

EXCERPTS FROM THE MINUTES OF THE 30<sup>TH</sup> REGULAR SESSION OF THE SANGGUNIANG BAYAN OF BACOR, CAVITE HELD AT THE SESSION HALL, BACOR MUNICIPAL HALL, BACOR, CAVITE ON THE 31<sup>ST</sup> DAY OF MARCH 2008.

**PRESENT:**

HON. MIGUEL N. BAUTISTA ----- Acting Presiding  
Officer

HON. ROLANDO S. REMULLA ----- Councilor

HON. AVELINO B. SOLIS ----- Councilor

HON. HUBERT V. GERVACIO ----- Councilor

HON. REYNALDO M. FABIAN ----- Councilor

HON. NORMITA D. CELESTINO ----- Councilor

HON. AVELINO S. DE CASTRO ----- Councilor

HON. BAYANI M. DE LEON ----- Councilor

HON. GIANNE LOUISE OLEGARIO ----- Councilor (SKF-Pres)

HON. CATHERINE SARINO ----- Councilor (ABC-Pres.)

**Municipal Ordinance No. 4-F  
Series of 2008**

**AN ORDINANCE ENACTING THE HEALTH AND SANITATION CODE OF  
BACOR.**

*Sponsored by Councilor Hubert Gervacio*

**WHEREAS**, pursuant to the powers of the Sangguniang Bayan of Bacor, Cavite, its members conducted a series of public hearings in aid of legislation intended to address various public health issues, among others.

**WHEREAS**, the Sangguniang Bayan hired legal consultants for the purpose of determining the existence of any municipal ordinance pertaining to the above-mentioned issue and assist the Sangguniang Bayan in drafting the necessary legislation to address the same.

**WHEREAS**, after conducting the necessary consultations and public hearing, a draft ordinance entitled the "Health and Sanitation Code of Bacor" was presented to the Sangguniang Bayan for review and consideration.

**WHEREAS**, after a thorough deliberation on the merits of the said proposed municipal ordinance, the Sangguniang Bayan decided to suspend its Internal Rules and proceeded to vote on the said piece of legislation;

**NOW, THEREFORE:**

Be it ordained by the Sangguniang Bayan of Bacoor, Cavite in regular session assembled upon motion of Councilor Hubert Gervacio and unanimously seconded by all its members that:

Section 1. The Health and Sanitation Code of Bacoor is hereby unanimously enacted. A copy of the said municipal ordinance is attached hereto as **Annex "A"**.

Section 2. Should any provision of the said municipal ordinance be declared void, the remaining provisions of the above-mentioned ordinance not affected thereby shall remain valid and in effect.

Section 3. The said ordinance shall take effect immediately after its publication in a newspaper of general circulation.

Section 4. Let copies of the said municipal ordinance be sent to the Office of the Municipal Mayor and to all the concerned departments of the municipal government of Bacoor, Cavite.

**ENACTED** by the Sangguniang Bayan of Bacoor, Province of Cavite this 31<sup>st</sup> day of March, 2008.

**Attested by:**

**ORIGINAL SIGNED**  
**ATTY. KHALID A. ATEGA JR.**  
*Secretary to the Sangguniang Bayan*

Certified by:

**ORIGINAL SIGNED**  
HON. ROSETTE M. FERNANDO  
*Vice Mayor/Presiding Officer*

Approved by:

**ORIGINAL SIGNED**  
HON. STRIKE B. REVILLA  
*Municipal Mayor*

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# **THE HEALTH AND SANITATION CODE OF THE MUNICIPALITY OF BACOR**

## **CHAPTER I DEFINITION OF TERMS**

**SECTION 1.** This Code shall be known as the "Health and Sanitation Code of Bacoor."

**SECTION 2.** This Code shall govern all objects situated within the Municipality of Bacoor, as specifically enumerated in its provisions, and all persons, entities or agencies involved in activities or related fields specifically made subject to the regulations and provisions embodied in this Code.

