



Republic of the Philippines
Province of Bohol
MUNICIPALITY OF LOON

OFFICE OF THE SANGGUNIANG BAYAN

EXCERPTS FROM THE MINUTES OF THE 104TH REGULAR SESSION OF THE 12TH SANGGUNIANG BAYAN OF LOON, PROVINCE OF BOHOL HELD ON THE 20TH DAY OF NOVEMBER 2015 AT THE SANGGUNIANG BAYAN (SB) OFFICE, LOON, BOHOL-

PRESENT:

Hon. Elvi Peter L. Relampagos	Vice Mayor, Presiding Officer
Hon. Lydia L. Almasa	SB Member
Hon. Kristel P. Tecson	SB Member
Hon. Romel C. Legitimas	SB Member
Hon. Zaide Y. Coritico	SB Member
Hon. Damaso C. Pasilbas	SB Member
Hon. Edwin R. Ladeza	SB Member
Hon. Pedro M. Literatus, Jr.	LnB President, Ex Officio Member

ON LEAVE:

Hon. Nilo P. Branzuela	SB Member
Hon. Ricky U. Masamayor	SB Member

MUNICIPAL ORDINANCE NO. 15-007
Series of 2015

THE HEALTH AND SANITATION CODE OF LOON, BOHOL

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Be it enacted by the 12^h Sangguniang Bayan of Loon, Bohol in session duly assembled:

CHAPTER 1

GENERAL PROVISIONS

**Article I
Title of the Code**

SECTION 1. Title of the Code. This Code shall be known as ‘The Health and Sanitation Code of Loon, Bohol’. Its provisions shall be enforced by the Honorable Mayor through the Municipal Health Officer, the Municipal Environment and Natural Resources Officer (MENRO), in coordination with all the departments of the town, the Department of Education and the 67 barangays of this municipality.

SECTION 2. Scope and Coverage. This ordinance covers all establishments engaged in trade or business, the private and the public sectors, all households, institutions, within the territorial jurisdiction of the town, including the acts of the owners, operators and employees thereof.

SECTION 3. Authority of the Municipal Health Officer. The Municipal Health Officer shall administer health functions and enforce the provisions of this Code in coordination with the other departments of this LGU and the barangays of this municipality.

SECTION 4. Responsibilities of the Municipal Health Officer. The Municipal Health Officer shall:

1. Conduct or cause the regular inspection of all establishments covered by this ordinance and their premises to ascertain their state of sanitation.
2. Apply precautionary measures to prevent the spread of any communicable disease or possible outbreak of disease within the town and investigate all reported outbreaks and deaths.
3. Implement the provisions of this Code.

SECTION 5. Fees Collected. All fines collected in the enforcement of this Code shall be used to fund projects of the Municipal Government to promote sanitation within its jurisdiction.

SECTION 6. Definition of Terms. As used in this ordinance, the terms below shall be defined as follows:

1. Ambulant vendor – any person engaged in the sale of merchandise of any kind within the jurisdiction of Loon having no permanent or fixed area to conduct business. The term shall include but not limited to peddlers and street vendors.
2. Code – refers to the Sanitation Code of Loon, Bohol. It also reflects the Code on Sanitation of the Philippines (P.D. 856).
3. Health Certificate - a certification in writing, using the prescribed form and issued by the Municipal Health Officer to a person, after passing the required physical and medical examinations and immunizations.
4. Ice plant personnel - those employed in ice plants responsible for manufacturing, handling and transporting of ice.
5. License – license to operate duly issued by the Permits and Licenses Section to business establishments after compliance with the requirements provided in this ordinance and other related laws and ordinances.
6. Operator - the owner, manager, administrator, or the actual holder of the sanitary permit of the establishment.
7. P.D. 1144 - an Act Creating the Fertilizer and Pesticide Authority and Abolishing the Fertilizer Industry Authority, its implementing rules and regulations and specific guidelines and procedures.
8. P.D. 9275 - an Act Providing for a Comprehensive Water Quality Management and for other Purposes.
9. R.A. 6541 - The National Building Code of the Philippines.
10. Sanitary Inspection/Survey - an activity to inspect and investigate the existing environmental conditions around the water source which may affect the quality of the water.
11. Sanitary Permit - the certification in writing of the Municipal Health Officer that the establishment complies with the existing minimum sanitation requirements upon evaluation or inspection conducted in accordance with Presidential Decrees No. 522 and 856 and local ordinances and hereinafter referred to as Permit.
12. Urban Pest Control - pest control activities in all habitable areas but not to include agricultural pest control activities.
13. Urban Pest Control Operator - establishments or entities engaged in the application of pesticides or any other methods or services for urban pest, control or implementation of a vermin abatement program duly accredited in accordance with P.D. 1144.
14. Vermin - a group of insects or small animals such as flies, mosquitoes, cockroaches, lice, bedbugs, mice and rats which are vectors of diseases.
15. Vermin Abatement Program - a series of preventive and control procedures and activities for vermin control.
16. Water Hauler - any person, firm or company, who transports, stores, delivers and operates equipment used to transport or deliver water for human consumption.
17. Water Supplier - any entity, government or private company, responsible for source development, water abstraction, treatment and distribution of water.

Article II Sanitary Permit

SECTION 1. Sanitary Permit. No business establishment shall be issued a license without a permit. The following are required to secure a Sanitary Permit from the Municipal Health Office:

1. Food manufacturing and processing establishments.
2. Operators of Food and Drink Vending Machines. The Municipal Health Officer or his/her duly authorized representative may, in writing, exempt a food establishment from securing a Sanitary Permit for the vending machine when the same is located in or a part of the operation of a food establishment. Vending machines shall be registered only in the name of the operator.
3. Public Swimming and Bathing Places.
4. Water Peddlers and Haulers.
- 5.

6. Urban Pest Control Operators. The establishment shall employ an accredited urban pest control applicator as a requirement for the issuance of a sanitary permit.
7. Sari - sari stores and other similar establishments that serve cooked food.

SECTION 2. Application for Sanitary Permit. The application for Sanitary Permit shall be filed with the Municipal Health Office. It shall be issued only upon compliance to at least a satisfactory rating on the existing sanitation standards.

SECTION 3. Issuance of Sanitary Permit. The issuance of Sanitary Permit shall be subject to the following conditions:

1. Sanitary Permit shall be issued by the Municipal Health Officer after the payment of the prescribed fees, upon compliance with the conditions set forth in this Code and after all employees of said establishment have secured the necessary Health Certificate.
2. A sanitary inspection shall be conducted by the Municipal Health Officer or his/her duly authorized representative prior to the issuance of the permit.
3. Fees shall be paid upon application, renewal and noting of sanitary fees.
4. Any extension or additional construction or alteration in the establishment shall require a new Sanitary Permit before it could operate.
5. No Sanitary Permit shall be issued for any premises to be used for the preparation, handling and sale of food unless it is constructed in accordance with the requirements set forth in Chapter III P.D. 856.

SECTION 4. Noting of Permit. Within fourteen (14) days after any change in the ownership or occupancy of any establishment, the new occupant shall apply to the Municipal Health Office to have such change noted in the records and permit certificate, which he/she shall produce for the purpose.

SECTION 5. Validity of the Sanitary Permit. The permit shall be from the day of its issuance and ending on the last day of December of each year, and shall be renewed every year. However, for new establishments, the Sanitary Permit will also expire at the end of December of the current year.

SECTION 6. Posting of the Permit. The Sanitary Permit shall be posted in a conspicuous place of the establishment and shall be available for inspection by the Municipal Health Officer or his/her duly authorized representative.

SECTION 7. Record of Permit Certificates. The Municipal Health Office shall keep a record of all establishments to which permits have been issued and of all permits or certificates and renewals thereof. The record shall be available at all reasonable times for inspection by any authorized representative of the Department of Health or the Municipal Government.

The record shall in every case show the following:

1. The name and address of the holder of the Sanitary Permit, who in every case shall be the actual operator of the establishment.
2. The location of the establishment.
3. The nature/ kind of business for which the permit has been issued.
4. The date when the first permit was issued and the dates of every renewal thereof.
5. Every change of ownership of the establishment since the first permit was issued.
6. The revocation of the permit.

SECTION 8. Suspension/ Revocation of Permit. The Sanitary Permit may be suspended or revoked by the Municipal Health Officer upon violation of the provisions of this Code.

SECTION 9. Temporary Sanitary Permit. Operators of food booths, stalls, carts and other similar trades in carnivals, fairs and the like, **including transient vendors** shall be required to secure a Temporary Sanitary Permit, subject to the following conditions:

1. No person or entity shall operate a food booth, stall, cart, or similar trade inside carnivals, fairs and the like, without securing a Temporary Sanitary Permit from the Municipal Health Office.
2. All Temporary Sanitary Permits shall be valid during the duration of the fair but shall in no case exceed three (3) months.
3. Fees shall be the same as that of the amount set and collected by the Permits and Licenses Section.

SECTION 10. Sanitary Inspection. It shall be the duty of the Municipal Health Officer or his/her duly authorized representative to cause an inspection and evaluation on all the establishments requiring a Sanitary Permit for its operation, upon application and to cause as many additional inspections and re-inspections and evaluations as may be deemed necessary for the enforcement of the provisions of this Code. Inspection of the establishment shall be done within seven (7) working days after filing of application.

- A. Whenever an inspection or evaluation conducted by the Sanitary Inspector indicates non-compliance to particular items specific to the type of premise inspected, the Municipal Health Officer or his/her duly authorized representative shall serve the operator of the establishment a Sanitary Order requiring him/her, within the grace period stated in the order, to take such remedial action as may be specified therein.
- B. Re-inspection. If upon re-inspection of the establishment after the lapse of the grace period, the Sanitation Inspector finds that the necessary corrections have not been effected, he/she shall report the same to the Municipal Health Officer who shall cause the revocation of the Sanitary Permit.

Article III Sanitation Standard Rating Sticker (SSRS)

SECTION 1. Sanitation Standard Rating Sticker. A Sanitation Standard Rating Sticker shall be posted in a conspicuous part of the establishment, preferably at the door, for the guidance of customers/clients.

SECTION 2. Rating System. The rating of establishments shall be based on the criteria set by the Municipal Health Officer and shall be as follows:

Percentage Rating	Sanitation Standard	Color Code
90 – 100%	Excellent	Green
70 – 89%	Very Satisfactory	Yellow
50 – 69%	Satisfactory	Red

Establishments with below 50% rating shall be recommended for suspension of operation until the same has complied with the sanitary requirements provided by this ordinance.

Article IV Health Certificate

SECTION 1. Health Certificate. The issuance of Health Certificate shall be subject to the following conditions:

1. Health certificates shall be issued only after the required physical and medical examinations are performed.
2. Health certificates shall bear the picture of the employee and shall be displayed visibly in the upper left portion of the garment of the employee while working, with the following classifications, to wit:
 - a. Green - non-food handlers
 - b. Yellow -food handlers
3. Health certificates shall be renewed every year.

4. Health certificates are non-transferable.

SECTION 2. Hygienic Practices. Holders of Health Certificates shall at all times observe hygienic practices at the working area, such as but not limited to the following:

1. Wearing of clean appropriate working garments and hair net, if applicable.
2. 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.
3. Using, chewing or smoking tobacco in any form while in the work area is not allowed.
4. Personnel suffering from a communicable or contagious disease shall be immediately reported to the operator and referred for treatment.
5. No personnel with open wounds or break on skin found on exposed areas of the body shall be allowed in any work area nor shall be allowed to come directly or indirectly in contact with food or equipment in the workplace, as the case may be, until the lesions have properly healed.

SECTION 3. Personal Health and Hygiene. Holders of Health Certificates shall at all times observe health, hygiene and safety practices at the work area such as but not limited to the following:

1. No eating of any kind of food.
2. No drinking of alcoholic beverage.
3. No spitting or blowing of nose.
4. No littering.
5. No unnecessary chatting or distraction.
6. Other hygienic and personal health and safety practices called for in the nature of work in the establishment.
7. Covering of nose and mouth when coughing or sneezing.
8. Wear clean working garments, with prescribed caps and hairnets
9. Wash their hands with soap before working or after visiting the comfort rooms

Article V Sanitary Facilities

SECTION 1. Wash Hand Basins. Wash hand basins with adequate supply of soap shall be installed in convenient places, as near as practicable to where the person for whose use they are provided or in such locations as may be otherwise prescribed in the P.D. 856 and R.A. 6541.

SECTION 2. Toilet Facilities. Adequate and clean toilet facilities for male, female and differently-abled customers and personnel shall be provided in properly located areas, in such a number as specifically required by the Implementing Rules and Regulations of P.D. 856 in every establishment, and shall be in accordance with the following:

1. They shall be easily accessible to the customers and employees.
2. Adequate hand washing facilities with soap shall be provided within or adjacent to the toilet room.
3. It should be completely enclosed, properly lighted, and ventilated by windows or forced air removal.
4. There shall be odor absorbent materials, walls painted or finished in light color and adequate water for flushing.
5. Basement toilets shall be avoided due to lack of sunlight, difficulty of ventilation and cost of sewer connections.

Article VI Drinking Water Facilities

SECTION 1. Water Supply. All establishments governed by this Code shall comply with the following:

1. The water supply shall be adequate and potable, whether from a public or from a private water supply system. The quality of water shall be in accordance with the Implementing Rules and Regulations of Chapter II- "Water Supply" of P.D. 856.
 2. All water sources shall have a Certificate of Potability of Drinking Water issued by the Municipal Health Officer, as recommended by the Municipal Sanitary Inspector.
 3. There shall be conducted chemical, bacteriological and physical examinations upon its initial opening (PD 856).
 4. A chemical examination shall be conducted annually.
 5. A bacteriological examination shall be conducted not less than 6 months.
 6. A physical examination shall be conducted monthly.
- The foregoing examinations shall be under the supervision of the Municipal Health Officer.

SECTION 2. Drinking Water Facilities. Drinking water facilities in all establishments covered by this ordinance shall comply with the following sanitary requirements:

1. Drinking water, if not supplied from a piped water supply system to the establishment, shall be handled, transported and dispensed in a sanitary manner and may be stored in a separate tank, reservoir or container approved by the Municipal Health Officer.
2. Facilities for drinking water shall be of approved sanitary design.
3. If water-cooling equipment is installed, it shall be of a type in which ice does not come in contact with water.
4. If drinking fountains are available, they shall be of approved angle-jet type, suitably labeled, situated in convenient locations and shall, as much as possible, be so designed that drinking utensils are not required. If there is a need to use drinking utensils, the same shall be disposable.
5. Drinking fountains shall never be located inside the toilet.
6. The sign 'NOT FOR DRINKING' shall be placed conspicuously on faucets or containers dispensing non-potable water.
7. Bottled and packaged potable drinking water shall be handled, stored and protected from contamination and shall come from approved source in accordance with Department of Health Administrative Order No. 18-A and the provisions of P.D. 856. Bottled water shall be served in its original sealed container.
8. Refilling stations shall undergo seminars and trainings, as per regulations by the Department of Health.

Article VII Food Sanitation

SECTION 1. Food Sanitation. Dispensing of food and drink within any establishment covered by this Code shall be in accordance with Chapter 3 herein and the provisions of the implementing rules and regulations of Chapter III – "Food Establishments" of P.D. 856.

SECTION 2. Vending Machines.

1. No person shall operate a food and drink vending machine without securing a Sanitary Permit from the Municipal Health Officer, except those that are part of a food establishment.
2. Vending machines shall be registered in the name of the operator.
3. The machine shall be so designed and constructed in such a way that it is easily cleaned. Its surfaces shall be made from materials that will have no harmful effects on the food.
4. Vending machines shall be located in hygienic surroundings and in such a way that it shall be possible to clean behind and underneath them.
5. The correct temperature shall be kept for the type of product being sold.
6. There shall be adequate and efficient stock rotation based on the shelf life of the product.
7. Every machine shall carry precise instructions for cleaning and sterilizing procedures, all of which shall be followed.
8. The frequency of cleaning shall depend on the type of goods sold, but drink-vending machines shall be cleaned at least once daily, and those selling foods, at least once

- every forty eight (48) hours and, in addition, on every occasion that the stocks are replaced.
9. The use of detergent/sterilizing agent shall be required in the cleaning of vending machines.
 10. A record card covering the last seven (7) days of operation shall be kept in each machine and the date of each cleaning recorded.
 11. Samples of food shall be taken at intervals to check bacteriological quality. The frequency of sampling will depend on the type of food sold.

SECTION 3. Sale and Catering of food inside the Public Market

1. The sale and catering of food inside the main building of the Public Market, Poblacion, Loon, Bohol is strictly prohibited, excepting *binago*, *bingka*, *suman*, *puto*, and the like.
2. The sale and catering of food should be in any of the *block tiendas* particularly at the right and left sides of the public market and the occupancy of said *block tiendas* should be in accordance with the prescribed rules and regulations.
3. Penalty. Any person found violating the provisions of this ordinance shall, upon conviction, suffer the following penalties:
 - a) First Offense – Warning;
 - b) Second Offense – Five Hundred Pesos (P500.00) ;
 - c) Third Offense and Subsequent Offenses – One Thousand Pesos (P1,000.00).

SECTION 4. Use of Iodized Salt

- a) *Policy* – It is hereby declared a policy of the Local Government of Loon, Bohol to comply with the state policy to protect and promote the health of the people, to maintain an effective food regulatory system, and to provide the entire population especially women and children with proper nutrition vis-à-vis the use of iodized salt as mandated by Republic Act No. 8172 otherwise known as “An Act for Salt Iodization Nationwide (ASIN)”.
- b) *Prohibition* – It shall be unlawful for any owner, proprietor and/or manager of business establishments to sell non-iodized salt, and food outlets such as, but not limited to restaurants, canteens, hotels, caterers and hospitals as well as food manufacturers or processors to use the same as ingredient in the preparation of food for human consumption. (MO 04-004)
- c) *Definition of Terms* – For purposes of this section, the following terms shall be construed as follows:
 - Iodized Salt* – refers to table salt fortified with iodine.
 - Business Establishments* – refers to business entities engaged in the production, distribution, trading, supplying and retailing of salt.
 - Non-Iodized Salt* – refers to table salt not fortified with iodine.
 - Manager* – refers to the person who is in charge of the everyday affairs and operation of business.
 - Proprietor* – refers to the owner of a business and holder of the proprietary rights of the business establishment.
 - Owner* – refers to the person duly registered by law as owner of the business establishment concerned.
- d) *Coverage* – The scope of the implementation of this section shall cover any owner, proprietor and/or manager of the business establishment and/or food outlet operating in this municipality.
- e) *Enforcement And Monitoring* – In order to effectively and efficiently implement this section, the Municipal Task Force on Iodized Salt shall be created, composed of the following Members and a Chairperson to be appointed by the Mayor, whose term of office shall be co-terminus with the appointing authority unless sooner terminated for whatever cause/s;

- a) Mayor or any authorized representative – Chairperson
 - b) Chairperson of the Committee on Health – Vice-Chairperson
 - c) Municipal Health Officer - Member
 - d) Representative of the BFAD - Member
 - e) Three (3) Representatives of the Private Sector - Members
- f) *Functions* – The Municipal Task Force on Iodized Salt is tasked to do the following:
1. Lead on the conduct of advocacy and dissemination of information relative to Republic Act No. 8172 otherwise known as ASIN Law;
 2. Act as an Advisory Body to the Executive Branch of the Municipal Government of Loon on policy formulation/development, program conceptualization, planning and monitoring towards the promotion on the use of iodized salt;
 3. Act as a Monitoring Body in the implementation of RA No. 8172 and other policies approved and adopted by the Municipal Government of Loon germane to the use of iodized salt;
 4. Recommend to the Bureau of Food and Drug (BFAD) the filing of criminal, civil and/or administrative cases against violators of RA No. 8172;
 5. Deputize all public market supervisors and other personnel assigned in the government-administered markets to strictly monitor the trading and/or sale of salt in the public markets, as well as, assist the appropriate government agencies in confiscation of non-iodized salt; and Submit a quarterly progress report to the Office of the Mayor.

In coordination with the Municipal Task Forced on Iodized Salt, the Sanitary Inspector shall monitor the public markets, while the Barangay Health Workers shall monitor the households.

g) *Secretariat* – The Municipal Health Office shall serve as the Secretariat for purposes of administrative and/or technical staff support of the Municipal Task Force on Iodized Salt and shall be responsible for the following:

1. Coordinate the Activities of the Task Force;
2. Serve as the center of communication by receiving and disseminating information from and to members of the Task Force;
3. Document meetings and other activities of the Task Force;
4. Keep all the records of the Task Force;
5. Perform other functions as may be assigned by the Chairperson of the Task Force;

h) *Funding* – The Municipal Task Force shall prepare and submit for the approval of the Mayor a budget to cover operational expenses to include maintenance and other operational expenses, honoraria and such other expenses to be incurred in the discharge of its responsibility.

i) *Penalty* – At the discretion of a court of competent jurisdiction, any person, whether natural or judicial who violate this section shall be penalized in accordance to Rule VIII, Section 1 of RA 8172 otherwise known as the ASIN Law.

Article VIII Site and Structural Requirements

SECTION 1. Location. The location of establishments governed by this ordinance shall be in compliance with the Zoning Code of Loon, Bohol..

SECTION 2. Structural Requirements. No Sanitary Permit shall be issued to any establishment covered by this ordinance unless the same is constructed in accordance with the provisions of the P.D. 856, The Sanitation Code of the Philippines , R.A. 6541 otherwise known as the National Building Code of the Philippines. and this ordinance.

SECTION 3. Plumbing System. The plumbing system for water supply of all establishments covered by this ordinance shall be in accordance with the provisions of the National Plumbing Code of the Philippines.

**Article IX
Solid Waste Management**

SECTION 1. Solid Waste Management. Solid waste management in all establishments within the jurisdiction of Loon shall be in accordance with the Environment Code of Loon, Bohol and the provisions of Republic Act 9003, otherwise known as the 'Ecological Solid Waste Management Act of 2000. The provisions of Municipal Ordinance No. 08-010 otherwise known as the Integrated Solid Waste Management of Loon, Bohol shall be strictly observed to supplement the Sanitation Code of Loon, Bohol.

SECTION 2. Burning or burying the carcass of animals, fowls and other living creatures.

- a.) It is unlawful for any person or persons to dispose off the carcass of any animal, or fowl, or any living creature other than the method of burning, or burying in the following regulated depth, to wit:
- 1) For cow, cattle, carabao, or horse to a depth of 2.5 meters;
 - 2) For pig, goat, and dog to a depth of 1 meter;
 - 3) For fowls, cat, and other living creatures of the same size, to a depth of 0.5 meter.
- b.) Any person or persons found violating the provisions of this ordinance shall, upon conviction be fined Three Hundred Pesos (P300.00) for the first offense, Five Hundred Pesos (P500.00) for the second offense, and One Thousand Five Hundred Pesos (P1, 500.00) for the third and succeeding offenses.
(Sec.96, Adm. Code)

SECTION 3. Garbage Receptacles and depositories.

- a.) It shall be the duty of every household, commercial or industrial establishment, schools, public or private, and others concerned within the municipality to provide their own garbage receptacles of suitable size within their premises for daily use intended for the segregated wastes classified as follows: (a) biodegradable (b) residual (c) reusable (d) hazardous .
- b.) Penalty: Any violation of this section shall be punished with the following: First Offense – Warning; Second Offense – Two Hundred and Fifty Pesos (P250.00) but not more than Three Hundred Pesos (P300.00); Third and Succeeding Offenses – Three Hundred and Fifty Pesos (P350.00) but not more Five Hundred Pesos (P500.00)
(Sec.102, Adm. Code)

SECTION 4. Throwing of garbage and waste matter in Loon's Coastline

- a.) It shall be unlawful for any person or persons, natural or juridical, to throw or dispose garbage and other waste matter in Loon's coastline and seawaters.
- b.) The throwing or disposing of garbage and other materials by commercial cargo, passenger and fishing vessels especially in the vicinity of Catagbacan Port and in smaller wharves in the municipality of Loon, is strictly prohibited.
- c.) Factories and business establishments operating in the municipality are only allowed to dispose of garbage in duly designated and controlled areas appropriated by the Sangguniang Bayan of Loon whenever waste water treatment facilities have been put in place and inspected and approved for operation by the same body in consultation with health and sanitation experts of the DOH.
- d.) It shall be the obligation of all inhabitants of Loon, including NGOs and people's organizations to collect garbage accumulated in Loon's coastline, seawaters, and

sea beds, and actively promote sanitation consciousness among Loonanons as well as campaign in neighboring municipalities against throwing garbage at sea which would drift in Loon's seawaters when carried by currents.

- e.) *Penalty.* Any violation of this section shall be punished with the following: First Offense – Fine of P1,000.00; Second Offense – Fine of P2,000.00; Third Offense – Fine of P2,500.00 and imprisonment of twenty (20) days, or the same amount of fine and cancellation of business establishments.

(Sec. 106, Adm. Code)

SECTION 5: Coconut husks and shells

- a.) Copra gatherers are required to dispose of coconut husks and shells properly filed so that these husks and shells shall not contain stagnant water to avoid the breeding places of mosquitoes.

- b.) *Penalty.* Any violation of this section shall be punished with the following: First Offense – Warning; Second Offense – Two Hundred and Fifty Pesos (P250.00) but not more than Five Hundred Pesos (P500.00), Third Offense – Seven Hundred Pesos (P700.00) but not more than One Thousand Pesos (P1,000.00).

(Sec.110, Adm. Code)

SECTION 6. Non-use of commercial plastics, styrofoam, styropor

6.1. Rationale and Legal Bases.

- a) Article II, Section 16 of the Philippine Constitution provides that, “the State shall protect and advance the right of the people to a balanced and healthful ecology in accord with the rhythm and harmony of nature;
- b) Section II (b), Article 1 of Republic Act 9003, otherwise known as the Ecological Solid Waste Management Act of 2000, provides the policy of the State to adopt a systematic, comprehensive and ecological solid waste management program which utilize environmentally-sound methods that maximize the use of valuable resources and encourages resource conservation.
- c) Section 13, Title 1 of R.A. 7160 otherwise known the Local Government Code of 1991 provides that, “the local government units (LGUs) shall share with the national government the responsibility in the management and maintenance of ecological balance within their territorial jurisdiction.
- d) Section 458 (vi) of R.A. 7160 also empowers “the Sangguniang Panlungsod to protect the environment and impose appropriate penalties for acts which endanger the environment including such activities which result in pollution, acceleration or eutrophication of rivers and lakes or an ecological imbalance.
- e) The indiscriminate dumping of plastic bags and other non-biodegradable packaging materials into the environment and the eventual burning of the same in open dumps, coupled with an apathetic behavior of the population are exacerbating air pollution, deteriorating water quality, and as such, constitute a serious threat to public health and the integrity of the ecosystem, since majority of commercial establishments provide and use single-use carry-out plastic bags and polystyrene foam products (commonly known as Styrofoam/styropor) as packaging materials in the this municipality.
- f) The banning of the use of single-use carry-out plastic bags and polystyrene foam (Styrofoam/styropor) will greatly contribute towards the reduction in the volume of litter generated by the local communities that end up in canals, waterways, rivers, streams, and eventually to the sea, causing danger to marine life.
- g) The LGU-Loon in its aspiration of becoming a highly livable municipality, endeavors to reduce if not totally eliminate the use of plastic bags as packaging

materials, encourages the utilization of alternative and eco-friendly packaging while promoting the “Bring Your Own Bag (BYOB)” program.

- h) There is a pressing need to regulate the use of plastics with the issue of pollution among the causes of erratic and unpredictable changes in the climate that has aggravated the occurrence of natural disasters that hit the country in recent time.

6.2. Definition of Terms. – For purposes of this section, the following terms shall mean as follows:

- a) Single-Use Carryout Plastic Bag – also known as sando bag and plastic pouches that are made of non-biodegradable materials, provided by a commercial establishment to a customer at the point of sale for the purpose of carrying away goods and intended to be used for one time only;
- b) Polystyrene Foam – also known as Styrofoam and/or styropor. This is a petroleum-based plastic made from styrene monomer and a material that is light in weight and commonly used as a container for food, cup for coffee/noodles, plates and protective packaging for electronic products.
- c) Primary Packaging Materials – refer to those types of packaging for containing wet produce, snack foods, frozen goods, hardware or any packaging material which may contain a product especially for purposes of protection, preservation, handling, transport and marketability.
- d) Secondary Packaging Materials – refer to any material which acts as a secondary container for a product, such as those types of packaging for wet goods to provide support to any primary packaging material and intended for the convenience of the handler.
- e) Dry Goods – refer to products such as textiles, ready-to-wear clothing, sundries and the like. For purposes of this ordinance, dry goods mean consumer goods that shall include hardware and grocery products. Dry goods can be carried by stores specializing only in those products (a type of specialty store) or may be carried by a general store or a department store.
- f) Wet Goods - refer to any product that requires refrigeration or freezing to maintain freshness such as fish, meat, poultry products, fruits, vegetables, beverages and cooked foods in restaurants, eateries and other food outlets.
- g) Re-usable Bags – are bags made out of any materials, including plastic, which can withstand several uses as containers and for packaging, rendering them eco-friendly as they provide for an alternative to disposable plastic bags.
- h) Commercial Establishment – refers to an establishment or a cluster of establishments engaged in commerce or sale of goods and services, including but not limited to market stores, shopping mall outlets, supermarkets, department stores, groceries, convenience stores, food chains, restaurants, cafes, bars, sari-sari stores and the like.

6.3. Prohibition on the use of single-use carry-out plastic bags on dry goods. No commercial establishment shall utilize single-use or carry-out plastic bags at the point of sale for the purpose of carrying dry goods.

6.4. Regulating the use of single-use carry-out plastic bags on wet goods. No commercial establishment dealing with wet goods shall use single-use or carry-out plastic bags as secondary packaging material.

6.5. Prohibition on the use of Polystyrene Foam. No commercial establishment shall use polystyrene foam, commonly known as styrofoam/ styropor and other similar materials as containers for prepared and/or ready-to-eat food, produce and other similar products.

Provided; that the use of styrofoam/styropor and other similar materials may only be allowed on certain types of dry goods such as plates, glasses, electronic products and other similar *fragile* materials.

Provided further; that the use of styrofoam/styropor and other similar materials may only be allowed on wet goods if used as a primary packaging material.

6.6. Regulating the sale and/or offer to use plastic bags. The selling of and/or offering the use of plastic bags by any commercial establishment or individual may be allowed, only if such sale or offer to use plastic bags is necessary for household or personal use only.

