

# THE ROLE OF LGUs IN ENSURING FOOD SAFETY



PREPARED BY:

ENGR. EVAN P. LAGURA, MPA  
ENV'L HEALTH & SAN. SERVICES DIV.  
CITY HEALTH OFFICE, ILIGAN CITY

# 1987 CONSTITUTION



“ The state shall protect and promote the right to health of the people and instill health consciousness among them.”

- Section 15

# RA 7160 " LOCAL GOVERNMENT CODE OF 1991



- Devolving the responsibility to local government units the management of delivering basic health services to the people.

# ENVIRONMENTAL SANITATION



IT IS THE SCIENCE DEALING WITH THE PREVENTION AND CONTROL OF DISEASES BY ELIMINATING OR CONTROLLING THE ENVIRONMENTAL FACTORS WHICH MAY FORM LINKS IN THE DISEASE TRANSMISSION . IT NEEDS THE ACTIVE PARTICIPATION AND INVOLVEMENT OF THE COMMUNITY IN ORDER TO MAKE IT SUCCESSFUL

## 5 MAJOR AREAS OF CONCERN:



1. WATER SUPPLY SANITATION
2. FOOD SANITATION
3. EXCRETA AND SEWAGE DISPOSAL
4. SOLID WASTE MANAGEMENT
5. INSECTS, RODENTS AND VERMIN CONTROL

## ● Food Sanitation

- Prevention of food borne diseases and spoilage of food and food materials
- Provision of safe and wholesome food to the community

### *CAN BE ACHIEVED THRU:*

- Observance of Proper Sanitary Practices of all food establishments,
- proper handling of food both cooked and raw
- Provision of Environmental Sanitary Facilities ex. Dining, kitchen

## • WATER SUPPLY SANITATION

- Prevention of water – borne diseases such as cholera, typhoid fever, gastroenteritis, diarrhea

### • CAN BE ACHIEVED THRU

- Construct the necessary water supply facilities
- Ensure the quality that is fit for human consumption at all times



- Excreta and Sewage Disposal

- Prevention and control of diseases related to gastro-intestinal infections, parasitism and soil transmitted diseases

CAN BE ACHIEVED THRU:

- Proper excreta and sewage disposal
- Every household must have a sanitary excreta facility and sewage disposal
- Provision or improvement of excreta facility thru community efforts with GO/NGO support

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- A photograph showing a row of green recycling bins in an outdoor setting. A person is standing in the background near a white car. The bins are arranged in a line, and the background features a wooden fence and some greenery.
- SOLID WASTE DISPOSAL
    - Prevention of environmental health related problems such as pollution incl. diseases

CAN BE ACHIEVED THRU:

- Solid Waste Management by proper garbage disposal and segregation of solid waste (biodegradable and non-biodegradable)

- INSECT AND VERMIN CONTROL

- Prevention of nuisance and disease problems caused by insects, rodents and other similar household pests that thrive in places close to human beings

*CAN BE ACHIEVED THRU:*

- Control of insects and rodents (Physical, Mechanical, Biological & Chemical means)
- Eliminating or minimizing their breeding places and harborage (Permanent or envi.control)

# SANITATION INSPECTOR



- HE/SHE IS AN OFFICER OR EMPLOYEE IN THE CITY OR MUNICIPALITY APPOINTED BY THE CITY OR MUNICIPAL MAYOR UNDER THE CITY OR MUNICIPAL HEALTH OFFICE DEPARTMENT
- HE/SHE IS THE FRONTLINER IN THE PREVENTION AND CONTROL OF ENVIRONMENTAL HEALTH-RELATED DISEASES.

# FUNCTIONS OF SANITATION INSPECTOR



- TO ASSIST IN THE ENFORCEMENT OF CERTAIN SANITARY LAWS AND REGULATIONS DESIGNED TO PROTECT THE HEALTH OF THE COMMUNITY.
- TO PROMOTE AND ADVOCATE THE IMPORTANCE OF ENVIRONMENTAL SANITATION IN THE COMMUNITY

# LEGAL MANDATES



- **PRESIDENTIAL DECREE 856**  
“CODE ON SANITATION OF THE PHILIPPINES”
- **PRESIDENTIAL DECREE 522**  
“ PRESCRIBING SANITATION REQUIREMENTS FOR THE OPERATION OF ESTABLISHMENTS AND FACILITIES FOR THE PROTECTION AND CONVENIENCE OF THE TRAVELLING PUBLIC”
- **CITY ORDINANCES**

# EVALUATION OF FOOD ESTABLISHMENT



1. ISSUANCE OF HEALTH CERTIFICATES TO FOOD HANDLERS
2. ISSUANCE OF SANITARY PERMIT
3. INSPECTION AND MONITORING
4. ENFORCEMENT OF SANITARY RULES AND REGULATIONS

# Issuance of Health Certificate



**CLIENTELE: All owners/managers and applicants for food establishment**

Requirements:

1. Presentation of Basic laboratory examination results:
  - a) Stool Examination
  - b) Urinalysis
  - c) Chest X-Ray
  - d) Official receipt
  
2. Attendance to Food Handlers Class
  - a) Lecture Presentation
  - b) Video Presentation from DOH
  - c) Short Quiz

# INSPECTION AND MONITORING OF FOOD ESTABLISHMENT



1. During actual operation
  - a) Food handlers
  - b) Food and Food materials
  - c) Sanitary Facilities
  
2. Minimum frequency of inspection:

Markets	= Once a week
Supermarkets	= Once every 3 month
Ice plants & cold storage	= -do-
Grocery & Sari-sari store	= Once a month
Other Food Establishment (eating, drinking, processing, retailing)	= Once every 6 mos.

**NOTE: DEPENDING ON THE SANITARY CONDITION OF ESTABLISHMENT OR AS THE NEED ARISE**

# ENFORCEMENT OF SANITARY RULES & REGULATION



- PROCEDURES:
  1. Inspection & recommendation  
(Issuance of 1<sup>st</sup> Sanitary Order)
  2. Follow-up inspection & recommendation  
(Issuance of 2<sup>nd</sup> Sanitary Order)
  3. Notice of hearing
  4. Endorsement to recommend for revocation/closure of establishment



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**THANK  
YOU!**

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**ENVIRONMENTAL HEALTH &  
SANITATION  
SERVICES, CITY HEALTH OFFICE, ILIGAN  
CITY  
221 – 6174 or 221 - 6108**