;
- 11.4 Protect the establishment from damage; and
- 11.5 Comply with these implementing rules and regulations.

## PART II. ABATTOIRS

### SECTION 1. SCOPE

These implementing rules and regulations shall apply to all abattoirs/ slaughterhouses and other similar establishments where food animals are slaughtered for commercial purposes that are operated by government agencies or instrumentalities including government owned or controlled corporations, private organizations or firms, individuals or entities.

### SECTION 2. DEFINITION OF TERMS

As used in these rules and regulations, the following terms shall be defined as follows:

- 2.1 **ABATTOIR/SLAUGHTERHOUSE** - the facility or premises used in the slaughter of food animals for human consumption.
- 2.2 **CARCASS** - all parts, excluding viscera of slaughtered animal after bleeding and dressing, that may be used for human consumption.
- 2.3 **CHUTE** - facility used for loading and unloading animal.
- 2.4 **DISINFECTION** - the process of eliminating or reducing to safe level the number of potentially infectious microorganisms on an item or surface by either thermal, chemical or other methods.
- 2.5 **DRESSED/DRESSING**
  - 2.5.1 In relation to slaughtered animals except for swine, sheep and lambs, goats and kids, means the removal of head, hide or skin, viscera (either including or excluding the kidneys), genital organs, urinary bladder, feet up to carpal and tarsal joints, and udders of lactating animals, animals that have calved, or are in advanced stage of pregnancy;
  - 2.5.2 In relation to slaughtered swine, means the removal of hair and bristles or skin, claws, eyelids, viscera (either including or excluding the kidneys), genital organs, urinary bladder, udders in the case of lactating animals, animals that have farrowed, or are in advanced stage of pregnancy, and the external acoustic duct unless in respect of that part an alternative effective form of cleaning is carried out; and
  - 2.5.3 In relation to sheep and goats, means the removal of the head, except in the case of young lambs and young kids, the pelt or skin viscera, genital organs, urinary bladder, feet up to the carpal and tarsal joints, and udders of lactating animals, animals that have lambed, or are in advanced stage of pregnancy.

- 2.6 **FIT FOR HUMAN CONSUMPTION** - meat that has been inspected, passed and appropriately stamped by the meat inspector or meat control officer and in which no change due to disease, decomposition or contamination has subsequently been found.
- 2.7 **FOOD ANIMAL** - includes all domestic livestock slaughtered for human consumption, such as cattle, carabao, buffalo, horse, sheep, goat, swine, deer, rabbit and poultry such as chicken, duck, goose, turkey and pigeon.
- 2.8 **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 10.76 lux.
- 2.9 **HOLDING PEN/LAIRAGE** - facility used in keeping clean and adequately rested animals that are fit for slaughter at the rate equal to the throughput of the slaughterhouse.
- 2.10 **ISOLATION PEN** - an enclosure used to keep animals suspected of disease.
- 2.11 **MEAT** - the edible part of the muscle of food animal which is skeletal or which is found in the tongue, in the diaphragm, in the heart or in the esophagus, with or without the accompanying or overlying fat, and the portions of bones, skin, nerve and blood vessels which normally accompany the muscle tissue and which are not separated from it in the dressing.
- 2.12 **MEAT BY-PRODUCT** - includes edible part other than meat which has been derived from food animal whether boned or boneless and whether ground or unground to which no other ingredient has been added.
- 2.13 **MEAT CONTROL OFFICER** - a veterinary health officer or a registered Doctor of Veterinary Medicine who directs and supervises the implementation of policies, guidelines, rules and regulations with regard to meat inspection and effective meat control measures.
- 2.14 **MEAT HANDLING** - as used in the meat trade, includes slaughter, inspection, cutting, processing, preservation, and packaging of meat.
- 2.15 **MEAT INSPECTION CERTIFICATE** - an official certificate issued by the meat inspector or meat control officer who conducted the postmortem inspection to certify that the carcass is fit for human consumption.
- 2.16 **MEAT INSPECTION STAMP** - any mark or stamp approved by the National Meat Inspection Commission (NMIC) and includes any tag or label bearing such mark or stamp.

- 2.17 **MEAT INSPECTOR** - a properly trained officer authorized by the local government chief executive or National Meat Inspection Commission to conduct inspection of meat and meat by-product.
- 2.18 **OFFAL** - the by-products, organs, glands and tissues other than meat of the food animal which may or may not be edible.
- 2.19 **POULTRY** - domestic fowls like chicken, duck, goose, turkey, pigeon and quail.
- 2.20 **SCALDING** - the process of subjecting slaughtered swine or poultry between 58°C - 65°C water to facilitate hair or feather removal.
- 2.21 **SLAUGHTER** - the butchering of food animal.
- 2.22 **SLAUGHTER ANIMAL** - any food animal brought into an abattoir for slaughter.
- 2.23 **SUSPECT** - any animal suspected of being affected with a disease or condition, which may require its condemnation and is subject to further examination to determine its disposition.
- 2.24 **SWINE** - refers to hog or pig.
- 2.25 **TRIPPERY AND GUTTERY SECTION** - section of an abattoir used for cleaning the viscera of the slaughtered animal.
- 2.26 **VERMIN** - a group of insects such as flies, mosquitoes, cockroaches, lice, fleas, mites, ticks, bedbugs, or small animal such as mice and rats that are vectors of diseases.
- 2.27 **VERMIN ABATEMENT PROGRAM** - a series of preventive and control procedures and activities for vermin control in the establishment.
- 2.28 **VISCERA** - the internal organs of food animal.

**SECTION 3. PRESCRIBED STANDARDS OF CONSTRUCTION FOR ABATTOIRS**

**3.1 Site Requirements**

3.1.1 The site shall be at least 200 meters away from residential areas, schools, churches, and places of public assembly, funeral establishments, courts or public office and 25 meters away from markets and other food establishments.

3.1.2 It shall comply with the local zoning laws and ordinance.

**3.2 Building Construction and Maintenance**

- 3.2.1 The construction materials used shall be durable and resistant to wear and corrosion.
- 3.2.2 The building and any portion thereof shall at all times be properly maintained in good condition.
- 3.2.3 The construction and maintenance of abattoirs shall conform to sanitary standards prescribed by the Department of Health and the National Meat Inspection Commission (NMIC).

**3.3 Size**

- 3.3.1 The minimum size of slaughtering area for new or extensively altered/renovated abattoirs shall be as follows:

**Table 4. Dimension of Slaughtering Area**

Type of Animal Slaughtered	Area (m <sup>2</sup> )
Swine only	21
Cattle only	23
Swine and cattle	28
Poultry	14

Note: These dimensions are minimum standards, and when the number of animals to be killed warrants it, the size shall be appropriately increased.