No commercial establishment and/or individual shall sell or offer single-use carry-out plastic bags to be used as primary packaging materials for any dry goods purchased and as secondary packaging material for wet goods.

6.7. Monitoring and Enforcement. The Municipal Solid Waste Management Office (MSWMO) shall monitor the effective implementation of this section. It shall prepare a semi-annual report on the progress of the implementation of this specific provision, in accord with the Integrated Solid Waste Management.

6.8. Information, Education and Communication (IEC) Campaign. The Municipal Solid Waste Management Council shall conduct massive information, education and communication campaigns using various media (print, broadcast, television and internet) and shall also include the promotion of alternative eco-friendly and biodegradable packaging materials.

6.9. Implementing Rules and Regulations. The Municipal Mayor may issue the Implementing Rules and Regulations (IRR) for the proper and effective implementation of this ordinance.

6.10. Moratorium. All business establishments and/or individuals are hereby given six (6) months moratorium to comply with this ordinance from the date of its passage.

7.11. Prohibited Acts. Commercial establishments and/or individuals are prohibited from:

- a.) Selling and providing single-use/carry-out plastic bags to consumers as primary packaging materials for dry goods;
- b.) Selling and providing single-use/carry-out plastic bags to consumers as secondary packaging materials for wet goods; and
- c.) Selling and providing polystyrene foam (Styrofoam/styropor) as containers.

6.12 Fines and Penalties. Any business establishment and/ or individual who shall violate any of the prohibited acts stated above shall be penalized with a fine of Two Thousand Five Hundred Pesos (P2,500.00) and/ or cancellation of their license to operate for a period of one year;

Provided however, that in case of admission of guilt by the offender before any law enforcement agency and before a case is filed in the proper court for such violation, he/she may opt to enter into a compromise and pay the corresponding penalty as follows:

- a) First offense - P500.00
- b) Second offense - P1,500.00
- c) Third offense - P2,500.00 and cancellation of their license to operate for a period of one (1) year.

Provided further, that if the offender opts to pay such compromise penalty, the apprehending officer or any law enforcement officer shall immediately present him/her before the Treasurer's Office for the purpose of paying such compromise penalty. But if the offender subsequently repudiates the said compromise, or denies the commission of the offense, or

chooses to remain silent and waits for his/her counsel, the normal procedure of filing charges in court shall apply.

Article X Sewage Disposal and Drainage

SECTION 1. Sewage Disposal. All establishments shall have a sewage disposal system. Sewage from the plumbing system of an establishment shall be disposed in a manner complying with Chapter XVII - "Sewage Collection and Disposal, Excreta Disposal and Drainage Chapter" of P.D. 856 and its implementing rules and regulations, otherwise, no Sanitary Permit shall be issued.

SECTION 2. Domestic Sewage Collection, Treatment and Disposal. The provisions of P.D. 9275 shall apply as regards domestic sewage collection, treatment and disposal.

SECTION 3. Grease Traps. All food establishments and other similar establishments covered by this ordinance shall have properly designed grease traps. A transition period of one (1) year shall be afforded to the establishment to comply with this ordinance, otherwise, no Sanitary Permit or renewal thereof, shall be permitted.

Article XI Vermin Control

SECTION 1. Vermin Abatement Program. A vermin abatement program shall be maintained in all establishments by their owners, operators or administrators and shall observe the following:

1. Rooms, toilets and other openings to outdoor spaces shall be effectively screened, unless air-conditioned.
2. The growth of bush, weeds and grass shall be controlled to prevent harborage of ticks, bugs and other noxious/ harmful insects.
3. All below grade openings such as windows, lighting and ventilation shall be rat-proofed including all openings in the exterior walls, fountains or ground floors and roof.
4. The integrated control approach or alternative use of traditional pesticides in vermin control shall be developed and applied whenever feasible to reduce reliance on the use of dangerous pesticides and other toxic chemicals.
5. It shall be unlawful to have, keep, maintain, cause or permit any collection of standing water or flowing water, wastes and other harborages in which vermin may be propagated.
6. All deratting, disinfection and disinfecting operations using pesticides shall be handled by licensed urban pest control applicators.
7. The use of pesticide in vermin abatement program shall be carried out only under the supervision of a licensed urban pest control operator/applicator.
8. Operators shall ensure that no stray animal loiters are inside the establishments.

SECTION 2. Vermin Control in Public Places. Vermin control in public places shall be the responsibility of the Municipal Government, with the assistance of Barangay Officials, and shall:

1. Be community wide and community participated.
2. Be technically coordinated.
3. Be continuing.
4. Utilize indigenous technology and resources to attain self-reliance.

SECTION 3. Vermin Control in Vacant Lots and Abandoned Buildings. Owners and caretakers of vacant lots and abandoned buildings shall comply with the following:

1. Garbage and rubbish or waste of any kind shall not be placed, left, dumped or permitted to accumulate or remain in abandoned buildings and vacant lots or in the vicinity of the same, in such a way as to provide food, harborage or breeding places for vermin.
2. Premises of vacant lots and abandoned buildings shall be kept clean and free from accumulation of junk, debris and stagnant water.

3. Branches of trees growing close to the building shall be trimmed or cut to prevent easy access of rodents.

SECTION 4. Breeding Places and Harborage of Vermin. No person shall use any dangerous and toxic chemical in spray or mist form in concentrations exceeding the maximum permissible standard set by the Fertilizer and Pesticide Authority and other concerned regulatory agencies for the purpose of weed control.

SECTION 5. Procedure and Frequency. The procedure and frequency of vermin abatement program shall be determined and approved by the Municipal Health Officer.

SECTION 6. Licensing of Urban Pest Control Services. Establishments which are engaged in the application of pesticides for purposes of urban pest control shall be, as a requisite for the issuance of a Sanitary Permit for the main and branch offices:

1. Accredited in accordance with the requirements of P.D. 1144, as a requisite for the issuance of a License to Operate by the Permit and Licenses Section of the Town, for the main and branch offices.
2. Required to hire an accredited urban pest control applicator in every main office or branch.

SECTION 7. Responsibilities of Urban Pest Control Services. The following are the responsibilities of owners/operators of Urban Pest Control Services:

1. An accredited urban pest control applicator must have direct supervision over the service technicians and workers. The actual presence of the accredited applicator shall be required during the application of pesticides by the service technicians and workers.
2. Establishments, institutions or entities with in-house capability for urban pest control services, as well as national and local government agencies providing such services as part of their functions, programs or strategies shall have their designated staff accredited, as required.

CHAPTER 2 WATER SUPPLY

Article I Definition of Terms

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall be defined as follows:

1. Artesian Well - a well where water is confined under the hydrostatic pressure between two (2) relatively impervious layers such as rock formations.
2. Bored Well - a well constructed by manually driven augers into the ground.
3. Deep Well - a well with depth greater than twenty (20) meters constructed in areas characterized by aquifers or water-bearing formations generally located a depth of more than twenty (20) meters below ground surface.
4. Groundwater - that portion of the rainwater which has percolated into the earth to form underground deposits called aquifers.
5. Potable Water/Safe Drinking Water - water that is free of microorganisms or disease-producing bacteria (pathogens). In addition, the water should not possess undesirable taste, odor, color, levels or radioactivity, turbidity or chemicals and it should pass the standards of natural or artificial, designed for storage, regulation and control of water.
6. Well - a man-made hole used for recovering ground water from the water bearing strata by digging, boring, drilling or by any other method.

Article II Approval and Permits

SECTION 1. Approval and Permits. The approval of the Municipal Health Officer or that of his/her duly authorized representative is required under each of the following cases:

- A. Sites of Water Sources before their Construction. Any person who intends to drill, construct, alter or repair water supply system shall file an application for Permit to Drill with the National Water Resources Board and secure a Water Site Clearance from the Municipal Health Officer prior to the start of the work.
The Municipal Health Officer shall conduct an inspection on the site of the water supply system after the completion of the construction to ensure that the requirements for the construction thereof have been complied with.
If the work on the individual water supply failed to commence within six (6) months from date of issuance, the Water Site Clearance shall automatically expire.
- B. Certification of the Potability of Drinking Water. No water system shall be allowed to operate without a Certificate of Potability issued by the Municipal Health Officer.
- C. Delivery of Water to Consumers from New or Recently Repaired Water System. Permit to deliver water to consumers from new or recently repaired water system shall be granted only if final inspection by the Municipal Health Officer or his/her duly authorized representative shall prove that the water supply system was constructed in accordance with the submitted plans and specifications and the results of laboratory analysis shall prove that the water quality meets the Philippine National Standards for Drinking Water.
- D. Resumptions of the Operation of Water Supply System. In cases when water supply is found to be unsafe or unfit for human consumption, a permission to re-operate from the Municipal Health Office shall be given only when all defects have been corrected and the water found safe for drinking and domestic use.
- E. Plans and Specifications of Water System of Subdivision and Projects prior to the Construction of Housing Units thereat. To obtain approval for the construction of any water supply system, the applicant shall submit the plans and specifications of the proposed systems, and satisfy the standard requirements of this ordinance.

SECTION 2. Water sources

- a.) All water sources which are tapped as potable shall be chlorinated by their owners and operators according to scientific standards and periodically checked and examined by accredited agencies for health clearance.
- b.) Penalty. Any violation of this section shall be punished with the following: First Offense – P500.00 but not more than P700.00; Second Offense – not less than P700.00 but not more than P1,000.00 ; Third Offense – not less than P1,000.00 but not more than P1,500.00 or imprisonment of not more than five (5) days at the discretion of the court.

(Sec.108, Adm. Code)

Article III Specific Provisions

SECTION 1. Standard Parameters and Values for Drinking Water. Before water is used, distributed or sold for drinking, it should pass the criteria on standard parameters and values for bacteriological, physical, chemical, biological and radiological quality set by the Philippine National Drinking Water Standards. The treatment of water to render it safe for drinking and the disinfection of contaminated water source, together with their distribution systems, shall be in accordance with procedures prescribed by the Municipal Health Office.

SECTION 2. Examining Laboratories and Submission of Water System. The examination of drinking water shall be performed only in private or government laboratories duly accredited by the Department of Health. It is the responsibility of the operators of water systems to submit to accredited laboratories water samples for examination in a manner and at such intervals prescribed by the Municipal Health Office.

SECTION 3. Sanitary Requirements for the Operation of Retail Water System or Refilling Station.

No retail water system or refilling station shall be allowed to operate within the territorial jurisdiction of this municipality without having secured first Health Clearance duly issued by the

Municipal Health Officer upon proof of having complied with all the requisites in conformity with Section 1 Article III, Chapter II hereof, and the issuance of corresponding Mayor's Permit.

SECTION 4. Other Protective Measures. To protect drinking water from contamination, the following measures shall be observed:

1. Washing clothes within a radius of twenty five (25) meters from any well or other sources of drinking water is prohibited.
2. No artesian, deep or shallow well shall be constructed within twenty five (25) meters from any source of pollution such as but not limited to sewage treatment plant, sewage wet well, sewage pumping station, or a drainage ditch which contains industrial waste discharges or wastes from sewage treatment plant effluent, sanitary sewers, septic tanks, cesspools, open-jointed drain-fields, animal feed lots or livestock in pastures, damp grounds, especially in limestone areas. Stormy and sanitary sewers located within specified distances shall be so constructed as to prevent leakage.
3. The drilling of water well within a fifty (50) meter distance from a cemetery is prohibited.
4. No radioactive sources of materials shall be stored within a radius of twenty five (25) meters from any well or source of drinking water supply unless the radioactive source is adequately safely enclosed by proper shielding.
5. No person in-charge with management of a public water system shall permit any physical connection between its distribution system and with any other water supply, unless the latter is regularly examined as to its quality by those in-charge of the public supply to which the connection is made and found to be safe and potable.
6. The installation of booster pump to boost water direct from the water distribution line of a water supply system, where low water pressure prevails, is prohibited.

SECTION 5. Deep or shallow wells

- a.) Deep or shallow wells shall be covered appropriately by their owners or operators to prevent the entry of dirt or entry and exit of disease carrying insects and rodents.
- b.) Penalty. Any violation of this section shall be punished with the following: First Offense – Warning; Second Offense – Two Hundred and Fifty Pesos (P250.00) but not more than Five Hundred Pesos (P500.00), Third Offense – One Thousand Pesos.

(Sec.109, Adm. Code)

**CHAPTER 3
FOOD ESTABLISHMENTS**

**Article I
Definition of Terms**

SECTION 1. Definition of Terms. As used in this chapter, the following terms shall mean and be interpreted as follows:

1. Ambulant Vendor - any person engaged in the sale of merchandise of any kind within the jurisdiction of the Town of Loon having no permanent or fixed area to conduct business. The term shall include, but shall not be limited to peddlers and street vendors.
2. Bakery, Bake house, Cake Kitchen or Shop and Similar Establishments - any premises in which breads, pastries, cakes, savorys, or other small goods are baked or cooked for sale and any portion of such premises used for storage of yeast, flour or other ingredients, or used for the kneading or working with dough.
3. Caterer – any person, firm or corporation maintaining or operating a kitchen or any similar establishment for the preparation, purveying, cooking or processing of food or drink for sale or hired to serve to persons elsewhere.
4. Contamination – the presence of infectious or non-infectious agent in an inanimate article or substance.

5. Food – any raw, cooked or processed edible substances, beverages or ingredient used or intended for use or for sale in whole or in part for human consumption.
6. Food Establishment – an establishment where food or drinks are manufactured, processed, stored, sold or served, such as but not limited to restaurants including those that are located in vessels as defined in this ordinance and sari-sari stores serving cooked food and drinks.
7. Food Cart – a non-enclosed, movable food stand, with or without wheels, selling take-out foods and/or drinks such as bread, pastries, cakes, bottled or canned drinks or in mechanical dispensers, and usually located in the fast food areas of malls, atriums, shopping complex or multi-purpose establishments.
8. Food Establishment Operator – any person who, by ownership or contract agreement is responsible for the management of one (1) or more food establishments.
9. Food Stall – a permanently constructed food booth with partition walls, dividers or its equivalent, with food showcases and food displays, counters, with or without kitchen, selling cooked meals or snack foods and usually found in fast-food areas of multi-purpose establishments. They are sometimes referred to as self-service restaurants.
10. Foot Candle - a unit of illumination on a surface that us everywhere one (1) foot from a uniform source of light of one (1) candle and equal to one (1) lumen per square foot. One (1) foot candle is equal to one (1) lux.
11. Grocery – where staple food articles commonly called ‘groceries’ are handled and sold.
12. Night Soil - human waste used as a fertilizer.
13. Restaurant – coffee shops, canteens, ‘*panciteria*’, bistro, restobars, ‘*carinderia*’, fast food, refreshment parlors, cafeteria, snack bars, cocktail lounge, bars, disco, night club, food kitchens, caterer’s premises and all other similar eating or drinking establishments in which food or drink is prepared for sale elsewhere or as part of a service of a hospital, hotel, motel, boarding house, institution caring for people and other similar establishments.
14. 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 or milk products, eggs or other ingredients capable of supporting the progressive growth or micro-organisms which can cause food infection or food intoxication. This does not include products in hermetically sealed containers processed by heat to prevent spoilage, and dehydrated, dried or powdered products so low in moisture content as to produce development of micro-organisms.
15. Single Service Articles – straws, cups, toothpick, chopstick, containers, lids or closures, plates, knives, forks, spoons, stirrers, paddles, placemats, napkins, doilies, wrapping and packaging materials and all other similar articles which are made wholly or in part from paper, paperboard, molded pulp, foil, wood, synthetic, and other readily destructible materials which are intended to be discarded after use.
16. Utensils and Equipment – any kitchenware, tableware, glassware, cutlery, containers, stoves, sinks, dishwashing machines, tables, meat blocks and other equipment used in the storage, preparation, distribution or serving of food.

Article II Sanitary Requirements

SECTION 1. Use of Food Service Space. A room used for the preparation, storage, handling or sale of any article of food shall be exclusively used for such purpose.

1. Display of any live animal in the food areas shall be strictly prohibited. Poultry shall be kept in cages separate from the food preparation in the serving areas.
2. Persons not directly connected with food storage, preparation and serving shall not be allowed in the food service areas.

SECTION 2. Requirements Regarding Equipment and Utensils.

- A. Construction, Design and Maintenance

1. Equipment and utensils shall be so designed, fabricated and installed so that cleaning is easy and that they do not pose health hazards.
2. Lead-soldered containers and cadmium-lined piping and fixtures shall not be used.
3. Surfaces that come in contact with food or drinks shall be made of materials that are impervious, corrosion-resistant, non-toxic, easily cleanable, durable and resistant to chipping.
4. Adequate number of utensils and equipment shall be provided in proportion to the expected number of customers.
5. A three-compartment sink shall be provided and used for manual washing and sanitizing of equipment and utensils. At least a two-compartment sink shall be provided and used for washing kitchenware and equipment which do not require sanitizing and for washing vegetables.
6. Sinks used for manual washing and sanitizing shall be of adequate length, width and depth to permit the complete immersion of the utensils and equipment. Dish baskets shall be of such design as to permit complete immersion of the utensils and equipment being sanitized therein.
7. All utensils, equipment and vegetable sinks shall be constructed of smooth, easily cleaned, non-corrosive materials, suitably reinforced, of such thickness and design as to resist denting and buckling, and free from open seams.
8. Appliances, glassware, tableware, utensils and equipments with noticeable cracks and seams shall be discarded and shall not be used in food establishments.
9. Sliding doors on cabinets shall be easily cleanable and removable. Runners shall be allotted at the ends to permit removal of dust and debris. The bottom shelves or pen-based fixtures shall be removable to facilitate inspection, cleansing and maintenance.

B. Washing of Utensils

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

C. Bactericidal Treatment (Sanitizing). Eating and drinking utensils and equipment, after thoroughly cleaned, shall be subjected to one of the following bactericidal treatments:

1. Immersion for at least half a minute in a clean hot water at a temperature of at least 77°C (170°F).
2. Immersion for at least one (1) minute in lukewarm water containing 50-100 ppm chlorine solution.
3. Exposure in a steam cabinet at a temperature of at least 77°C (170°F) for at least fifteen (15) minutes or at a temperature at 93°C (200°F) for at least five (5) minutes.
4. Exposure in an open or hot air cabinet at a temperature of at least 83°C (180°F) for at least twenty (20) minutes.
5. Immersion in water with iodine solution (12.5 ppm) for one (1) minute.
6. Any other method approved by the Municipal Health Office.

D. Handling of Washed Utensils

1. Washed utensils shall be allowed to drain and dry in wire racks without use of drying cloths, or shall be stored in a self-draining position to permit ready air-drying.
2. The drying cloth on which to store dishes and utensils temporarily after bactericidal treatment shall be cleaned and changed frequently.
3. Food contact surfaces of cleaned and sanitized equipment and utensils shall be handled in such a manner as to be protected from contamination. Cleaned

spoons, knives and forks shall be picked up and touched only by their handles. Clean cups, glasses and bowls shall be handled so that fingers and thumbs do not touch the inside surfaces or lip contact surface.

E. Storage of Washed Utensils

1. Washed utensils shall be stored in a clean and dry place adequately protected against vermin and other sources of contamination.
2. Cups, bowls, and glasses, shall be inverted for storage.
3. Cleaned and sanitized portable equipments and utensils shall be stored forty six (46) centimeters (18 inches) above the floor in a clean, dry location and suitable space and facilities provided for such storage so that food contact surfaces are protected from splash, dust and other contaminants.
4. Utensils shall be air dried before being stored or shall be stored in a self-draining position on suitably located racks and suitably constructed shelves.
5. Containers and utensils shall be stored in properly constructed cabinets or otherwise properly protected from contamination.
6. When not stored in closed cupboards or lockers, utensils and containers shall be covered or inverted whenever practicable. Utensils shall not be stored in the bottom shelves of open cabinets below the working top levels.
7. Facilities for the storage of silverware shall be provided and shall be designated and maintained in order to prevent them from being contaminated by the employee or customer.
8. Racks, trays and shelves shall be made of materials that are impervious, corrosion-resistant, non-toxic, smooth, durable and resistant to chipping.
9. Drawers shall be made of the same materials and kept clean. Felt-lined drawers are not acceptable, but the use of clean and removable towels for lining drawers is acceptable.

Article III
Quality and Protection of Food

SECTION 1. Quality and Protection of Food. All foods must be obtained from sources approved by the Municipal Health Office. In this regard, the following requirements shall apply:

1. All foods must be obtained from sources approved by the Municipal Health Officer. Vegetables and fruits shall come from safe sources where the soil is not contaminated by night soil, sewage and toxic chemicals. Meats, meat products and fish shall be procured from sources under sanitary and veterinary supervision. All meats shall come from duly licensed slaughterhouses inspected and approved by the Municipal Veterinarian or Meat Inspector.
2. Transporting of food and food materials. All food materials shall be transported in sanitary transporting facilities inspected and approved by the Town Health Officer or his/her duly authorized representative. In the transport of foods, the same shall be in covered containers, wrapped or packed, so as to be protected from contamination.
3. Preparation, storing and serving of food and drinks. All food while being displayed, stored, prepared, served or sold shall be protected from contamination such as dust, flies, rodents and other vermin.
4. Suitable utensils shall be provided and used to minimize handling of food at all points where food is prepared. Tongs, forks, spoons, spatulas, scoops, chopping boards and other suitable utensils shall be provided and used by the employee to reduce hand contact with food to a minimum.
5. Ice shall come from ice plants with Sanitary Permit or shall be made from water meeting the requirement of this ordinance. Ice making machine shall be located, installed, operated and maintained properly to prevent contamination of the ice.
6. Ice shall be handled, transported, stored and dispensed in such a manner as to be protected against contamination. During deliveries, it shall not be placed in the ground or any filthy surface without protection. Adequate and acceptable ice storage and dispensing shall be provided and properly used. Handles, chains and other contaminating items shall not come in contact with ice.

SECTION 2. Food Servicing Operations. Food serving operations shall be in accordance with the following requirements:

1. Where unwrapped food is placed on display in all types of food service operation, including buffets, and cafeterias, it shall be protected against contamination from consumers and other sources by providing effective, easily cleanable, counter protective devices, sneeze and cough guards, cabinet, display cases, show cases, containers or other similar type of protective equipment. Self-service openings in counter guards shall be so designed and arranged as to protect food from manual contact by consumers. Open display of food in fast foods, 'carinderias', and similar establishments, regardless if the food will be reheated or cooked, is strictly prohibited.
2. Leftover and/or unsold food that has been subjected to possible contamination shall not be resold or re-served or re-used for human consumption.
3. Use of colored lights or bulbs in the display of food or food materials shall be prohibited.
4. Juice, slush-ice and other bulk food beverages shall be dispensed by an approved bulk dispenser.
5. Ice shall not be handled with hands but shall be picked up with clean tongs or spoons.
6. Hand contact with food or drink shall be avoided. Fingers shall not be used to serve butter, ice or similar items of food. Sugar shall be served in covered dispensers or containers, or in packages, wrapped for single service.
7. The surfaces of containers and utensils, including glasses and table wares, which come in contact with food or drink shall not be handled.
8. Disposable cups, plates, spoons, forks and other single-service containers and utensils shall be purchased in sanitary cartons and stored in a clean, dry place until their use. These articles shall be so handled or removed from the carton that the hand does not touch the surface which will be in contact with food or drink.
9. Clean clothes, napkins, towels and other cloth equipment shall be stored in clean places designated specifically for them. Soiled linens, including towels, aprons and coats, shall be stored in a closed bin or locker, suitably marked.
10. Spoons, spatulas, dippers and scoops used intermittently for dispensing frozen desserts shall be kept in running water or in water maintained at 7°C (179°F) and frequently changed, or they may be washed and stored in a dry place after each use. Constant temperature bottles and other containers for potable water and other beverages shall be kept clean and given effective bactericidal treatment before and after subsequent use.

Article IV Storage of Food

SECTION 1. Dry Storage of Non-Perishable Foods. Non-perishable foods shall be stored in the following manner:

1. Designated spaces, lockers, cupboards, racks, shelves and containers shall be used for storage.
2. All spaces, lockers and cupboards shall be constructed of materials of the same quality as used for food preparation and food serving operations. Containers shall be made of metal or equipment material fitted with tight covers.
3. The recommended temperature range for dry storage is 10-15°C (50-60°F), except where dry foods for immediate use are stored in the preparation and servicing spaces.
4. Food or food materials shall be stored separately from chemicals and disinfectants so as to avoid contamination.
5. Food storage rooms shall be insect and vermin proof.
6. Wet and dry food and food materials shall be stored separately.
7. Food must be stored at least twenty (20) centimeters (8 in.) above the floor to facilitate cleaning of the storage area.

SECTION 2. Refrigerated Storage of Perishable Foods. Perishable foods shall be stored in the following manner:

1. They shall be kept at or below 7°C (45°F) except during preparation or when held for immediate servicing after preparation.
2. When such foods are to be stored for extended periods, a temperature of 5°C (40°F) is recommended.
3. Fruits and vegetables shall be stored in cool rooms.
4. Recommended temperatures for perishable food storage are:
 - a. Frozen foods: not more than -12°C (10°F)
 - b. Meat and Fish: 0-3°C (32-38°F)
 - c. Milk and Milk Products: 5-7°C (40-45°F)
 - d. Fruits and Vegetables: 7-10°C (44-50°F)
 - e. All refrigerating compartments and refrigerators shall be kept clean, in good repair and free from odors. They shall be provided with thermometers with scale divisions not larger than 1°C or 2°F, as the case may be. Sufficient shelving shall be provided to prevent stocking and to permit adequate ventilation and cleaning.

Article V Special Provisions

SECTION 1. Sanitary Requirements for Groceries. All groceries and similar establishments shall comply with the following sanitation requirements:

1. No grocery shall be established within a distance of thirty (30) meters from any source of contamination such as garbage dumping site, cesspools, lagoons, poisonous chemical plants, manufacturing plants, sewage treatment plants and the like.
2. Groceries shall have a floor area of not less than eight (8) square meters, inclusive of toilet and hand washing facilities.
3. All foods which require no further cooking shall be kept in counters or showcases or other similar devices to protect them from contamination.
4. Processed foods such as hotdogs, ham and other readily perishable foods offered for sale in sari-sari stores shall be refrigerated and maintained in proper temperature (7°C) to prevent food spoilage and contamination. Groceries or other categories of food establishments which are being operated shall conform to the requirements governing such establishments.

SECTION 2. Sanitation Requirements for Bakeries

1. Food Material Source
 - a. Baking materials such as flour, baking powder, cream, etc. shall be obtained from safe and approved sources.
 - b. All bakery products prepared in food service establishments or in food processing establishments shall comply with all the sanitation requirements of this ordinance.
2. Store Rooms/Cabinets/Compartments
 - a. A separate damp-free room or compartment shall be provided for the storage of flour in bulk, in sacks or multi-wall bags.
 - b. A separate storeroom or cabinet or compartment shall be provided for butter, margarine, cooking fats, dried fruits, jam, egg powder, milk, flavoring and coloring substances and other articles or food or ingredients used in baking.
 - c. No person shall store or keep at the store rooms or cabinets or compartments, any foodstuffs, chemicals and other toxic substances and contaminants.
3. Preparation
 - a. Trays, bins and other appliances, if fixed, shall be placed and fitted so as to leave no place below or at its sides or at the back which cannot be readily inspected and cleaned.
 - b. Movable appliances shall all be fitted with wheels, coasters, or other suitable fittings to facilitate removal for cleansing purposes.
 - c. No food shall be placed in the ground or in the floor other than a table, pallet, rack or shelf which shall but shall not be less than 20.3 centimeters. (8 inches) above the ground or floor level.

- d. All cream-filled or custard-filled pastries shall be prepared and handled in accordance with the following requirements:
 - i. Pastry fillings shall be placed in shells, crusts, or other baked goods either while hot (not less than 60°C or 140°F) or immediately following preparations, if a cold process shall be used.
 - ii. Such fillings and puddings shall be refrigerated at 7°C (45°F) or below, in shallow pans, immediately after cooking preparation, and held thereat until combined into pastries or served.
 - iii. All completed custard-filled and cream-filled pastries shall, unless served immediately following filling, be refrigerated at 7°C (45°F) or below promptly after preparation, and held thereat pending service.
4. Display. No person shall place or display or remove from any bakery, bake house or cake kitchen any bread, cakes, pastries, bakers small goods or sandwiches and other similar food for sale unless all such foods are adequately protected from rain, dust, flies and other contaminants.
5. Transport of Bakery Products
 - a. No person shall use any crate or container for the carriage or delivery of bread for sale unless the crate or container is so constructed in such a manner as to completely protect the bread from contamination and is capable of being easily cleaned.
 - b. All crates and other containers used for the delivery of bread or bakers small goods from bakeries or bake houses to retail premises shall be cleaned and sanitized at such intervals as necessary to keep it in a clean and sanitary condition. Such crates or containers shall be stored as to protect them from contamination.
 - c. Delivery trucks and carts of bakery products shall always be kept clean and sanitary. They shall be completely enclosed, including the interior wall and shall be made of smooth, impervious and easily cleanable materials.

SECTION 3. Sanitation Requirements for Ice Plants. The construction and operation of an ice plant shall conform with the following requirements:

A. Sanitary Requirements

1. The construction and operation of an ice plant shall conform with the standards prescribed by the Implementing Rules and Regulations of Chapter III - "Food Establishments" of P.D.856.
2. No establishment of this kind must be constructed within twenty five (25) meters from any source of contamination.
3. Any establishment that manufactures ice shall be located in a building or structure that protects the ice, equipment, and utensils from dust, dirt, rodents, insects and other contaminating sources.
 - a. The floors shall be constructed of concrete and easily cleaned material and shall be adequately graded and drained.
 - b. The walls of all rooms in which ice is manufactured, processed, packaged and stored shall be of impervious, non-absorbent materials to a height of not less than two (2) meters (79 inches) from the floor and constructed of dust proof materials and maintained in a clean and sanitary condition.
 - c. All ceilings shall be smooth, non-absorbent and dust-proof.
 - d. There shall be at least ten (10) foot candles of light in all rooms except for the storage room which requires five (5) foot candles only.
 - e. There shall be sufficient ventilation for all rooms to ensure sanitary conditions.
4. No person afflicted with communicable disease shall work in any area of an ice plant.
5. All employees shall wear clean protective garments and shoes and conform with the hygienic practices, as prescribed in Chapter 1 on General Provisions of this ordinance, while on duty.