**SECTION 3.** For purposes of this Code, the following terms shall mean as follows:

- a. **ABATTOIR OR SLAUGHTERHOUSE** – the premises duly approved and registered for the purpose of slaughtering animals for public consumption.
- b. **ACCREDITED LABORATORY** – a facility equipped with testing equipment and materials that is duly authorized and accredited to perform any or specific test or examinations.
- c. **CODE** – shall refer to the Health and Sanitation Code of 2008.
- d. **ESTABLISHMENT** – any structure or building used principally in conducting one's trade, business or profession.
- e. **FOOD ESTABLISHMENT** – a place where food or drinks are manufactured, processed, stored, sold or reserved.
- f. **FOOD HANDLER** – any person who directly handles, prepares, serves and/or sell foods and drinks or who, in the process, gets in contact with any eating or cooking items such as utensils, dishes and/or pots and pans, and/or food vending machines, such as a cook, assistant cook, waiter/waitress, dishwasher, busboy, etc.
- g. **FOOD MANUFACTURING** – any activity pertaining to the processing and/or making of food or drinks, such as that undertaken by bakeries or bakeshops, processed meat plants, softdrinks or fruit drink companies.
- h. **FOOD SERVICE ESTABLISHMENT** - any food establishment that serves food or drinks that may or may not have been prepared elsewhere, such as a coffee shop, canteen or cafeteria, panciteria, bistro, carinderia, fast food, refreshment parlor, snack bar, cocktail lounge, disco or night clubs, food kitchen or caterer's premises and other similar establishments that are found in hospitals, schools, hotels/motels, boarding houses or dormitories, office building, malls and the like.
- i. **FURNITURE** – movable items used in markets such as tables, chairs and benches.



- j. **HOMEOWNER** – any owner, lessee, usufructuary or any person who is residing in/or the occupant of and/or who holds any title or interest in a real property classified as residential or used as a dwelling place.
- k. **IMPERVIOUS MATERIAL** – any hardware material that is impenetrable, not susceptible to tarnishing, not affected by the harsh elements of nature such as mildew, algae, fungi or moisture, and with smooth surface that is durable and resistant to wear and corrosion, such as stainless steel tiles, formica sheets, porcelain, marble slabs and other smooth, non-porous and water or moist resistant materials.
- l. **MASSAGE** – a method wherein the superficial soft parts of the body are rubbed or stroked or kneaded for remedial or aesthetic or hygienic purposes.
- m. **MASSAGE CLINIC/PARLOR** – an establishment where massage is administered to customers.
- n. **MASSEUR** - a trained person duly licensed to perform massage and to supervise massage clinic/parlor attendants.
- o. **MASSAGE CLINIC ATTENDANT** – a trained person duly permitted to massage customers under the guidance and supervision of a masseur.
- p. **MEAT** – the edible part of any animal slaughtered in the slaughter house or abattoir.
- q. **NIGHT/DAY CLUB** – an establishment open during the night or day usually serving liquor and food, providing a show, live entertainment or music and space for dancing.
- r. **NON-FOOD HANDLER** – any person employed in a food establishment who does not actually or directly handle, store, prepare and/or serve food, drinks and/or ice, or who do not come into contact with any eating or cooking items such as a security guard, janitor, office personnel, etc.
- s. **POULTRY** – domestic fowls such as chicken, duck, goose, turkey or other similar animals that are raised for meat and eggs.
- t. **PRIVATE MARKET** – any place owned by a private individual, or entity that is duly licensed by the Municipal government to operate as a market, including stalls, mini-markets and supermarkets where fresh and/or frozen livestock, poultry, fish and vegetables are sold.
- u. **PUBLIC MARKET** – a place designated by the Municipal government where dry and wet commodities and goods, perishable or non-perishable, are sold.
- v. **REFUSE** – is herein used as an inclusive term for all solid waste products, consisting of garbage, rubbish, ashes, night soil, manure, dead animals, street

sweepings and industrial wastes.

- w. SAUNA BATH ESTABLISHMENT – an establishment where customers are exposed to steam bath which is generated by sprinkling water on hot stones or by some other means.
- x. SAUNA BATH ATTENDANT – a person who applies the proper technique of giving steam bath to customers.
- y. STALL – an open compartment of area designated for the sale or display of commodities including food products.
- z. TOILET FACILITY – a structure built of materials of any kind, inside or as part of a house or building, used by its residents, occupants, visitors, employees, transients or customers as a lavatory with septic tank built for the purposes.
- aa. TONSORIAL AND BEAUTY ESTABLISHMENT – includes barber shops, beauty parlors, hairdressing and manicuring establishments and figure slenderizing salons and other establishments engaged in the physical make-over of an individual.
- bb. WATER FACILITY – any entity engaged in the development of water source, water abstraction, water treatment and water distribution, water works operators in subdivisions, as well as abstractors/users, water refilling stations, etc.
- cc. WATER HAULER – any person, firm or entity that obtains water from its source and transports, stores and operates equipment to deliver water for public consumption.

## **CHAPTER II HEALTH CERTIFICATE**

**SECTION 1.** All non-food handlers employed in food establishments, food manufacturing, industrial and commercial establishments, beauty parlors, barber shops, massage clinics, beauty salons, department stores, medical clinics, motels, hotels, condominiums, spa and water facilities situated in Bacoar are required to secure a Health Certificate issued by the Municipal Health Office of Bacoar.