- 3.3.2 The minimum size of the offal cleaning area for new and extensively altered/renovated abattoirs shall be as follows:

**Table 5. Dimension of Offal Cleaning Area**

Type of Animal Slaughtered	Area (m <sup>2</sup> )
Swine only	10
Cattle only	20
Swine and cattle	20

3.4 Floors

3.4.1 All floors shall be constructed of durable water-resistant materials.

3.4.2 It shall be easily cleaned, free of cracks and indentation.

3.4.3 It shall be non-slippery and all angles between the floors and walls shall be rounded off to a height of at least 7.62 centimeters (3 inches) from the floor.

3.4.4 Floors shall be sloping toward drains. For cattle and swine pens, the floor slope shall not be less than 5.2 centimeters per meter and 4.2 centimeters per meter, respectively.

3.5 Walls, Partitions, Posts, Doors

3.5.1 The walls, partitions, posts, doors and other parts of the workrooms shall be constructed of impervious materials to a height of at least 2 meters from the floor and of such construction and finish as will make them readily and thoroughly cleaned.

3.5.2 Walls shall be free of cracks and crevices and shall be of white or light color.

3.5.3 Doors shall be at least 1.5 m. in width to allow smooth work flow and those opening from parts of the slaughterhouse where meat is handled shall either be fitted with air screens or self-closing and snug fitting double action doors.

3.6 Overhead Rails

3.6.1 Overhead rails shall be placed not less than 0.6 m. from walls, posts and other fixed parts of the building. Header rails shall be placed at least 0.9 m. from adjacent walls and columns.

3.6.2 The minimum height of overhead rails and distance between rails shall be as follows:

Table 6. Minimum Requirements for Overhead Rails

DESCRIPTION	CATTLE		HOG	
	Meter	Feet	Meter	Feet
<b>Vertical Distance:</b>				
Bleeding rail (distance from rail to point of application of shackle to shackled foot = 1.22 m.)	4.88	16	3.05	10
			From sticker's platform	
Dressing (Trolley length = 0.38 m.)	3.35	11	3.20	10.5
Whole Carcass Rail	3.35	11	2.74	9.0
			Head detached	
			3.05	10
			Head Attached	
Quarter Carcass Rail	2.29	7.5	-	-
<b>Horizontal Distance:</b>				
Between Bleeding Rail	2.44	8	-	-
Dressing Rail	1.22	4	-	-
Chill Room Rail	0.99	3.22	-	-

3.7 Ceiling

3.7.1 The ceiling shall be made of materials suited for the purpose and shall be of sufficient height to permit carcasses to hang in such a way that they do not touch the floor.

3.7.2 Ceiling shall be well maintained, and shall be properly designed so as to prevent accumulation of dust and condensation.

### 3.8 Lighting

- 3.8.1 There shall be adequate light, both natural and/or artificial for all rooms and compartments.
- 3.8.2 Lighting shall be free from glare and evenly distributed to avoid shadows.
- 3.8.3 Lighting shall be such that color of meat is not altered.
- 3.8.4 Light bulbs and fixtures shall be of safe type or, otherwise, provided with protection to prevent the contamination of meat and other products in case of breakage.
- 3.8.5 Artificial light intensity shall not be less than the following:
  - a. 50 foot candles (538 lux) at all inspection and workrooms;
  - b. 10 foot candles (107.6 lux) at chilling rooms; and
  - c. 20 foot candles (215.2 lux) in other areas of the establishment.
- 3.8.6 The intensity of the required illumination inside the establishment shall be measured at a point 76.2 centimeters (30 inches) above the floor.

### 3.9 Ventilation

- 3.9.1 There shall be adequate ventilation in accordance with DOH standard to facilitate entry of fresh air in all working areas and to allow removal of obnoxious odor, heat and moisture.
- 3.9.2 Openings for ventilation shall be provided with screen.
- 3.9.3 Ventilation systems shall be designed and constructed to ensure that air flows from food areas to by-product areas, edible to inedible areas, and cooked or finished food areas to raw areas. Airflow from warm areas to cold areas shall be minimized to avoid condensation problems.

### 3.10 Equipment Layout

- 3.10.1 Equipment shall be installed at least 30 centimeters (1 foot) from walls, support structure and other stationary fixture. Distance shall be increased for large equipment.

3.10.2 Equipment shall be made up of stainless steel or other approved material which is impervious to liquid, non-toxic, and corrosion resistant. Galvanized metal having the smoothness of high commercial dip may also be used.

3.10.3 Equipment shall be so arranged as to facilitate sanitary control.

3.10.4 Equipment shall be properly installed.

3.10.5 Equipment and utensils used for preparing, processing and handling of any meat or meat food product shall be of such materials and construction as will make them easily cleaned and will ensure strict cleanliness in the preparation and handling of all meat and meat food products.

3.11 **Meat Loading Area.** Meat loading area shall be well-constructed and separated from unloading area.

### 3.12 Holding Facilities and Spaces for Special Purposes

#### 3.12.1 Holding Pens/Lairage

- a. Holding pens shall be located near the abattoir and shall be provided with roof and enough space to accommodate the number of animals to be slaughtered. The minimum area of the holding pen shall be 2.23 square meters per cattle and 0.6 square meter per swine.
- b. The holding pen of the abattoir where animals are confined before slaughter shall not be on windward side of the abattoir and shall be constructed of sufficiently strong materials to safely hold any animal that may be brought for slaughter.
- c. The pen shall be constructed so as to permit proper antemortem inspection and provided with facilities such as a "squeeze" chute for large animals so that each animal may be closely examined by the meat inspector.
- d. When slaughtering is conducted after sunset or before sunrise, sufficient artificial lighting shall be provided to permit proper antemortem inspection.
- e. The minimum width of aisle shall be 1.20 meters (4 feet).
- f. Adequate potable drinking water supply shall be provided for the animals.

- g. It shall have properly designed unloading bay.
- h. There shall be separate animal entry and exit facilities. Cross traffic of different species shall be avoided.
- i. Holding pens shall be properly drained, and shall be maintained free from manure, vermin and objectionable odor.

### 3.12.2 Other Holding Facilities and Spaces

- a. The isolation pen and chute, the hide, skin, hoof and horn section, the trippery and guttery section, and the condemned meat room/receptacle shall be properly located, used, and regularly cleaned and disinfected.
- b. The size of the chute shall not cause discomfort to animals. The entrance chute shall be at least 0.40 meter for swine and 0.80 meter for cattle.
- c. Condemned meat room/receptacles shall be provided with locks.