6. Ice intended for human consumption or to be used in direct contact with food, food equipment or food utensils shall meet the bacteriological, physical and chemical standards of the Philippine National Standards for Drinking Water.
7. Water Supply
 - a. Water supply shall be potable and from approved public or private water supply system.
 - b. All water filters, settling tanks and other treatment facilities shall be cleaned as often as necessary to keep them operational and in a sanitary condition.
8. Liquid waste shall be disposed in public sewers, or other approved disposal system.
9. Plumbing. Aside from the requirements set forth in Chapter 1 of this ordinance, the following shall also apply:
 - a. The potable water system shall be installed in such a manner as to preclude the possibility of backflow into the system.
 - b. Soil, waste or drain pipes shall be so isolated, installed and maintained as not to constitute a source of contamination of ice, utensils or equipment, or create an unsanitary condition or nuisance.
10. Air for Agitation
 - a. Air used for water agitation shall be filtered or otherwise treated to render it free from dust, dirt, insects and extraneous material. Filters shall be removable for cleaning or replacement.
 - b. The blower or compressor for supplying air for water agitation shall be designed so as to deliver oil-free air. Oil-free air may be produced by one of the following methods or its equivalent:
 - i. Use of carbon ring piston compressor.
 - ii. Use of an oil-lubricated compressor with effective provision for removal of any oil vapor.
 - iii. High pressure water-lubricated or non-lubricated blowers.

B. Sanitary Facilities

1. Ice contact surfaces, including loading platforms, conveyors and chutes shall be easily cleaned and shall be kept clean and in good condition.
2. Freezing tank covers shall be of impervious material to protect ice containers from splash, drip and contamination. The covers shall be equipped with rings or similar devices, thereby minimizing splintering of covers when hooks are used for pulling.
3. All portable can or tank filters, core suckers, needles, core filters, drop tubes, pipes, tongs, picks and covers shall be maintained in a clean and sanitary condition.
4. Air pipes and coring or sucking devices shall be used as needed to produce a product free of rust or other foreign materials.

C. Operation

1. It shall be the responsibility of the owner, operator or whoever is in-charge of an ice plant to provide the necessary personnel, equipment and supplies for cleaning and maintenance of the establishment and its premises.
2. Operators shall provide sufficient equipment and utensils to process, handle and transport ice in a clean and sanitary manner. The equipment and utensils shall be sanitized after every use.
3. Garbage or trash shall be temporarily stored in containers with tight covers and collected on time scheduled by the Town Collection System.
4. All ice blocks shall be thoroughly washed with potable water as they come in contact with delivering platform prior to distribution.

D. Transportation of ice

1. In transporting or delivering ice intended for public consumption, precautionary measures shall be taken to protect the ice from any source of contamination.
2. Vehicles used for transporting or delivering ice shall be of closed construction with tight fitting covers.

3. The ice compartment of vehicles used in transporting or delivering ice shall be of easily cleanable materials and shall be kept clean and in good repair.
4. All vehicles hauling packaged or unpackaged ice shall be thoroughly washed immediately prior to loading of ice.

SECTION 4. Ambulant/ Transient Vendors. Ambulant or transient vendors shall comply with the following requirements:

- 1) secure mayor's permit before transacting business in any area of Loon
- 2) provide its own garbage receptacles:
 - (a) green –for biodegradable wastes
 - (b) blue- for reusable/recyclable wastes/items
 - (c) yellow – for non-reusable/residual wastes
 - (d) red - for hazardous/special wastes
- 3) must identify their comfort room to be used for the day
- 4) maintain cleanliness over the area/ premises
- 5) never to leave the premises without completely cleaning the area
- 6) secure mayor's clearance before leaving the area through the Market Administrator/ Supervisor

SECTION 5. Operation of Caterers and Catering Establishments. Including Centralized Kitchens or Bulk Food Preparation Establishments or Fast-food Establishments and Restaurants.

- A. Sanitation Requirements. Compliance with all the applicable requirements embodied in this ordinance shall apply herein.
- B. Food Containers. All containers used to store, keep or hold food and drinks for transportation from any caterer's premises or centralized kitchen or bulk food preparation establishments, to any site or food outlets designated by the customers or concessionaires for consumption, shall be of the following approved type:
 1. Container for liquid and semi-liquid foodstuffs, food with gravies or sauces or the like, shall be leak proof, and each provided with an adequate type of cover which will prevent the contents from spilling over and from being contaminated while in transit.
 2. Containers for other foods, sandwiches, cakes and other pastry products shall be completely enclosed or sealed so as to prevent the possibility of any contamination. Such foodstuffs may be individually wrapped or packaged.
 3. Disposable or single-service articles for food shall be placed in containers designed for the purpose or fully wrapped and packaged in the same manner as being done for foodstuffs.
 4. All containers shall not be composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health.
- C. Transport Vehicles
 1. All vehicles used by the caterer for the transportation of food, food products, wrapping and packaging materials shall be constructed and operated so as to protect their contents from contamination.
 2. Vehicles carrying readily perishable foods shall be provided with refrigeration equipment to maintain a temperature not higher than 7°C (45°F) throughout the trip to its destination.
 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 in such a manner as to permit contamination.
- D. Other Food Deliveries. All other deliveries of food and food products from a food source to the food outlets shall be covered by the applicable provisions of this ordinance and subject to the inspection and approval of the Town Health Office, in so far as the containers and vehicles are concerned.

SECTION 6. Sanitation. Requirements for the operation of food booths, stalls, carts, etc. in carnival, fairs, and the like.

1. The food booths, stalls, carts or similar trade shall be so constructed that food, drinks, utensils and equipment not be exposed to insects, dust and other contaminants.
2. They shall be located in clean surroundings and kept in clean sanitary conditions.
3. Only food and drinks which are clean, wholesome and free from adulteration shall be sold and served.
4. Adequate supply of water of safe quality and suitable sink shall be easily available and used for cleaning utensils and equipment.
5. Only single-service (disposable) containers, wrapping and packaging materials and utensils shall be used in serving or selling of food and drinks.
6. All food booths and the like shall be provided with proper storage and holding facilities to maintain the food or drinks, hot or cold, as the case may be. Adequate provision shall be made for refrigeration or equivalent, of readily perishable foods and drinks at 7°C (45°F) or lower. On the other hand, cooked food, including gravies and sauces, which are intended to be served with the food hot, shall be kept at a temperature not lower than 60°C (140°F).
7. Ice shall come from approved sources, and so stored and handled as to avoid contamination.
8. All garbage and rubbish from the booth, stalls, and carts shall be kept in tight receptacles. Refuse receptacles shall also be available on the grounds of the carnivals or fairs at strategic location.
9. Wastewater and other liquid wastes shall be disposed off in a sanitary manner so as not to create nuisance.
10. Adequate toilet and hand washing facilities, including soap and hand-drying device, shall be readily accessible to those working in the food booths.
11. Bottled and packaged drinks shall not be submerged in the cooling water. The cooling containers shall be kept clean and sanitary.
12. Water to be used in the preparation of tea, coffee, chocolate and other instant food drinks shall be prepared from safe and potable water. Sugar and cream shall be individually wrapped or served from sanitary dispensers.
13. Food booths and the like shall be well lighted particularly during night operations. The use of colored lights in displayed foods and drinks is prohibited so as not to misrepresent the true quality of product offered for sale.
14. Food booths and the like shall be disinfected weekly or as regularly as needed.
15. The design and construction materials to be used and the proposed location of food booths, stalls, carts and the like shall be subject to the approval of the Municipal Health Office and in accordance with the provisions of P.D. 856, as regards the same.
16. Toilets along the coastal areas should have septic tanks away from the sea, or must be constructed so as not to expose something that endangers health in the coastal areas, or marine mammals.

SECTION 7. Makeshifts. Owners and operators of makeshifts or temporary shelters for their own use or for public eating places shall see to it that surroundings are kept clean and tidy. As such, they should provide the following sanitation and hygiene equipment;

1. Latrines or portable restrooms;
2. Posting of garbage and trash cans in strategic places, and
3. Cleaning or clearing of clogged drainage and sewers to prevent breeding of rodents, cockroaches and other harmful insects.

(Sec.83 C, Adm. Code)

CHAPTER 4 MARKETS AND ABATTOIRS

Article I Definition of Terms

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. Biodegradable/Wet Waste – any material that can be reduced into finer particles (degraded or decomposed) by microbiological organisms or enzymes. Examples are food wastes, yard trimmings (leaves, twigs and branches), vegetable and fruit residues (rinds, peels and seeds), fish cleaning/processing wastes (gills, fins, scales).
2. Dry Goods Section - area in the market where dry goods such as clothing, kitchen utensils and other similar items are sold.
3. 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.
4. Hazardous/Residual Waste – refers to waste that are non-compostable and non-recyclable, and are potentially dangerous to the environment and health of individuals because of chemical reactivity, toxicity, flammability and explosiveness. Examples are spent fluorescent tubes and bulbs, spent dry and wet cell batteries, containers of chemicals (paints, thinners and other solvents, liquid “sosa”, acids, rugby, roof cement, grease and oil, cleaners, insecticides, disinfectants and sanitizers, etc.).
5. Market - a general term referring to a public place, building or structure where commodities, such as food stuff, wares and other merchandise may be bought or sold. It includes the following:
 - a. Public Market - a market owned, operated and/or managed by the government intended to serve the public.
 - b. Private Market - a market owned, operated and/or managed by private individual or entities, cooperatives, institutions or corporation.
 - c. Satellite Market/‘*Talipapa*’ - a type of public market with less than one hundred (150) stalls that cater to limited number of customers.
 - d. Wet Market - a market where most of the commodities for sale are readily perishable.
 - e. Dry Market - a market where most of the merchandise displayed for sale are dry goods.
6. Non-Perishable Goods - 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 good, bottled catsup and other similar products)
7. Packaged Food - food that is bottled, canned, cartooned, wrapped or otherwise enclosed.
8. Readily Perishable Food - any food of such type or in such condition as may spoil and which consists in whole in or I 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.
9. Recyclable/Non-biodegradable/Dry Waste – refers to any waste material retrieved from the waste stream and free from contamination that can still be converted into suitable beneficial use or for other purposes, including, but not limited to, newspaper, papers and cartons, ferrous scrap metal, non-ferrous scrap metal, used oil, corrugated cardboard, aluminum, glass, office paper, tin cans, bottles, vials and broken glass (including cullets or “bubog”), plastics, textile trimmings, rubber (used tires, gloves, boots, rubber sandals, mats, sheets),etc.
10. 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 exit.
11. Vendor - any person who sells goods, commodities, food stuff and other merchandise.

Article II

Sanitary Requirements for Loon Public Market

SECTION 1. Cleanliness in All Public Markets Within this Municipality.

- a.) All vendors of any kind who occupy a definite place in the Public Market this municipality and the *block tiendas* thereat, are required to clean their own definite place they temporarily occupy. The said vendors must provide four (4) trash cans as depositary for the 4 kinds of wastes, and (1) broom to be used for cleaning purposes.

- b.) Vendors are obliged to regularly clean their respective block tiendas.
- c.) Any person or persons found violating the provisions of this section shall, upon conviction, be fined Two Hundred Fifty pesos (P250.00) for the first offense, Five Hundred Pesos (P500.00) for the second offense, and One Thousand Pesos (P1,000.00) for the third and succeeding offenses.
(Sec.94, Adm. Code)

Article III Sanitary Requirements for the Loon Shopping Malls

SECTION 1. The provisions of Section 1, Article II, and Section 1, Article IV on Dry Goods Section of this Chapter shall also apply to business establishments/stalls within the Loon Shopping Malls.

Article IV Maintenance of Markets

SECTION 1. Maintenance of Markets. The following provisions for the maintenance of markets shall be strictly complied with:

- A. **Cleaning of Market Premises.** The Market Supervisor/Manager/ Operator shall see to it that the market premises are always clean and in excellent sanitary condition, including the aisles, division, stalls, floors, walls and equipment as well as the whole tract of land belonging to the market. The cleaning of the market premises should be done before the buyers start coming into the market. The market buildings and grounds should at all times be kept from garbage and rubbish.
- B. **Toilets and Washing Facilities.** Public toilets and washing facilities shall be kept at all times in excellent and sanitary condition.
- C. **General Lighting Facilities.** Adequate general lighting facilities shall be provided in the markets. However, stallholders shall provide their own light in their respective stalls at their own expense, subject to existing regulations.
- D. **Handling of wastes in the public markets** shall be in accordance with Town Ordinance No. 2003-007 known as the Solid Waste Ordinance.
- E. **Cooked/Raw Foods Protection.** Cooked/raw foods shall be prepared and served in accordance with the provisions of Chapter 3 of this ordinance.
- F. **Construction/Care of Stalls, Tables and Other Fixtures.** All foods shall be sold from stalls, tables or fixtures made of or constructed in accordance with the provisions of P.D.856 and R.A.6541. All fixtures should be scrubbed nightly and their surfaces kept smooth always so that food or particles thereof will not lodge in cracks or in rough places to decompose.
- G. **Cleaning of Stalls/Spaces at the End of Business Day.** At the close of each day's business and before leaving, stallholders and transient vendors shall clean their stall/s, space/s. They shall also remove all dirty materials and place rubbish and garbage in containers placed for the purpose in the markets.

Article V Specific Sanitary Requirements for Markets

SECTION 1. Perishable Food Section. The following shall be the minimum standards and sanitary requirements for the perishable food sections in the market:

- A. **Quality and Protection of Food**
 - 1. 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 Office of the place of origin.
 - a. All meat shall come from the Slaughterhouse and properly stamped or branded.
 - b. 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.
- c. Vegetables and fruits shall come from safe sources where the soil is not contaminated by night soil, sewage and toxic chemicals.
 - d. 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 standards set forth by the agencies concerned.
 - e. All milk and milk products shall come from approved sources and shall meet the standards and quality established by the regulatory authority.
2. All foods displayed for sale shall be fresh, having no indication of spoilage or contamination, not adulterated nor misbranded.
 3. All display products shall be elevated by at least six (6) inches from the floor to protect the same from being contaminated.
 4. All food contact surfaces such as tables, chopping blocks, cutting boards and others shall be made of even, impervious and easily cleaned materials, free of cracks and crevices, which shall be cleaned and disinfected before and after use as provided in paragraph (C) (3) of this section.
 5. 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.
 6. All kinds of raw foods shall not be handled unnecessarily by vendors and consumers.
 7. The sale of any kind of damaged food or food in bad state of preservation, including expired food, shall not be permitted in the Municipal Market. Such food shall be condemned and destroyed by the Market Supervisor. The Market Supervisor or his/her duly authorized representative shall issue the owner the prescribed receipt stating the kind and quantity of the confiscated food, keeping at the same time a record of such in the Market's Office.
 8. In selling consumable commodities, the "First In, First Out" policy shall apply.
 9. The sale of fruits artificially ripened by calcium carbide (*carburo*) shall be prohibited.
 10. Dried fish and sliced/cut vegetables shall always be covered, wrapped or packed so as to be protected from contamination.
 11. Potable water shall be used in sprinkling commodities such as vegetables, fish, shellfish, seaweeds, etc., to maintain its freshness.
 12. Workers engaged in handling processed foods shall always wear caps or hairnets.
 13. The use of soiled or rusty containers (e.g. *bañera*, *limon*, *bilao*, styro foam boxes) shall be prohibited.
 14. The practice of injecting water to poultry products particularly the chicken to make it heavier shall be prohibited.
 15. The application of coloring agents to livestock, poultry products and fish to make them appear fresh shall be prohibited.
 16. The use of color enhancing lights to deceive the consumers as to the freshness of the livestock, poultry products and fish being sold shall be prohibited.
 17. Printed or used paper or other similar articles shall not be used directly for wrapping or covering any kind of foodstuff that does not need to be washed when eaten (e.g. tinapa, dried fish, etc.), bakery or confectionery products.
- B. Transporting of Food and Food Materials. Transporting of food and food materials in the market shall be in accordance with Chapter 3 on Food Establishments of this ordinance and the provisions of P.D. 856.
- C. Equipment, Containers and Utensils
1. 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 3 on Food Establishments of this ordinance.

2. Washing of Utensils
 - a. Utensils shall be scraped of all food particles into trash bags before washing.
 - b. Utensils shall be thoroughly cleansed in warm water at 49°C (120°F) with soap or detergent.
 - c. If running water is not used, the wash-water shall be changed frequently.
3. Bactericidal Treatment. Utensils and equipment shall be subjected to one of the following bactericidal treatments after thoroughly cleansed:
 - a. Immersion for at least half a minute in a clean hot water at a temperature of at least 77°C (170°F).
 - b. Immersion for at least one (1) minute in lukewarm water containing 50 – 100 ppm chlorine solution.
 - c. Exposure in a steam cabinet at a temperature of at least 77°C (170°F) for at least fifteen (15) minutes or at a temperature of 93°C (200°F) for at least five (5) minutes.
 - d. Exposure in an open or hot air cabinet at a temperature of at least 82°C (180°F) for at least twenty (20) minutes.
 - e. Immersion in water with iodine solution (12.5 ppm) for one (1) minute.
 - f. Any other method approved by the Town Health Office.

D. Meat Stalls

1. Meat stalls shall be located separately from fish stalls.
2. The evisceration, skinning, or any operation other than the cutting of meat to facilitate its sale shall be strictly prohibited in the market.
3. Chopping blocks shall be made of even, impervious and easily cleaned materials, and free of cracks and crevices, which shall be cleaned and disinfected before and after use as provided in paragraph (C) (3) of this section.
4. Meat shall be hung by means of a hanging rail and shall not be kept lying on the counter.
5. Signboards showing the kind of meat sold in every stall shall be provided in conspicuous place.
6. Meat stalls shall be kept clean, sanitary and free from vermin at all times.

E. Fish Stalls

1. Fish stalls shall be located separately from the meat section.
2. The selling of fish caught through the use of explosives, chemicals and other unapproved manners shall be prohibited.
3. Chopping blocks shall be made of even, impervious and easily cleaned materials and free of cracks and crevices, which shall be cleaned and disinfected before and after use as provided in paragraph (C) (3) of this section.
4. Fish stalls shall be kept clean and sanitary at all times.
5. All waste generated by the fish vendors shall be properly segregated and stored, and disposed in appropriate containers located within the market premises.

F. Weighing Scales

1. Weighing scales shall be properly calibrated and kept clean.
2. Meat, fish and other raw food shall not be placed directly on the weighing scales. Approved container or wrapper for such foods shall be used during weighing.
3. As provided in Ordinance No. 2 Series of 1992, known as the Revenue Code of 1992, the use and possession of the following shall be prohibited:
 - a) unsealed and unlicensed weights;
 - b) tampered seals;
 - c) fraudulent and defective weights and measures.

SECTION 2. Hygienic Practices for Market Vendors. Market vendors shall at all times observe hygienic practices, such as but not limited to the following:

1. Wearing of clean appropriate selling garments and hair net, if applicable.
2. Washing of hands with soap and water before and after selling, after using the toilet, after coughing or sneezing into hands, or as often as necessary to remove dirt and contaminants.
3. Using, chewing or smoking tobacco in any form while selling is not allowed.
4. Drinking of alcoholic beverage while selling or while in the premises of the markets shall not be allowed.
5. Market vendors suffering from a communicable or contagious disease shall be immediately reported to the Town Market Supervisor and referred for treatment.
6. No vendor with open wounds or break on skin found on exposed areas of the body shall be allowed to sell nor shall be allowed to come directly or indirectly in contact with food or equipment in the selling place, as the case may be, until the lesions have properly healed.
7. Other hygienic and personal health and safety practices called for in selling in the market as well as those that may be required by the Town Health Office.

SECTION 3. Dry Goods Section. The following shall be the minimum standards and sanitary requirements for the dry goods section in the market:

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.
2. No stallholder shall construct any extension or display merchandise beyond one (1) foot from the stall opening to prevent obstruction in the aisles and passageways.
3. All articles offered for sale shall be properly displayed and protected from dust and other contaminants.
4. All stalls and equipment or tools used in the dry section shall be kept clean, sanitary and free from vermin at all times.

SECTION 4. Cooked Food Section. The following shall be the minimum standards and sanitary requirements for the cooked food section in the market.

1. Vendors shall have sufficient equipment and utensils to handle and display food materials in a clean and sanitary manner.
2. Utensils and equipment shall be sanitized before and after use.
3. 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.
4. All prepared and cooked foods shall be served by means of forks, spoons, ladles or similar utensils and not with bare hands.
5. All other pertinent provisions of Chapter 3 on Food Establishments of this ordinance shall apply.

Article VI Sanitary Requirements for Supermarkets

SECTION 1. Sanitary Facilities Requirements. Aside from the sanitary facilities required in Article V Chapter 1 of this ordinance, supermarkets shall comply with the following:

1. Sewage Disposal and Drainage. All sewage discharged from supermarkets shall be disposed in the public sewerage system, or in the absence thereof, in a manner complying with Chapter XVII - "Sewage Collection and Disposal, Excreta Disposal and Drainage" of P.D. 856.
2. Solid Waste Management. Proper solid waste management shall be instituted in the supermarket in accordance with the provisions of Chapter XVIII - "Refuse Disposal" of P.D. 856, the Integrated Solid Waste Management Ordinance', and other applicable laws and ordinances.
3. Building Construction. Supermarkets shall be constructed in accordance with the provisions of R.A. 6541 and Chapter IV - "Markets and Abattoirs" of P.D. 856 and its implementing rules and regulations.

SECTION 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 ten (10) centimeters (4 inches) high, shall be provided above each shelf indicating the kind of goods displayed.

A. Packaged Food

1. Canned Food and Food Packed in Carton

- a. All canned foods and foods packed in carton shall come from approved sources and shall be properly stored to prevent spoilage.
- b. No canned foods with dents, rust and bulge shall be sold.
- c. 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. 197 (Specific Requirements for the Registration of Imported Food and Food Products) and Administrative Order No. 88-Bs. 1984 (Rules and Regulations Governing the Labeling of Prepackaged Food Products Distributed in the Philippines).

2. Readily Perishable Food

- a. All readily perishable foods shall be stored at a temperature of 8°C (45°F) or colder.
- b. The establishment shall conform to the shelf-life requirement of the product.

B. Refrigerated Food

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

C. Over-the-Counter (OTC) Medicines and Other Pharmaceutical Products

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

D. Toys

1. All toys shall pass the requirements of the Department of Health.
2. It shall be located in shelves and in areas separate from the food section.

E. Insecticides and Chemicals

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

F. Clothing

1. Clothing shall be properly displayed.
2. They shall be located in an area where accumulation of dust will be minimized.

SECTION 3. Other Merchandise. 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.

SECTION 4. Promotional Sales

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.

2. Promotional sales personnel shall conform to the Health Certificate requirements prescribed in Chapter 1 of this ordinance.

Article VII Waste Management in the Markets

SECTION 1. Waste Generation and Storage. Waste generated in the markets shall be segregated at source into biodegradable and non-biodegradable wastes. All stall owners/market vendors shall provide three (3) plastic bags in their stalls/areas:

- 1) for biodegradable/wet waste;
- 2) for recyclable/non-biodegradable/dry waste; and
- 3) for hazardous/residual waste.

The Market Supervisor shall designate an area within the premises of the markets where the stall owners/market vendors shall dispose their segregated wastes. The containers shall be color coded as follows:

1. Green – for biodegradable waste;
2. Blue – for recyclable / reusable/ non-biodegradable waste
3. Yellow – for residual
4. Red- hazardous wastes

The Market Supervisor shall likewise provide a separate container for special waste such as dead animals, chicken/animal bones, chicken feathers, egg shells, hairs, which shall be properly labeled with color red

SECTION 2. Schedule of Collection. Collection of biodegradable/wet waste generated at Loon Public Market shall be done every two (2) hours on the hour from 8:00 o'clock in the morning to 10:00 o'clock in the evening by the garbage collection units of the town. Recyclable/non-biodegradable/dry waste and hazardous/residual waste shall be collected everyday only at 6:00 o'clock in the evening.

Collection of biodegradable/wet waste generated at the Shopping Mall shall be done everyday only at 3:00 o'clock in the afternoon. Recyclable/non-biodegradable/dry waste and hazardous/residual waste shall be collected everyday at 6:00 o'clock in the evening.

The personnel in-charge of garbage collection in the markets shall encourage stall owners to segregate their waste. Garbage not properly segregated or brought out at the appointed collection time shall not be collected.

Article VIII Other Provisions

SECTION 1. Responsibility of the Consumers/ Shoppers. Consumers/shoppers shall:

1. Protect market facilities from damage.
2. Observe proper handling of foods that are being sold in the market.
3. Observe proper maintenance of cleanliness of in the market or supermarket, as the case may be, and its premises.
4. Return merchandise to the shelves specifically provided for the purpose if they have decided not to purchase such merchandise.

SECTION 2. Responsibility of the Market Stallholders. Stallholders shall:

1. Maintain the cleanliness of their stalls at all times.
2. Observe proper solid waste management.
3. Keep the aisles free from obstructions to allow the smooth flow of customers.
4. Protect market facilities from damage.
5. Comply with the provisions of this ordinance.

SECTION 3. Responsibility of the Private Market Manager. The market manager shall:

1. Post in conspicuous areas of the market, in English, Filipino or Ilocano, the rules and regulations relative to the sanitation and good order in the market.

2. Furnish each stallholder a copy, in English, Filipino or *Ilocano*, of the rules and regulations aforementioned.
3. Be responsible for keeping the market and its premises, including stalls and offices, in a clean and sanitary condition at all times.
4. Ensure that the floor in the wet market is scrubbed to avoid accumulation of mud/dirt.
5. Be the custodian of all the properties belonging to the market.
6. Comply with the provisions of this ordinance.

SECTION 4. Responsibility of the Market Supervisor. The Market Supervisor shall:

1. Initiate and oversee the posting of rules and regulations regarding sanitation and good order in the market.
2. Ensure that the public market in the town shall be maintained in accordance with the provisions of this ordinance.

SECTION 5. Responsibility of the Supermarket Manager. The supermarket manager:

1. Post in conspicuous areas of the supermarket, in Bisaya or English the rules and regulations relative to the sanitation and good order in the supermarket.
2. Be responsible for maintaining the sanitary condition of all areas in the supermarket as well as its premises.
3. Keep the supermarket and its premises free from solid waste and vermin.
4. Protect the establishment from damage.
5. Comply with the provisions of this ordinance.

**Article IX
Slaughterhouses**

SECTION 1. Sanitary Requirements and Standards of Slaughterhouses and Abattoirs.

Sanitary requirements and standards as regards slaughterhouses shall be governed by the provisions of the Slaughterhouse Ordinance of this municipality.

SECTION 2. Slaughter of carabaos, cows and other animals.

- a) No person or persons should slaughter carabaos, cows, pigs and other domesticated animals unless the same is done at the municipal slaughterhouse, except slaughtering animals for home consumption during fiesta or family occasions. (Sec. 1, MO 1963-8)
- b) Licensed meat vendors shall slaughter their carabaos, cows, pigs and other domesticated animals at the slaughterhouse.
(Section 95, Administrative Code).
- c) Any person or persons found violating the provisions of this section shall, upon conviction be fined for not less than P500.00 but not more than P1,000.00 or an imprisonment of not less than (10) days but not more than twenty (20) days, or both such fine and imprisonment at the discretion of the court.

SECTION 3. Inspection of Domestic Animals about to be slaughtered.

- a) Any person or persons who own or possess or have animals such as carabaos, cattle, or cow, buffalo, horse, pig or hog, deer, goat and other domesticated animals which are slaughtered or about to be slaughtered and their meats to be sold or offer them to be sold to the public or to use or offer them to be used for human consumption, shall submit them to the veterinarian or meat inspector of this municipality for inspection and certification as to whether or not said animals or their meat are fit for human consumption. (Sec. 1, MO 1964-7)
- b) The veterinarian or meat inspector of this municipality shall issue a certificate, after inspection, to the effect that these animals or their meat mentioned in the preceding paragraph are fit for human consumption; however, if it is found out that such animals or their respective meats are not fit for food, the veterinarian or meat inspector shall, instead of issuing a certificate of fitness prohibit the persons who own or possess said animals or meat from selling or offering for sale the same to the

public. Otherwise, the veterinarian or meat inspector shall subject said animals or meat to seizure and forfeiture for condemnation and to be incarcerated or burned in a proper place. (Sec. 2, MO 1964-7)

- c) *Penalty.* Any person or persons found violating the provisions of this section shall, upon conviction, suffer the following penalty: First Offense- One Thousand Pesos (P1,000.00), Second Offense- Two Thousand Pesos (P2,000.00) ,Third Offense and Subsequent Offenses – Two Thousand Five Hundred Pesos (P2,500.00),or imprisonment of thirty (30) days, or both at the discretion of the Court.
(Sec. 97, Adm. Code)

CHAPTER 5 PUBLIC LAUNDRY

Article I Definition of Terms

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. Commercial Laundry - a type of laundry utilizing mechanized equipment, specialized facilities and trained personnel to perform the operation. The service is charged with fee. The types of commercial laundry depending on its specialization are as follows:
 - a. Dry Cleaning - a process of removing dirt and stains from linens, leathers, fabrics and furs using liquid solvent other than water.
 - b. Laundromat - type of neighborhood laundry establishment which provides coin-operated washing machines, dryers and other laundry facilities.
2. Contamination - the presence of pathogenic organisms, suspended air emissions, heavy metals, chemicals and other pollutants in an article or substance.
3. Detergent - any of the various surface active agents used in removing dirt or other foreign matter from solid surfaces such as clothes and linens and retaining it in suspension.
4. Establishment - a collective term construed to include all public laundry as well as laundry section in institutions which includes its premises, facilities, equipment and appurtenances thereto.

Article II Structural Requirements

SECTION 1. Structural Requirements. Aside from the structural requirements provided Article VIII of Chapter 1 hereof, all establishments providing services as public laundry shall comply with the structural requirements provided in Chapter V - "Public Laundry" of P.D.856 and its implementing rules and regulations.

SECTION 2. Drying Facilities. Adequate drying facilities shall be provided and articles for drying be protected from sources of contamination.

Article III Sanitary Requirements

SECTION 1. General Requirements. The operation of a public laundry shall comply with the following:

1. Sources either from private or public water supplies shall be potable and capable of supplying the following minimum demand on laundering:
 - a. Complete Washing: thirty seven (37) to fifty (50) liters of water per kilogram of clothes or linens.
 - b. For Steam Laundry: thirteen (13) to seventeen (17) liters of water per kilogram of clothes or linens.
2. Laundry supplies in both liquid and solid state shall be properly stored, prepared and handled. Containers of chemicals shall be properly labeled.
3. The plant premises and equipment shall be maintained clean and sanitary at all times.