**SECTION 2.** Applicants for a Health Certificate, as required in this Ordinance, shall undergo the following training and tests and submit the original certificate of completion and certification of the result of the tests:

- 1 Health and Sanitations Seminars
- 2 Fecalysis, validity within the period of two (2) months
- 3 Chest X-ray (valid for one (1) year)
- 4 Drug Test (upon request of concerned establishment)
- 5 Urinalysis, validity within the period of six (6) months



**SECTION 3.** All applicants for Health Certificate shall attend Health and Sanitation Seminar.

**SECTION 4.** The Health Certificate Card shall be issued anytime within the year with validity until the end of the current year and shall be worn by the employee at all times during his period of work duty.

**SECTION 5.** All laboratory tests and radiologic examination under Section 5 hereof shall be conducted by the Municipal Health Laboratory only, unless the laboratory test required is not available in the Municipal Health Office.

**SECTION 6.** The Health Certificate shall be valid until the end of the current year and shall only be renewed upon submission of a certification of the result of the same requirement undertaken by the applicant until the end of the year.

### **CHAPTER III WATER DELIVERY, WATER REFILLING, WATER HAULING, AND OTHER WATER SUPPLY FACILITIES**

**SECTION 1.** A Sanitary Clearance shall be required for every refilled-water delivery vehicle and water tanker delivery trucks. They shall secure the same from the Municipal Health Office every month. The Clearance issued shall be conspicuously displayed in all vehicles at all times.

**SECTION 2.** Water facilities shall undergo Monthly Bacteriological Examination and Semi-annual Systematic Chemical Examination to be conducted by the Municipal Health laboratory or any DOH accredited water laboratory duly authorized by the Municipal Health Office under the supervision of the Sanitary Inspection.

### **CHAPTER IV FOOD ESTABLISHMENTS/ FOOD MANUFACTURERS/ MARKETS**

**SECTION 1.** The Sanitary Permit shall be displayed in a conspicuous place in the food establishment, food manufacturing establishment and public or private markets at all times. Every stall owner in public or private markets shall secure individual Sanitary Permit.

**SECTION 2.** All persons employed by a food establishment, food manufacturer and public or private market, whether food or non-food handler, are required to secure Health Certificate from the Municipal Health Office of Bacoar. The Health Certificate shall be renewed every six (6) months subject to the health examination of the concerned employee.

**SECTION 3.** Injection of water and/or application of coloring agents to fresh or frozen livestock and poultry products are strictly prohibited.

**SECTION 4.** All livestock products sold or used in any food establishments, food manufacturing and public or private markets shall bear the stamp of inspection by an authorized abattoir. Selling of fresh meat, poultry and fish shall be made only within the premises of duly designated public markets and duly licensed private markets.

**SECTION 5.** All public and private markets shall, as far as practicable, use only impervious materials for the tables, display counters, wall, partitions and flooring of stalls for meat, poultry, fish, vegetables, fruits and cooked food.

**SECTION 6.** The use of wooded furniture in the wet section of public and private markets is strictly prohibited. All crate boxes or any wooden container used shall be supported by palates or stand and should have a clearance of at least six (6) inches from the flooring or ground.

**SECTION 7.** All stalls in public and private markets shall be installed with appropriate floor covering inside the stall and provide for adequate aqueduct facilities that are connected to a sewerage system. Vendors and traders of vegetables, fish, and meat are prohibited to use colored bulbs and/or reflectorized / colored shades in marketing their products.

**SECTION 8.** All food establishment personnel are required to conduct proper hygiene in processing food as hereunder enumerated:

1. Cooks shall wear clean working garments and should have hairnets, caps and apron;
2. They should observe good personal hygiene;
3. They must wash hands thoroughly with soap, water and dry them with a clean or disposable towel or suitable hand drying equipment immediately before working or after visiting the toilet;
4. No food handler with long fingernails should be allowed to work;
5. No food handler with active skin infection should be allowed to work;
6. No manicured fingernails;
7. No jewelries, except wedding band, should be worn by the food handler during his/her time of duty.

**SECTION 9.** All food establishments and food manufacturers are required to use iodized salt in their food preparation.

**SECTION 10.** The following are requirements for the issuance of a Sanitary Permit for food establishments and food manufacturers:

1. Bacteriological Examination of Water source;
2. Vermin abatement program;
3. Attendance in the Seminar on Proper Waste Disposal;
4. Receipt for Payment of Sanitary Permit



**SECTION 11.** No animals or pets are allowed inside food establishments, except bomb snipping dogs or K9, on service or on duty.

**SECTION 12.** Smoking cigarettes is strictly prohibited in all enclosed and air-conditioned food establishments and food manufacturing establishments. They may, however, provide a separate area where cigarette smoking may be allowed, provided, that the smoking area is completely separated by a wall to prevent cigarette smoke from permeating into the non-smoking area and/or is in an open area and/or is provided with ample exhaust system.

**SECTION 13.** In order to give effect to the intent and purposes of this Code, the full enforcement and implementation thereof shall be vested in the offices created and/or established through previous ordinance executive orders/memos of the Local Chief Executive.