3.12.3 **Veterinary or Meat Inspector's Office.** The office shall be properly located, shall have enough office facilities and a minimum area of 25 square meters.

### 3.13 Amenities

- 3.13.1 Amenities shall be located so as not to jeopardize the hygienic holding, slaughter and dressing of animals and the processing, packing, storage and transport of meat and meat products.
- 3.13.2 Amenities shall be designed, constructed and maintained to provide sufficient space and facilities for employees/workers to consume food, change clothes, store personal belongings, and attend to personal hygiene; facilitate cleanliness and tidiness; and preclude direct opening to any food area.

### 3.13.3 Changerooms

- a. Adequate and suitable lockers or other facilities shall be provided for the orderly storage of clothing and personal belongings of employees in the establishment. Such facilities shall be so situated and arranged that there is no contamination of meat by contact with clothing.
- b. There shall be separate rooms for each gender.

- c. Changerooms shall be cleaned daily and disinfected at least once a week.

### 3.13.4 Canteens

Canteens operating within the establishment shall comply with the provisions of Chapter III - "Food Establishments" of the Code on Sanitation of the Philippines (P.D. 856).

### 3.14 Storage Spaces

- 3.14.1 Shelves in storage rooms shall be constructed approximately 3 centimeters from the wall to eliminate narrow cracks for cockroaches, and the bottom shelf shall be approximately 38 centimeters (15 inches) above the floor or otherwise arranged so as to permit thorough cleaning.
- 3.14.2 Shelves shall not be covered with paper, cardboard, oilcloth, or other absorbent material.

### 3.15 Slaughterhouse Premises and Perimeter Fencing

- 3.15.1 The operator shall ensure that no animal or fowl except those for slaughter is inside the slaughterhouse and its premises. No swine, cattle or other animals shall be permanently kept in the premises of any slaughterhouse.
- 3.15.2 No part of the establishment shall be used for domestic purposes.
- 3.15.3 The outer premises of every establishment embracing decks and areas where cars and wagons are loaded, and the driveways, approaches, yards, pens and alleys, shall be properly drained and kept in clean and orderly condition. No nuisance shall be allowed in any establishment or on its premises.
- 3.15.4 Perimeter fencing shall be provided to prevent entry of possible hazard.

### 3.16 Other Structures and Facilities

All abattoirs shall have the following facilities:

- 3.16.1 Separate slaughter and dressing rooms between hogs and large animals.
- 3.16.2 Separate rooms for emptying and rinsing the digestive system. If the arrangement is not feasible, fixed equipment instead of separate rooms may be provided as long as the products intended for food are protected from contamination.

- 3.16.3 Separate rooms for the handling of tripe and gut. If the arrangement is not feasible, fixed equipment instead of separate rooms may be provided as long as the products intended for food are protected from contamination.
- 3.16.4 Separate provisions for the preparation and/or storing of edible fats.
- 3.16.5 Separate provisions for storing of hides, skin or pelt, horns and inedible animal fats unless these materials are removed daily from the abattoir.
- 3.16.6 Separate area for salting, curing, grading, calibrating or packaging, if this is carried out in the abattoir.
- 3.16.7 Special room for the slaughter of sick or suspect animal. If a special room is not available, the slaughter of the sick or suspect animal may be done at the end of a normal day's kill, or at any other time immediately prior to a regular cleaning and disinfection of the slaughter floor and facilities where separate slaughtering is carried out on the main floor. The entire floor shall be washed down and disinfected at completion of the slaughter of the sick or suspect animal.
- 3.16.8 Separate room or portion of a room under lock and key for storing suspect meat. This shall be designed so as to prevent contamination of other meat and risk of substitution.
- 3.16.9 Separate room or any other appropriate device under lock and key for storing condemned meat.
- 3.16.10 Provisions for the control of the entrances and exits of the meat inspection services.
- 3.16.11 Appropriate site and adequate facilities for the cleaning and disinfection of transport vehicles.
- 3.16.12 Separate room for boning and cutting in cases where meat is boned-out and cut-up. The packing of boned-out and cut-up meat shall take place in the same room where it is boned-out and cut-up, but where this is not possible, the packing may take place in a separate room. The temperature shall be controlled in these rooms.
- 3.16.13 Provisions for sufficient tables, benches and other equipment and materials to facilitate post-mortem inspection.

## SECTION 4. SANITARY FACILITIES REQUIREMENTS FOR ABATTOIRS

### 4.1 Water Supply

- 4.1.1 There shall be adequate supply of potable water whether from public or private source which satisfies the Philippine National Standards for Drinking Water and sufficient to meet the water requirements in the slaughter and cleaning of food animals.
- 4.1.2 No cross connection of water supply piping systems shall be allowed in abattoirs.
- 4.1.3 Both cold and hot water under adequate pressure shall be available during operation. Hot water shall not be less than 82°C.
- 4.1.4 The following minimum supply of potable water shall be provided in the process of meat production, preparation and marketing within the abattoir:
  - a. 0.23 cu. m. (60 gal) per cattle;
  - b. 0.12 cu. m. (30 gal) per swine;
  - c. 0.06 cu. m. (15 gal) per goat and sheep; and
  - d. 0.008 cu. m. (2 gal) per bird
- 4.1.5 All other pertinent provisions of Chapter II - "Water Supply" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations are hereby adopted and made part of these rules and regulations.

### 4.2 Toilet and Hand-Washing Facilities

- 4.2.1 All slaughterhouses shall be provided with adequate and approved type of toilet and hand-washing facilities, which include water faucets, wash basins, lavatories, toilets and bath facilities.
- 4.2.2 The minimum requirements for toilet and hand-washing facilities for personnel shall be as follows:

**Table 7. Toilet and Hand-washing Facilities Requirements**

Number of Personnel	Water Closet		Urinal Stall	Wash-hand Basin		Shower Head
	Female	Male		Female	Male	
1 - 29	1	1	-	1	1	1
30 - 49	2	1	1	2	2	2
50 - 99	2	2	2	3	3	3

Note: Additional one (1) fixture for each additional 50 personnel or a fraction thereof, one (1) drinking fountain for each additional 75 personnel or a fraction thereof.