SECTION 2. Sorting of Linens. There shall be a coding or marking system of sorting, washing, storage, and delivery of linens. The marking or coding system shall be done utilizing color codes, labels, tags or print on bags or containers. Sorting of linens shall be employed to prevent cross contamination or losses. Due care must be employed to prevent the contact of soiled linens from any other surface except from soiled linen bag or washer.

SECTION 3. Linen Bags and Linen Carts.

1. There shall be an exclusive laundry bag or container made of impervious, non-toxic, rust-proof, leak-proof and easily cleaned material used to store dirty linens. Reusable soiled-linen bags or containers shall be cleaned and sterilized every use.
2. Linen carts shall be used for collection and delivery of linen-filled laundry bags which shall be of two (2) types: soiled-linen cart and clean-linen cart.
3. There shall be an effective regular maintenance, cleaning and sterilization of every cart. Soiled-linen carts shall be cleaned and sterilized after each day's operation or more frequently when necessary.

SECTION 4. Laundry Vehicles. Laundry vehicles shall be enclosed and provided with a tight fitted door and shall comply with the following requirements:

1. There shall be a separate laundry vehicle used to transport soiled linen from clean linen to prevent contamination of clean linen.
2. The place inside the laundry vehicle where the linens are stored shall be separated and isolated from the driver and passenger seats.
3. There shall be an effective regular maintenance, cleaning and disinfection of every laundry vehicle, with the soiled-linen laundry vehicle done at the end of each day's operation or more frequently when necessary and the clean-linen laundry vehicle done at least three (3) times a week or more frequently when necessary.

SECTION 5. Laundry Rooms. There shall be a separate enclosed room for sorting and storing of soiled linens equipped with a separate system for air intake, filtration, and exhaust which shall be discharged to a clear space, which shall likewise conform with the provisions of R.A. 6541.

SECTION 6. Laundering Process. The proper and suitable laundering and ironing instructions recommended and printed in the care label of each garment shall be strictly followed and shall comply with the following:

1. Soak first in clean water for at least thirty (30) minutes all the soiled linens before the washing process. Rub liquid detergent on badly soiled areas before soaking. Remove stains as early as possible before the application of hot water.
2. There shall be proper training and awareness of counter personnel and technicians of the establishment regarding the identification of stain and stain removal process.

**Article IV
Special Requirements**

SECTION 1. Special Requirements. The following requirements shall be enforced:

1. All articles to be laundered coming from hospitals and infected sources shall be treated by exposure to a sufficient quantity of hot water, detergents or by other effective means of disinfection. Laundry service contractors shall handle and process linens from hospitals and other health-related institutions separately from linens coming from other establishments.
2. There shall be a complete separation and laundering of linens for each establishment or source.
3. All linens, bedclothes, pajamas, towels, bed sheets, pillow cases, etc. that have come in contact with any form of radioactivity should be isolated in a certain area and monitored by Radiation Safety Personnel before sending these articles for laundry. If any amount of radioactive contamination is found, the affected article should be set aside and the radioactivity allowed to completely decay before said article is sent for laundry.

**CHAPTER 6
SCHOOL SANITATION AND HEALTH SERVICES**

Article I Definition of Terms

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. Children's Institution - a place, other than a boarding home, orphanage or children's hospital where, for compensation or otherwise, children under twelve (12) years of age are received for day/night care and given tutorship.
2. Day Care Center - a school taking care of children three (3) to five (5) years old when their parents/guardians are out.
3. Establishment - a collective term constructed to include all the schools mentioned within the scope of this ordinance.
4. Foreign School - a school duly established and authorized in accordance with existing Philippine laws to operate certain education programs which are primarily and principally adhering to either universally accepted and recognized educational policies and standards or the unique differentially prescribed system of education of a particular country other than the Philippines.
5. Pre-School Service - any service which during all or part of the day gives care to children who are below five (5) years old, whether or not the care is given for compensation, and whether the service is known as a child minding center, child care center, day nursery, day care center, nursery school, kindergarten, play school or by another name.
6. Pupil - a child who attends classes in any grade of the elementary education level, including pre-school, under the supervision and tutelage of a teacher.
7. School - an institution of learning which may be public, private or parochial.
8. School Administrator - a person, usually the owner, who manages the activities of a particular school.
9. School for Persons with Disabilities - a school for persons who are suffering from restriction or lack of ability to perform an activity in the manner or within the range considered normal for a human being as a result of a mental, physical or sensory impairment.
10. Special School - a school which utilizes, cadavers, plants, animals, bacterial or viral cultures and radioactive materials for studies and research.
11. Student - a person who is enrolled and engaged in formal education studies and attends classes at the secondary or higher education level.
12. Technical/Vocational School - a school undertaking a non-degree program at the post-secondary education in preparation for a particular occupation.
13. Theological School - a school established to undertake educational activities for priesthood or religious ministry.
14. Trade School - a school which incorporates technical/vocational activities such as welding, refrigeration and air conditioning, electronics, carpentry, electrical and other related activities into their curricula.

Article II Business Permit

SECTION 1. Requirement for Securing a Business Permit. Aside from the requirements provided for in this ordinance, the school shall, prior to the issuance of a Business Permit, submit a copy of the Department of Education Clearance certifying that the establishment has complied with the site, structural, sanitary facilities, safety and school health services as provided in the Implementing Rules and Regulations of Chapter VI – "School Sanitation and Health Services" of the P.D. 856. For special schools, day care/pre-school/children's institutions, school for persons with disabilities, technical/vocational/trade schools, theological schools and foreign schools, the clearance shall also certify that the school has met specific requirements for said institutions as provided in the Implementing Rules and Regulations of Chapter VI – "School Sanitation and Health Services" of the P.D. 856.

Article III Other Provisions

SECTION 1. Responsibility of the School Administrator. The school administrator shall:

1. Conduct and supervise the maintenance of a healthful physical and emotional environment for the school as provided in P.D. 856 and this ordinance.
2. Apply for a Sanitary Permit before operating a school and renew such permit at the beginning of each year thereafter.
3. Submit a location plan to the Rural Health Office before the construction of a school building or facility.
4. In medical or scientific or research institutions, the administrator shall monitor and supervise the use and storage of remains or cadavers and conduct the decent burial or disposal of said cadavers or remains.
5. Provide protective equipment or dust mask for the personnel or pupils/students when erasing the boards.
6. Maintain a vermin abatement program within its buildings and school premises.
7. Maintain a school clinic as prescribed in the foregoing provisions of this ordinance.
8. Report the occurrence of notifiable diseases and disease outbreaks in the school to the Rural Health Office.
9. Guide the Rural Health Office in the conduct of inspection.
10. Assist the Municipal Health Officer in the campaign for the promotion of health and the prevention and control of diseases.

SECTION 2. Responsibility of the Municipal Health Officer. In addition to the responsibilities provided under Section 11.04 in Chapter 1 hereof, the Municipal Health Officer shall recommend to the Department of Health Regional Office the approval of School Site Clearances after compliance of the site requirements provided in the Implementing Rules and Regulations of Chapter VI – “School Sanitation and Health Services” of P.D. 856 and submission of the Location Map of the school building.

**CHAPTER 7
INDUSTRIAL HYGIENE**

**Article I
Definition of Terms**

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. Hazardous Workplace - refers to an establishment where any or all of the following conditions exist:
 - a. Where the nature of work exposes the workers to dangerous environmental elements, contaminants, or work conditions including ionizing radiation, chemicals, fire, flammable substances, noxious components and the like.
 - b. Where the workers are engaged in construction work, logging, fire fighting, mining, quarrying, blasting, stevedoring, dock work, deep sea fishing/diving and mechanized farming.
 - c. Where the workers are engaged in the manufacture or handling of explosives and other pyrotechnic products.
 - d. Where the workers used or are exposed to power driven or explosive powder actuated tools and equipment.
 - e. Where the workers are exposed to biological agents such as bacteria, fungi, viruses, protozoas, nematodes and other parasites.
2. Industrial Establishment - refers to establishment which is either engaged in the manufacture, sale and distribution of goods or processing of raw materials into end products.
3. Industrial Hygiene - the science and art devoted to the anticipation, recognition and control of those environmental factors or stresses, arising from the workplace which causes sickness, impairs health and inefficiency among workers as well as the surrounding communities.
4. Workplace - means the office, premises or worksite where the workers are habitually employed and shall include the office or place where the workers who have no fixed

or definite worksite, regularly report for assignment in the course of their employment.

Article II Sanitary Requirements

SECTION 1. Specific Sanitary Requirements for Operating an Industrial Establishment.

The following sanitary requirements shall be applicable to industrial establishments within the municipality of Loon:

- A. **Water Supply.** Standard drinking water facilities shall be readily accessible to all employees and approved type of drinking water facilities shall be provided to all employees in the ration of one (1) facility for every fifty (50) employees.
- B. **Facilities Required.** Adequate restroom and mess halls shall be provided for employees.
- C. **Workroom and Work Equipment.** All places of employment and all workrooms including facilities and equipment shall be kept clean and sanitary.
 1. All places of employment, passageways, storerooms, service rooms, machinery, equipment and supplies shall be kept in a clean/sanitary condition with all the unnecessary dusts, spillage and debris removed at regular intervals, frequent enough to maintain good housekeeping.
 2. Where wet process is used, reasonable drainage shall be maintained, dry standing areas (platforms, false floors, mats, etc.) shall be provided.
 3. Sweeping and cleaning shall be strictly done in such a manner so as to avoid dispersal of air contaminants/dust particles into the work environment.
- D. **Location and Siting.** The location and siting of industrial establishments shall be in accordance with Article VIII Chapter 1 of this ordinance and shall comply with the following:
 1. No industrial establishment shall be allowed to be constructed in a non-industrial zone as prescribed in the Comprehensive Land Use Plan of Loon.
 2. Highly toxic and hazardous processes/operations shall be segregated or separated from non-hazardous treatment.
 3. In the case of old establishments which were not covered by existing provisions of the Zoning Ordinance, periodic and occupational health monitoring shall be conducted by the Rural Health Office.

SECTION 2. Responsibilities of the Employee. The following are the responsibilities of the employee in industrial establishments:

1. Observe strictly protective and control measures which are prescribed.
2. Use equipment provided them properly.

CHAPTER 8 PUBLIC SWIMMING OR BATHING PLACES

Article I Definition of Terms

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. Private swimming pool, bathhouse, bathing beach or natural bathing area - a bathing place used only by an individual, his family or house guests for non-commercial purposes.
2. Public swimming pool or bathing place - a bathing place intended to be used collectively or publicly by a number of persons for swimming or bathing and other recreational purposes operated by an operator as defined herein, whether he be the owner, lessee, licensee or concessionaire, regardless of whether fee is charged or not for such use.

Article II Sanitary Requirements

SECTION 1. Sanitary Requirements for Public Swimming or Bathing Places. Aside from the sanitary requirements provided in Article V Chapter 1 of this ordinance, the following shall likewise be imposed:

- A. Water Supply. All portions of the water distribution system serving the swimming pool and auxiliary facilities shall be protected against backflow. Water introduced into the pool, either directly or to the recirculation system, shall be supplied through an air gap. When such connections are not possible, the supply shall be protected by a suitable backflow prevented installed in the discharge side of the last control valve to the fixture, device, or appurtenances
- B. Dressing Rooms
 - 1. All public swimming and bathing places shall have a separate dressing room and bathhouse for each gender and facilities for checking of clothes. Entrances and exits of dressing rooms shall be located to break the line of sight.
 - 2. Partitions between dressing compartments shall terminate not less than ten (10) centimeters (4 inches) above the floor to permit flushing of the entire floor area.
- C. Water Closets, Showers, Urinals and Lavatories
 - 1. The following minimum requirements for toilet and shower facilities shall be provided for bathers expected at a time for maximum load in the case of continuous bathing:

No. of Persons	Water Closets		Urinals (Male)	Lavatories		Showers	
	Male	Female		Male	Female	Male	Female
1 – 50	1	1	1	1	1	2	2
51-100	2	2	2	1	1	3	3
101-150	2	3	2	2	2	4	4
151-200	3	4	3	2	2	5	5

- 2. All public swimming or bathing places with outdoor bathing facilities shall have at least one (1) shower for every fifty (50) persons.
 - 3. Urinals shall be a type that will not cause splashing of urine on the legs and feet of bathers. Urinals shall also be located that bathers will use them before entering the showers on their way to the swimming pool.
- D. Solid Waste Management
 - 1. Burying of garbage or solid waste in the beach/sand shall be prohibited.
 - 2. Throwing of fruit peelings, processed food wrappers and other garbage or solid waste in water shall be prohibited.

SECTION 2. Specific Sanitary Requirements.

- 1. Rented bathing suits, towels, linens or similar articles shall be washed with water and soap, thoroughly rinsed with clean water, soaked in boiling water and dried each time they are used.
- 2. Clean suits and towels shall be kept strictly separated from those that have been used and unlaundered. Clean suits and towels shall not be stored on shelves, handled in baskets, or passed out over counters where dirty suits have been placed.

SECTION 3. Operation and Maintenance.

- 1. The pumps, filters, disinfectant and chemical feeders, and related appurtenances shall be kept in operation at all times when the swimming pool is in use and for such additional period as needed to keep the pool water clear and of satisfactory bacteriological quality. Continuous operation of the recirculation system shall be maintained in swimming pools having a capacity of 757 cubic meters (200,000 gallons) or more during season of regular use.
- 2. Visible dirt on the bottom of the swimming pool shall be removed every twenty four (24) hours or more frequently as required.
- 3. Visible scum or floating matter on the swimming pool surface shall be removed within twenty four (24) hours by flushing or any other effective means.

SECTION 4. Water Quality of Public Swimming and Bathing Places. Water quality of public swimming and bathing places shall be in accordance with the provisions of the implementing rules and regulations of Chapter VIII – “Public Swimming or Bathing Places “of P.D. 856.

SECTION 5. Requirements for Bathers

1. All persons using the swimming pool or bathhouse shall be required to take a cleansing shower bath by using soap and thoroughly rinsing off soap suds before entering the pool or bathhouse.
2. Every bather shall be instructed to use the toilet and urinate first before taking a cleansing bath and entering the pool. A bather leaving the pool or bathhouse to use the toilet shall be required to take a second cleansing bath before returning.
3. Any person having a skin disease, sore or inflamed eyes, cold, nasal or ear discharges, or any communicable disease must be excluded from using a public swimming pool or bathhouse.
4. Spitting, spouting of water, blowing of nose, etc. in the pool shall be strictly prohibited. Bathers shall be instructed that the overflow gutter is provided for expectoration.
5. All bathers shall be instructed that blowing of nose to remove water is likely to force infectious matter into the sinus and inner ear cavities and possibly cause serious consequences.
6. Suitable placard embodying bather’s regulations and those relating to suits and towels shall be conspicuously posted in the pool room or enclosure and in the dressing rooms and offices at all swimming pools and bathhouses.
7. Bringing of food and liquor in the swimming area shall be prohibited.
8. Persons intending to use the swimming pool shall wear proper swimming attire approved by the establishment.
9. Divers shall be advised to wear rubber caps over the ears, and the use of nose clips for their protection.
10. No boisterous or rough play, except supervised water sports shall be permitted in the pool, on the runways, diving boards, floats, platforms or in dressing rooms, shower rooms and other similar areas.

SECTION 6. Lifeguard. In addition to the foregoing requirements, no business on swimming/ bathing shall be allowed without the employment of a 24-hour lifeguard.

**CHAPTER 9
REST AREAS, BUS TERMINALS, BUS STOPS AND SERVICE
STATIONS**

**Article I
Definition of Terms**

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. Auto Repair and Reconditioning Shops - shops that perform only repair of engine parts of motor vehicles which in the process they cause used oil to be drained and wash the engine parts and discharge dirty substances from the motor vehicles before they are put back to normal functions.
2. Bus stop - a common place for the stopover of buses located along the highways or regular route for transport in long travels.
3. Bus terminal/Bus station - a passenger station and a place for the final stopover or a permanent station, office and yard of buses, which may also serve as loading and unloading area for passengers.
4. Car washing Centers - establishments that offer cleaning and washing motor vehicles which while they do not deal with gasoline and oil products, they perform jobs of not only washing the car body and engine but also change engine oil and provide greasing of engine parts.
5. Drainage Canals - channels that are usually found around the Town which are usually man-made, covered with concrete channels provided with manholes that can

- be lifted and opened. It being in such condition, it can be used for surreptitiously pouring the wastewater or used oil from service stations.
6. Establishment - a collective term construed to include all rest areas, bus terminals, bus stops and service stations and their premises.
 7. Operator - the owner, manager or administrator of the establishment.
 8. Nuisance - anything that injures health, endangers life, offends the senses, or produces discomfort to the community.
 9. Refuse receptacles - include trash cans, trash bins, refuse cans, refuse bins and the like used for the purpose of garbage disposal.
 10. Rest area - a facility located at strategic point along the national highway or route of the traveling public which is provided with parking space, restaurants or snack bars, other business shops, recreational facilities, service stations, public restroom facilities or waiting sheds for travelers and commuters.
 11. Safety - the condition of being free from danger and hazard which may cause accident or disease.
 12. Service facilities - part of bus terminal/bus station that refers to the sanitary facilities, washing bays, parking areas, repair stations.
 13. Service stations - commonly known as gasoline stations, auto repair shops, car washing centers and all other establishments or entities where services for motor vehicles may be obtained such as, but not limited to fuel, oil, water, air for tires, greasing and repair.
 14. Used Oil - dirty oils and other dirty petroleum products that are discharged and emptied from motor vehicle engine parts when they are cleaned, overhauled, and/or repaired which substance are no longer reusable for use of said vehicles.
 15. Waiting area - a designated place for waiting passengers located inside the bus terminal.
 16. Waiting shed - a designated place for commuting passengers located along the highway that can accommodate a minimum of thirty (30) passengers

Article II General Requirements

SECTION 1. Sanitary Facilities. In addition to the sanitary facilities required in Article V Chapter I of this ordinance, rest areas, bus terminals, bus stops, and service stations with one or more permanent sheds, buildings, and service facilities for motor vehicles shall provide, for the convenience and personal necessities of the traveling public, drinking facilities such as drinking fountains or other equivalent drinking facilities with a minimum ratio of 1:100 commuters or passengers or customers during the peak hour of operation shall be provided.

SECTION 2. Water Supply. The drinking water supply shall be in accordance with the provisions of this ordinance, particularly in Chapter 2 hereof.

SECTION 3. Lighting and Ventilation. Rest areas, bus terminals, bus stops, and service stations shall be well lighted and ventilated in accordance with the standards of the Department of Health.

1. Lighting. The general standards of illumination provided shall be of sufficient intensity and appropriate to the purpose for which any room or place is used.
2. Ventilation. Ventilation shall be adequate to prevent the air from becoming excessively dry, prevent condensation and formation of excess moisture on walls and ceilings. In the absence of effective natural ventilation, mechanical ventilation with airflow from a clean area, and discharging in such a manner as not to create a nuisance, shall be provided. Toilets shall be provided with mechanical exhaust ventilation by which the air in the rooms is changed.

SECTION 4. Other Sanitary Requirements.

1. All passengers' headrest and seat covers of public vehicles shall be cleaned and disinfected prior to leaving the terminal stations, from point of origin and after arrival at point of destination. However, public buses shall be cleaned and disinfected as

- necessary in between bus stops. All seats in the waiting area shall be maintained clean and in good condition.
2. All food establishments in rest areas, bus terminals, bus stops and service stations shall comply with Chapter 3 of this ordinance and the provisions of the implementing rules and regulations on Chapter III - "Food Establishments" of P.D. 856.
 3. Refuse receptacles shall be placed in strategic places for the convenience of passengers. All solid wastes generated from buses shall be disposed to a refuse receptacle located at their designated bus stops or bus terminals. All buses equipped with toilet facilities shall dispose sewage in a proper and sanitary manner at their designated bus stop's toilet facilities.
 4. There shall be sufficient floor space to enable every customer, traveler, and commuter staying in the establishment and those that are working to have free movement and for personnel to carry out their duties and responsibilities. Workspaces, aisles or passageways and areas to which customers have access shall be unobstructed and sufficient to permit movement of employees and customers.
 5. A grease filter shall be provided in every service station.

Article III Specific Requirements for Bus Terminals

SECTION 1. Bus Terminals. Aside from the sanitary requirements enumerated in the preceding section, bus terminals shall comply with the following specific requirements:

1. Waiting sheds for commuters shall be of adequate size to comfortably accommodate a minimum of thirty (30) persons. Floors shall be smooth concrete finish and adequate seats provided.
2. Area requirement for parking shall accommodate a minimum of five (5) buses at one time or not less than 250 square meters.
3. Waiting area with sitting facilities for commuters shall accommodate a minimum of 150 passengers. Floors shall be smooth, concrete finish, and made of impervious, non slip materials, maintained clean and in good condition at all times.
4. Loading and unloading of passengers shall be done within the premises of the bus terminal and not along the streets so as not to obstruct traffic flow and to ensure the safety of all passengers.

Article IV Specific Sanitary Requirements for Service Stations

SECTION 1. Sanitary Requirements. All service stations within the jurisdiction of the town shall:

1. Provide for a convenient container in their premises to store their used oil, grease or other used liquids in such a manner that such will not leak into the floor or drain into the canal or storm drains proximate to it.
2. Stored used liquids shall be disposed only, if not recycled, for legitimate purposes, by dumping the same into a private facility owned by the establishment conveniently structured away from populated areas, duly approved by the Municipal Environment and Natural Resources Office (MENRO).
3. Such storage containers shall not be allowed to overflow into canals and must be protected from being hit by flames or combustible objects.

SECTION 2. Prohibited Practices. All owners, operators, and employees of service stations and all other similar establishments are strictly prohibited to:

1. Pour into a drainage canal, storm drain or any channel, covered or otherwise, any quantity of used oil, used grease, or other petroleum products or wastewater and any other toxic or polluting liquid coming directly from vehicles being cleaned, repaired or washed or from any storage container of said used petroleum products/
2. Sweep or lead large quantities of used oil, grease and wastewater from the floor of the establishment and directly channel said used or waste liquids into the drainage

canals or storm drains allowing the same to flow into the said channels and ultimately into bodies of water within the town.

3. Mere presence of a large quantity of used oil, grease and waste water in a canal or storm drain proximate or directly connected to the facilities of the establishment will be sufficient presumption of proof that said establishment has caused the discharge of said liquids into the canals, as prohibited in this ordinance.

SECTION 3. Responsibility of the MENRO. The Municipal Environment and Natural Resources Office (MENRO) shall:

1. Upon the passage of this ordinance, organize a team from its present staff of not less than three (3) persons to conduct an inventory of all gasoline stations, carwash centers, auto repair shops and all other similar establishments within the territorial jurisdiction of the town, including therein the name of the owner/operators and the addresses of the same for ready reference.
2. The team duly organized by the MENRO, as above stated, shall conduct a regular inspection of all the aforementioned establishments, or as often as necessary as determined by the Municipal Environment and Natural Resources Officer or his/her duly authorized representative, to determine whether said establishments have complied with the provisions of the ordinance.
3. Should the team find any violation of this ordinance, the Municipal Environment and Natural Resources Officer may recommend the cancellation of the Business Permit of the establishment.

Article V
Responsibility of the Operator of Rest Areas,
Bus Terminals, Bus Stops and Service Stations

SECTION 1. Responsibilities of the Operator. In addition to the specific responsibilities of operators of Rest Areas, Bus Terminals, Bus Stops and Service Stations , they shall:

1. Maintain and preserve a clean and healthy environment or surrounding in the establishment in accordance with the provisions of this ordinance.
2. Promote healthy initiatives campaign of the Department of Health within the establishment and its public land conveyance.
3. Instruct bus drivers to stop only at designated bus stops and other establishments with at least satisfactory rating from the Town Health Officer.
4. Operators of public conveyance vehicles shall provide at least two (2) refuse receptacles inside all their public conveyance vehicles. The refuse receptacles shall depend on the actual need inside the vehicle.
5. Operators of public conveyance vehicles shall maintain cleanliness in all their vehicles.
6. Instruct all bus drivers to avoid unnecessary blowing of horns and idling of engine when not in motion.

CHAPTER 10
CAMPS AND PICNIC GROUNDS

Article I
Definition of Terms

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. Establishment – a collective term construed to include camps and picnic grounds and its premises, facilities, equipment and appurtenances thereto.
2. Picnic Facility - a space or structure having table and seats used for picnic gatherings.
3. Picnic Ground - a place having amenities such as picnic facilities, sanitary facilities, restaurants, sundry shops and recreational shops.
4. Shed - a structure made of wood, bricks, concrete used for temporary shelter.
5. Sundry Shop - a store selling miscellaneous articles, details or items and other personal products of any size or amount.

6. Tent emplacement - a space or location in a camp allotted for a caravan or mobile home.

Article II General Requirements

SECTION 1. General Requirements. The following requirements shall be complied with before the operation of picnic grounds.

1. Picnic ground sites shall not be subject to flooding. It must be well drained, distant for any source of nuisance and not endanger sources of any public water supply.
2. Picnic houses shall be provided with adequate lighting and ventilation. Where tents are used, flooring shall be at least four (4) inches above the ground.
3. Adequate and safe drinking water shall be available at all times in accordance with the provisions of Chapters 1 and 3 of this ordinance.
4. Adequate number of sanitary facilities such as but not limited to toilets shall be provided.
5. Refuse receptacles provided with tight cover. shall be provided at strategic points in the ground area
6. Camps and picnic grounds shall be at all times clean, free from litter and accumulated rubbish.

Article III Site Requirements

SECTION 1. Location and Sitting. In addition to the Article VIII Chapter 1 of this ordinance, the following requirements shall also be complied with:

1. Picnic grounds shall be located in areas where pollution, noise, offensive odors, dust and other nuisances are within the standards set by the Department of Environment and Natural Resources and other existing environmental laws and regulations.
2. It shall be at least 300 meter radial distance away from densely populated areas.
3. The property line shall be at least three (3) meters from any road alignment.

SECTION 2. Road System.

1. The road system within the establishment shall be laid out with proper width and gradient and provided with storm culverts of sufficient size. A shoulder of at least sixty (60) centimeters (2 feet) wide on each side of the road is needed.
2. Roads and other pathways shall be well maintained and shall have an all-weather surface. All points of entrance or exit to and from the area shall be properly located so as not to create traffic hazards and shall be provided with proper street signs and markers.

Article IV Sanitary Facilities Requirements

SECTION 1. Sanitary Toilet Facilities. In addition to the requirements provided in Article V Chapter 1 of this ordinance, toilet facilities shall be maintained as follows:

1. It shall be located where tourists, guests and personnel can easily access the same.
2. Proper maintenance, cleaning and disinfecting of toilets and bathrooms shall be done regularly.
3. Toilet paper and/or paper holders, soap, and/or soap dispensers, shall be supplied at all times. Paper towels or mechanical hand-drying machine shall be used for hand drying. Mirrors shall be installed in toilet room facilities.
4. A centralized dish washing facility shall be constructed in camps and picnic establishments.
5. Laundering shall be done in separate laundry facilities. No person shall be allowed to put up a temporary clothesline facilities not provided for the purpose.

SECTION 2. Picnic Grounds.

1. No animal stockade shall be located within twenty five (25) meters (82 feet) from any food establishment or where food is prepared and served or any place or room used for habitation.
2. There shall be at least one (1) sundry shop and one (1) restaurant in the establishment.

Article V Special Provisions

SECTION 1. Special Provisions.

1. The floors of individual picnic facility, sheds, fireplaces, roasting/barbecue places and other structures located within the premise of the picnic ground shall be of concrete or any impervious, non-toxic, easily-cleaned material, free from cracks and crevices which shall protrude at least 100 millimeters (4 inches) from the ground to facilitate sanitary condition during rainy season. It shall be maintained in good order, repair and condition.
2. Picnic tables, barbecue grills, walls, and flooring of a picnic facility shall be cleaned and disinfected at least once a month and shall be maintained in a sanitary condition. Accepted practice for the prevention of fire in forests and grasslands shall be observed.
3. Chimneys, fireplaces, and barbecue/roasting places shall be constructed and located in accordance with the National Building Code of the Philippine and its implementing rules and regulations and other existing local laws and ordinances.

SECTION 2. Safety Requirements. The following safety requirements shall be complied with by owners, operators and/or managers of camps and picnic grounds:

1. Establishments located near cliffs, steep hills, streams, rivers or any other place where danger of accidental fall might occur shall be provided with handrails, wire fence or any type of fence or barrier.
2. Campfires and cooking of food shall be properly controlled and done in designated places only.
3. Emergency telephone and other communication equipment shall be provided together with line numbers of ambulance services, doctors, and hospitals shall be conspicuously posted in the establishment.
4. The establishment shall have maintenance facilities and adequate number of personnel to deal with emergencies, carry out repairs and maintain services.
5. The fire protection system and safety instruction program of the establishment shall be in accordance with the Fire Code of the Philippines (P.D. 1185) and its implementing rules and regulations.
6. The minimum requirements for the accessibility of differently-abled persons in the establishment shall be in accordance BP 344, known as the Accessibility Law.

CHAPTER 11 DANCING SCHOOLS, DANCE HALLS AND ENTERTAINMENT ESTABLISHMENTS

Article I General Provisions

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. Acquired Immune Deficiency Syndrome (AIDS) – a condition characterized by a combination of signs and symptoms caused by HIV contracted from another person and which attacks and weakens the body's immune system, making the afflicted individual susceptible to other life-threatening infections.
2. Dance Hall – a public or privately owned room suitable for dances and offering facilities for dancing. This shall include bistros, cabarets, discos, discotheques, ballroom dance halls and similar establishments.
3. Dancing Hall – an establishment offering training or instruction on ballet, modern dancing, jazz dancing, ballroom dancing, ethnic dancing, folk dancing and other

forms of dance. This shall include training/talent schools/studios managed by placement agencies that recruit dancers for work abroad or locally.

4. Entertainer – person employed in an entertainment establishment who renders entertainment service to customers, such as GROs, dancers, masseurs, cocktail waitresses and other similar occupations.
5. Entertainment Establishments – business establishments which include but are not limited the following: bars, night clubs, disco houses, dance halls, beer houses, massage clinics, karaoke bars/sing-along/videoke pub houses, music lounges and other similar establishments which secured a permit to operate within the Town of Loon.
6. Establishment – a collective term construed to include dancing schools, dance halls, night/day clubs, and other similar entertainment establishments or facilities.
7. Human Immunodeficiency Virus (HIV) - refers to the virus which causes AIDS.
8. Operator/Owner – any natural or juridical person who is granted a permit or license to operate an entertainment establishment.

