



Republic of the Philippines  
Province of Cavite

**City of Bacoor**

**SANGGUNIANG PANLUNGSOD OF THE CITY OF BACOR**

**CITY ORDINANCE NO. CO 55-2015**  
**Series of 2015**

**AN ORDINANCE ENACTING THE HEALTH,  
SANITATION, AND SAFETY CODE OF THE CITY  
OF BACOR AND PROVIDING PENALTIES FOR  
VIOLATIONS HEREOF.**

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THE CITY OF BACOR AND PROVIDING PENALTIES FOR VIOLATIONS HEREOF.**

*Be it ordained by the Sangguniang Panlungsod of the City of  
Bacoor, Cavite in regular session assembled, THAT:*

**CHAPTER I**

**GENERAL PROVISIONS**

**Section 1. Title.** This Ordinance shall be known as the “**HEALTH, SANITATION, AND SAFETY CODE OF THE CITY OF BACOR**” and shall be referred to hereafter simply as the “Code”.

**Section 2. Coverage.** This Code shall govern all establishments situated within the jurisdiction of the City of Bacor, specifically enumerated in its provisions and all persons, whether natural or juridical, including entities or agencies involved in activities or related fields specifically made subject of regulation by the provisions embodied in this Code.

**Section 3. Legal Basis.** This Code shall be suppletorily governed by the provisions of PD 856 (the Sanitation Code of the Philippines), RA 9003 (the Ecological Solid Waste Management Act), RA 8749 (the Clean Air Act), RA 9275 (The Clean Water Act), RA 6969 (Act to Control Toxic Substances and Hazardous and Nuclear Waste), RA 9296 (Meat Inspection Code of the Philippines), RA 8344 (An Act Prohibiting The Demand Of Deposits Or Advance Payments For The Confinement Or Treatment Of Patients In Hospitals And Medical Clinics In Certain Cases), by RA 9439 (An Act Prohibiting the Detention of Patients in Hospitals and Medical Clinics on Grounds of Nonpayment of Hospital Bills or Medical Expenses), various related circulars and orders of the Department of Health, by RA 7160 (the City Government Code of 1991), by RA 10611 (the “Food Safety Code of 2013”) and their respective Implementing Rules and Regulations.

**Section 4. Purposes of the Code.** This Code was approved to achieve the following:

4.1. Place all of the prevailing ordinances, policies, and regulations of the City of Bacoor related to public health, public sanitation, and public safety in one document;

4.2. Institutionalize the various health and sanitation related programs of the City of Bacoor for easier reference, dissemination, and implementation;

4.3. Promote and improve public health, public sanitation, and public safety in the City of Bacoor to approximate the health, sanitation, and safety standards of more advanced cities in the world;

4.4. Cause the creation of the City Epidemiological and Testing Unit and the City Social Hygiene Clinic; and

4.5. Educate the public on the need for greater and more conscientious involvement of everyone in society in improving the quality of life in the City of Bacoor.

**Section 5. Definitions of Terms.** Words and phrases used in this Code shall be understood in the sense indicated hereunder.

1. **Abattoir or Slaughterhouse** – the premises approved and registered to be used in the slaughter of animals for human consumption.

2. **Accessory Building** – a detached edifice or structure in a secondary or subordinate capacity from the main or principal building on the same premises.

3. **Additional Construction in an Establishment** – extension of any structures or rooms in an establishment which requires additional sanitation facilities.

4. **Adulterated Food** – food that contains any poisonous or deleterious substances in a quantity which may render it injurious to health or has been processed, prepared, packed or held under unsanitary conditions, where valuable nutrients have been in part or in whole omitted thereof.

5. **Agricultural Waste** - waste generated from the planting or harvesting of crops, the trimming or pruning of plants and wastes or run off materials from farms or fields.

6. **Aircraft** – any machine used for aerial navigation.

7. **Aircraft Commander** – the person serving in the aircraft and in-charge or in command of its operation and navigation.