- 4.2.3 Hand-washing facilities shall be conveniently located in all rooms used for slaughtering, dressing, boning, preparation, packing or other meat handling practices. Such hand-washing facilities shall not be operated manually. Cleansing agents including towels, receptacles and dispensers shall be made available.
- 4.2.4 Durable and legible signs shall be posted conspicuously in every toilet room directing employees to wash their hands with soap and water before returning to work.
- 4.2.5 Toilet and washrooms shall be properly cleaned, maintained, located and shall be provided with adequate supply of water, soap and hand dryer.
- 4.2.6 The minimum space requirement for toilet and hand-washing facilities shall be the same as in Table 3.
- 4.2.7 The plan of each toilet shall be approved by the local health officer as recommended by the sanitary engineer in accordance with DOH standards.
- 4.2.8 Odor absorbent materials/equipment such as activated carbon, sawdust, and air purifier machines shall be provided in each toilet.

**4.3 Sewage Disposal and Drainage**

- 4.3.1 There shall be an efficient drainage, plumbing and wastewater treatment system approved by the local health officer as recommended by the sanitary engineer for the establishment and premises to collect all liquid wastes incidental to the operation and properly connected to an approved sewage treatment and disposal system or the municipal sewerage system.
- 4.3.2 There shall be at least one drainage inlet for every 372 square meters (400 square feet) of floor space. Slope shall be 0.64 centimeter per meter to the drainage inlet.
- 4.3.3 The drains shall be at least 21 centimeters (8 inches) in diameter for the ruminal contents of cattle, 16 centimeters (6 inches) in diameter for swine, sheep and calves. The paunch and stomach contents shall not be connected to the regular drainage line of the abattoir.
- 4.3.4 The drain in the slaughtering area shall be equipped with separators that will prevent the discharge into drainage system of feather, entrails, and other materials likely to clog the drainage system.
- 4.3.5 Drainage lines from toilets and urinals shall not be connected with the drainage lines within the slaughterhouse.
- 4.3.6 Floor drains shall be provided with a deep seal trap with effective rodent screen.
- 4.3.7 A grease trap or grease interceptor shall be installed for grease recovery.
- 4.3.8 The plumbing system shall be in accordance with the National Plumbing Code. It shall be maintained within the slaughterhouse premises.
- 4.3.9 The wastewater treatment facilities and the disposal of the wastewater of the abattoir shall comply with the effluent standards set by the Department of Environment and Natural Resources and the pertinent provisions of Chapter XVII - "Sewage Collection and Disposal, Excreta Disposal and Drainage" of the Sanitation Code of the Philippines (P. D. 856) and its implementing rules and regulations.

**4.4 Solid Waste Disposal**

- 4.4.1 All rooms shall be provided with at least two (2) refuse receptacles or containers made of impervious materials, one for biodegradable and one for non-biodegradable wastes.

- 4.4.2 All receptacles or containers shall be provided with tight-fitting lids or covers so constructed and maintained as to be vermin-proofed and easily cleaned. The receptacles or containers shall be lined with black plastic trash bags for non-biodegradable and green plastic trash bags for biodegradable materials.
- 4.4.3 Each container shall be thoroughly cleaned inside and outside with water, soap and brush after being emptied.
- 4.4.4 Storage of refuse shall be done in such a way that it will not be accessible to vermin in order to avoid becoming a potential attractant and harborage for vermin and cause of nuisance.
- 4.4.5 Refuse storage shall be maintained clean at all times.
- 4.4.6 All refuse shall be disposed at least once a day, or more often as necessary, through the collection system or by an approved method and in such a manner as to prevent nuisance.
- 4.4.7 Slaughterhouses shall be provided with sufficient number of waterproof metal containers with tight fitting metal cover for holding trimmings, hair, inedible animal parts and other similar wastes. Slaughterhouses shall provide containers for holding various condemned parts and organs plainly marked "Condemned for Animal Food", or "Condemned for Incineration", or "Condemned for Rendering". All these wastes shall be disposed daily.
- 4.4.8 Animal holding facilities shall be provided with a watertight, easy to carry, and vermin-proofed receptacle for manure. Such receptacle shall always be securely covered except on the time of emptying and shall be preferably disinfected after every use. No manure shall be allowed to accumulate except in such receptacle. Manure shall be disposed by a method approved by the local health officer.
- 4.4.9 Solid waste management in the abattoir shall be in compliance with other pertinent provisions of Chapter XVIII - "Refuse Disposal" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

#### 4.5 Vermin Control

- 4.5.1 The establishment shall be kept free from vermin and rodents.
- 4.5.2 Windows, doors and other openings shall be provided with no.16 wire mesh screen and other appropriate devices.

- 4.5.3 The accumulation on the premises of any material in which vermin may breed such as swine hair, bones or manure shall be prohibited.
- 4.5.4 The growth of bushes, weeds and grass shall be controlled to prevent harborage of ticks, bugs and other insects.
- 4.5.5 Pest control operation shall be under the supervision of the local health officer or otherwise done by an accredited urban pest control applicator.
- 4.5.6 A vermin abatement program shall be maintained in the abattoir by the owner, operator, or administrator. If they fail, neglect or refuse to maintain a vermin abatement program, the local health office shall undertake the work at the expense of the owner, operator or administrator.
- 4.5.7 The procedure and frequency of vermin abatement program shall be determined and approved by the local health office.
- 4.5.8 The vermin abatement program in the abattoir shall be in accordance with Chapter XVI - "Vermin Control" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

#### 4.6 Cleaning and Disinfection of Utensils, Equipment and Premises

- 4.6.1 Equipment and utensils for preparing, processing and handling of meat and meat food products shall be of such materials and construction as will make them easily and thoroughly cleaned to ensure strict cleanliness in the preparation and handling of all meat and meat food products.
- 4.6.2 Properly located facilities for cleaning, disinfecting and sterilizing utensils, equipment, implements and premises shall be provided.
- 4.6.3 The following shall be the recommended disinfectants to be used in the slaughterhouse:
  - a. A steam-water injector attached to the water system with a temperature of at least 82°C (180°F).
  - b. For fixed equipment, walls, floors and other fixed food contact surfaces, 100 ppm of chlorine solution (75% available chlorine) shall be applied by spraying. Personnel shall wear proper personal protective equipment (PPE) and adequate ventilation shall be provided during the application of such disinfectant.
  - c. For utensils, the standard dosage of chlorine to be used in manual sanitizing operation shall be as follows:

**Table 8. Standard Dosage of Chlorine to be Used in Manual Sanitizing Operation of Utensils**  
(Immersion in Chlorine Bath with 50 - 100 ppm Chlorine - Compound)  
(60% to 75% Available Chlorine)