SECTION 2. General Provisions. The following provisions are applicable to dancing schools, dance halls, nightclubs and other similar entertainment establishments:

1. These establishments and their premises shall be kept clean and sanitary at all times.
2. Patrons shall be provided with adequate potable water and toilet facilities that are in accordance with the standards prescribed on this ordinance.
3. There shall be no private rooms or separate compartments for public use except those used for lavatories, dressing rooms, bars and kitchens.

Article II Specific Provisions

SECTION 1. Special Provisions. The following provisions are applicable as herein specified:

1. Dancing halls. No person shall be employed as dancing instructor or instructress without first securing a health certificate from the Rural Health Office.
2. Halls and nightclubs. No person shall be employed as commercial sex worker, bartender or waiter without first securing a health certificate from the Town Health Office.
3. Food and Beverage. Dining Room should be well-equipped, well-furnished and well-maintained, serving good quality cuisine with good presentation which may be of special interest to tourists. It should be available during normal meal hours and served with distinction.
Raw food used shall meet minimum government and international standards of grading and quality and flooring materials shall be kept clean at all times. Bars should be well-stocked at all times with an atmosphere of comfort.
4. Linen. All tables shall have clean table clothes and cloth napkins of good quality. They should not be faded nor with frayed edges and stains and should be changed after every service.
5. Dancing schools, dance halls and night clubs shall be located in areas far from schools and churches in accordance with Ordinance No. 3 Series of 1986 known as 'An ordinance regulating the maintenance and operation of day/night clubs, bars, cabarets, cocktail lounges, and other similar establishments and for other purposes.

SECTION 2. Precautionary Measures. Management shall post sufficient and visible signs in strategic areas of the cocktail lounge/night club/bar to warn and/or inform the guests/customers of the rules and regulations, fire-exit guidelines, including hours of operation, to observe while inside the premises.

SECTION 3. Function Rooms in Night Clubs and other Similar Entertainment Establishments. Function rooms in these establishments may be permitted subject to the following requirements:

1. Minimum floor area shall be at least fifteen (15) square meters including a bar, kitchenette/sushi bar and hand washing facility.
2. The room shall have a minimum sitting capacity of eight (8) persons at one (1) time.

3. Door of the rooms shall be of the swing-type without lock.
4. Furniture and equipment in the room shall be maintained clean, in good repair and condition and disinfected regularly.

SECTION 4. Other Requirements. The following requirements shall be complied with by the operators/owners/managers of dance halls, dancing schools, night clubs and other entertainment areas:

A. Sound and Vibration.

1. Total enclosure of the establishment or the area where sound and vibration are produced shall be required to prevent the escape of noise that may disturb the neighboring occupants.
2. Employees working in areas where sound level exceeds seventy five (75) decibels shall be provided with hearing protection equipment.

B. Ventilation

1. Natural and/or mechanical ventilation, which shall be effective, adequate and suitable to maintain comfort and safety of customers, shall be provided in all areas of the establishments
2. In the absence of effective natural ventilation, mechanical ventilation with airflow from a clean area and discharged in such a manner as not to create a nuisance, shall be provided with the following:
 - a. Air-conditioning unites – provide 1.50 horse power (6,000 BTU/hr) air conditioner for every fifty (50) cubic meter room volume.
 - b. Exhaust fans or blowers.
 - i. For dance halls and change-rooms, provide a twenty five (25) centimeter diameter blower fan per thirty five (35) cubic meter room volume.
 - ii. For storage and supply rooms, provide a fifteen (15) centimeter diameter blower fan per thirty five (35) cubic meter room volume.
 - iii. For toilets and bathroom, provide a 15.24 centimeter diameter exhaust fan per 10 cubic meter room volume.
 - iv. Mechanical exhaust systems shall be connected to the light circuits of windowless bathrooms.
 - c. Absorptive materials like saw dust and activated carbon shall be provided in rooms to remove odor.
 - d. Fog, mist or other disco gimmicks, shall be allowed to be used provided the ventilation is efficient enough to absorb the fog within a minute period and provided that additives used are not adulterated or do not cause or produce annoyance or irritation to the dances/clients.
 - e. Non-smoking areas shall be provided. Smoking in certain areas of the establishment may be permitted, provided adequate ventilation is installed, and/or in accordance the Town Environment Code.

C. Dance Hall/Area

1. Dancing area shall in no case be smaller than twenty (20) square meters in floor area.
2. For night clubs and other similar establishments, the dance hall shall not be more than one-half (1/2) of the dining area.
3. Passageways, aisles, work spaces and other areas to which students/trainees/talents and personnel of the establishments have access shall be unobstructed and sufficient enough to permit movement of employees and customers.

D. Egress

1. Dancing schools, dance halls, night clubs and similar establishments shall provide two (2) egresses for their patrons/customers/students/trainees/talents.
2. Front doors of all establishments shall be at least two (2) meter wide and opening outward.

SECTION 5. Prohibited Acts and Practices.

1. Cocktail Lounge, Night Club or Bar Owners, Keeper, Manager or Operators shall not allow prohibited gambling of any form and disorderly conduct of any kind in its premises.
2. Minors are not allowed to enter the premises.
3. Guest/Customers wearing shorts, *sando*, and slippers shall not be allowed to enter.
4. Firearms and deadly weapons are strictly prohibited inside the premises
5. Live entertainment (such as bands, combos, models, singers, dancers) should be provided but **strictly no lewd, obscene, or "bold" shows**

SECTION 6. Responsibility of the Owners/Operators of Night Clubs and other Similar Entertainment Establishments. Owners/operators shall:

1. Attend seminars, with their employees, on STD/HIV/AIDS prevention conducted by the Rural Health Office, which is a pre-requisite for the issuance/renewal of their respective business permits.
 2. Not allow their entertainers to report without first presenting the health certificate, pink card and certificate of attendance to a seminar on STD/HIV/AIDS issued by the Rural Health Office.
 3. Assist the Municipal Health Officer in the campaign for the prevention of STD, HIV, AIDS and other diseases by making available in their establishments the following:
 - a. Condoms. It shall be required that all entertainment establishments make condoms available within their establishments and provide guidance on the correct and consistent use of the same. The same shall also be made visible to clients/patrons.
 - b. Information Material. It shall be required for all entertainment and tourism-oriented establishments to make information materials on HIV/AIDS and STD prevention and control available within their establishments and to provide such information materials when requested by customers especially on the guidance on the correct and consistent use of condom.
- Posters and other information materials shall be made visible. All entertainment establishments are required to make posters and other information materials on HIV/AIDS and STD prevention and control to be posted in comfort rooms and dressing rooms.
4. Provide first aid kits for emergency use.
 5. Report to the Municipal Health Officer accidents and notifiable diseases among employees and clients.
 6. Conduct drills for emergencies and provide emergency lights to all egress.
 7. Provide medical services to employees.
 8. Prevent the overcrowding of the establishment.
 9. Designate smoking and non-smoking areas in the establishment.
 10. Make sure that there are no private rooms or separate compartments for public use in the establishment except those used for lavatories dressing rooms, bars and kitchens.

**CHAPTER 12
TONSORIAL AND BEAUTY ESTABLISHMENTS**

**Article I
Definition of Terms**

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. Equipment – all appliances, furniture, machinery, instruments, apparatus and articles or items used or intended for use in beauty and tonsorial establishments, figure slenderizing salons, tattooing and skin piercing shops.
2. Establishment – a collective term construed to include barber shops, beauty parlors/salons, cosmetic salons, hair and hairdressing salons, manicure and pedicure establishments, tattooing and skin piercing shops and similar establishments, and figure slenderizing salons that include figure salons, physical

fitness salons/clubs, aerobic centers/clubs, slimmer salons and other similar establishments.

3. Sharps – any object capable of inflicting a skin injury, and includes hollow bore and solid needles, scalpels, blades, lancets, punches and jewelry.
4. Tonsorial and Beauty Establishments - barbershops, beauty parlor, hairdressing and manufacturing establishments and figure slenderizing salons.

Article II General Provisions

SECTION 1. Correct Sanitary Practices. The following sanitary practices shall be observed:

1. Working personnel shall wash their hands with soap and water before serving customers.
2. They shall wear clean working garments.
3. They shall not smoke nor eat while working.
4. Implements of their trade shall be disinfected and cleaned before and after use.
5. Customers shall be supplied with clean fresh towels, drapes and other necessaries.
6. Precautionary measures to prevent disease transmission shall be observed when serving customers showing any form of dermatomes.

Article III Barber Shops and Beauty Parlors

SECTION 1. Prohibited Practices for Barber and Beauty Parlors

1. It is prohibited to use rotary hair brush, sponge, powder puff, neck duster, substances in block form or any other thing or substance likely to transfer infection to the customer.
2. It is prohibited for a barber, hairdresser or beautician to apply to the skin or face of a customer any powder, rouge or similar cosmetics other than by means of a clean applicator.

SECTION 2. Sanitary Practices for Control of Communicable Diseases. The following shall be complied with:

1. Every barber or beautician shall provide service with extra care to a client who is suffering from an infectious skin disease or is infested with head lice or some other parasitic infestation of the skin or hair. The client shall be advised to see a physician or a dermatologist.
2. After completion of every service, the barber/beautician shall:
 - a. Immediately gather all readily movable equipment and things used in the service of a customer and disinfect such equipment in the manner prescribed in this ordinance.
 - b. Immediately destroy, disinfect or dispose of in waste receptacle every paper, pad, swab and things used in the service of such customer and in the case of towels, cloths and any coat or overall worn by the hairdresser or barber, place such towels, clothes and coat or overall in a sealed container and at the first practicable opportunity, disinfect the same in a manner prescribed in this ordinance.
 - c. Clean his/her hands by scrubbing them with a suitable hairbrush and water and soap or antibacterial cleansing agent of a type specified in this ordinance.
 - d. Clean and disinfect all nippers, nail cutters, nail files, brushes, scissors, emery boards and similar instruments.
3. Every barber or beautician shall use personal protection equipment like surgical or face mask for protection against air-borne particles when undertaking acrylic nail polishing or similar procedures.
4. All equipment shall be cleaned and disinfected as specified in this ordinance.

SECTION 3. Maintenance of Equipment. A barber or beautician shall keep all appliances, instruments and tools in a clean condition and shall disinfect such equipment before and after use on each customer. He/she shall:

1. Keep all razors, scissors, forceps, combs and clippers, when not in use, in containers provided for that purpose.
2. Keep the containers closed except when articles are being placed therein or removed therefrom.
3. Clean the containers daily with cloth or pad impregnated with any of the following solution:

Table 1 Disinfectant Solution

95% Ethyl Alcohol
70% Isopropyl Alcohol
Hospital Grade Disinfectant
2.5% Sodium Hypochlorite

SECTION 4. Disinfection. A barber or beautician shall disinfect his/her equipment and other things in the following manner:

1. Razors, scissors, shears and combs, nippers, nail cutters, nail files:
 - a. Washing in water and soap or a suitable detergent.
 - b. Drying with a clean cloth and towel.
 - c. Immersing in a solution specified in Table 1 of this chapter.
2. Clippers
 - a. Brushing the clipper teeth with a clean brush to remove all hair and dipped in a solution specified in Table 1 of this chapter.
 - b. Wiping the blades in a clean swab or cloth impregnated with a solution specified in Table 1 of this chapter.
3. Hair and shaving brushes
 - a. Washing with water or soap or a suitable detergent.
 - b. Immersing in a solution specified in Table 1 of this chapter.
4. Towels, cloths, aprons or wraps and other washable fabrics. Immersing in a solution specified in Table 1 of this chapter or soaking in water at a temperature of at least 71°C for at least ten (10) minutes then washing in water and soap followed by drying and ironing at a temperature of at least 71°C.
5. Plastic aprons or wraps
 - a. Washing in water and soap or suitable detergent.
 - b. Drying with clean cloth or towel.
6. Hair clips and rollers used in hair waxing or styling and which come in contact with the customer's hair.
 - a. Washing in water and soap or suitable detergent.
 - b. Drying with clean cloth or towel.
 - c. Immersing in a solution specified in Table 1 of this chapter.
7. Electric heating caps and tongs used in hair waving or styling shall be wiped with a clean swab or cloth impregnated in a solution specified in Table 1 of this chapter.
8. All equipment that can be immersed in a liquid shall be disinfected by immersion in a solution specified in Table 1 of this chapter.

Article IV Specific Provisions

SECTION 1. Tattooing. In addition to the aforementioned obligations imposed in the foregoing provisions, tattooists who have completed the process of tattooing on a customer shall:

1. Sterilize the bowls, cups, jars or other containers that are to be re-used.
2. Clean all screens, patterns or templates used in the process of tattooing with swab impregnated with a disinfectant solution.
3. Sterilize the hand-piece of the apparatus used to actuate the needle.
4. Affix to the skin of the customer a sterile gauze dressing covering the treated area.
5. Not use ink in the process of tattooing unless it is drawn from a collapsible tube.

SECTION 2. Skin Piercing. The following practices shall be observed by establishments engaged in skin piercing:

1. Skin piercing shall only be performed with a spring loaded gun or disposable sharps or needles.

2. The skin piercer shall observe washing and brushing of hands with water and soap or anti-bacterial cleansing agent and drying them with a clean towel or hand drying equipment before and after a complete process of skin piercing on a customer.
3. The skin piercer shall first clean the whole area of the skin to be treated with a sterile swab impregnated with a disinfectant solution.

CHAPTER 13 MESSAGE CLINICS AND SAUNA BATH ESTABLISHMENTS

Article I Definition of Terms

SECTION 1. Definition of Terms. As used in this chapter, the terms below shall mean and be interpreted as follows:

1. **Massage** - a method wherein the superficial soft parts of the body are rubbed, soaked or kneaded for remedial, hygiene or aesthetic purposes.
2. **Massage Clinic** - an establishment where massage is administered to customers.
3. **Massage Clinic Attendant** - a trained person duly permitted by the Town Health Office or its duly authorized representative to massage customers under the guidance and supervision of a masseur.
4. **Masseur** - A trained person duly licensed by the Municipal Health Officer or his duly authorized representative to perform massage and to supervise massage clinic attendants.
5. **Sauna Bath Establishments** - an establishment where customers are exposed to a steam which is generated by sprinkling water or hot stones or by some other means.
6. **Sauna Bath Attendant** - a person who applies the proper technique of giving steam bath to customers.

Article II Sanitary Requirements for Personnel

SECTION 1. Masseurs. The following practices shall be observed by masseurs:

1. No masseur shall be allowed to practice their profession without first securing a Certificate of Registration issued by the Department of Health Committee of Examiners for Masseurs.
2. The masseur shall wash his/her hands thoroughly with soap, water and 70% isopropyl alcohol before and after massaging a customer.
3. The masseur shall not be allowed to take a bath with the customers whether in the shower or in the tub or hydro massage tub/ shower.
4. A registered masseur shall supervise a maximum of fifty (50) massage attendants.
5. A registered masseur shall render no less than six (6) hours of supervision per day.
6. A copy of the certificate of registration of masseur issued by the committee including its renewal shall be displayed at a conspicuous place of massage clinic in full view of the public. A copy of which shall be furnished to the Rural Health Office.

SECTION 2. Massage Attendants. The following shall be the basic requirements for the employment of massage attendants:

1. He/she must be at least eighteen (18) years of age, as supported by his/her birth certificate.
2. He/she must submit a medical certificate from a government physician preferably Rural Health Office that he/she is physically and mentally fit.
3. He/she must have a certificate of training noted by the Rural Health Office after having completed at least sixty (60) hours of training on practical massage under the supervision of a registered masseur.

SECTION 3. Sauna Bath Attendants. The basic requirements for the employment of sauna bath attendants are as follows:

1. He/she must be at least eighteen (18) years old.

2. He/she must have a certificate of training noted by the Rural Health Office after having completed at least sixty (60) hours of training or sauna bath techniques and procedures under the supervision of a registered masseur.
3. He/she must present a certification that he/she had attended seminars or lectures on Sexually Transmitted Diseases (STD) including AIDS conducted by the Rural Health Office.
4. Attendants are prohibited to take the sauna bath with the customers.

SECTION 4. Operators. He/she shall hire a licensed masseur during the entire operation of the establishment corresponding to the recommended ratio of attendants to be supervised.

SECTION 5. Other Personnel. All other personnel in the massage clinic or sauna bath establishment other than those mentioned above shall comply with the requirements set forth in Chapter 1 of this ordinance.

Article III Sanitary Requirement

SECTION 1. Toilet, Bath and Hand washing Facilities. In addition to the sanitary facilities required in Chapter 1 of this ordinance, the following shall also be complied with:

1. Sanitary hand washing, bath and toilet facilities shall be available. For every five (5) tables, there shall be at least one (1) hand washing facility with hot and cold water and soap, one (1) shower room and one (1) water closet.
2. One (1) shower room and one (1) toilet, one (1) sink, one (1) urinal shall be provided for every five (5) customers in the sauna bath. Individual lockers shall likewise be provided.
3. Customers shall be provided with soap, clean towels, sufficient number of clean bed linen and sanitized or plastic slippers. They shall be required to take a thorough bath before massage. Cabinets for supplies shall be provided adjacent to the toilet room.

SECTION 2. Massage Rooms.

1. Massage room shall be provided with sliding curtain or swing type wooden door or equivalent materials at the entrance. Doors with locks are not permitted.
2. Every room shall be disinfected with water-based disinfectant after every use.

CHAPTER 14

HOTELS, MOTELS, LODGING, BOARDING OR TENEMENT HOUSES AND CONDOMINIUMS

Article I Definition of Terms

SECTION 1. Definitions of Terms. As used in this chapter, the terms below shall be defined as follows:

1. Apartment House – a building containing a number of separate residential suites.
2. Boarding House – a building where selected persons for fixed period of time are supplied with and charged for sleeping accommodations and/or meals.
3. Condominium – a building with one (1) or more storeys composed of multi-unit residential suites under joint ownership of occupants, each unit provided with complete sanitary facilities, utilities and other amenities.
4. Establishment – a collective term construed to include hotel, apartel, motel, boarding house, tenement house, apartment house, dormitory, inn, lodge, condominium and other similar establishments.
5. Hotel – building where transient guests are received and are supplied with and charged for meals, lodging and other services.
6. Lodging House - a building, edifice or premises or completely independent part thereof, which is used for the regular reception of transient guest, accommodation or lodging of travelers and tourists and the provision of services incidental thereto, for a fee.
7. Motel – a roadside hotel for motorists, usually consisting of private cabins.

8. Tenement House - a building or portion thereof which is leased or sold to and occupied, as residents, by four (4) or more families doing their cooking within the premises but living independently from one another although having a common right in the use of halls, stairway, terraces, verandas, toilet and bath.

Article II Site Requirements

SECTION 1. Site Requirements. In addition to the requirements set forth in Chapter 1 of this ordinance, the following shall also be complied with:

1. It shall be accessible to transportation.
2. It shall be located in area which receives sufficient amount of sunlight.
3. There shall be adequate parking area for personnel and guests/occupants.
4. The establishment shall be kept free from domesticated animals and fowls. Otherwise, accommodation for pets shall be provided but shall be kept separate from the guest/sleeping rooms.
5. Communal cooking and dining facilities in guest/sleeping rooms are prohibited.

Article III Sanitary Requirements

SECTION 1. Water Supply. In addition to the water supply requirements provided in this ordinance, a minimum of forty (40) liters per capita per day shall be maintained.

SECTION 2. Drinking Water Facilities. Aside from the drinking water facilities requirements provided in Chapter 1 of this ordinance, all guest rooms of hotels, motels, or boarding places shall be provided with glasses and potable water in pitchers (or multi-use tubes) or single service cups. Multi-use utensils shall be washed thoroughly and subjected for approved bactericidal treatment and stored and handled in a sanitary manner before being given to succeeding guest. Clean glasses shall be individually wrapped.

SECTION 3. Toilet, Bathroom and Hand washing Facilities. Every room of hotels/motels and other similar establishments shall be provided with toilet, lavatory and bathing facilities in accordance with the following:

1. The toilet shall be seat type made of vitreous china or equivalent materials.
2. The sink shall be of vitreous china or enameled cast iron or other approved material and provided with tap and sufficient water.
3. Bath tub and/or shower shall be provided. The bath tub shall be made of smooth, non-absorbent material and shall be free from concealed fouling surface.
4. The bathroom shall always have toilet tissue and one (1) set of towels and soap per guest per day.
5. Water pressure of 1.406 kg./sq.cm. (20 psi) must be available twenty four (24) hours for both the lavatories and shower/bathtub. Hot water with not less than 49°C (120°F) in temperature shall be provided at least four (4) hours in the morning and three (3) hours at night. Schedule of hot water service shall be posted in all bathrooms.
6. The bathroom shall be sanitized before the guest room is rented to the next guest.
7. For a common bathroom, the male guest room shall have a minimum of one (1) toilet, one (1) urinal, one (1) sink, one (1) shower head for every five (5) lettable rooms while the female guest room shall have a minimum of one (1) toilet, one (1) sink, one (1) shower head for every three (3) lettable room.
8. Toilet and urinal shall be provided with anti-odor/ adsorptive material.

SECTION 4. Article of Bedding. Furniture, shades, curtains, carpets, and other similar accessories and articles of bedding shall be cleaned and sanitized at reasonable intervals, maintained and kept in good condition and shall be replaced daily and after every checkout of guest and/or as requested.

SECTION 5. Refuse Receptacles. Every room must be provided with at least two (2) refuse receptacles made of impervious materials, one for biodegradable wastes.

All public areas in the establishment such as lobby, elevator, foyer, floor landing of stairs and other appropriate areas shall be provided with refuse receptacles with separate compartment for cigarette butts.

Article IV Specific Provisions

SECTION 1. Dormitories and Other Similar Establishments. The following requirements shall apply to dormitories and other similar establishments:

1. Sleeping quarters of dormitories and other similar establishments shall not be overcrowded. Adequate air space of fourteen (14) cubic meters per person shall be maintained. For the purpose of computation, the height of ceiling shall be 2.4 meters.
2. A kitchen area shall be provided for use of the boarders. It shall also be provided with kitchen sinks, food storage, refrigerators or cabinets, storage cabinets for cleaned tableware and dish-wares.
3. A dining room with a floor area of not less than twelve (12) square meters with a minimum width of three (3) meters shall be available for use of the boarders. The dining room shall be equipped with a clean fly-proofed food showcase.

SECTION 2. Condominium, Apartments, Tenement Houses and other Similar Establishments. The following conditions shall apply to the choice of sites for condominiums and other similar establishments:

1. Availability of transportation and communication services.
2. Availability of power and drinking water facilities and services.
3. Facilities for liquid and solid waste disposal and cleanliness of buildings.
4. Nearness to place of work, schools, police stations and clinics.
5. Availability of low-cost goods and services.
6. Parking facilities and playgrounds for children.
7. Efficiency of lifts.

SECTION 3. Responsibility of the Owner/ Operator. The Owner/ operator shall:

1. Report the occurrence of modifiable disease in his/her establishment to the Municipal Health Officer.
2. Report all deaths occurring in his/her establishment to the Municipal Health Officer.
3. Conduct in-house inspection of the establishment.
4. Keep the records of all registered guests.
5. Assist the Municipal Health Officer in the campaign for the prevention of the sexually transmitted diseases, like AIDS and other communicable, contagious and infectious diseases.
6. Assist in the prevention of contamination of drinking water and promote proper sanitary practices in the establishment.
7. Guide the authorized officers in the conduct of inspection.

SECTION 4. Other Rooms Located Inside the Establishments. Other rooms such as rented offices shall conform to the applicable provisions prescribed in this ordinance and other local laws applicable thereto.

SECTION 5. Operation. Operation of rooms and facilities shall conform with the provisions of this ordinance.

CHAPTER 15 PORT SANITATION

Article I General Requirements

SECTION 1. Sanitary Requirements. The following are the sanitary requirements to be applied for ports:

1. Every port shall be provided with potable drinking water and wholesome food supplies from sources approved by the Rural Health Office.
2. The drinking water and food shall be stored and handled in a manner to ensure their protection against contamination. The Rural Health Office shall conduct a periodic inspection of equipment, installations and premises, and collection and examination of rodents for plague infection, collection of water and food sampled for examination.
3. There shall be available, as practicable organized medical and health services with adequate staff, equipment and facilities for the prompt isolations and care of infected persons, disinfections, deratting, laboratory examination, collection and examination of rodents for plague infection, collection of water and food samples for examination.
4. The segregation, treatment, storage, collection, transport and disposal of refuse shall be in accordance with existing procedures and regulations of the Philippine Ports Authority and the Department of Health.
5. The growth of bush, weeds, and grass shall be controlled to prevent harborage of ticks, bugs and other noxious/harmful insects.
6. No "Food establishments" shall be allowed to transact business at the port/s area without their respective comfort rooms.

SECTION 2. Personal Protective Equipment. The following provisions shall be complied with:

1. All ports operators/managers shall provide their personnel with approved type working clothes, safety gloves, hard hats and safety shoes as necessary in their particular job, and in no case shall the said workers be allowed to work without them.
2. Where ports personnel are exposed to poisonous or irritating concentrations of dust/vapor, suitable respiratory equipment shall be provided and worn. Ear protection shall be provided to and worn by the workers against excessive noise within the work place.
3. Ports personnel shall wear within the operational areas the necessary personal protective equipment as provided by the management concerned.
4. Ports personnel shall be trained in the use of protective clothing and equipment provided to them.
5. The ports operator/manager shall be responsible for the adequacy and proper maintenance of personal protective equipment used in the workplace.
6. Port personnel shall make proper use and care of the protective clothing and equipment provided to them, including proper cleaning at suitable intervals.
7. Where protective clothing and equipment may be contaminated by poisonous or other dangerous substances, they shall be cleaned or decontaminated immediately. Where such is not immediately possible, effective measures shall be undertaken to avoid the risk of contamination.
8. All personal protective equipment shall be in accordance with the pertinent provisions of Chapter VII – Industrial Hygiene of the Code on Sanitation of the Philippines (PD 856) and its implementing rules and regulations and in accordance with the Occupational Safety and Health Standards formulated by the Department of Labor and Employment under the Labor Code of the Philippines.

SECTION 3. Responsibility of the Municipal Health Officer. The Municipal Health Officer shall:

1. Conduct of periodic inspections of establishments and premises, and collect samples of water and food for laboratory examination to determine if they are fit for human consumption.
2. Prescribe and enforce all practicable measures to keep port and airport installation free of vermin.
3. Undergo training conducted by the Department of Health before actively implementing the deputized activities on health, sanitation and quarantine activities.
4. Prescribe immediate remedial action on unsanitary condition of establishments and facilities in ports, airports, vessels and aircraft outside the jurisdiction of the National Quarantine Office.
5. Coordinate with the Philippine Ports Authority, Bureau of Customs, Philippine Coast Guard, Maritime Industry Authority and other offices in the enforcement of the sanitation laws and regulations.

6. Coordinate with and/or refer inspection findings to the nearest local ports with the National Quarantine Office.
7. Refer all notices for quarantine inspection and clearance from all vessels coming from foreign ports to the acting or alternate quarantine medical officers or if there none, to the Director of National Quarantine Office, Manila.
8. Ascertain the validity of sanitary permit of the establishment and health certificates of the personnel employed in this establishment, vessels.
9. Conduct classification or rating system for establishments catering to the traveling public and post the sanitation standard rating sticker (SSRS) in a conspicuous part of the establishment for public guidance.
10. Recommend the temporary or permanent closure of any establishment not meeting the provisions of these implementing rules and regulations.
11. Enforce the provisions of this ordinance.

SECTION 4. Responsibility of the Airport Authority. The airport authority shall:

1. Provide hygienic premises for food to be used in airports.
2. Cooperate in the training and medical examination of airport food handlers.
3. Provide adequate supply of potable water at all terminal buildings and for aircraft supplies.
4. Take all the necessary measures to exterminate all vermin from the general airport area, including passenger and terminal buildings.
5. Maintain and preserve a clean and healthy environment in the airport as provided in this ordinance.
6. Assist health authorities/officers in the conduct of inspection.

SECTION 5. Responsibility of the Port Authority. The Port Authority shall:

1. Ensure the provision of all the sanitary facility requirements for ports.
2. Maintain and reserve a clean and healthy environment in the port as provided in this ordinance.
3. Assist the health authorities/officers in the conduct of inspection.

**CHAPTER 16
SEWAGE AND SEPTAGE**

**Article I
General Provisions**

SECTION 1. Definitions of Terms. As used in this Chapter, the following terms shall mean:

1. Approved excreta disposal facilities shall mean any of the following:
 - a. Flush Toilet properly connected to a community sewer.
 - b. Flush toilets properly connected to a septic tank constructed in accordance with this chapter.
 - c. Any disposal device approved by the Town Health Office.
2. Ecological Sanitation/ECOSAN – is an approach with an objective of closing the nutrient loop between sanitation and agriculture. It includes all of the following principles: (1) conscious conservation of resources; (2) recycling and reuse; (3) minimization of energy and water use; (4) pollution prevention; and (5) rendering the recyclables (human and animal excreta and grey water) for reuse.
3. Effluent – any wastewater, partially or completely treated, or in its natural state, flowing out of a drainage canal or septic tank of a building, manufacturing plant, industrial plant, including domestic, commercial and recreational facilities.
4. Privy – a structure which is not connected to sewage system and is used for the reception, disposal and storage of urine and feces.
5. Public Sewage System – a system serving twenty five (25) persons or more.
6. Putrescible Wastes - wastes which may partially or entirely deteriorate or decompose by progressive natural changes.
7. Septage – the sludge, liquid and scum produced on individual on-site wastewater disposal systems, principally septic tanks and cesspools.

8. Septic Tank – a watertight receptacle that receives the discharges of a plumbing system or part thereof, and is designed to accomplish the partial removal and digestion of the suspended solid matter in the sewage through a period of detention.
9. Sewage – water borne human or animal waste, including oil or oil wastes, removed from residences, buildings, institutional, industrial and commercial establishments together with such groundwater, surface water and stream water as may be present including such waste from vessels, offshore structures, other receptacles intended to receive or retain wastes, or other places or the combination thereof.
10. Sewerage – includes, but is not limited to any system or network of pipeline ditches, channels or conduits, including pumping stations, lift stations and force mains, service connections including other construction devices and appliances appurtenant thereto, which involve the collection, transport, pumping and treatment of sewage to a point of disposal.
11. Sludge – any solid, semi-solid or liquid waste or residue generated from a wastewater treatment plant or water controlled pollution facility, or any other such waste having similar characteristics and effect.
12. Urine Diverting (UD) Toilet - type of toilet used in Ecological Sanitation toilets which uses additives such as ash, lime, carbonized rice hull or saw dust instead of water to flush down feces and urine. It separates the flow of feces and urine in two (2) different collection containers or chambers stored at the lower part of the toilet structure.