## **CHAPTER V GENERAL SANITARY REQUIREMENTS**

**SECTION 1.** Wash hand basins shall be installed in convenient places in all food establishments, food manufacturing establishments and public and private markets equipped with adequate supply of water and, in proper cases, with liquid soap, clean towels, roller towels and/or hand-drying device.

**SECTION 2.** Adequate and clean toilet facilities for male, female and disabled customers and personnel shall be provided in all business establishments.

**SECTION 3.** Toilets shall not be near or open directly into spaces where food is prepared, stored or served.

**SECTION 4.** VIP rooms in all nightclub establishments shall be allowed, provided that it is completely transparent, no door locks, free from obstruction of the view from the outside, and properly lighted to enable the identification from the outside persons inside the room.

## **CHAPTER VI WATER SUPPLY**

**SECTION 1.** All water sources are required to obtain a Certificate of Potability of Drinking Water from the Municipal Health Office. Likewise, all food establishments shall undergo monthly bacteriological testing of their ice and water supply.

**SECTION 2.** The ice supply of food establishments must come from ice plants with Sanitary Permits. In string and transporting ice intended for public consumption, precautionary measures shall be taken to protect the ice from sources of contamination.

**SECTION 3.** Owners of condominiums, hotels, motels, subdivisions and townhouses are requested to obtain a Certificate of Potability of their water facilities every quarter.



## **CHAPTER VII DISPOSAL OF REFUSE**

**SECTION 1.** All owners, operators of business establishments within the territorial jurisdiction of Bacoor shall undergo a seminar on proper waste disposal to be conducted by the Solid Waste Management Office (SWMO) prior to the issuance of a Sanitary Permit.

**SECTION 2.** Refuse shall be segregated to biodegradable and non-biodegradable.

**SECTION 3.** All business establishments shall provide for proper refuse collection and storage and provide disposal refuse cans with fitting lids as to be vermin-proof and easy to clean. All market places shall have holding bins or refuse storage area containers that must be maintained in a manner to be vermin and rodent proof. Individual stalls in public and private markets shall provide garbage plastic bags for their refuse.

**SECTION 4.** Any person, natural or juridical, is prohibited from burning garbage or trash or any refuse material within the territorial jurisdiction of Bacoor.

**SECTION 5.** All industrial and commercial establishments are required to put and install adequate and sufficient covered trash receptacles within their vicinity.

**SECTION 6.** Refuse shall not be thrown in any streets, sidewalks, vacant lots, any body of water, parks and public places. Garbage for disposal shall be kept inside the premises and shall only be brought outside, sealed and tied, and or properly placed in sacks or plastic bags, at or immediately before the time of collection thereof by garbage collectors.

**SECTION 7.** All public utility vehicles plying the roads within the territorial jurisdiction of Bacoor are required to put garbage receptacles inside their vehicles. Throwing of any form of trash into the streets from all types of vehicles is strictly prohibited.

**SECTION 8.** Garbage trucks loaded with loose materials are required to provide appropriate coverings over the materials being transported.

## **CHAPTER VIII VERMIN AND RODENT CONTROL**

**SECTION 1.** A vermin and rodent abatement program shall be maintained in all food establishments by their owners, operators or administrators. If they fail, neglect or refuse to maintain a vermin and rodent control program, the Municipal Health Office will undertake the work at their expense.

## **CHAPTER IX EVALUATION OF FOOD ESTABLISHMENTS**

**SECTION 1.** The Municipal Health Officer or his duly authorized representative shall inspect and evaluate all food establishments at least every six (6) months and shall cause as many additional inspections and re-inspections and evaluation, as may be deemed necessary, for the enforcement of the provisions of this Chapter.

**SECTION 2.** Within forty-eight (48) hours from inspection or evaluation, the inspector shall furnish the holder of the permit certificate, the manager of the establishment, the original copy of the inspection report. In cases of non-compliance of items, the holder of the sanitary permit and/or manager shall be given a reasonable period for his compliance. If upon re-inspection the inspector finds the correction has not been effected, he shall forthwith report to the Municipal Health Officer said violation who shall have the power, after prior notice and hearing, to revoke the sanitary permit, as circumstances warrant.

**SECTION 3.** The Municipal Health Officer may order the immediate suspension of the sanitary permit whenever he finds unsanitary or unhealthy conditions in the operation of a food establishment, which in his judgment, constitute a substantial hazard to the public health. Any person to whom such an order is issued shall be afforded a hearing within forty-eight (48) hours from receipt of the order of suspension of sanitary permit.

## **CHAPTER X DANCING HALLS, NIGHT CLUBS, MASSAGE CLINICS, SAUNA BATH, MUSIC LOUNGES**

**SECTION 1.** The following persons, regardless of their station of work, shall, upon application for a working and/or occupational health certificates/permits from the Municipal Health Office, undergo compulsory laboratory examinations for all laboratory tests.