VOLUME OF WATER IN VAT/SINK/CONTAINER		DOSAGE OF CHLORINE TO BE USED						IMMERSION TIME
		50 PARTS PER MILLION (PPM)			100 PARTS PER MILLION (PPM)			
LITERS	GALLONS	GRAMS (gms)	TEA-SPOON FULL	TABLE-SPOON FULL	GRAMS (gms)	TEA-SPOON FULL	TABLE-SPOON FULL	At least two (2) minutes in lukewarm water with Chlorine solution
5	1.25	0.35	0.07	0.04	0.71	0.14	0.07	
10	2.50	0.71	0.14	0.07	1.42	0.28	0.14	
15	3.75	1.06	0.21	0.11	2.13	0.43	0.22	
20	5.00	1.42	0.28	0.14	2.84	0.57	0.29	
25	6.25	1.77	0.35	0.18	3.54	0.71	0.36	
30	7.50	2.13	0.43	0.22	4.25	0.85	0.43	
35	8.75	2.48	0.50	0.25	4.96	0.99	0.50	
40	10.00	2.83	0.57	0.29	5.67	1.13	0.56	
45	11.25	3.19	0.64	0.32	6.38	1.28	0.64	
50	12.50	3.54	0.71	0.36	7.09	1.42	0.71	
55	13.75	3.90	0.78	0.39	7.80	1.56	0.78	
60	15.00	4.25	0.85	0.43	8.51	1.70	0.85	
65	16.25	4.61	0.92	0.46	9.21	1.84	0.92	
70	17.50	4.96	0.99	0.50	9.92	1.98	0.99	
75	18.75	5.32	1.06	0.53	10.63	2.13	1.07	
80	20.00	5.67	1.13	0.57	11.34	2.27	1.14	

d. Other disinfectants approved by the DOH.

- 4.6.4 All handling equipment and implements shall be cleaned and disinfected at the start and end of every working day.
- 4.6.5 Equipment and implements coming in contact with diseased or infected material or have become contaminated shall be immediately cleaned and disinfected.
- 4.6.6 The cleaning of equipment, implements, floors, walls and other food contact surfaces shall be done in such a manner as to avoid contaminating any carcass or meat/meat products.

- 4.6.7 Disinfectants shall be applied to equipment, implements, floors, walls and other food contact surfaces only after thorough cleaning. There shall be sufficient time of contact (at least 2 minutes) between the disinfectant and the equipment, implement, or premises being disinfected.
- 4.6.8 Any residue of detergents, sanitizing agents and disinfectants used in washing the floors, walls, equipment and implements and other food contact surfaces shall be removed by thorough rinsing with potable water before they are used again.
- 4.6.9 Mop sink shall be provided and under no circumstances shall a sink used for the cleaning of utensils and equipment be used for emptying mop buckets or washing or rinsing of mops.

**SECTION 5. SPECIFIC SANITARY REQUIREMENTS FOR OTHER SLAUGHTERHOUSE PROCEDURES AND PRACTICES**

**5.1 Meat and Offal Handling and Storage**

The following shall be the minimum standards and sanitary requirements for meat and offal handling and storage:

- 5.1.1 The rooms and compartments used for handling and storage of edible products shall be separate and distinct from those used for inedible products. There shall be separate exit for meat and offal.
- 5.1.2 The rooms and compartments in which any meat or meat food product is prepared or handled shall be free from odors coming from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank, fertilizer rooms and holding pens.
- 5.1.3 Rooms, compartments, and places used for handling and/or storing any meat or meat food products and all other parts of the establishment shall be kept clean and sanitary.
- 5.1.4 Due care shall be taken to prevent meat and meat food product from falling on the floor or being contaminated.
- 5.1.5 Under no circumstances shall the carcass of any animal, which has died other than by slaughter, be brought into any room or compartment where meat or meat food product is prepared, handled or stored.
- 5.1.6 No person shall dry, salt, tan or store the hides or skin of any animal except in such places as may be approved by the local health officer.

- 5.1.7 Adequate chilling and cold storage facilities shall be provided except in establishments where all carcasses and meat food products are removed within six (6) hours after slaughter.
- 5.1.8 Cold storage facilities shall be provided with thermometers and shall have adequate capacity to maintain a temperature of 5°C or less at all times.
- 5.1.9 Cold storage rooms shall be kept clean, free from objectionable odors, and in good repair. The following temperature shall be maintained:
  - a. Chilling temperature = 0°C to 4°C
  - b. Refrigeration temperature = 5°C to 18°C
  - c. Freezing temperature = below 0°C
- 5.1.10 Meat or edible offals held for chilling or freezing shall be hung or kept in appropriate corrosion-resistant trays and in such a manner as to permit adequate circulation of air around the meat.
- 5.1.11 Meat shall be held in a manner where the drip from one piece does not fall on another piece.
- 5.1.12 If meat is placed on trays, care should be taken to prevent contact between the base of the tray and meat stored beneath.
- 5.1.13 Meat or edible offals for storage in a freezer shall be placed on solid or slatted shelves, movable dollies or pallets, or in cabinets and not stocked directly on the floor. Such storage spaces shall be kept clean and free from objectionable odors.

## 5.2 Meat Transport

The following shall be the minimum standards and sanitary requirements for the transport of meat from abattoirs:

- 5.2.1 The floors and walls of meat vans in which meat or meat food products are transported shall be constructed of impervious material and kept in a clean and sanitary condition.
- 5.2.2 Meat vans used in transferring loose meat and meat products between establishments shall be closed or so covered that the contents are kept clean.

- 5.2.3 Meat or edible offals shall not be loaded in any means of transport used for live animals or any other cargo which may affect adversely the meat or edible offals. Only scalded stomachs and intestines, and skinned, dehaired or scalded heads and feet shall be transported.
- 5.2.4 The meat or edible offals shall not be loaded in a vehicle or any other means of transport which has not been cleaned and disinfected.
- 5.2.5 Except when frozen and adequately wrapped, carcasses, quarters or sides shall be hung on overhead rails during transport or placed in suitable racks or similar devices.
- 5.2.6 The meat van or other means of transport shall comply with the following:
  - a. Appropriate design and equipment so as to maintain a temperature of 7°C (45°F) or colder during the whole period of transport and to prevent the contents from contamination.
  - b. All parts likely to come in contact with the meat or edible products shall be made of impervious, corrosion-resistant material with smooth surfaces and joints and easy to clean and disinfect.
  - c. Meat vans shall be provided with overhead rails or with duckboards and racks made of impervious, corrosion-resistant material which shall always be kept clean and in a satisfactory state of repair. If a meat loading equipment is used, it shall be so designed as to facilitate easy cleaning and disinfection. It shall minimize contact between meat and personnel and prevent contact between meat and the floor.
  - d. Closed containers shall be provided for edible offals. If the period of transport is less than two (2) hours, edible offals in close containers may be transported in insulated vehicle. If more time is required, they shall be transported under refrigeration.
  - e. Thawing shall be prevented in the case of frozen meat. However, if accidental thawing occurs, the meat shall be examined and evaluated by a meat inspector before any further step is taken.
  - f. Prior to departure from the slaughterhouse, the entrance/exit door of the loaded vehicle shall be padlocked by the meat inspector and is unlocked by another meat inspector upon reaching the market. The procedure shall be followed if there are other meat and edible offals that have to be taken to another market.