SECTION 2. Scope of Supervision of the Municipal Health Office. The approval of the Municipal Health Office is required in the following:

1. Construction of toilets, including community toilets which may be allowed for a group of small houses of light materials or temporary in nature.
2. Location of any septic tank in relation to the source of water supply.
3. Plans, design, data and specification of a new or existing sewerage system or sewage treatment plant.
4. The discharge of untreated effluent of septic tanks and/or sewage treatment plants to bodies of water.
5. Manufacture of septic tanks.
6. Methods of treatment and disposal of sludge from septic tanks or other treatment plants.

SECTION 3. Drainage And Sewage Disposal.

1. All houses, markets, institutions, business establishments and other buildings shall be provided adequate, clean and properly maintained drainage and sewage disposal system. (Sec.9,Art.IV,MO 1995-03)
2. Penalty. Any violation of this section shall be punished with the following: First Offense – Warning; Second Offense – Five Hundred Pesos(P500.00) but not more than One Thousand Pesos(P 1,000.00); Third and Succeeding Offenses – Two Thousand Five Hundred Pesos (P 2,500.00) or imprisonment of not more than six (6) months, or both fine and imprisonment at the discretion of the court.

(Sec.103, Mun. Ord. No.C-001, Adm. Code)

**Article II
Septic Tanks**

SECTION 1. Septic Tanks. Piggins around and within the compound or residential homes, institutions, business establishments, and similar buildings shall be provided septic tanks for the disposal of the waste of these animals. At all times these septic tanks shall be covered and kept clean. (Sec.10,Art.V, MO 1995-03)

Any violation of this section shall be punished with the following: First Offense – Warning; Second Offense – Five Hundred Pesos (P 500.00) but not more than One Thousand Pesos (P 1, 000.00); Third and Succeeding Offenses – One Thousand Pesos (P 1, 000.00) but

not more than Two Thousand and Five Hundred Pesos (P 2, 500.00) and closure of business establishment.

(Sec.104, Adm. Code)

SECTION 2. Design, Capacity and Construction. Septic tanks shall be constructed in accordance with the following minimum requirements:

1. It shall be generally rectangular in shape with three (3) compartments where the first compartment shall have the capacity of one half (1/2) to two thirds (2/3) of the total volume of the tank.
2. It shall not be constructed under any building and shall be located such that dislodging equipment can have convenient access to the manhole.
3. It shall be so constructed as to have a sealed floor to prevent seepage of septic tank contents into the groundwater.
4. It shall be provided with an inspection manhole or an equivalent removable cover slab to provide access to the inlet and outlet devices and to the compartment of the tank for inspection and cleaning. One (1) access manhole shall be located over each compartment. A septic tank installed under concrete or block top paving shall have the required manholes accessible by extending the manhole openings to grade.
5. It shall be located not less than twenty five (25) meters from any well, spring, cistern, or other sources of drinking water supply; not less than 1.5 m. (5 ft.) from any water service line; and not less than three (3) meters (10 ft.) away from any water main.
6. Roof drains, foundation drains, area drains or cistern overflows shall not be near the septic tank or any part of the treatment system to avoid flooding.

SECTION 3. Inspection And Approval. All septic tanks, before the completion of its construction and before the same shall be closed, shall be inspected by the Municipal Building Official to ensure that the requirements in the preceding paragraph have been complied with.

Article III Disposal of Sewage

SECTION 1. Disposal Of Sewage. Sewage disposal shall comply with the following:

1. Untreated sewage and septic tank effluent or other putrescible or offensive wastes shall not be discharged onto the surface of the ground or into any street, road alley, open excavation, storm water sewer, land drain ditch, adjoining property, watercourse or body of water.
2. Sewage and septic tank effluent or other putrescible, or offensive wastes shall not be discharged into an abandoned water supply, well, spring, or cistern or into a natural or artificial well, sink hole, crevices or other opening extending into limestone, sandstone or other rock or shale formation.
3. No person shall install individual household sewage disposal system in a new subdivision, unless the site is considered to be impracticable and inadvisable to install a public sewage collection system with the required treatment.

SECTION 2 Dislodging. Septic tanks shall be dislodged at least every three (3) to five (5) years. The septic must be properly treated and disposed in accordance with the provisions of the implementing rules and regulations of Chapter XVII - 'Sewage Collection and Disposal, Excreta Disposal and Drainage' of P.D. 856.

SECTION 3. Licensing. No entity or establishment intending to operate a business on dislodging septic tanks shall be issued a Business Permit unless the same shall present an Environment Compliance Certificate (ECC) duly issued by the DENR and show proof that the required area for the disposal and treatment of such wastes, as mandated by the DENR, has been complied with.

SECTION 4. Penalty For The Operator/Owner And Driver Of Business Establishments Engaged In Dislodging. The operator and the driver of any entity or establishment engaged in the business of dislodging septic tanks operating within the town, who shall dispose untreated

sewage or septic tank effluent within the territorial jurisdiction of the town, including bodies of water therein, shall suffer the penalty of one (1) year imprisonment.

SECTION 5. Other Requirements. The provisions of the implementing rules and regulations of Chapter XVIII - 'Sewage Collection and Disposal, Excreta Disposal and Drainage' of P.D. 856 for the design and construction of septic tanks shall also apply.

SECTION 6. Dumping Pit for Chemical Waste Disposal.

- 1.) For preventive measures and to minimize, if not avoid, poisoning of fish and destruction of their eggs and habitat, all fish/prawn operations and/or concessionaries of this municipality are required to construct a dump pit for chemical waste disposal.
- 2.) Penalty. Any infraction or violation of this section will merit a fine of not less than One Thousand Pesos (P 1, 000.00) but not more than Two Thousand Five Hundred Pesos (P 2, 500.00) or an imprisonment of not less than fifteen (15) days but not to exceed thirty (30) days, or both fine and imprisonment to the violator at the discretion of the Court.

(Sec.100, Adm. Code)

**Article IV
Eco San**

SECTION 1. Alternative Toilet Facility. Households and establishments shall adopt the Urine Diverting (UD) toilet bowl and wash bowl as an alternative toilet facility, in accordance with the following:

1. There should be enough ventilation to allow air circulation in the toilet.
2. The toilet should be elevated to provide space for the containers to be placed at the lower part of the toilet. Since the toilet is elevated, a pedestal is needed.
3. A slab should be built where the toilet bowl and wash bowl will be mounted. The size of the slab will depend on the area available for the construction, position and location of the toilet.
4. When the slab is built, the UD toilet and wash bowls should be mounted side by side. The urinal for male (optional) may be placed either inside or outside the toilet.
5. The rear hole of the UD shall be used for defecating while the front hole is for urinating.
6. The wash bowl shall be used for anal cleaning.
7. There should always be ash at the toilet to cover the feces after defecation.

**Article V
Specific Provisions**

SECTION 1. Sewerage Disposal System. The sewerage collection, treatment and disposal system of subdivisions and sewage treatment plants shall be subject to the provisions of the implementing rules and regulations of Chapter XVII - 'Sewage Collection and Disposal, Excreta Disposal and Drainage' of P.D. 856.

SECTION 2. Special Establishment. Establishments such as industrial, laundry, slaughter houses, dairies, poultries, piggeries, mining, hospitals, clinics, funeral parlors, laboratories and other similar establishments discharging waste water into receiving river or other water bodies shall be required to meet effluent quality standards set by DENR and obtain approval from the Town Environment and Natural Resources Office before construction and issuance of Sanitary Permit by the Rural Health Office.

SECTION 3. Portable Toilet. Portable toilets shall be installed in the venues of transient entertainment shows, circuses, mini-carnivals, expositions, fairs and similar business activities irrespective of whether the same are in private lots, parking plazas, and/or other open public/private places as well as in places where on-going building construction activities are under taken. A separate portable toilet shall be provided for males and females.

The waste disposal system for the portable toilets shall be in accordance with the standards to be prescribed by the Rural Health Office.

CHAPTER 17 NUISANCES

Article I Definition of Terms

SECTION 1. Definitions of Terms. As used in this chapter, the following terms shall mean:

1. Animal Stockade - any land, building or structure used for the keeping, stabling, feeding, watering, grooming, shoeing, treatment of an animal, or any other veterinary purpose.
2. Construction Site - premises that are being used in connection with the erection, demolition or renovation of a structure.
3. Domestic Animal - any animal, such as horse, cattle, swine, fowl, etc., which has been suppressed by man to live and breed in a tamed condition.
4. Establishment - a collective term construed to include all firms, institutions, entities, including its premises, facilities, equipment, machinery, which are engaged in production, handling, storing, transporting, selling, distributing, using, processing, and disposing any product or substance considered as a nuisance, or which are engaged in offensive trades and occupation.
5. Guts Cleaning - cleansing, washing or scouring of bowels or entrails of fishes, poultry, mammals and other animals.
6. Lime Burning - the process of burning limestone or shells.
7. Livestock - domestic animals used on a farm, especially those kept as food animals.
8. Manure - refuses from stables and barnyards, consisting of animal excreta with or without litter.
9. Manure Storing - stockpiling or deposition of manure.
10. Noxious - anything offensive to the human senses and/or tends to cause injury.
11. Nuisance - anything that injures health, endangers life, offends the senses or produces discomfort to a person or group of persons.

Article II General Requirements

SECTION 1. Public or Private Premises. Public or private premises shall be maintained and used in a manner not injurious to health.

1. It shall be unlawful for person/s to spit, urinate or defecate in public places, within public view such as plazas, parks, public markets, cockpit, on or along streets and in any open place within public view.
2. No public or private place shall be used and maintained as a disposal site of refuse or any other noxious waste unless the site has been designated for such purpose and with the approval of the Rural Health Office.
3. By-products such as bagasse, rice hulls and other similar particles shall not be stored or dumped in an open or exposed area without any covering or protective material which shall prevent such by-products from scattering or being blown away by the wind.
4. There shall be no structure, materials, equipment, machinery, or vehicles abutting unto public street or sidewalk that affects and obstructs the convenient passage of traffic and passer-by.
5. Any structure or parts thereof that was decayed, damaged by fire or termites, or declared as "condemned" and to which in the assessment of the Municipal Health Officer that the structural integrity is questionable and shall constitute a hazard to public health and safety shall be demolished within such reasonable time as the Municipal Health Officer may order after due written notification of the owner or operator.

6. Machinery, equipment, or any structure or material placed unprotected, unguarded, unsanitary, or situated or operated in public or private premises which constitute as nuisance shall be confiscated or abated within thirty (30) days after its assessment by the Municipal Health Officer and written notification of the owner or operator.
7. Establishments that are emitting dense smoke or noxious fumes, vapors gas, dust, soot, or cinders, in unreasonable or toxic quantities that adversely affect health and sanitation shall be declared as a nuisance and shall be dealt with accordingly by the Municipal Health Officer.
8. Establishments engaged in the processing and manufacturing of explosives, inflammable liquids, and other toxic and hazardous substances shall be located 300 meters away from densely populated areas (residential, commercial, and institutional areas).

SECTION 2. Littering in the Public Places

- a.) It shall be unlawful for any person or persons to throw or deposit filth, refuse, garbage, offal and other offensive matter in any street, sidewalk, alley, park, Public Square and public market premises, or other matters which makes such places of this municipality unwholesome or unsanitary. (Sec.1, MO 1960-22)
- b.) It shall be unlawful for any person to throw cigarette butts, scatter any kind of waste materials, garbage, trash and the like in public view and eventually affect the health and conditional the populace, except in receptacles provided for this purpose. (Sec.1, MO 1997-02).
- c.) Penalty. Any violation of this section shall be punished with the following: First Offense – P50.00; Second Offense – Two Hundred Fifty Pesos (P2 50.00); Third Offense and succeeding offenses – Five Hundred Fifty Pesos (P 500.00). (Sec.105, Mun. Ord. No.C-001, Adm. Code)

SECTION 3. Urinating In Public Places.

- a.) It shall be unlawful for any person or persons to urinate anywhere other than at the comfort rooms or toilets for sanitary purposes.
- b.) Penalty. Any violation of this section shall be punished with the following: First Offense – P50.00; Second Offense – One Hundred Pesos (P100.00); Third Offense and Succeeding Offenses – Two Hundred Fifty Pesos, or imprisonment at the discretion of the court. (Sec.101, Mun. Ord. No.C-001, Adm. Code)

SECTION 4. Disposal of Human Waste. It shall be unlawful for any person to dispose of waste or defecate anywhere other than inside toilets. Any violation of this section shall be punished with the following: First Offense – not less than P500.00 but not more than P700.00, Second Offense – not less than P700.00 but not more than P1,000.00, Third Offense and succeeding offenses – not less than P1,000.00 but not more than P1,500.00 or an imprisonment of not more than five (5) days at the discretion of the court.

(Sec.112, Mun. Ord. No. C-001)

SECTION 5. Toilets.

- a.) Each house shall be required to have at least one serviceable toilet.
- b.) Each public or private market shall be provided a number of toilet units which shall, at all times, be serviceable and properly maintained for use and in sufficient number to accommodate persons staying or transacting business thereat.
- c.) Institutions such as schools, hospitals, clinics, recreation centers, hotels, lodging houses, dormitories, gymnasiums, cockpits, beach resorts and the like where large number of persons converge shall provide adequate units of serviceable toilets which shall be properly maintained and cleaned at all times.
- d.) Each building regularly used as business establishment such as grocery, bakery, hardware store, gasoline station drugstore, cereal store, amusement parlor, restaurant, theater, funeral parlor, beauty parlor, sports clinic, service shop, booking station, communication station, independent sari-sari store of sufficient size, public utility office, rice mill, corn mill, bank, pawnshop, farm house, and other separate buildings of similar use where persons regularly stay, shall be provided a serviceable toilet which shall be properly maintained at all times.

- e.) Persons found violating this section may be fined with an amount of not less than P1,000.00 but not exceeding P2,500.00, and closure of institutions and business establishments, non-renewal of their license and permits to operate or, after conviction in court, be imprisoned for not more than six (6) months or both fine and imprisonment at the discretion of the court.

(Sec.111, Mun. Ord. No.C-001, Adm. Code)

**Article III
Specific Requirements**

SECTION 1. Accumulation of Refuse. Storing and drying of manure shall be made at a minimum distance of 500 meters away from residential, commercial or industrial area or as approved by the Municipal Health Officer, considering that objectionable odors emitted from the establishment shall not cause nuisance to the people residing within the area.

SECTION 2. Noxious Matter.

1. There shall be no noxious matter or any harmful substance that shall be disposed off unto streets, roads, alleys, bodies of water, or in any pathways or place not approved by the Municipal Health Officer or other concerned regulatory agencies, as disposal site for such. The sanitary requirements for its disposal shall be in accordance with Chapter XVIII – “Refuse Disposal” of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations and all other pertinent laws, rules and regulations, and local ordinances.
2. Sewage or any wastewater that are discharged without prior treatment, unto streets, roads, alley, bodies of water or in any pathways or place, or is used to water street plants, that is likely to affect health, cause pollution or contamination of wells, springs, or any source of drinking water, shall be declared as nuisance and shall be acted upon, corrected or removed by the owner or operator of the establishment within twenty four (24) hours.
3. The quality of bodies of water shall be maintained in a safe and satisfactory condition according to its best usage as stated in the Department of Environment and Natural Resources standards, rules and regulations.

SECTION 3. Animal Stockade.

1. All animal stockades shall be kept reasonably clean and free from accumulation of manure and other refuse.
2. All animal stockades, whether temporary or permanent, shall be required to have flooring which is impervious, free from cracks and crevices, and properly sloped (2%) to provide efficient drainage.
3. Adequate water supply both for drinking and cleaning and for other domestic purposes shall be provided in the establishment. The water requirement for common domesticated animals shall be as follows:

Table 1: MINIMUM WATER REQUIREMENT FOR PIGGERY

TYPE	WATER REQUIREMENT	
Per Head	LITERS/DAY	GALLONS/DAY
SOW	36	9.5
BOAR	18	4.8
FATTENER	14	3.7
Note: Provide 75 liters/day (20 gallons per day) per square meter of stockade per clearing during cleaning period		

Table 2: MINIMUM WATER REQUIREMENT FOR POULTRY

TYPE	WATER REQUIREMENT	
	LITERS/DAY	GALLONS/DAY
Per Head		
HENS	30	8.0
CHICKS	3.0	0.8
QUALS	1.0	0.26
Note: Provide 75 liters/day (20 gallons per day) per square meter of stockade per clearing during cleaning period		

4. Every animal stockade or other animal enclosures shall be provided with a watertight, easy to carry, and vermin-proofed receptacle for manure and other litter arising within the premises of the stockade. 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.
5. All domestic animals such as those kept as pets, or used in the livestock industry and for other purposes shall be under the effective control of its owner or the operator of the establishment. All stray animals shall be impounded by the Municipal Veterinary Office.
6. Livestock which are temporarily confined in abattoir/slaughterhouse shall be covered by Chapter IV - "Markets and Abattoirs" of P.D. 856 and its implementing rules and regulations.
7. All places including animal cages or pens shall be maintained clean, as often as possible, to prevent attraction and harborage of vermin.
8. All animal and poultry feeds shall be kept and stored under such conditions that will limit the attraction and harborage of vermin.
9. Whenever an animal or an animal stockade serves as a nuisance and is the subject of complaint of the residents within the area, the people may file a written complaint to the Municipal Health Officer, who in return shall notify and suggest sanitary procedures to the operator to correct or remove such nuisance. If the operator or owner fails neglects or refuses to abate such nuisance within thirty (30) days after such notification or within a shorter time, the Municipal Health Officer shall prohibit the keeping of such animal or the further use of such stockade.

SECTION 4. Animal Used for Commercial Purposes.

1. Establishment engaged in livestock industry shall be located only in places or areas designated in accordance with the Comprehensive Land Use Plan of Loon.
2. Livestock stockades shall not be located within, twenty five (25) meters from any ground and surface drinking water sources nor shall it be near flood-prone areas or in depressions where heavy water run-off may occur.
3. There shall be no livestock stockade intended for commercial purposes which shall be constructed, operated, and maintained at a point 100 meter (328 feet) from any place of human habitation.
4. There shall be a buffer zone of at least five (5) meters in which around the boundaries of the lot, and if possible shall be planted with trees or shrubs.
5. The location of any livestock industry shall be at least 500 meters away from national roads and highways.
6. Such establishment shall be projected that no future urban expansion or development shall take place in the area where the establishment is to be located within five (5) years.
7. Stables, barns, loafing or loitering area and other enclosure where animals are raised or kept shall be constructed of such material and in such a manner that it can be kept reasonably clean and sanitary at all times.
8. Satisfactory space requirement in each domestic animal stockade shall be observed to prevent overcrowding.

TABLE 3: MINIMUM SPACE REQUIREMENT FOR SWINE STOCKADES

Type Of Poultry (Per Head)	Farrowing House (Square Meters)	Growing/Finishing House (Square Meters)
Boar	1.858	-
Pre-farrowing Sow	1.858	-
Gilts	1.580	-
Sow With Litter		
Young	4.460	-
Mature	5.948	-
Growing/Finishing Pigs		
10-20 Kg.	-	0.46-0.56
20-40 Kg	-	0.56-0.74
40-70 Kg.	-	0.74-0.84
70-100 Kg	-	0.84-1.11

TABLE 4: MINIMUM SPACE REQUIREMENT FOR POULTRY STOCKADES

Type of Poultry (Per Head)	Stockade Area (Square Centimeters)
Layers:	
Day-Old to Four Weeks	96.82
Four to Eight Weeks	193.65
Nine Weeks to Laying Age	50.00
Broilers:	
Day-Old to Three Weeks	278.85
Three to Four Weeks	264.75
Five Weeks or More	929.50

TABLE 5: MINIMUM SPACE REQUIREMENT FOR GOAT STOCKADE

Type of Goat (Per Head)	Stockade Area (Square Meters)
Does, Bucks, Adults	0.75-1.50
Growing	0.50-0.75
Kids	0.20-0.50
NOTE: Provide a minimum loafing area of 100-150 square meters per 50 goat heads	

TABLE 6: MINIMUM SPACE REQUIREMENT FOR CATTLE STOCKADES

Type of Cattle (Per Head)	Stockade Area (Square Meters)	Stockade Dimensions (Meters)
Fatter	6.0	4.0 X 1.5
Note: provided a minimum loafing area of 500 to 800 square meters per 50 cattle heads.		

9. Any establishment engaged in the sale of pet animals such as dogs, cats, reptiles, fishes, doves, rabbits, mice, and others, located within a commercial area shall be at least twenty five (25) meters away from any food establishment.
10. The frequency of disinfection of every animal stockade and every premises of such establishment that is likely to be contaminated shall be maintained at least three(3) times a week as frequent as necessary as the Municipal Health Officer may direct.
11. The establishment shall be provided with sufficient ventilation such as an exhaust system capable of delivering a minimum of 1 (1) cubic meter of air per minute at ten

(10) air changes per hour that minimize objectionable odors arising from such establishment.

SECTION 5. Anti-Rabies vaccination of dogs.

- a.) Every pet dog in the municipality shall be vaccinated with ant-rabies vaccines, after which an identification tag shall be worn around its neck as proof of its registry. (Sec.1, MO 1998-06).
 - b.) Stray dogs shall be continuously monitored then caught for impounding in the dog pound which is hereby created for this purpose. (Sec.2, MO 1998-06).
 - c.) Impounded dogs not claimed within 3 days after its capture shall be humanely disposed. (Sec.3, MO 1998-06).
 - d.) Penalty. Owners who fail to register their pet dogs for vaccination shall be punished by a fine of Two Hundred Pesos (P200.00) for the First Offense, Three Hundred Pesos (P300.00) for the second offense, and Four Hundred Pesos (P400.00) for the Third and succeeding offenses per individual owner or imprisonment of ten (10) days or both such fine and imprisonment at the discretion of the court. (Sec.4, MO 1998-06).
- (Sec.107, Mun. Ord. No.C-001, Adm. Code)

Article IV Special Provisions

SECTION 1. Illegal Shanties in Public or Private Properties.

1. The construction, erection, or extension of any public or private building or structure, whether temporary or permanent, for the purpose of habitation, storage, recreation, commercial or business purposes and other uses outside the owner's or operator's perimeter of jurisdiction or apart from his legally declared property line shall be considered as a nuisance.
2. The utilization of a public or private place, whether temporary or permanent, for pathway or access of any person or motorist, for parking of a vehicle or for other purposes without the consent of the owner of the property shall be considered as a nuisance.

SECTION 2. Other Types of Nuisance.

1. Other types of nuisance such as, but not limited to, objectionable odor; unnecessary vibration and radiation; noxious weeds and shrubs in a public place; decayed, unwholesome, or contaminated food or drinks offered for sale or for distribution to the public; any person or animal inflicted with a contagious or communicable disease which is exposed to the public; the distribution or sale of medicines, drugs or cosmetics which are not approved by the Bureau of Food and Drugs; articles such as clothes, shoes, linens, towels, bedding materials, blankets, pillows, and anything used for sleeping or resting, which are second hand or made of second hand materials that are offered for sale to the public; and others which are the subject of complaint of the residents within the area, which jeopardize the health, sanitation and safety of the community shall be investigated by the Municipal Health Officer, who shall notify and prescribe sanitary procedures to the owner or operator, to correct or remove such nuisance.
2. If the owner or operator fails neglects or refuses to abate such nuisance within thirty (30) days after such notification or within a shorter time prescribed by the local health officer, the latter shall prohibit such nuisance or provide measures to stop or prevent such nuisance at the expense of the owner or operator concerned.
3. The provisions of municipal ordinance relative to the sanitary requirements for the operation of junkshops in the municipality of Loon shall be strictly complied with by all junk dealers/junkshop operators within the jurisdiction of the town.

CHAPTER 18 DISPOSAL OF HEALTHCARE WASTES

**Article I
General Provisions**

SECTION 1. Definitions of Terms. As used in this chapter, the terms below shall be defined as follows:

- A. Healthcare Wastes - includes all wastes generated as a result of the following:
 - 1. Diagnosis, treatment, management and immunization of humans or animals.
 - 2. Research pertaining to the diagnosis, treatment, management and immunization of humans or animals.
 - 3. Production or testing of biological products.
 - 4. Waste originating from minor or scattered sources (i.e. dental clinics, alternative medicine clinics)

- B. Health Care Waste Generators - include health care facilities, institutions, business establishments and other similar health care services with activities or work processes that generate health care wastes, such as but not limited to the following:
 - 1. Hospitals (Primary Care, Secondary Care and Tertiary Care)
 - 2. Infirmaries
 - 3. Birthing homes
 - 4. Clinics
 - a. Medical
 - b. Surgical
 - c. Ambulatory
 - d. Alternative medicine
 - e. Dialysis
 - f. Health care centers & dispensaries
 - g. Dental
 - h. Veterinary
 - 5. Research Centers
 - a. Medical and biomedical laboratories
 - b. Nuclear medicine laboratories
 - c. Medical research centers
 - d. Biotechnology laboratories
 - e. Animal research and testing
 - f. Blood banks and blood collection services
 - g. Dental prosthetic laboratories
 - h. Drug testing laboratories
 - i. HIV testing laboratories
 - 6. Drug Manufacturers
 - 7. Institutions
 - a. Drug rehabilitation center
 - b. Schools of Radiologic Technology
 - c. Training centers for embalmers
 - d. Medical Schools
 - e. Med-tech intern training centers
 - f. Nursing Homes
 - g. Dental Schools
 - 8. Mortuary and Autopsy Center

SECTION 2. Primary Implementing Agency. The Department of Environment and Natural Resources (DENR) shall be the primary government agency responsible for implementing pertinent rules and regulations on the management of healthcare wastes in the Philippines, particularly concerning the issuance of necessary permits and clearances for the transport, treatment, storage, and disposal of such wastes.

SECTION 3. Regulation of Hospitals and Other Health Facilities. The Department of Health (DOH) shall regulate all hospitals and other health facilities through licensure and accreditation under the Hospital Licensure Act.

SECTION 4. Requirements for Healthcare Waste Generators. No Healthcare Waste Generator shall be issued a Sanitary Permit without any proof showing compliance with the following requirements imposed by the DENR and DOH:

1. From the DENR-Environmental Management Bureau:
 - a. Environmental Compliance Certificate (ECC) - for the establishment of hospitals, health care facilities covered by the provisions of PD 1586 from the EMB Central Office or its Regional Offices.
 - b. Certificate of Non Coverage (CNC) - for clinics and other facilities not falling under PD 1586.
 - c. Permit to Operate (P/O) – for Air Pollution Source and Control Installation from the EMB Regional Office.
 - d. Hazardous Waste Generator’s Registration in compliance with the implementing rules and regulations of RA 6969 (DAO 29 series of 1992 and DAO 36 series of 2004) from the EMB Regional Office.
2. From the DOH-Bureau of Health Facilities and Services:
 - a. Licenses for hospitals, laboratories, dialysis clinics, birthing homes, infirmaries, psychiatric hospitals, dental prosthetic laboratories, blood banks, ambulatory clinics, and drug treatment and rehabilitation centers.
 - b. Certificate of Accreditation for Overseas Filipino Workers (OFW) medical clinics, surgical clinics, drug testing laboratories, HIV testing laboratories, water testing laboratories, medical technologist intern training centers and training centers for embalmers.

SECTION 5. Handling, Collection, Storage and Transport of Healthcare Wastes. Handling, collection, storage and transport of healthcare wastes shall be in accordance with the provisions of RA 8749, known as the Clean Air Act of 1999, RA 9003, known as Ecological Solid Waste Management Act of 2000 and DOH Health Care Waste Management Manual.

SECTION 6. Wastewater Treatment Facility. Healthcare facilities shall have their own Wastewater Treatment Facility.

SECTION 7. Disposal through Concrete Vault. Sharps and Syringes shall be disposed through Concrete Vault

1. Disposal using concrete vault shall be allowed only as an alternative means of disposal of used sharps and syringes.
2. Concrete vault shall be marked with proper signage: “CAUTION: HAZARDOUS WASTE OR SHARPS DISPOSAL AREA. UNAUTHORIZED PERSONS KEEP OUT.”
3. Concrete vault should be watertight and must be constructed at least 1.5 meters above the groundwater level.
4. The procedures for the safe burial of sharps and syringes through concrete vault shall follow the guidelines in the DOH Health Care Waste Management Manual.

CHAPTER 19 DISPOSAL OF DEAD PERSONS

Article I Definition of Terms

SECTION 1. Definitions of Terms. As used in this chapter, the terms below shall be defined as follows:

1. Cinerary Remains/Cremains - the ashes resulting from cremation of a dead body.
2. Cremation - process that reduces human remains to bone fragments of fine sand or ashes through combustion or dehydration.

3. Crematorium - any designated place duly authorized by law to cremate dead persons.
4. Disinterment - the removal of or exhumation of remains from places of interment.
5. Embalming Establishment - a place where the human body is embalmed or treated for burial with preservatives.
6. Embalmer - duly licensed person, who applies, injects or introduces any chemical substance or drug or herbs internally or externally to a dead human body for the purpose of embalming, disinfecting and preserving it.
7. Funeral Establishment - includes funeral parlor, funeral chapels and any similar establishment used in the preparation, storage, care of the body of a deceased person for burial or cremation.
8. Morgue - a place in which dead bodies are temporarily kept pending identification or burial.
9. Niche - interment space for remains.
10. Remains - the body or parts of the body of a dead person including the cremated remains.
11. Undertaker - a duly licensed person who practices undertaking.
12. Undertaking - the care, transport and disposal of the body of a deceased person by any means other than embalming.

SECTION 2. Burial of dead body. No body of dead person shall be buried without securing "burial permit fee" of P100.00 as supported by death certificate duly signed by the Municipal Health Officer. The location of the tomb shall be specified in accordance with existing local ordinances and rules, provided, the dead body shall be buried at the cemetery.