### **GROUP A:**

1. Floor managers
2. GRO/ Receptionists
3. Bar Girls
4. Models
5. Dancers
6. Masseurs / masseuse
7. Massage Clinic Attendants
8. Host/ stand-up Comedians

### **GROUP B:**

1. Waiters/Waitress
2. Cashiers
3. Club Bouncers
4. Band, other performers/ artists

5. Cooks
6. Food Handlers
7. Other restaurant Workers
8. Disc Jockeys
9. Impersonators
10. Make-up artist

Persons classified under items 2 to 6 of Group A are those employed in establishments generally operating at night clubs, discos and bars.

Pursuant to Chapter 11 of PD 856, failure to present proof that the aforementioned personnel have undergone the laboratory examinations and tests shall be ground for suspension or revocation of the establishment's Business License Permit.

**SECTION 2.** The minimum tests required of all persons enumerated under group A shall be the following:

1. VDRL Test (Venereal Disease)  
(Frequency: Dependent on Health Officer's recommendation)
2. Gram's Stain  
(Frequency: Dependent on Health Officer's recommendation)
3. HbsAg Screening Test (Hepatitis A surface antigen)  
(Frequency: ONCE A YEAR)
4. Routine Urinalysis  
(Frequency: ONCE A MONTH)
5. Routine Fecalalysis  
(Frequency: ONCE A MONTH)
6. Drug Test
7. HIV  
(Frequency: Dependent on Health Officer's recommendation)
8. Chest X-ray (valid for six (6) mos)
9. STD Test  
(Once every 2 weeks)

The minimum tests required for all persons enumerated under group B shall be the following:

1. Routine Urinalysis  
(Frequency: ONCE A MONTH)
2. Routine Fecalalysis  
(Frequency: ONCE A MONTH)
3. Drug Test
4. Chest X-ray (valid for one (1) year)

**SECTION 3.** All workers defined under nos. 3,4,5,6, and 8 of Group A, in addition, shall undergo STD seminar prior to the issuance of a Health Certificate, Food handlers shall, addition, undergo a Food handler Seminar.

**SECTION 4.** All establishments employing persons required to undergo the tests



provided in this chapter shall have the responsibility of ensuring that their personnel submit themselves for testing as required under this Code. Failure to present proof that their employees had undergone the tests required in this Chapter or to account for such personnel previously tested shall be ground for suspension or revocation of Business License Permit.

## **CHAPTER XI OFFENSIVE TRADES AND OCCUPATION**

**SECTION 1.** No animal stockade for livestock industry shall be maintained and operated within the territorial jurisdiction of Bacoar. Keeping of any kind of livestock animal intended for butchering in any premises within the Municipality of Bacoar for more than three (3) days shall constitute a violation of this section. Keeping the said animal for less than three (3) days may be allowed provided however, a septic tank must be provided for the animal waste.

**SECTION 2.** Stockade of game cocks intended for trade and/or for breeding shall be allowed only upon securing the necessary sanitary permit and provided that proper sanitary standards are maintained, such as:

1. Adequate water supply for drinking and cleaning and for other domestic purposes of at least thirty (30) liters per day/ fifty (50) heads shall be provided in the establishments.
2. Every stockade shall be provided with a watertight, easy to carry and vermin-proof receptacle for manure and other litter arising within premises of the stockade.
3. The stockade shall not be located within twenty-five (25) meters from any ground and surface drinking water source nor shall it be located in flood-prone areas.
4. Vermin abatement program should be maintained by the operator.

Disinfection shall be undertaken at least three (3) times a week or as frequent as necessary.

5. All poultry feeds shall be kept and stored under such conditions that will limit the attraction and harborages of vermin.
6. Adequate sanitation shall be observed to prevent obnoxious odors that may arise from the establishment.
7. In residential areas, (classified in the zoning classification) there should be no breeding of gamecocks and other types of fowls, hog raising activities.
8. Other similar measures to maintain the sanitary conditions of the stockade premises.

## **CHAPTER XII TONSORIAL AND BEAUTY ESTABLISHMENTS**

**SECTION 1.** Tonsorial or beauty establishments shall be required to secure the proper Sanitary Permit from the Municipal Health Office before their operation.

**SECTION 2.** All personnel of the establishment are required to secure a Health Certificate subject to the provisions of the Chapter II and Chapter X of this Code.

**SECTION 3.** The following sanitary practices shall be observed in the establishments at all times:

1. Working personnel shall wash their hands with soap and water before servicing customers;
2. They shall wear clean working garments;
3. They shall not smoke nor eat while working;
4. Instruments of their trade like nipper, pusher, scissors, razors, and nail cutters shall be cleaned and disinfected before and after their use with any approved soaking solutions and their derivatives;
5. Customers shall be supplied with clean and fresh towels, drapes and other necessities;
6. Precautionary measures to prevent disease transmission shall be observed when serving customers with any form of dermatoses.