### 5.3 Disposal of Condemned Animals

The following shall be the minimum sanitary requirements for the disposal of condemned animals in abattoirs:

- 5.3.1 Condemned carcasses and parts may be rendered according to their merits into industrial fats and tallow, bone meal, tankage, fertilizers, and other similar products in appropriate rendering equipment.
- 5.3.2 Condemned carcasses, organs or parts thereof in an approved establishment which has no facilities for rendering or tanking, shall be denatured with crude carbolic acid, strong creoline solution or other prescribed agents or destroyed by incineration.
- 5.3.3 If such condemned carcasses, organs and parts thereof are not incinerated, they shall be disposed of in accordance with Chapter XVIII - "Refuse Disposal" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

### 5.4 Slaughtering or Dressing of Livestock

The following shall be the minimum sanitary requirements for slaughtering or dressing of livestock in abattoirs:

- 5.4.1 No slaughtering of cattle, sheep, goats, swine, poultry or other warm-blooded animals shall be done unless such slaughtering is performed under the supervision of the meat control officer or his duly authorized representative. The carcass shall be inspected and passed as fit for human consumption, marked and stamped before offered for sale or delivery.
- 5.4.2 No person shall slaughter livestock for the purpose of human consumption in locations other than abattoirs, provided, however, that this does not apply to the following cases:
  - a. Cases of person who slaughtered animal for the consumption of his immediate family.
  - b. Cases where livestock suffer from difficult delivery, puerperal paralysis, acute tympanitis, or other related diseases and have to be immediately slaughtered.
  - c. Cases where livestock have been injured or have fallen into an incurable state due to unforeseen accident and have to be immediately slaughtered.

5.4.3 Only food animals that have passed antemortem inspection shall be slaughtered in the abattoir.

5.4.4 The meat, viscera, blood, bones, and hide of livestock produced and prepared in abattoirs shall not be transported outside abattoirs until after passing postmortem inspections.

5.4.5 All offal, blood, fat, manure and other wastes shall be removed immediately after completion of the slaughtering operations, and the floors, walls and equipment shall then be properly cleaned.

### 5.5 Poultry Handling

The following shall be the minimum sanitary requirements for poultry handling:

5.5.1 Poultry shall not be dressed or handled together with other kinds of slaughter animals.

5.5.2 A separate building for the purpose shall be constructed. If the poultry dressing area shall be made an integral part of the main slaughterhouse, it shall be completely separated by walls with doors leading to the outside.

#### 5.5.3 Dressing Plant

- a. A poultry dressing plant shall be used only for fowls and for no other slaughter animals.
- b. The area of the dressing floor shall be sufficiently large to cope up with the number of fowls to be handled daily.
- b. The walls shall have a height of at least 2.5 meters and shall have smooth internal surfaces which shall be painted with white, non-toxic oil or plastic paints.

#### 5.5.4 Dressing Facilities

- a. The bars on which the fowls may be suspended for slaughter or hung after slaughter shall be constructed of materials that are impervious to liquids, corrosion-resistant and easily cleaned. Satisfactory sanitizing of the bars shall be done after each cleaning.
- b. The enclosures for fowls pending slaughter shall be so located as not to create nuisance and shall be kept clean and in a satisfactory state of repair.

## PART III. GENERAL PROVISIONS

### SECTION 1. DEFINITION OF TERMS

As used in these rules and regulations, the terms below shall be defined as follows:

- 1.1 **ESTABLISHMENT** - a collective term construed to include public markets, food terminals, supermarkets, satellite markets, wet markets, dry markets, abattoirs and other similar establishments and their premises.
- 1.2 **HEALTH CERTIFICATE** - a written certificate using the prescribed form issued by the city or municipal health officer to a person employed in the market, abattoir and other similar establishments after passing the required physical and medical examinations and immunizations.
- 1.3 **LOCAL GOVERNMENT UNIT** - the local political subdivision which refers to the province, city, municipality or barangay.
- 1.4 **LOCAL HEALTH AUTHORITY** - an official or employee responsible for the application of a prescribed health measure in a local 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.
- 1.5 **LOCAL HEALTH OFFICER** - the provincial, city or municipal health officer.
- 1.6 **SANITARY ENGINEER** - a person duly registered with the Board of Examiners for Sanitary Engineers (Republic Act 1364) and who heads or works with the sanitation division/section/unit of the local health office or employed with the Department of Health or its regional health offices.
- 1.7 **SANITARY PERMIT** - the certification in writing by the city or municipal health officer or in his absence, by the chief or head of the sanitation division/section/unit that the establishment complies with existing sanitation requirements upon evaluation or inspection conducted in accordance with Presidential Decree Nos. 522 and 856 and its implementing rules and regulations and local ordinances.
- 1.8 **SANITATION INSPECTOR** - a government official or personnel, employed by the national, provincial, city or municipal government, who enforces sanitary rules, laws and regulations and implements environmental sanitation activities under the supervision of the provincial/city/municipal health officer/sanitary engineer.

## SECTION 2. SANITARY REQUIREMENTS FOR PERSONNEL

### 2.1 Health Certificate

- 2.1.1 Any person who intends to operate or work in an establishment shall be required to secure an updated health certificate issued by the local health officer (EHS Form 102-A or B).
- 2.1.2 The health certificate shall be renewed at least once a year or more often as required by local ordinance.
- 2.1.3 The health certificate shall be clipped visibly in the upper left front portion of the garment worn while working or shall be made available for inspection at all times.
- 2.1.4 Health certificates are non-transferable.

### 2.2 Personnel and Personal Hygiene

- 2.2.1 Employees/workers of the establishment shall at all times observe good personal health and hygienic practices such as, but not limited to, the following:
  - a. Wearing of clean and appropriate working garments;
  - b. Washing of hands with soap and water before and after working, after using the toilet, after coughing or sneezing into hands, or as often as necessary to remove dirt and contaminants;
  - c. Keeping utensils and equipment clean and sanitary at all times;
  - d. Refraining from smoking tobacco, drinking of alcoholic beverages, spitting or blowing of nose, and littering while working; and
  - e. Other personal health and hygienic practices called for the nature of work in the establishment.
- 2.2.2 All workers/employees suffering from a communicable, contagious or infectious disease shall not be allowed to work in the establishment and shall be immediately reported to the operator and referred for treatment.
- 2.2.3 Any person who is suffering from a cut or injury shall not be allowed to work in the preparation, handling, packaging or transportation of meat in the establishment unless and until the cut or injury has been treated or dressed to prevent the discharge of blood onto the meat.