SECTION 3. Exhumation of cadaver

- a) It shall be unlawful for any persons to exhume or disinter any dead human body from its original burial ground within this municipality either to be transferred to other municipalities or to be re-buried within the same municipality without first securing an exhumation permit from the Municipal Health Officer; provided, that the provisions of Sanitation Code of the Philippines is followed. The applicant must provide sufficient proof that he is the nearest relative of the deceased before issuance of exhumation permit. (Sec. 1, MO 1964-11).
- b) It is ordained that no persons shall be issued an exhumation permit to disinter or exhume the body or remains of a dead person or persons from the original burial ground in this municipality without first paying to the Municipal Treasurer of this municipality the corresponding exhumation permit fee in the amount of Five Hundred Pesos (P500.00) for each and every dead human body or remains to be exhumed.
- c) Penalty – Any person who violates any provisions of this section shall be fined of Five Hundred Pesos (P500.00) but not more than One Thousand Five Hundred Pesos (P1,500.00) or an imprisonment of not less than ten (10) days but not more than twenty (20) days or both fine and imprisonment at the discretion of the court.
(Sec.98, Mun. Ord. No.C-001, Adm. Code).

SECTION 4. Reburial of Dead Human Body

- a) It shall be unlawful for any persons to rebury or re-inter or cause to be reburied or re-interred any dead human body or remains in any cemetery or sepulcher or any ground lawfully used for burial purposes within this municipality without first securing the necessary Reburial Permit from the Office of the Mayor of this municipality.
- b) It is ordained that no person or persons shall be issued with a reburial permit or re-interment of exhumed dead human body or remains in any cemetery or sepulcher or any ground lawfully used for burial purposes within this municipality without first paying to the Municipal Treasurer this municipality the corresponding amount of One Hundred Pesos (P100.00) for each and every dead human body or remains thus re-buried or re-interred.
- c) Penalty. Any person who violates any provisions of this section shall be fined of Five Hundred Pesos (P500.00) but not more than One Thousand Five Hundred Pesos

(P1,500.00) or an imprisonment of not less than ten (10) days but not more than twenty (20) days or both fine and imprisonment at the discretion of the court. (Sec.99, Mun. Ord. No.C-001, Adm. Code).

Article II Crematorium

SECTION 1. Design and Construction

1. A crematorium must be designed and constructed with cremation room, waiting and/or viewing room, toilet facilities, washing facilities, processor (grinder) and a mortuary refrigerator/freezer. A mortuary refrigerator/freezer shall be provided for safe storage until final disposition and temporary holding peak activity or emergency situations.
2. The cremation room shall be separated by a transparent glass and concrete and concrete wall from the waiting and/or viewing room. It shall be provided with sufficient fire fighting equipment, as required by the Municipal Fire Department.
3. The gas room/storage shall be constructed with concrete or impervious material and located below the ground five (5) meters away from the cremation and waiting/viewing rooms.
4. An inlet measuring 75 cm. x 75 cm. at the cremation room shall be provided if single crematorium equipment is installed for proper combustion and cooling of the equipment. The inlet may be louvered and screened and shall be located near the rear of the unit.
5. The crematorium oven shall have a temperature of 800°C to 1200°C with a detention time of five (5) to six (6) hours.
6. The design of the smoke stack shall be in accordance with the standards of the Department of Environment and Natural Resources.

Article III Funeral and Embalming Establishments

SECTION 1. Scope. This section shall be applied and enforced to funeral parlors/chapels, embalming establishments and morgues.

SECTION 2. Personnel. The following personnel shall be employed by funeral parlors/chapels, embalming establishments and morgues.

1. Undertakers
 - a. Funeral parlors shall employ undertakers who shall be responsible for the care, handling, transfer and disposal of dead bodies/remains.
 - b. The undertakers shall have an up-to-date health certificate issued by the Town Health Office.
 - c. Undertakers shall be licensed and registered under the Department of Health (DOH).
 - d. Undertakers shall be licensed to practice undertaking only after compliance with the requirements prescribed by the DOH. Such license is renewable every beginning of the year at DOH.
 - e. Responsibilities of undertakers shall include the following:
 - i. Care and arrangement of the deceased during vigils and application of sanitary precautions in placing the remains inside the casket.
 - ii. Assure that all caskets to be used are hermetically tight.
 - iii. Accompany the transfer of deceased persons by land or by sea at a distance more than fifty (50) kilometers from the place of origin.
 - iv. Update their knowledge by undergoing training conducted by the DOH accredited trainers/institutions/associations.
2. Embalmers

- a. Funeral parlors with embalming facilities and offering embalming services shall employ an embalmer who is licensed and registered with the DOH.
- b. The embalmers shall have an up-to-date health certificate issued by the Town Health Office.
- c. Embalmers shall be licensed to practice embalming only after compliance with the requirements prescribed by the DOH. Such license is renewable every beginning of the year at the DOH.
- d. Responsibilities of embalmers shall include the following:
 - i. Attend to all procedures of embalming of remains.
 - ii. Ensure that no parts of the remains shall be removed during the embalming.
 - iii. Apply all sanitary precautions in embalming of remains.
 - iv. Update their knowledge by undergoing training conducted by DOH accredited trainers/ institutions/ associations.

SECTION 3. Classification of Funeral Establishments. Funeral establishments shall be classified in three (3) categories which are described as follows:

1. Category I - establishments with chapels and embalming facilities and offering funeral services.
2. Category II - establishments with chapels and offering funeral services but without embalming facilities.
3. Category III - establishments offering only funeral services from the house of the deceased to the burial place.

SECTION 4. Prohibition. No embalming shall be conducted at any place outside of the embalming establishment.

Article IV Sanitary Requirements

SECTION 1. Funeral Chapels. In addition to the sanitary requirements provided in Chapter 1 of this ordinance, the following requirements shall also be complied with:

1. Funeral chapels shall be adequately lighted and ventilated.
2. Each chapel shall be provided with bathroom with one (1) shower head, one (1) water closet and one (1) lavatory for each gender.

SECTION 2. Embalming and Dressing Rooms. The following requirements shall be complied with:

1. Embalming and dressing rooms shall be constructed of concrete or semi-concrete materials.
2. There shall be provided a minimum working space of 1.5 m. x 2m. for every remains.
3. The floors shall be constructed of concrete or other impervious or easily cleaned material that is resistant to wear and corrosion and shall be sloped to drain; all angles between the floors and walls shall be rounded off to a height of not less than 7.62 cm.(3 inches) from the floor.
4. Floor drains shall be provided. It shall be constructed and sloped to drain all washing and body fluids shall flow to waste water treatment facility separate from the septic tank. All solid wastes which include pathological and infectious wastes shall be placed in receptacles lined with yellow plastic bag while sharps shall be placed in receptacles lined with red plastic bag or any approved type of sharps collector.
5. The internal surface of walls shall have smooth, even, non-absorbent surface easily cleaned without damage to the surface and constructed of dust-proof materials.
6. All ceilings or if no ceiling is provided, the entire under-surface of the roof shall be dust-proof and washable.
7. All lightings shall be free from glare and distributed so as to avoid shadows.
8. Ventilation shall be provided which shall be effective and suitable to maintain comfortable condition. The natural air supply in any room shall in no instance be less than 0.005 cubic meters per second per person.

9. Embalming shall be performed on a table made of single marbles slab or aluminum, stainless steel or other equally impervious materials with a minimum size of 0.60 m. x 1.80 m.
10. Embalmers and assistants shall use personal protective equipments such as rubber gloves, aprons, boots and safety goggles when working.
11. Washing facilities with soaps, detergents and germicidal solution shall be provided for use of the working personnel.
12. Embalmers and assistants shall be provided with lockers and closets for personal protective equipment and a separate closet for chemicals used for embalming.

SECTION 3. Morgues. The following requirements shall be complied with:

1. Location. The morgue shall be constructed either as a separate structure or part of the funeral and embalming establishment. In either case strict privacy must be maintained.
2. Size. The size of the morgue depends on the number of remains to be stored. The cadavers shall be contained in tanks divided into compartments. Each compartment must have the following dimensions: length of 2.50 meters, width of 1.50 meters and a depth of 2.50 meters. Every compartment shall be provided a drain pipe leading into a separate waste water treatment facility from the septic tank. The cover of each compartment shall be provided with tight fitting lids.
3. Lighting and ventilation. The aggregate window area shall not be less than one tenth (1/10) of the floor area. The roof shall be well ventilated and well lighted. In addition to those openings, exhaust ducts of at least 1/50 of the floor area shall be provided in the ceiling or as close to the ceiling as possible.

**Article V
Disposal of Wastes**

SECTION 1. Disposal of Wastes. Disposal of wastes from funeral establishments, crematoria, morgues and other similar establishments shall be in accordance with the provisions on Healthcare Wastes of this ordinance and the provisions of the Joint DENR-DOH Administrative Order No.2 Series of 2005 on Policies and Guidelines on effective and proper handling, collection, transport, treatment, storage and disposal of health care wastes.

SECTION 2. Disposal of Cremated Remains. In addition to the requirements provided in the preceding section, the following shall also apply as regards the disposal of cremated remains from crematoria and other similar establishments:

1. Cremated remains must be reduced to the size of fine sand or ashes and packed in a cremains container before they are turned-over to the relatives of the deceased. Cremains container must have a minimum capacity of 0.0049 cubic meters and made of polyethylene provided with liner bag (preformed 5 mil plastic) with locking tie and identification label.
2. Public and private cemeteries or private burial grounds shall be made as place for the disposal of cremated remains. However, where the relatives of the deceased so wish, the cremated remains shall be allowed to be brought home only in a cremains container. The disposal of which shall be in accordance with the provisions of Chapter XVIII – ‘Refuse Disposal’ of P.D. 856 and its Implementing Rules and Regulations.
3. Public and private cemeteries or other places shall be designated as special areas for the permanent repository of cremated remains either below the ground or above the ground niches. Such designated areas are those within the twenty five (25) meter zones measured from the property line.
4. Shipment of cremated remains to and from the Philippines shall require a transfer permit at the point of origin while shipment abroad shall be governed by the regulations of the National Quarantine Office.

**CHAPTER 20
LGU HEALTH SYSTEM**

Article I

Goals and Objectives

SECTION 1. Health System. The Local Government Unit of Loon adopts the Dual Health System in keeping up the good health of its constituents, viz:

1. Public Sector – consisting of three (3) health forces:
 - a) Devolved Health Services - from the National Government to the Local Government of Loon based on the Local Government Code of 1991
 - b) Department of Health (DOH) - which is the Lead Agency
 - c) LGU's direct providers
2. Private Sector – consisting of profit and non-profit health providers owned and maintained by private individuals such as: clinics and hospitals, health insurance, providers of health products, research & academic institutions.

SECTION 2. Goals. The LGU-Loon shall find maximum means to reach out the following health goals:

- a) to provide better health outcomes .
- b) to develop a responsive health system
- c) to secure equitable Health Care Financing
- d) to improve the health status of its constituents
- e) to have an accessibility and quality of health product, facilities and services
- f) to mobilize all sectors spearheaded by the health authorities to fight against the following burden of diseases, viz:
 - (a) leading causes of morbidity which are communicable diseases.
 - (b) leading causes of mortality which are degenerative /LRD/non communicable diseases
 - (c) threats from emerging diseases

SECTION 3. Objectives & Strategies

The LGU shall secure higher, better and sustained financing for health by:

1. Mobilizing resources from extra-budgetary sources
2. Coordinating local & national health spending
3. Focusing direct subsidies to priority programs
4. Adopting a performance-based financing system
5. Expanding the national health insurance program

Article II Dimensions of Health

SECTION 1. Scope of Responsibility. The LGU-Loon assumes the responsibility of providing health to its constituents which is a complete physical, mental, social, emotional and spiritual well being and not merely the absence of disease or infirmities. (WHO)

SECTION 2. Coverage Operations. The LGU-Loon shall mobilize all its agencies and multi-sectoral concerns for the promotion of health which is both psychological as well as physical, by:

- a) Promoting and maintaining health
- b) Preventing and treating illness
- c) Identifying the cause and correlates of health and illness and other dysfunctions
- d) Improving the health care system and the formation of health policy.

SECTION 3. Healthy Lifestyles. Every member of the family is encouraged to practice the following healthy lifestyles which are **good health habits**, viz:

1. Consuming health foods
2. Eat low fat, low salt, high fiber diet
3. Eat a variety of food everyday
4. Grow fruits & vegetables
5. Proper nutrition for Pregnant Women
6. Exclusive Breastfeeding
7. Regular exercise
8. Avoidance of tobacco/ no smoking
9. No alcohol & drugs
10. No to Illegal drugs
11. Using seat belt
12. Using sunscreen
13. Screening for cancer and coronary heart diseases
14. Controlling weight
15. Making use of health screening programs
16. Immunization
17. Getting sufficient sleep
18. Safe play area for children
19. Manage Stress
20. Do Physical Activity
21. Observe proper hygiene, proper handwashing & toothbrushing

**Article III
Traditional & Alternative Health Care**

SECTION 1. Traditional and Alternative Medicines.

SS-1. Based on the Alternative Health Care, the LGU-Loon adopts the Traditional and Alternative Medicine Act (TAMA 1997) in coordination with the Philippine Institute of Traditional and Alternative Health Care (PITACH).

SS-2. The skills and abilities of “traditional healers” who promote and advocate the use of traditional, alternative, preventive and curative health care modalities proven to be safe, effective, cost effective and consistent with government standards on medical practice are recognized and shall henceforth be promoted for the welfare of the Loonanons especially those who can seldom afford high cost of medicines.

SECTION 2. HERBAL MEDICINES:

COMMON NAME	SCIENTIFIC NAME	USE
1. Lagundi	Vitex negundo	Anti-cough;asthma;anti-pyretic
2. Tsaang-gubat	Carmona retusa	Anti-motility
3. Sambong	Blumea balsamifera	Diuretic
4. Yerba Buena	Menthe cordifolia opiz	Analgesic/antipyretic
5. Akapulko	Cassia alata	Anti-fungal
6. Ampalaya	Momordica charantia	Anti-diabetic
7. Bawang	Allium sativum	Anti-hypertensive
8. Bayabas	Psidium guajava	Oral/skin antiseptic
9. Niyug-niyogan	Quisqualis indica	Anti-helminthic
10. Ulasimang bato	Peperomia pellucida	Anti-hyperuricemia

**Article IV
Health and Safety in the Workplace**

SECTION 1. Work Safety. Every worker who is performing job within this territorial jurisdiction should be assured of their “work safety” which is the condition or state of being safe, freedom from danger or hazard and exemption from hurt, injury or loss

SECTION 2. Coverage. The special protection envisioned by this LGU covers the co-workers, family members, employers, customers, suppliers, nearby communities, and other members of the public who are affected by the workplace environment.

SECTION 3. Workplace. The workplace contemplated in this section applies to a very wide range of workplaces, not only factories, shops and offices but also schools, hospitals, hotels, places of entertainment, common parts of shared buildings, private roads and paths on industrial estates and business parks, and temporary worksites and the like.

SECTION 4. Common Workplace Illnesses. The LGU-Loon through the health authorities must be responsive and even pro-active against the entry of the following workplace illnesses, viz:

- 1) Asthma and Allergies - caused by everyday exposures to agents such as dust mites, cat dander, and pollens.
- 2) Agents encountered by workers like work-related agents such as animal proteins, enzymes, flour, natural rubber latex, and certain reactive chemicals can also cause allergic problems such as asthma, nasal and sinus allergies, hives, and even severe anaphylactic reactions.
- 3) Avian influenza (or bird flu) which is a poultry disease caused by viruses that normally infect birds. This disease is caused by a number of type A influenza viruses, and which affect the poultry growers and their workers, service technicians of poultry processing companies, caretakers, layer barn workers, and chick workers at egg production facilities, workers involved in disease control and eradication (including government, contract, and company workers)
- 4) Bloodborne Infectious Diseases
HIV/AIDS, Hepatitis B Virus and Hepatitis C Virus - Exposures to blood and other body fluids occur across a wide variety of occupations.
- 5) Health care workers, emergency response and public safety personnel, and other workers can be exposed to blood through needle stick and other sharps injuries, mucous membrane, and skin exposures.
- 6) Workers and employers are urged to take advantage of available engineering controls and work practices to prevent exposure to blood and other body fluids (Universal precautions)
- 7) Carpal tunnel syndrome occurs when the median nerve, which runs from the forearm into the hand, becomes pressed or squeezed at the wrist. The result may be pain, weakness, or numbness in the hand and wrist, radiating up the arm.
- 8) The risk of developing carpal tunnel syndrome is not confined to people in a single industry or job, but is especially common in those performing assembly line works - manufacturing, sewing, finishing, cleaning, and meat, poultry, or fish packing.
- 9) Mental health disorder or mental illness - a psychological or behavioral pattern that occurs in an individual and is thought to cause distress or disability that is not expected as part of normal development or culture.
 - Substance abuse problems - The excessive use of a substance, especially alcohol or a drug.
 - Recurrent substance use resulting in a failure to fulfill major role obligations at work, school, or home (e.g., repeated absences or poor work performance related to substance use; substance-related absences, suspensions or expulsions from school; neglect of children or household)
 - Recurrent substance use in situations in which it is physically hazardous (e.g., driving an automobile or operating a machine when impaired by substance use)
 - Recurrent substance-related legal problems (e.g., arrests for substance-related disorderly conduct)

- Continued substance use despite having persistent or recurrent social or interpersonal problems caused or exacerbated by the effects of the substance (e.g., arguments with spouse about consequences of intoxication, physical fights)
 - Hearing loss - Too much noise exposure may cause a temporary change in hearing or a temporary ringing in your ears (tinnitus). Repeated exposures to loud noise can lead to permanent, incurable hearing loss or tinnitus.
 - Hazardous noise from the workplace must be removed whenever possible and using hearing protectors in those situations where dangerous noise exposures have not yet been controlled or eliminated.
- 10) *Staphylococcus aureus* or "staph," is a type of bacteria commonly carried on the skin or in the nose of healthy people. Staph bacteria are one of the most common causes of skin infections. Most of these skin infections are minor (such as pustules and boils) and can be treated without antibiotics. However, staph bacteria also can cause serious infections (such as surgical wound infections, bloodstream infections, and pneumonia).
- 11) Musculoskeletal disorders (MSDs) affect the body's muscles, joints, tendons, ligaments and nerves. Most work-related MSDs develop over time and are caused either by the work itself or by the employees' working environment. They can also result from fractures sustained in an accident. Typically, MSDs affect the back, neck, shoulders and upper limbs; less often they affect the lower limbs.
- 12) Cancer is a group of different diseases that have the same feature, the uncontrolled growth and spread of abnormal cells. Each different type of cancer may have its own set of causes. Many factors play a role in the development of cancer. A person's risk of developing a particular cancer is influenced by a combination of factors that interact in ways that are not fully understood. Some of the factors include:
- 13) Skin Disorders - Dermal exposure to hazardous agents can result in a variety of occupational diseases and disorders, including occupational skin diseases (OSD) and systemic toxicity. High risks are those working in the following industries and sectors: Food service, Cosmetology, Health care, Agriculture, Cleaning, Painting, Mechanics, Printing/lithography, and Construction
- 14) Stress - the body's reaction to a change that requires a physical, mental or emotional adjustment or response. Stress can come from any situation or thought that makes you feel frustrated, angry, nervous, or anxious. Stress is caused by an existing stress-causing factor or "stressor" like work.
- 15) Traumatic Occupational Injuries – Workers suffer from injury, disability and death from workplace incidents such as falls, burns, electrocution, sprains/strains, fractures, contusions, lacerations, etc.
- 16) Tuberculosis (TB) is a contagious and potentially life-threatening infectious disease caused by a bacterium called *Mycobacterium tuberculosis*. The TB bacteria are spread from person to person through the air. People with TB disease of the lungs or larynx release the bacteria into the surrounding area when they cough, sneeze, talk, or otherwise expel air, dispersing droplets that contain *M. tuberculosis*. These droplets can dry into tiny particles called droplet nuclei that remain suspended in air for long periods of time. Other people can breathe the infectious particles into their lungs and become infected.

SECTION 5. Ergonomics. The Local Government Unit of Loon adopts the Ergonomics, also known as human factors, which is the scientific discipline that seeks to understand and improve human interactions with products, equipment, environments and systems.

SECTION 6. Working Conditions. The following working conditions shall be observed in every workplace:

- 1.) Workplaces should be adequately ventilated.

- 2.) The thermal effects in a workplace environment should be controlled.
- 3.) Lighting should be sufficient to enable people to work and move about safely.
- 4.) The furniture, furnishings and fittings should be kept clean and it should be possible to keep the surfaces of floors, walls and ceilings clean.
- 5.) Proper waste disposals should be observed.
- 6.) Cleaning and the removal of waste should be carried out as necessary by an effective method.
- 7.) Wastes should be stored in suitable receptacles.
- 8.) Workrooms should have enough free space to allow people to move about with ease.
- 9.) Workstations should be suitable for the people using them and for the work they do.
- 10.) The condition of the buildings needs to be monitored to ensure that they have appropriate stability and solidity for their use.
- 11.) There should be sufficient traffic routes, of sufficient width and headroom, to allow people and vehicles to circulate safely with ease. 'Traffic route' means a route for pedestrian traffic, vehicles, or both, and include any stairs, fixed ladder, doorway, and gateway, loading bay or ramp.
- 12.) Doors and gates should be suitably constructed and fitted with safety devices if necessary.
- 13.) Escalators and moving walkways should function safely, be equipped with any necessary safety devices, and be fitted with one or more emergency stop controls which are easily identifiable and readily accessible.
- 14.) Dangerous substances in tanks, pits or other structures should be securely fenced or covered.
- 15.) Windows, skylights and ventilators should be capable of being opened, closed or adjusted safely and, when open, should not pose any undue risk to anyone.
- 16.) An adequate supply of high-quality drinking water, with an upward drinking jet or suitable cups, should be provided.
- 17.) Adequate, suitable and secure space should be provided to store workers' own clothing and special clothing.
- 18.) Seats should be provided for workers to use during breaks. Rest areas or rooms should be large enough and have sufficient seats with backrests and tables for the number of workers likely to use them at any one time, including suitable access and seating which is adequate for the number of disabled people at work.
- 19.) Where workers regularly eat meals at work, suitable and sufficient facilities should be provided for the purpose. Such facilities should also be provided where food would otherwise be likely to be contaminated.
- 20.) Work areas can be counted as rest areas and as eating facilities, provided they are adequately clean and there is a suitable surface on which to place food.
- 21.) Where provided, eating facilities should include a facility for preparing or obtaining a hot drink. Where hot food cannot be obtained in or reasonably near to the workplace, workers may need to be provided with a means for heating their own food (e.g. microwave oven).
- 22.) Canteens or restaurants may be used as rest facilities provided there is no obligation to purchase food.
- 23.) Suitable rest facilities should be provided for pregnant women and nursing mothers with breastfeeding room. They should be near to sanitary facilities and, where necessary, include the facility to lie down.
- 24.) No smoking shall be allowed within the workplace.
- 25.) Displaying safety signs around the workplace is a fundamental part of complying with health & safety legislation and provides personnel with necessary information and directions.
- 26.) Depending on the structure of the building where the business is situated, no business shall be allowed to operate without installing a ramp for the differently abled persons (disabled persons), per command responsibility.

CHAPTER 21 SMOKE FREE POLICY

Article I Purpose, Coverage and Terms

SECTION 1. Purpose. — This Policy is intended to safeguard public health and ensure the well being of all its constituents by protecting them from the harmful effects of smoking and tobacco consumption.

SECTION 2. Coverage. — This Policy shall apply to all persons, whether natural or juridical, whether resident or not, and in all places, found within the territorial jurisdiction of Loon, Bohol.

SECTION 3. Scope. This policy shall apply to:

1. All drivers, conductors, inspectors and passengers, of all public conveyances, government-owned vehicles, and other means of public transport with the territorial jurisdiction of Loon, Bohol
2. All accommodation and entertainment establishments:
3. All workplaces:
4. All enclosed public places
5. All partially enclosed public places:
6. All public buildings:
7. All public outdoor spaces.

SECTION 4. Definition of Terms. — As used in this Chapter, the terms below shall have the meanings ascribed to them in this section. Any word or terms not defined shall be given their plain and customary meanings, unless the context requires otherwise, and shall be interpreted in a manner consistent with the purpose and spirit of this Code.

- a) **Accommodation and Entertainment Establishments-** refers to establishments that provide food, accommodation, drinks, merchandise, entertainment or other professional services including, but not limited to, restaurants, fast foods, eateries, hotels, motels, lodges, inns, boarding houses, disco houses, videoke bars, resto bars, and movie houses, or any other place with pleasant environment and atmosphere conducive to comfort, healthful relaxation and rest, offering food and/or drinks, sleeping accommodation and recreation facilities to the public for a fee;
- b) **Advertising and promotion** means any form of commercial communication, recommendation or action with the aim, effect or likely effect of promoting a tobacco product or tobacco use either directly or indirectly.
- c) **Certificate of Compliance** – a certification in writing issued by the Municipal Mayor or his duly authorized representative, that the establishment has complied with the general and specific requirements of a designated smoking area, after the required inspection, evaluation and recommendation conducted by the concerned regulatory offices;
- d) **Civil society organization (CSO)** refers to a legally constituted voluntary civic and social organization or institution created with no participation of government, including but not limited to, charities, development non-governmental organizations (NGOs), community groups, women’s organizations, faith-based organizations, professional associations, coalitions and advocacy groups duly accredited organizations. As used in this Ordinance, CSO does not include organizations or associations related to or connected with the tobacco industry in any way.
- e) **Designated Smoking Area-** refers to an outdoor space where a person is allowed to smoke that meets the following requirements, at the minimum:
 - i. It shall be located in an open-space with no permanent or temporary roof or walls in an outdoor area.
 - ii. It shall not be located within 10 meters of entrances, exits or any place where people pass or where people congregate.

- iii. It shall not have an area larger than 5 square meters.
- iv. It shall not have more than one designated smoking area.
- v. No food or drinks shall be served in the designated smoking area.
- vi. Every smoking area shall have highly visible and prominently displayed "SMOKING AREA" sign and a graphic depiction and corresponding explanation of the ill effects of smoking to the smoker's health or exposure to secondhand smoke. Under no circumstances shall any mark, devise, word or image associated with any tobacco company or product be included in any of these signs and materials.

In the absence of a duly designated smoking area as certified by the Anti-Smoking Task Force, all prohibited places mentioned in Section 2 hereof shall be understood as a totally non-smoking area.

All designated smoking areas shall be covered by a certificate of compliance from the Office of the Municipal Mayor thru the Anti-Smoking Task Force.

- f) **Electronic Devise Systems** – refer to any devise such as electronic nicotine devise systems, electronic cigarette and similar devices, whether or not it is used to deliver nicotine to the user, that resembles the outward appearance of real smoking products;
- g) **Enclosed area** - refers to an area that is physically separated from adjacent areas by walls or partitions and a roof or ceiling. The walls or partitions must be continuous, interrupted only by door and windows. The mere presence of a roof or ceiling over the structure, but without walls or partitions surrounding said structure, does not constitute an enclosed area”;
- h) **Enclosed or Partially Enclosed Public Place**– refers to all places which are enclosed by one or more walls or sides whether covered by a roof or not, or even if open on all sides but is covered by a roof, regardless of whether the structure is permanent or temporary in nature, that are accessible or open to the public, whether or not by invitation or by payment, or all places for collective use, regardless of ownership or right to access including, but not limited to gasoline stations, banks, malls, shopping/business arcades, town squares, terminals, airport, seaport, schools, places of worship/churches, hospitals, cinema houses, gymnasiums/covered courts, funeral parlors, barber shops, cockpits, gaming areas, recreational facilities, pedestrian overpass. indoor car parks, waiting sheds, sidewalks and other places where people usually congregate;
- i) **Establishments**- a collective term used to describe any building, edifice, and/or structure, including its premises;
- j) **Minor** - refers to any person below eighteen (18) years old;
- k) **Ordinance**- shall refer to this Health and Sanitation Code;
- l) **Outdoor advertisement** - refers to any sign, model, placard, board, billboard, banner, bunting, light display, device, structure or representation employed outdoors wholly or partially to advertise or promote a tobacco product to the public;
- m) **Person-in-charge** - refers to the president/manager in case of a company, corporation or association, the owner/proprietor/operator in case of a single proprietorship, or the administrator in case of government property, office or building; *in case of public conveyances*, the owner, driver, operator, conductor, or the captain of the public conveyance.
- n) **Point-of-sale** - refers to any location at which an individual can purchase or otherwise obtain tobacco products.
- o) **Public Building**– refers to any of the following:
 - 1) A building or structure owned by the government or owned by a private person but used, rented or occupied by the government or any of its instrumentalities;
 - 2) Any building or structure used, or controlled exclusively for public purposes by any department or branch of government, local government unit or barangay without reference to the ownership of the building.

- p) **Public conveyances** refers to modes of transportation servicing the general population, such as, but not limited to, elevators, airplanes, ships, jeepneys, buses, taxicabs, trains, light rail transits, tricycles and other similar vehicles.
- q) **Public Outdoor Spaces** – refer to outdoor spaces that are open to the public or places where facilities are available for the public or where a crowd of people gather or congregate regardless of ownership or right to access such as but not limited to parks, playgrounds, sports ground or centers, gaming areas, cockfighting areas, church grounds, healthcare/hospital compounds, cemeteries, gardens, resorts, beaches, pools, markets, streets, sidewalks, parking areas, walkways, entrance ways, waiting areas, stairwells and the like;
- r) **Public places** means all places, fixed or mobile, that are accessible or open to the public, regardless of ownership or right to access, including, but not limited to, establishments that provide food and drinks, accommodation, merchandise, professional services, entertainment or other services. It also includes outdoor spaces where facilities are available for the public or where a crowd of people would gather, such as, but not limited to, playgrounds, sports grounds or centers, church grounds, health/hospital compounds, transportation terminals, markets, parks, resorts, walkways, entrance ways, waiting areas, and the like.
- s) **Second-hand smoke** means the smoke emitted from the burning end of a cigarette or from other tobacco products usually in combination with the smoke exhaled by the smoker.
- t) **Shisha** – also known or referred to as waterpipe, Sheesha, Hookah, Nageela, Argeel, Nargile or any other name that refers to a device or instrument which may have a single or multistemmed pipe for smoking, whether or not it delivers nicotine to the user, in which the smoke is passed through a water basin before inhalation;
- u) **Smoking**- means being in possession or control of a lit tobacco product regardless of whether the smoke is being actively inhaled or exhaled;
- v) **Third-hand smoke** -means tobacco smoke contamination that remains after the cigarette has been extinguished;
- w) **Tobacco Products**- means products entirely or partly made of the leaf tobacco as raw material which are manufactured to be used for smoking, sucking, chewing or snuffing, such as cigarettes and cigars;
- x) **Workplace** means any public place used by people during their employment or work, whether done for compensation or voluntarily, including all attached or associated places commonly used by the workers in the course of their work (for example, corridors, elevators, stairwells, toilets, lobbies, lounges). Vehicles used in the course of work are considered workplaces.