## **CHAPTER XIII CATERERS, FOOD BOOTHS, STALLS, CARTS and AMBULANT VENDORS**

**SECTION 1.** No person or entity shall operate any of the services and/or trade under this chapter without securing a sanitary permit.

**SECTION 2.** All operators and/or personnel engaged in such services and/or trade shall secure a Health Certificate in accordance with Chapter II of this Code.

**SECTION 3.** The following sanitation requirements shall be observed by the operators and/or personnel of such services and/or trade covered by this chapter at all times:

1. All food containers shall be completely enclosed or sealed and leak-proof to prevent the possibility of contamination and spoilage;
2. All transport 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 in such manner as to permit contamination;

3. The food booths, stalls, carts or similar trade shall be so constructed that food, drinks and other utensils shall not be exposed to insects, dust and other contaminants;
4. Adequate supply of safe water shall be made easily available for use in cleaning utensils and equipment;
5. All food booths and the like shall be provided with the proper storage and holding facilities to maintain the food or drinks, hot or cold, as may be required by the type of food or drink to be served;
6. Ice shall come from approved sources, and shall be stored and hauled as to avoid contamination;
7. All garbage and trash shall be kept in tight receptacles. Refuse containers shall be made available at all times. Waste water and other liquid waste shall be disposed in a sanitary manner so as not to create nuisance and to prevent it from becoming a source of disease-bearing insects or bacteria.

#### **CHAPTER XIV INDUSTRIAL AND OTHER NON-FOOD ESTABLISHMENTS**

**SECTION 1.** All industrial/commercial and other non-food establishments shall obtain a Sanitary Permit and local environmental clearance, and its personnel shall secure a Health Certificate.

**SECTION 2.** All establishments covered by this Chapter are required to provide the following facilities and programs in accordance with the provisions of this Code:

1. Adequate and conveniently located toilet and bath facilities shall be provided for each sex.
2. Proper facilities/receptacles for disposal of ordinary refuse and industrial waste to prevent health hazard, nuisance and pollution.
3. An abatement program for the control of vermin shall be maintained.
4. Adequate sanitary maintenance for all work areas, machineries and equipments to ensure the safety of employees.
5. Canteens and/or eating places that conform to the requirements for food establishments under this Code.
6. Adequate potable water supply shall be provided for employees.

## CHAPTER XV HEALTH SERVICES FEE

**SECTION 1.** The following fees shall be imposed for the laboratory tests and seminars that shall be undertaken by the Municipal Health Office of Bacoor under the sanitation code. The fees shall be subject to review and/or re-evaluation every three (3) years.

1. ROUTINE LABORATORY TEST	Bacoor Residents	Non-Bacoor Residents
1. Urine Exam	P20	P30
2. Stool Exam	P20	P30
3. Pregnancy Test	P100	P150
4. CBC	P50	P70
5. Platelet Count	P30	P30
6. HGB/HCT	P100	P150
7. Blood Typing	P50	P80
8. Drug Test	P150	P200
9. Chest X-Ray	P100	P150
2. BLOOD CHEMISTRY		
1. FBS	P50	P80
2. Cholesterol	P60	P90
3. Uric Acid	P50	P80
4. BUN	P50	P80
5. Creatinine	P50	P80

### 3. SOCIAL HYGIENE TEST

- |                       |         |
|-----------------------|---------|
| 1. Gram Staining      | P50.00  |
| 2. NSS/KOH Stain      | P50.00  |
| 3. HBsAg              | P150.00 |
| 4. RPR                | P100.00 |
| 5. Routine Urinalysis | P50.00  |

### 4. SANITATION /HEALTH CERTIFICATES

- |                        |         |
|------------------------|---------|
| 1. Health Certificate  | P200.00 |
| 2. STD Certificate     | P200.00 |
| 3. Sanitary Inspection | P200.00 |

4. Local Environmental Clearance
  - Industrial Manufacturing
    - Above 1,000 square meters P2,500.00
    - Below 1,000 square meters P1,500.00
  - Commercial and Other Services P 500.00
  - Renewal and Lost Card P50.00
5. FOGGING /EXCLUDING DILUENT TO BE SHOULDERED BY REQUISITIONER
  - With an area of Twenty-Five (25) sq. m. P 250.00
  - Additional per sq/meter P 50.00
6. BACTERIOLOGICAL WATER EXAMINATION P 200.00
7. PHYSICAL & CHEMICAL EXAMINATION P 2,000.00
8. CERTIFICATE OF POTABILITY P 1,000.00

## CHAPTER XVI ROLE OF THE MUNICIPAL HEALTH LABORATORY

**SECTION 1.** All laboratory tests and radiological examinations required under Section 5 hereof shall be conducted by the Municipal Health Laboratory of Government Health Institutions only to ensure the authenticity and correctness of the laboratory/radiology examinations and results.