8. **Air Gap** – a clear vertical space through the free atmosphere between the opening of any pipe or faucet conveying water or waste to

a tank, plumbing fixture receptor, or other device and the flood level rim of the receptacle. An air gap is used to prevent cross-connection between a water treatment device and a possible source of wastewater thereby preventing a reverse flow of water from the sewer into the water supply system.

9. **Airport/Port of Departure** – the last place where an aircraft takes off/a vessel leaves port.

10. **Airport/Port of Entry** – any airport/port designated as such by the concerned authorities of the Philippines on which aircraft/vessel may land or call where the formalities incident to customs, immigration and quarantine are carried out.

11. **Aisles or Passageway** – a space between rows of stalls utilized as passage by the public.

12. **Ambulant Peddler** – one who sells his wares, commodities or foodstuffs in any place of the market and keeps on travelling and selling his goods from one place to another.

13. **Animal Stockade** – any land, building or structure used for the keeping, stabling, feeding, watering, grooming, shoeing, or treatment of an animal, or any other veterinary purpose.

14. **Apartel** – a cottage or unit with one or more rooms distinctly different from a hotel room in such a way that cooking is allowed inside and that complete facilities for such are provided.

15. **Apartment** – a building containing a number of separate residential suites.

16. **Appliance** – includes the whole or part of any utensil, machinery, instrument, apparatus, or article used or intended for use in or for making, keeping/storing, preparing or supplying of any food.

17. **Approved Source** – a source of the water whether it be from a spring, artesian well, drilled well, public or private water system, rain water reservoir, or any other source that has undergone a sanitary survey, issued site clearance, constructed, and the water sampled, and analyzed, and found safe and potable, issued an operational permit and certificate of potability of drinking water.

18. **Approved Water Laboratory**– a Department of Health-accredited water analysis laboratory.

19. **Arrastre**– receiving and loading/discharging cargoes from the port to the ship's tackle and vice versa with the use of dock gang and cargo handling equipment.

20. **Artesian Well** – a well where water is confined under hydrostatic pressure between two relatively impervious layers such as rock formations.

21. **Article of Bedding** – includes upholstered furniture and filling and any mattress, pillow, cushion, quilt, bed pad, comforter, upholstered spring bed, box-spring, davenport or day bed, metal couch, metal bed, metal cot, metal cradle, used for sleeping, resting or reclining purposes and any glider, hammock or other substantially similar article which is upholstered in whole or in part.

22. **Ashes** – the residue from the burning of wood, coal, or other solid combustible materials.

23. **Autopsy** – full internal and external examination of a cadaver to determine the cause of death.

24. **Back Drain** – a hole to allow water to escape from behind a retaining wall and thus reduce the pressure behind it.

25. **Backflow Preventer** – a device or system installed in a water line to stop back flow from a non-potable source.

26. **Back-pressure** – pressure which creates resistance against the flow of water.

27. **Back-pressure Backflow** – backflow due to an increased pressure above the supply pressure, which may be due to pumps, boilers, gravity or other source of pressure.

28. **Backwashing** – washing of a filter by reversing flow of water through it to remove accumulated impurities.

29. **Backwater Valve** – a device installed in a system to prevent reverse water flow.

30. **Bakery, Bakehouse, Cake Kitchen or Shop and Similar Establishments** – premises in which breads, pastries, cakes, savorys, or other bakers 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.

31. **Baggage** – the personal effects of a traveler or of a member of the crew.

32. **Bar** – includes cocktail lounges and similar establishments with counter at which food and drinks, especially alcoholic beverages are served.

33. **Barber** – an individual whose occupation is cutting, styling and drying of hair, shaving and trimming of beards, moustaches, eyebrows and other body hair and performing other related services.

34. **Barber Shop** – a barber's place of business usually catering to the male customers.

35. **Bathhouse** – an establishment having individual showers and wash basin facilities.

36. **Bathing Load** – the maximum capacity of a swimming pool/bathing place.

37. **Bathroom** – a room with toilet and bathing facilities.