Article II Prohibited Acts

SECTION 1. Prohibited Acts. — The following acts are declared unlawful and prohibited by this Ordinance:

- a) Smoking in enclosed public places, workplaces, public conveyances, or other public places, as defined in *Section 3, such as but not limited to*:
 1. Centers of youth activity, including schools of all levels, youth hostels and recreation facilities for persons under eighteen (18) years old;
 2. Elevators and stairwells;
 3. Locations in which fire hazards are present, including gas stations and storage areas for flammable liquids, gas, explosives or combustible material;
 4. Within buildings and premises of public and private hospitals, medical dental and optical clinics, health centers, nursing homes, dispensaries and laboratories;
 5. Public conveyances and public facilities including airport and ship terminals and bus stations, restaurants and conference halls, except for separate designated smoking areas; and
 6. Food preparation areas.

- b) Selling or distributing tobacco products in a school, public playground or other facility frequented by minors, or within 100 meters from any point in the perimeter of these places;
- c) Selling of cigarettes or any tobacco product shall not be allowed inside the accommodation and entertainment establishments, and public buildings.
- d) Using minors to purchase tobacco products;
- e) Purchasing tobacco products from minors;
- f) Placing cinema and outdoor advertisements of tobacco products;
- g) Placing, posting or distributing advertising materials of tobacco products, such as leaflets, posters and similar materials, outside the premises of point-of-sale establishments;
- h) Placing, posting, or distributing advertising materials of tobacco products, such as leaflets, posters and similar materials, even if inside the premises of point-of-sale establishments, when the establishments are not allowed to sell or distribute tobacco products, as in Section 5(b) above. Persons-in-charge shall be held similarly liable for the above acts if they are found to have allowed, abetted, or tolerated the same.
- i) Smoking any tobacco product or using Electronic Devise System, Shisha and the like in any of the places enumerated in Section 2 of the Ordinance, except in duly approved designated smoking areas;
- k) Knowing allowing, abetting, or tolerating smoking any tobacco or using Electronic Devise Systems, Shisha and the like in any of the places except when smoking is done within the duly approved designated smoking areas;
- l) Refusal to allow the entry of the members of the Anti-Smoking Task Force or its duly deputized enforces into places for the purpose of implementing, monitoring, inspecting and enforcing the provisions of the Ordinance;
- m) Failure to comply with mandatory duties and obligations as enumerated in Section 2 hereof.

Section 2. Duties and Obligations of Persons-in-Charge. — Persons-in-charge shall:

- a) Prominently post and display “No Smoking” signages in English and Vernacular languages in locations most visible to the public in the areas where smoking is prohibited, including vehicles. At the very least, a “No Smoking” sign must be posted at the entrance to the area. The “No Smoking” sign shall be at least 8 x 16 inches in size and the international No Smoking symbol shall occupy no less than 70% of the signage. The remaining lower 30% of the signage shall show the following information:
[International No Smoking symbol] **STRICTLY NO SMOKING**
- b) Remove from the places where smoking is prohibited all ashtrays and any other receptacles for disposing of cigarette refuse. He or she may establish a smoking area in the place secluded from non-smokers, such as waiters or waitresses. The designated smoking area other than in an open space shall be effected through any of the following means:
 - b.1) The designated smoking area must be fully separated from smoke-free area by continuous floor-to-ceiling or floor-to-floor solid partitions which are interrupted only by doors equipped with door closers, and which must be constantly closed except when a person is entering or exiting the area; or
 - b.2) The designated smoking area must be set apart enclosed or confined by means other than those described in the preceding paragraph; Provided, that said means shall enable compliance to air quality standards set forth in the National Building Code and the Philippine Society of Mechanical Engineers’ Code.
- c) For persons-in-charge of schools, public playgrounds or other facilities frequented by minors, post the following statement in a clear and conspicuous manner:

SECTION 3. Vehicles No Smoking Display. Owners, operators and drivers of Public Conveyances, government-owned and company-owned vehicles used to transport employees and guests are mandated to prominently display “NO SMOKING” sign in their units, as follows:

- a. For Jeepneys, the “NO SMOKING” sign of at least 3.5 sq inch shall be placed at the back of the windshield and another sign of at least 10 sq. shall be placed at the back of the front row seats;
- b. For taxis, vans or other similar vehicles, the “NO SMOKING “ sign of at least 3.5 sq inch shall be placed on the glove compartment at the front right side of the taxi windshield and another sign of at least 10 sq inch shall be placed at the back of the driver’s seat;
- c. For buses, the “NO SMOKING” sign of at least 3.5 sq inch shall be placed at the back of the windshield, and another sign of at least 14 sq inch shall be placed at the back of the driver’s seat facing the passenger or a similarly prominent area of the bus.
- d. For other types of vehicles, the “NO SMOKING” sign of at least 3.5 sq inch shall be placed at the back of the windshield, and another sign of at least 10 sq. inch shall be placed at a prominent location facing the passenger or a similarly prominent area of the vehicles.

Article III Sale of Cigarettes

SECTION 1. Prohibited Selling.

- a) No selling of cigarettes or other tobacco products shall be allowed within 100 meters from the school premises. For persons-in-charge of point-of-sale establishments, post the following statement in a clear and conspicuous manner:

“SALE/DISTRIBUTION OF TOBACCO PRODUCTS TO MINORS IS
UNLAWFUL”

- b) Selling of cigarettes or any tobacco product shall not be allowed inside the accommodation and entertainment establishments, and public buildings.

SECTION 2. Young Customers. When selling to young customers, it is the duty of the persons-in-charge or their employees to ascertain the age of said customers, such as but not limited to requiring the production of driver’s license.

SECTION 3. Internal Procedures. There shall be established internal procedure and measures through which this Ordinance shall be implemented and enforced within the area of which he or she is in charge, including, but not limited to:

- a) Warning violators and requesting them to stop smoking, and if they refuse to comply, asking them to leave the premises, and if they still refuse to comply, reporting the incident to the municipal health officer, the nearest peace officer or any deputized officer.
- b) Ensure that all the employees in the establishment are aware of this Code and the procedure and measures for implementing and enforcing it.
- c) Allow inspectors and representatives of the designated civil society organization entry into the establishment during regular business hours for the purpose of inspecting its compliance with this Code.

Article IV Penalties

SECTION 1. Persons Liable.

The following persons are liable:

- a) Any person smoking any tobacco product or using Electronic Devise Systems, Shisha and the like within any of the prohibited places enumerated in Section 2 of the Ordinance, except in duly approved designated smoking areas;

- b) The President or Manager in case of a company, Corporation, or Association or Partnership or the Owner/Proprietor or Operator in case of Single Proprietorship of Accommodation and Entertainment establishments, whether tourism-accredited or not, Enclosed or Partially Enclosed Public Places, Public Buildings, Public Outdoor Spaces or Workplaces:
 - b.1 who knowingly allows, abets or tolerates and/or fails to report violators of the Ordinance to any member of the Anti-Smoking Task Force or its duly deputized enforcers or any law enforcer or the nearest police station immediately upon commission of the violation or
 - b.2 who otherwise fall to fulfill the mandatory duties and obligations;
- c) The operator, driver, conductor or inspector of Public Conveyances, government-owned or company-owned vehicles who knowingly allows, abets or tolerates and/or fails to warn, advise or report violators of the Ordinance to any member of the Anti-Smoking Task Force or its duly deputized enforcers, or any law enforcer or nearest police station immediately upon commission of the violation or, who otherwise fails to fulfill the mandatory duties and obligations.

SECTION 2. Penalties.

The following shall be imposed on violators of this Policy:

First Offense - Php 1,000.00 or 1 month imprisonment or both at the discretion of the court

Second Offense - Php 2,500.00 or 2 months imprisonment or both at the discretion of the court

Third and subsequent offenses - Php 5,000.00 or 4 months imprisonment or both at the discretion of the court

Places mentioned in Section 2 of the Ordinance violating for the first time will be placed under strict monitoring by the Business Bureau;

Third (3rd) and subsequent violations of the Ordinance shall be ground for cancellation of the establishment's business permit;

All cases involving a minor violating any of the provisions of this Code shall be referred by the apprehending officer, after the issuance of the citation ticket, to the Municipal Social Welfare and Development Office (MSWDO) and the latter shall ensure that the minor and his/her parents or guardians be referred to the Municipal Health Office (MHO) for the proper smoking cessation counseling. Thereafter, the minor shall be referred to the Barangay Council for the Protection of Children (BCPC) of the barangay, to which the minor is a resident, for the appropriate diversion and rehabilitation program.

For this purpose, the MSWDO, in coordination with the BCPC and MHO, is enjoined to formulate its appropriate diversion and rehabilitation programs.

Article V Enforcement

SECTION 1. Anti-Smoking Task Force.

The "Anti-Smoking Task Force" is hereby constituted and created with the following duties and responsibilities:

- a) The Anti-Smoking Task Force is tasked to inspect and monitor compliance of all places covered by this Code, certify the appropriateness of the designated smoking areas, apprehend violators, and recommend closure of non-compliant establishments taking into consideration the provisions of existing laws and the purpose of smoking regulations which is to protect non-smokers from the pernicious of exposure to tobacco smoke;
- b) With the approval of the Mayor, the Anti-Smoking Task Force shall also have the power to recommend amendments or revisions of any provision of this Code;

- c) Sixty (60) days after effectively of this Code, the Anti-Smoking Task Force in coordination with the Office of the Business Bureau shall conduct an ocular inspection of all non-accredited tourism establishments in this municipality to determine compliance with requirements of this rules and regulations, and Ordinance;
- d) For tourism-accredited accommodation and entertainment establishments, the ocular inspection shall be conducted by the Anti-Smoking Task Force in coordination with the Municipal Tourism Office and the Office of the Business Bureau;
- e) The Anti-Smoking ask Force, in coordination with the Municipal Health Office, shall undertake educational awareness campaigns on the ill effects of smoking and exposure to secondhand smoke, information dissemination programs, and capacity building programs and smoking cessation clinics;
- f) The Anti- Smoking Task Force in coordination with the Municipal Information Office shall inform the public of the provisions of this rules and regulations, and Ordinance, thru an intensified tri-media campaign;
- g) The Anti-Smoking Task Force in coordination with the Municipal Traffic and Management Office (MTMO), and the Municipal Traffic Aid (MUTRA) shall inspect the presence of "NO SMOKING" signs in all public utility vehicles and strictly monitor its compliance;
- h) The Anti-Smoking Task Force shall prepare the procedures for the issuance of the Certificate of Compliance of designated smoking areas.

SECTION 2. Composition of Anti-Smoking Task Force.

The Anti-Smoking Task Force (ASTF) shall be composed of the following:

Mayor	Honorary Chairperson
Rural Health Physician	Chairperson
Representative Duly Appointed By The Mayor	Co-Chairperson
RHU 2 Physician	Vice Co-Chairperson

Members:

- The Municipal Health Office
- The Business Bureau
- The Building Official
- The Municipal Tourism Office
- The Municipal Information Office
- The General Services Office
- The Municipal Environment And Natural Resources Office
- The Loon Police Office
- The Representative Of The Private Sector

SECTION 3. Citation Tickets.

A citation ticket shall be issued to violators of any of the provisions of the ordinance and/or this rules and regulations. The citation ticket shall state, among others, the name and address of the violator, the specific violation committed and the corresponding administrative penalty. There shall be three copies of the citation ticket. First copy shall be endorsed to the Anti-Smoking Task Force Office, the second copy shall be given to the violator, and the Third Copy shall be retained by the apprehending enforcer.

The Philippine National Police and such other appropriate enforcers as commissioned by the Mayor through the Anti-Smoking Task Force shall have the power to apprehend violators of the Ordinance and/or this rules and regulations, and issue citation tickets.

The Mayor through the Anti-Smoking Task Force may deputize barangay officials or representatives of the private sectors, non-government organizations and government

organizations in the strict implementation of this rules and regulations and/or Ordinance, as the need arises.

SECTION 4. Deputized Enforcers.

These deputized enforcers shall be responsible in monitoring compliance with the provisions of this Code and its rules and regulations, reporting violations and may also be authorized to apprehend violators and issue the corresponding citation tickets.

SECTION 5. Training and Deputation.

All enforcers shall be required to undergo training on enforcement before they are deputized and allowed to enforce by law, ordinance, and applicable rules and regulations. Only those who shall complete and pass the training shall be deputized as enforcers by the Mayor.

SECTION 6. No Contest Provision

Persons liable who are apprehend or cited for violation and who does not wish to contest the violation and is willing to pay voluntarily the administrative penalty imposed upon him/her prior to the filing of formal charges with the proper court shall be allowed to pay an administrative penalty in the amount of Five Hundred (500) Pesos with the Municipal Treasurer's Office to avoid being criminally prosecuted within three (3) days from apprehension. Otherwise, the case shall be prosecuted in court. The no contest provision can only be availed once and all proceeds from payment of the herein penalty imposed shall accrue to the General Funds.

Smoking cessation counseling in accredited clinics and district health centers is required after the penalty has been paid. The smoking cessation counselor shall attest that the violator had undergone counseling by signing his/her name in the citation ticket and attaching the required counseling form. After complying with the said requirements, the violator shall return the citation ticket to the police station of the apprehending officer or to the Anti-Smoking Task Force Office if the deputized enforcer is not a member of the Loon Police Office.

Notwithstanding the payment of the administrative penalty herein provided, the failure of any person violating any of the provisions of this Code to undergo the smoking cessation counseling, shall still warrant the filing of case in court.

CHAPTER 22

BIRTHING CENTERS

Article I Policies & Terms

Section 1. Declaration of Policies. It is hereby declared to be the policy of the Municipality of Loon, Province of Bohol to implement a comprehensive and integrated maternal and newborn health care-

- a. To establish a birthing center that shall render services by skilled birth attendants during childbirth;
- b. To provide quality prenatal, delivery and post natal care for pregnant women and newborn infants;
- c. To reduce maternal and infant mortality and morbidity;
- d. To give moral, social and technical support services before, during and after delivery as well as to the immediate members of the family of the pregnant mother;
- e. To encourage community involvement in the development and sustainability of the birthing center

Section 2. Definition of Terms. As used in this Ordinance, the following terms shall mean:

- a. Loon Birthing Center – refers to a facility under the control and supervision of the Local Government Unit (LGU) of the Municipality of Loon, Bohol through the Municipal Health Office that provides services catering to the needs of pregnant women, deliveries of normal full term pregnancies and care of new born babies. This may either refer to the Main Health Center/Rural Health Unit or Barangay Health Stations capable of handling deliveries.
- b. Age of Gestation – number of weeks the baby is inside the mother’s womb based on the last menstrual period (LMP)
- c. Full term pregnancy – pregnancy with age of gestation from 38 – 42 weeks
- d. Prenatal care – refers to care of pregnant women having prenatal visits at least once in the first and second three months (first and second trimester) and at least twice in the third trimester of pregnancy
- e. Normal Spontaneous Delivery – spontaneous expulsion of full term baby in cephalic presentation through vaginal opening
- f. Skilled Birth Attendants - refers to licensed physicians, licensed nurse, licensed midwives, who are trained and skilled in handling deliveries preferably with the Basic Maternal Obstetrics in Newborn Care (BEmONC) training
- g. Traditional Birth Attendant – locally known as “hilot” who has the skill in attending birth deliveries
- h. Neonate or Newborn- the first twenty eight (28) days of human life after delivery
- i. Infant – a child within zero (0) to twelve (12) months of age
- j. Post Partum Care – care for mother who has newly delivered a newborn baby
- k. Newborn Care – care for a newborn which includes cord care, thermal care, eye prophylaxis, initiation to breastfeeding, BCG and Hepatitis B immunization and newborn screening
- l. Newborn Screening (NBS) – a blood test performed on newborn babies to detect any of the six congenital metabolic disorders which may lead to mental retardation and/or death
- m. Family Planning Services – refers to services for reproductive health i.e. the use of natural or artificial FP methods, and responsible parenthood
- n. Community Health Team (CHT) Partners – created due to the thrust of President Aquino to achieve universal health care through community health voluntary workers whose task include pregnancy tracking, assisting pregnant women in preparing the Birth Plan and referring them to health facility for delivery
- o. Birth Plan – a document prepared during prenatal period which contains plans of a pregnant women for her delivery
- p. Maternity Care Package – includes services (prenatal, delivery and postpartum) covered by PhilHealth.

Article II Birthing Services

SECTION 1. Services Offered. The following are the services offered at the Birthing Centers stationed in specific areas of the Municipality:

1. Prenatal care
2. Normal Spontaneous Delivery
3. Post Partum Care
4. Newborn care
5. Newborn Screening and Immunization
6. Family Planning Services

SECTION 2. Services Guidelines.

- a) The Birthing Center shall serve all pregnant women, Philhealth or non-Philhealth members, of the Municipality of Loon who come to avail of these services. However, in emergency cases, it may accommodate non-residents, provided, they present their medical/prenatal records.

- b) Those with identified medical and obstetric problems or high risk pregnant women shall be referred at once to an accessible hospital capable of handling obstetrical referrals with the use of the municipal/barangay ambulance.
- c) Patients who are PhilHealth members are exempted from payment of the services once the Birthing Center is accredited by PhilHealth on Maternal Care Package
- d) All newborn babies delivered shall undergo Newborn Screening in compliance to Newborn Screening Act of 2004 otherwise known as RA No. 9288.

SECTION 3. Exclusions. Exclusion criteria for Normal Spontaneous Delivery in non-hospital facilities are:

- 1. Maternal age below 20 years old (teenage pregnancies)
- 2. Elderly primi with maternal age 35 years and older
- 3. Multiple pregnancy
- 4. Ovarian abnormalities (e.g ovarian cyst)
- 5. Uterine abnormalities (e.g myoma)
- 6. Placental abnormalities (e.g. placenta previa)
- 7. Abnormal fetal presentation (e.g. breech)
- 8. History of at least three miscarriages or one stillbirth
- 9. History of previous major obstetric/gynecologic operative intervention (e.g. caesarian section/myomectomy)
- 10. History of medical conditions (e.g. hypertension, heart disease, pre-eclampsia, eclampsia, diabetes, epilepsy, renal disease, bleeding disorders, asthma, obesity, thyroid disorders)
- 11. Other risk factors that may arise during the present pregnancy (e.g. premature contractions, vaginal bleeding) that warrants a referral for further management

Article III Management

SECTION 1. Administration and Supervision

- a. The operation and administration of the Birthing Center shall be under the supervision of the Municipal Health Officer with the assistance of the nurses and midwives.
- b. A midwife should be attending to patients from her assigned catchment areas.
- c. In case the midwife assigned, for any reason, cannot attend to the patients from her catchment areas, her paired midwife should automatically take over.
- d. Recognized volunteer midwives/nurses may assist under the supervision of the midwives on duty.
- e. The municipality and all barangays shall maintain functional CHT partners to track down pregnancies, assist the women, accomplish birth plan and check on every visit and provide counseling and quality maternal care, prenatal, childbirth and postnatal services.
- f. The Municipal Health Officer shall ensure that the Birthing Center shall operate on an "ON CALL" basis twenty four (24) hours a day including Holidays.
- g. The Local Government Unit of Loon shall provide the necessary funds for the construction and maintenance of the infrastructure, facilities, equipment and medical supplies needed by the birthing center.

SECTION 2. Staffing and Management.

- a. Municipal Health Officer – Overall Supervisor of the birthing center
- b. Public Health Nurse - who serves as senior staff or team leader
- c. Midwives - who attend the patient.
- d. Casual workers - who keep the cleanliness of the entire Birthing Center and other minor tasks assigned from time to time by his/her supervisor
- e. Ambulance Driver - who shall be available 24 hours a day

**Article IV
Fees and Benefits**

SECTION 1. Collection of Fees.

- a) For PhilHealth Members - The fee shall be charged to PhilHealth once birthing center is PhilHealth accredited for Maternity Care Package and for Newborn Screening Package.
- b) For Non- PhilHealth members - The Local Government Unit shall collect from the patient a charge of One Thousand Five Hundred Pesos (P1,500.00) per delivery as maternity package which include the basic services, medicine and medical supplies needed for normal delivery. This shall be paid directly to the Municipal Treasurer's Office or his/her duly authorized representative.
- c) The service charge is exclusive of Newborn Screening fee and additional emergency medicines (IV Fluids, Magnesium Sulfate, suture materials, Methyldopa, Hydralazine, additional Oxytocin) which may be needed in case of emergency and other charges which may be imposed by DOH.
- d) The Newborn Screening Fee of PHP 600.00 will be paid through bank account deposit to the Newborn Screening Central Visayas Office at Jaro, Iloilo City facilitated by the RHU nurse.

SECTION 2. Creation of Trust Fund. A trust fund shall be created where all service fees collected shall be deposited in the account.

SECTION 3. Disposition of Trust Fund. The management and disposition of the trust fund shall be governed by the following:

- 1) The disbursement and liquidation of the trust fund shall be in accordance with pertinent government accounting and auditing rules and regulations and to be audited accordingly by the local COA auditors:
- 2) A separate book of accounts shall be maintained by the Municipality for this purpose.
- 3) The following shall be charged to the remaining 50% of the Trust Fund:
 - a) All drugs, medicines and supplies necessary in the operations of the Birthing Center
 - b) Necessary equipments for the improvement of Birthing Center services
 - c) Repair and maintenance of the Birthing Center facilities and equipment

SECTION 4. Increase in Fee. The Service charge shall increase from time to time based in the current prevailing prices of medical supplies as approved by the Sangguniang Bayan.

SECTION 5. Benefits. The Local Government Unit may cause the implementation of the personnel benefits granted by the Magna Carta for Public Health Workers, specifically related to the program. In addition and upon effectivity of the ordinance, The Local Government Unit hereby grants the hereunder enumerated cash and non-monetary incentives.

- (a) Compensatory Day-Off. All Personnel ,whether Permanent, casual, or Job Order who rendered service in the Birthing center beyond office hours shall be granted compensatory day-off equivalent to the number of hours rendered.
- (b) Percentage of sharing. Fifty percent (50%) of the income generated from the imposition and collection of service charges/fees from the Birthing Center shall be converted into medical staff common fund to be divided as follows:
 - 80% to the attending midwife/midwife in charge
 - 20% to the partner midwife/midwife who assist/rendered actual service at the time of delivery to which the Municipal Health Center shall claim the percentage share at the Municipal Treasurer's Office through a voucher or payroll, as the case may be.

Article V Regulations

SECTION 1. Birthing Regulations

- a) All pregnant mothers with or without PhilHealth coverage are mandated to deliver their babies at the birthing centers, Barangay Health Stations capable of handling deliveries, or hospitals.
- b) Traditional Birth Attendants are prohibited to perform home deliveries. He/she may only assist the Community Health Team in bringing the pregnant mother to the nearest facilities capable of handling deliveries with the presence of the skilled birth attendant.
- c) Midwives are likewise prohibited from performing home deliveries.

SECTION 2. Prohibited Acts. The following are prohibited acts:

- a) Home delivery handled by unlicensed health workers.
- b) All deliveries attended to by Traditional Attendant or Hilot, whether trained or untrained, including prenatal and postnatal services, except in emergency cases and where the life of the mother and the baby are at risk or when transferring the mother from mountainous villages or far-flung areas is difficult, especially when the mother is in labor or when transportation is unavailable or the baby could be delivered on transit, or with proven competence and safe experience.
- c) Pregnant women who choose to deliver at home.

SECTION 3. Penal Clause. Any violator shall be fined:

- a. First Offense - P1,000.00 or community service of fifteen (15) days
- b. Second Offense - P1,500.00 or community service of thirty (30) days
- c. Third and Succeeding Offenses- P2,500.00 or community service of forty five (45) days

CHAPTER 23

AMBULANCE SERVICE

Article I Services

SECTION 1. Ambulance Units. The LGU-Loon shall serve the emergency needs of its constituents through the service of 8 ambulance units distributed as follows:

1. Two (2) ambulance units – detailed at Alagad Center to serve the patients of Districts 1, 2, 3 and 4 and other barangays to any points of destination
2. 1 unit - serving District 5 patients
3. 1 unit - serving District 6 patients
4. 1 unit - serving District 7 patients
5. 1 unit - serving District 8 patients

SECTION 2. Nature of Service. The ambulance units shall be used in response to emergency cases to transport patients from the respective houses or barangays to the hospital, or vice-versa, as the case may be. In no way shall the ambulance be used other than the principal purpose to which it is intended by the Department of Health.

SECTION 3. Optional Service. Except otherwise if there are prioritized emergency calls in the respective area of jurisdiction, the District Hospital may avail of the service of any of the ambulance units if the said hospital has no available ambulance unit for that purpose.

Article II Management

SECTION 1. Management System. The management in the use of the ambulance units shall be done in the following manner:

- 1) Alagad ambulance units - shall be managed by the Alagad Center in coordination with the RHU-1
- 2) Districts 5,6,7,8 ambulance units – shall be managed by the respective Districts in coordination with the Alagad Center and the RHU-1 and 2, by virtue of the Memorandum of Agreement signed by the Honorable Mayor and the punong barangays of the affected Districts.

SECTION 2. Alagad Ambulance Management. The ambulance units attached to the Alagad Center shall be managed as follows:

- a) There shall be an Ambulance Driver who is responsible in transporting patients to or medical facilities, and who shall maintain regular contact and communication with the Radio Operator of the Center. The drivers shall be on shifting basis on 24/7 system.
- b) There shall be Nurses, Health Aides, or Paramedics who are responsible in assisting or taking care of patients who are being transported by the ambulance and in communication with the Radio Operator of the Center. They shall be detailed to serve on a 24/7 on shifting basis.
- c) There shall be a Radio Operator who is responsible in receiving and/or sending radio calls or messages to and from patients or clients in emergency situations.
- d) Cellular phones of contact persons lead by the Alagad Center head, the drivers, nurses shall be posted at the entrance of the Alagad Center and be made available for urgent calls.
- e) There shall be a Mechanic or Technician who is responsible in repairing and maintaining the ambulance vehicles.
- f) Wages of personnel shall be allocated by the LGU.
- g) Receipts on payments for the use of the ambulance units shall be issued accordingly.
- i) The list of indigents shall be prepared for urgent responsive actions.

SECTION 3. District 5 Ambulance Management. The management in the use of District 5 ambulance shall be governed by the Memorandum of Agreement entered into between the LGU-Loon as represented by the Honorable Mayor and the punong barangays of District 5.

SECTION 4. District 6 Ambulance Management. The management in the use of District 6 ambulance shall be governed by the Memorandum of Agreement entered into between the LGU-Loon as represented by the Honorable Mayor and the punong barangays of District 6.

SECTION 5. District 7 Ambulance Management. The management in the use of District 7 ambulance shall be governed by the Memorandum of Agreement entered into between the LGU-Loon as represented by the Honorable Mayor and the punong barangays of District 7.

SECTION 6. District 8 Ambulance Management. The management in the use of District 8 ambulance shall be governed by the Memorandum of Agreement entered into between the LGU-Loon as represented by the Honorable Mayor and the punong barangays of District 8.

Article III Fees

SECTION 1. Charges. There shall be imposed charges for the use of the ambulance unit as follows:

- 1) P100.00 – on the first five (5) kilometers from the point of rescue / house to the point of medical delivery/ hospital, or vice-versa
- 2) P200.00 - for additional ten (10) kilometers, or a total of more or less fifteen (15) kilometers
- 3) P300.00 - for a distance of more or less twenty five (25) kilometers
- 4) P400.00 - for a distance of exceeding twenty five (25) kilometers, or any hospital in Tagbilaran City

SECTION 2. Receipts. Payments may be done before, during, or after the service, provided, receipts shall be issued upon payment thereof.

SECTION 3. Exemptions. Indigent patients, as certified to by the Punong Barangay and verified in the list of the Municipal Social Welfare and Development Office (MSWDO) are exempted from the payment of the fees herein imposed. To this effect, every "Ambulance Center" shall have a list of updated copies of indigents.

SECTION 4. Prompt Service. The ambulance shall be always prepared, complete with fuel, for purposes of immediate action in responding to emergency situations, without considering fees as a condition precedent for its appropriate service.

Chapter 24

FINAL PROVISIONS

Article I Penal Provisions

SECTION 1. Penalties. Unless otherwise specifically penalized, any violation of this Code shall be penalized:

First Offense –

- A. Private Individuals..... Five Hundred Pesos (Php 500.00)
- B. Business Establishments..... One Thousand Pesos (Php 1,000.00)
- C. Industries..... Two Thousand Pesos (Php 2,000.00)

Second Offense –

- A. Private Individuals..... One Thousand Pesos (Php 1,000.00)
- B. Business Establishments..... Two Thousand Pesos (Php 2,000.00)
- C. Industries..... Two Thousand Five Hundred Pesos (Php 2,500.00)

Third Offense-

Any violator, be it private individual businessman, business establishments, industries shall be fined Two Thousand Five Hundred Pesos (P2,500.00) and cancellation of business permit for the year, until compliance of such requirement.

SECTION 2. Corporate Liability. If the offender is a corporation, partnership or association, the same shall be liable under the preceding section, as a business establishment or an industry, as the case may be, which the officer or officers thereof shall be responsible to pay.

SECTION 3. Quarterly Inspection The offender shall be penalized every quarterly inspection in accordance with the preceding section until he/she shall have fully complied with the provisions of this Code.

SECTION 4. Applicable Penalties. Penalties as provided in ordinances herein adopted shall apply unless otherwise is specifically provided in this Code.

SECTION 5. Penal Laws/Ordinances. Prohibited acts not herein included shall be penalized in accordance with the provisions of applicable laws, municipal ordinances and administrative orders.

Article II

Miscellaneous Provisions

SECTION 1. Separability Clause. If, for any reason, any section or provision of this Code is declared to be unconstitutional or invalid, the other sections or provisions thereof which are not affected thereby shall continue to be in full force and effect.

SECTION 2. Repealing Clause. All ordinances, local laws or parts thereof inconsistent with this Code are hereby repealed.

SECTION 3. Effectivity. This Code shall take effect immediately after its publication.

APPROVED BY MAJORITY VOTES.

I hereby certify to the correctness of the above-quoted Code.

FIDELINO P. CORITICO LLB
Secretary to the Sanggunian

ATTESTED:

ELVI PETER L. RELAMPAGOS
Vice Mayor
Presiding Officer

APPROVED:

LLOYD PETER M. LOPEZ, M.D.
Municipal Mayor

Date Approved: _____