2.2.4 Aprons, frocks and other clothing worn by persons who handle any meat or meat food product shall be made of materials that can be easily cleaned.

2.2.5 Soiled work clothing and any cloth used in processing or cleaning shall be kept in containers provided for mops, brushes, brooms, hose, cleaning compounds and other items in routine use.

### 2.3 Personal Protective Equipment

2.3.1 All workers shall wear appropriate clean protective clothing such as caps, coats, hair restraint, aprons, rubber boots, gloves and other necessary protective equipment 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 Local Code of the Philippines.

## SECTION 3. SANITARY PERMIT

3.1 No market or abattoir shall be established, constructed, operated or altered until the plans and location of the same have been reviewed and verified by the local health officer and approved by the local health authority in compliance to the requirements of these rules and regulations.

### 3.2 Sanitary Permit Requirement

3.2.1 No establishment shall operate without a sanitary permit issued by the local health officer.

3.2.2 Any extension or additional construction, alteration or renovation in the establishment shall require a new sanitary permit before it could be operated.

#### 3.2.3 Application for or Renewal of Sanitary Permit

- a. The application for or renewal of sanitary permit shall be filed with the local health office having jurisdiction over the establishment.
- b. Sanitary permit shall be issued upon compliance with the sanitary rules and regulations.
- c. Fees shall be paid to the local government office upon application, noting or renewal of sanitary permit. The amount of fees shall be set through city or municipal ordinance.

3.2.4 **Noting of Permit.** If there is a change in the ownership of establishment, the new owner shall apply to the local health office within fourteen (14) working days to have such change noted in the records and permit certificate and shall pay the corresponding fee for such noting.

3.2.5 **Validity.** The sanitary permit shall be valid on the day of issuance until the last day of December of the same year, and shall be renewed every beginning of the year, thereafter.

3.2.6 **Revocation/Suspension.** Upon the recommendation of the local health officer, the sanitary permit shall be suspended or revoked by the local health authority upon violation of any sanitary rules and regulations.

3.2.7 **Posting of Permit.** The sanitary permit shall be posted in a conspicuous place of the establishment for public information and shall be available for inspection by authorized health and other regulatory personnel.

#### 3.2.8 Record of Sanitary Permit

- a. Every city or municipality shall keep a record of all establishments that have been issued sanitary permit and renewal thereof.
- b. The record shall in every case show the following:
  - i. The name and address of the holder of the sanitary permit;
  - ii. The location of the establishment;
  - iii. The nature/kind of business for which the permit has been issued;
  - iv. The date the first permit was issued and the dates of any renewal thereof;
  - v. Every change of management of the establishment since the first permit was issued;
  - vi. Sanitary conditions under which the permit was issued or any renewal thereof granted; and
  - vii. The revocation of the sanitary permit.
- c. 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. EVALUATION AND INSPECTION

### 4.1 Responsible Officer

It shall be the duty of the local health officer to cause the inspection and evaluation of every establishment required to secure a sanitary permit for its operation at least once every week for market and market stall and once every three months for supermarket and abattoir and to cause as many additional inspections and re-inspections and evaluation as deemed necessary for the enforcement 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 or municipal treasurer concerned.

### 4.2 Sanitation and Inspection Fee

The fees payable on every inspection shall be in such amount prescribed by local ordinance.

### 4.3 Mission Order

4.3.1 The local health officer or the chief of sanitation division/section/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.

4.3.2 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 dates of inspection. This must be shown to the operator of the establishment before any inspection is conducted. The immediate supervisor of the inspector shall monitor the enforcement of the mission order.

4.3.3 Sanitary inspection conducted without a mission order is prohibited.

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

### 4.4 Uniform of the Sanitation Inspector and Aids to Inspection

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

4.4.2 He shall likewise bring all the equipment and supplies needed in the inspection such as the inspection forms, clipboards, thermometers, flashlight, measuring tape, camera, light meter, water pressure gauge, residual chlorine and pH comparator kits, blacklight, food and drink sampling kit, copy of the sanitation laws, regulations, standards and other materials needed in the inspection.

### 4.5 Frequency of Inspection

4.5.1 Inspection of markets and market stalls shall be conducted at least once every week.

4.5.2 Inspection of abattoirs and supermarkets shall be conducted at least once every three months.

### 4.6 Recording of Inspection

4.6.1 The sanitary engineer/sanitation inspector shall keep a record of all his inspections or evaluation reports in an inspection form (EHS Form 103-B).

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

4.6.3 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 an (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.

### 4.6.4 Sanitation Standard

a. The percentage rating has an equivalent sanitation standard as follows:

**Table 9. 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. The sanitation standard rating sticker (SSRS) (EHS Form No. 104 -A/C) shall be posted in a conspicuous part of the establishment preferably at the entrance, for guidance of the customers and the general public. It shall be updated once every three (3) months, unless revoked earlier.

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

#### 4.7 Report of Inspection

4.7.1 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 owner/operator 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 the easy understanding of the owner/operator of the establishment.
- b. Reasonable period for compliance or grace period shall be inclusive of Saturdays, Sundays and holidays.

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

4.7.3 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 owner/operator of the establishment. The inspection report shall be personally delivered, or shall be sent through postal service, registered with return card.

#### 4.8 Re-inspection

4.8.1 If upon re-inspection 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 sanitary permit.

4.8.2 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.

#### 4.9 Service of Notice

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

4.9.2 In the event of non-compliance of the first sanitary order by the owner/operator of the establishment, the health officer may serve a second notice:

##### a. Second Sanitary Order

- i. If the owner/operator 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 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 local health officer shall call the owner/operator of the establishment to show cause, at a time and place stated in the notice why the permit issued in respect of the establishment should not be revoked.

#### 4.10 Revocation of Permit

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

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

4.10.3 Lifting of suspension of permit may be recommended when the owner/operator of the establishment complied with the notices.

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

4.10.5 The local health authority shall file court proceedings against any establishment for continuously operating after the revocation of its permit.

#### 4.11 Summary Suspension of Permit

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

#### 4.12 Appeals

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

#### 4.13 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 market or abattoir premises or any premises used for any of the purpose referred to in these rules and regulations, for the purpose of inspection or any other action necessary for administration of these rules and regulations.