In cases where the tests are not available in the Municipal Health Laboratory or the Government Health Institutions, such tests may be done in private laboratories duly accredited by the Department of Health.

The said laboratory shall submit a Certified True Copy of accreditation form to the Municipal Health Department.

## CHAPTER XVII PENAL PROVISIONS

**SECTION 1.** The following penalties shall be imposed for any violation of this Code:

1. For violation of Sections 1 and 5 of Chapter II, Section 12 of Chapter IV of this Code, and Sections 2 and 3 of Chapter XII, the following are the penalties:

	1 <sup>st</sup> Offense	2 <sup>nd</sup> Offense	3 <sup>rd</sup> Offense
Establishment	Fine P2,000.00	Fine P2,500.00	Revocation of Permit



Individual	Fine P500.00 and/or community work for four (4) hours.	Fine of P1,000.00 and/or imprisonment of five (5) days or community work for eight (8) hours.	Fine of Two Thousand Pesos (P2,000.00) and/or imprisonment of ten (10) days or community work for twenty-four (24) hours
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2. For violation of Section 3, Chapter II of this Code, the following are the penalties:

First Offense:

Fine of Three Hundred Pesos (P300.00)

Second Offense:

Fine of Five Hundred Pesos (P500.00)

Third Offense:

Revocation of Health Certificate.

3. For violation of Section 1, Chapter III of this Code, the following are the penalties:

First Offense:

Fine of Three Hundred Pesos (P300.00) and temporary ban to ply route until clearance is secured.

Second Offense:

Fine of Five Hundred Pesos (P500.00) and temporary ban to ply his route.

Third Offense:

Fine of Two Thousand Pesos (P2,000.00) and temporary ban to ply his route.

4. For violation of Section 1, Chapter III of this Code, the following are the penalties:

First Offense:

Fine of Five Hundred Pesos (P500.00) and temporary closure of the establishment until examination results are obtained.

Second Offense:

Fine of One Thousand Pesos (P1,000.00) and cease and desist of operation of the establishment until examination results are obtained.

Third Offense:

Fine of Two thousand Five Hundred Pesos (P2,500.00) and revocation

of sanitary permit to operate.

5. For violation of Section 2, Chapter IV of this Code, the offender shall not be issued the requisite Sanitary Permit to Operate. In addition, the establishment shall be ordered closed and shall be fined in the amount of Two Thousand Five Hundred Pesos (P2,500).

6. For violation of Section 3, Chapter IV of this Code, the following are the penalties:

First Offense:

Fine of Five Hundred Pesos (P500.00).

Second Offense:

Fine of Two Thousand Pesos (P2,000.00).

Third Offense:

Fine of Two Thousand Five Hundred Pesos (P2,500.00) and revocation of permit to operate.

7. For violation of Section 5 and 6, Chapter IV of this Code, the following are the penalties:

First Offense:

Fine of Five Hundred Pesos (P500.00)

Second Offense:

Fine of Two Thousand Pesos (P2,000.00)

Third Offense:

Fine of Two Thousand Five Hundred Pesos (P2,500.00) and revocation of permit to operate.

8. For violation of Section 7, 8 and 9, Chapter IV of this Code, the penalty shall be a fine of One Thousand Pesos (P1,000.00) and temporary closure for thirty (30) days or until the establishment presents proof of compliance to the requirements specified therein.

9. For violation of Section 10, Chapter IV of this Code, the following are the penalties:

First Offense:

Fine of One Thousand Pesos (P1,000.00)

Second Offense:

Fine of Two Thousand Pesos (P2,000.00).

Third Offense:

Fine of Two Thousand Five Hundred Pesos (P2,500.00) and temporary closure of the establishment until compliance with Section 2 hereof.



10. For violation of Section 12, Chapter IV of this Code, the following are the penalties:

First Offense:

Fine of One Thousand Pesos (P1,000.00) and temporary closure of the establishment until the removal of the animal concerned and proper fumigation of the premises of the establishment is undertaken.

Second Offense:

Fine of Two Thousand Pesos (P2,000.00) and temporary closure of the establishment until proper fumigation has been undertaken/seizure of animal concerned.

Third Offense:

Fine of Two Thousand Five Hundred Pesos (P2,500.00) and revocation of permit to operate and seizure of animal concerned.

11. For violation of Sections 2 and 3, Chapter V of this Code, the following are the penalties:

First Offense:

Warning and a thirty (30) days grace period to construct wash hand basin/ toilet facilities.