4.13.1 Sanitation inspections shall be conducted by officials in accordance with Part III, Section 4, sub-section 4.3 of these rules and regulations.

4.13.2 Sanitation inspections shall be done preferably during the operation of the establishment.

#### 4.14 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 5. RESPONSIBILITY OF THE OPERATOR

Government and private operators in-charge of markets and abattoirs shall:

5.1 Ensure the efficient operation and maintenance of sanitation in the establishment and its premises; and

5.2 Comply with these implementing rules and regulations.

### SECTION 6. RESPONSIBILITY OF THE LOCAL HEALTH OFFICER

The local health officer shall:

6.1 Conduct or cause the regular inspection of every establishment and its premises to ascertain its state of sanitation;

6.2 Issue sanitary permit after a complete evaluation/inspection of the establishment and its premises and after compliance to the requirements of these implementing rules and regulations;

6.3 Post the sanitation standard rating sticker (SSRS) in a conspicuous part of the establishment for public guidance after each inspection;

6.4 Recommend to the local health authority the withholding, disapproval or revocation of the sanitary permit upon violation of, or pending compliance to certain terms and conditions stipulated under these rules and regulations;

6.5 Inform all concerned agencies/organizations regarding these implementing rules and regulations; and

6.6 Assist in the enforcement of the provisions of these implementing rules and regulations.

### SECTION 7. RESPONSIBILITY OF THE LOCAL HEALTH AUTHORITY

The local health authority shall:

7.1 Enforce the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations;

7.2 Supervise over the maintenance of adequate sanitary conditions in government or privately owned markets and abattoirs and their premises;

7.3 Ascertain the validity of sanitary permit of the establishment and health certificates of the employees in the establishment;

- 7.4 Supervise the sanitary disposal of all solid and liquid wastes incidental to the operation of the establishment subject to the DOH rules and regulations, standards and regulations set by the Department of Environment and Natural Resources and other existing health and environmental laws;
- 7.5 Revoke the sanitary permit of the establishment as recommended by the local health officer;
- 7.6 Prohibit the use of the market and abattoir and their premises as sleeping or living quarters, or the construction therein of sleeping or living quarters;
- 7.7 Assist in the enforcement of the requirement on the examination of meat in the abattoir as provided for by existing laws and rules and regulations of the National Meat Inspection Commission; and
- 7.8 Coordinate with representatives of the Department of Health and National Meat Inspection Commission to ensure that animal slaughtering, dressing, handling, storing and transporting procedures are carried out in a sanitary manner.

**SECTION 8. PENAL PROVISION**

- 8.1 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 of not exceeding six (6) months or by a fine of not exceeding Php 1,000.00 or both depending upon the discretion of the court.
- 8.2 Any person who shall interfere with or hinder, or oppose any officer, agent or member of the Department of Health or the bureaus and offices under it, in the performance of his duty as such 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 of not exceeding Php 1,000.00 or both depending upon the discretion of the court.

**SECTION 9. SEPARABILITY CLAUSE**

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

**SECTION 10. REPEALING CLAUSE**

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

**SECTION 11. EFFECTIVITY**

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

Approved on this 23rd day of December nineteen hundred and ninety eight, Manila, Philippines.

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

Date of Publication: 18 February 1999  
 Manila Standard

# ACKNOWLEDGEMENT

The Department of Health sincerely appreciates the dedication and enthusiasm of **Dr. Mario C. Villaverde**, Director of the Environmental Health Service for his role in bringing these Implementing Rules and Regulations (IRRs) from concept to reality.

It is also worth mentioning the enduring commitment of the Environmental Sanitation Division headed by **Engr. Victor V. Sabandeja** together with his technical staff in the Plans, Programs and Policies Formulation Section namely: **Engr. Antonino A. Hormillosa, Engr. John C. Foz, Engr. Luis F. Cruz, Engr. Reynante C. Francisco, Engr. Pamela A. Mogol and Engr. Joselito M. Riego de Dios** for their invaluable contribution in the revision and refinement of this document.

Deep sense of gratitude is also given to the agencies, associations and organizations who shared their insights and experiences during the writeshops, consultative meetings and series of public hearings conducted nationwide. Their struggles, arguments and even temporary setbacks have enforced feasible sanitation laws. The following agencies, associations and organizations pursued their ongoing interests, invaluable comments and contribution to these efforts:

1. Department of Environment and Natural Resources, Quezon City
2. Department of Public Works and Highways, Manila
3. Animal Products Development Center, Bureau of Animal Industry, DA, Quezon City
4. National Meat Inspection Commission, DA, Quezon City and Baguio City
5. Department of Interior and Local Government, Quezon City
6. Bureau of Product Standards, Department of Trade and Industry, Makati City
7. Metro Manila Development Authority, Makati City
8. Philippine Society of Sanitary Engineers, Inc. Manila
9. Office for Public Health Services, Department of Health, Manila
10. Office for Legal Affairs, Department of Health, Manila
11. Health Policy Development Staff, Department of Health, Manila
12. Department of Health Regional Offices
13. Provincial Health Offices of Davao del Norte, Laguna, Davao Oriental, Davao del Sur, Cotabato
14. City/Municipal Health Offices of Makati City, Quezon City, Caloocan City, Muntinlupa City, Baguio City, Pasay City, Lapu-lapu City, Davao City, General Santos City, Parañaque City, San Fernando City-La Union, Valenzuela, Carmona-Cavite
15. Engr. Simon M. Cuevo, City Health Department, Manila
16. City Veterinarian, Pasig City, Davao City and Baguio City
17. Philippine Society of Microbiology
18. Zero Waste Management of the Philippine Foundation Incorporated, Quezon City

19. National Consumers' Affair Council, Makati City
20. Department of Veterinary Paraclinical Sciences, UPCVM, Los Baños, Laguna
21. City Economic Enterprise, Davao City
22. Market Vendors' Association, Pasig City, Marikina City and Davao city
23. Sunshine Supermarket, Baguio City
24. Victoria Supermarket, Baguio City
25. Rustan's Supermarket, Harrison Plaza

Recognition is hereby extended to the following DOH personnel who compassionately nurtured the spirit of collaborative effort in the final review and approval of the manuscript:

1. **Dr. Susan Pineda-Mercado**  
Undersecretary of Health  
Office for Public Health Services
2. **Atty. Agustin C. Mangila V**  
Director III  
Office for Legal Affairs
3. **Ms. Myleen Meniado-Beltran**  
Officer-in-Charge  
Health Policy Development Staff

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