Second Offense:

Suspension or revocation of sanitary permit until wash hand basin /toilet facility is installed.

12. For violation of Section 2, Chapter VI of this Code, the following are the penalties:

First Offense:

Fine of Five Hundred Pesos (P500.00)

Second Offense:

Fine of One Thousand Pesos (P1,000.00) and cease and desist of operation of the establishment.

Third Offense:

Fine of Two Thousand Five Hundred Pesos (P2,500.00) and revocation of sanitary permit to operate.

13. For violation of Section 2, Chapter VI of this Code, the following are the penalties:

	1 <sup>st</sup> Offense	2 <sup>nd</sup> Offense	3 <sup>rd</sup> Offense
Establishment	Fine P1,000.00	Fine P2,000.00	Fine of Two Thousand Five Hundred Pesos (P2,500.00) and temporary closure of establishment for fifteen (15) days.

Homes	Warning and grace period of fifteen (15) days to comply.	Fine of One Thousand Pesos (P1,000.00).	Fine of Two Thousand Five Hundred Pesos (P2,500.00).
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14. For violation of Sections 2, 3 and 4, Chapter VII of this Code, the following are the penalties:

First Offense:

Fine of One Thousand Pesos (P1,000.00)

Second Offense:

Fine of Two Thousand Pesos (P2,000.00).

Third Offense:

Fine of Two Thousand Five Hundred Pesos (P2,500.00) and revocation of business permit.

15. For violation of Section 1, Chapter VIII of this Code, the following are the penalties:

First Offense:

Appropriate warning and a grace period of not more than fifteen (15) days to comply

Second Offense:

Suspension of sanitary permit to operate until such time that a vermin and rodent abatement program is applied.

16. For violation of Section 3, Chapter X of this Code, the following are the penalties:

Offender	1 <sup>st</sup> Offense	2 <sup>nd</sup> and Subsequent Offense
Individual Offender	Fine of Three Hundred Pesos (P300.00) and suspension of Health Certificate until appropriate measures are done.	Fine of One Thousand Pesos (P1,000.00) and revocation or non-renewal of Health Certificate.
Establishment Offender	Fine of Two Thousand Pesos (P2,000.00) per establishment involved.	Fine of Two Thousand Five Hundred Pesos (P2,500.00) per establishment and revocation of business permit.

17. For violation of Section 1, Chapter XI of this Code, the penalty shall be the immediate

closure of the facility and confiscation of all animals found therein for the benefit of the Municipal government.

18. For violation of Section 2, Chapter XI of this Code, the following are the penalties:

First Offense:

Fine of Two Thousand Pesos (P2,000.00) and appropriate warning.

Second Offense:

Fine of Two Thousand Five Hundred Pesos (P2,500.00) and immediate closure of the facility and confiscation of the gamecocks for the benefit of the Municipal government.

19. For violation of Sections 1, Chapter XIII and Section 1 of Chapter XIV of this Code, the following are the penalties:

First Offense:

Appropriate warning and a grace period of fifteen (15) days to comply.

Second Offense:

Suspension of sanitary permit for not more than one (1) month.

Third Offense:

Revocation of business permit.

**SECTION 2.** All persons who shall interfere or hinder, or oppose any officer or member of the Municipal Health Office of Bacoor in the performance of their duty in the implementation of this Sanitation Code, or shall tear down, mutilate, deface, or alter any billboard, streamer, poster or similar notices affixed to the premises in the enforcement of this Code shall be guilty of misdemeanor and punishable, upon conviction by imprisonment, for a period not exceeding six (6) months, or a fine not less than Two Thousand Five Hundred Pesos (P2,500.00) or both, upon the discretion of the court.

## **CHAPTER XVIII FINAL PROVISIONS**

**SECTION 1.** The Municipal Health Office is hereby mandated as the lead agency tasked to implement and enforce the Bacoor Health and Sanitation Code of 2008. For this purpose, it may enlist the support of the Business Permit and Licensing Office and any other government agency, as it may deem necessary.

**SECTION 2.** No Municipal government employee/s shall be allowed to transact directly with any establishment for the facilitation of the issuance of Health Certificate/s and business permit/s.

**SECTION 3.** The Sanitation Code of the Philippines (Presidential Decree No. 856) and its implementing Rules and Regulations and other laws shall apply to all matters not provided in this Code.

**SECTION 4.** If for any reason, any part or provision of this Code shall be held unconstitutional or invalid, other parts or provisions hereof which are not affected shall continue to be in full force and effect.

**SECTION 5.** All ordinances and administrative circulars and executive orders, or parts thereof, which are inconsistent with any of the provisions of this Code, are hereby repealed or amended accordingly.

**SECTION 6.** This Ordinance shall take effect after fifteen (15) days following its publication in a newspaper of general circulation and posting in conspicuous places in the Municipality of Bacoar.