38. **Beautician/Hairdresser/Hairstylist/Make-up Artist** – an individual who shaves, cuts, trims waves, curls, stains or dyes or who in any other way treats the hair of any person; also an individual who performs scalp or facial treatment, manicure, pedicure or who in any other way treats or deals with the head, scalp, face hands, skin, fingernails or feet; the term does not include medical, paramedical and allied practitioner, while engaged in the conduct of his profession.

39. **Beauty Parlor** – an establishment or a department in an establishment offering services in adorning or beautifying the human head, hair, face, scalp, hands, feet, skin or nails and other services such as shampooing, blow drying, cutting or trimming, perming or waving, curling or shaving, barbering, dying, straightening, hot oil treatment of hair, hair removal in the armpit and legs, skin, facial and scalp treatment, manicuring, pedicuring.

40. **Bilge** – part of the underwater body of a vessel lying between the flat of the bottom and the straight vertical top sides.

41. **Biodegradable Waste**-any material that can be reduced into liner particles (degraded or decomposed) by micro-biological organisms or enzymes.

42. **Biodegradation**- a process in which a material is decomposed by microbiological organisms or enzymes.

43. **Biogas Digester**-a septic tank wherein animal wastes are deposited to produce methane gas.

44. **Biological Control**- a pest control method which utilizes predators, parasites and natural enemies of pest species to reduce or eliminate pest population.

45. **Birth Home**. – independent centers wherein pregnant women can avail themselves a home-like environment with modern and clean medical facilities.

46. **Boarding House** – a building where selected persons for fixed period of time are supplied with and charged for sleeping accommodations and/or meals. This will include dormitories and other similar establishments.

47. **Bonafide Bacoar Resident** – a resident of Bacoar for at least one year as certified by the Punong Barangay of the barangay where he/she resides.

48. **Bored Well** – a well-constructed by manually driven augers into the ground.

49. **Building** – an edifice or structure, framed or constructed, designed to stand more or less permanently, and covering a space of land, for uses as dwelling, shelter, storehouse or for industrial, commercial, business and some other useful purposes.

50. **Bulk Water** – water in container of five gallons or more in volume coming from refilling station establishment or water intended for potable uses which is transported via tanker truck or equivalent means from one area to another for the purpose of treatment and/or packaging and human consumption.

51. **Burial** – interment of remains in a grave, tomb or the sea.

52. **Burial Grounds** – cemetery, memorial park or any place duly authorized by law for permanent disposal of the dead.

53. **Bus Stop** – a common place for the stopover of buses located along the highways or regular route for transport in long travel.

54. **Bus Terminal /Bus Station** – a passenger station and a place for final stopover or a permanent station, office and yard of buses, which may also serve as loading and unloading area for passengers.

55. **Cabaret** – an establishment serving food and drinks and providing entertainment, usually singing and/or dancing.

56. **Calorie or Food Calorie** – the amount of energy needed to raise the temperature of one kilogram of water by one degree Celsius.

57. **Calorie Guide Chart** – a chart that lists the amount of calories obtained from every food product on the menu of a food establishment.

58. **Canteen** – an area devoted for eating used by students or employees inside a school or business establishment.

59. **Carbonated Drinks** – a beverage that has dissolved carbon dioxide to improve the taste and/or texture usually known as soft drinks and similar beverages.

60. **Cargo** – the merchandise/goods conveyed on a vessel/aircraft.

55. **Catacomb** – place of burial consisting of galleries or passages with side recesses for tombs.

56. **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.

57. **Cemetery** – public or private land used for the burial of the dead and other uses dedicated for cemetery purposes, to include landscaped grounds, driveways, walks, columbaria, crematories, mortuaries, mausoleums, niches, graveyards and public comfort rooms.

58. **Certificate of Potability of Drinking Water** – a certification issued by the City Health Office through the City Water Testing Unit (CWTU) certifying the potability and safeness of source drinking water for human consumption based on the Philippine National Standards for Drinking Water.

59. **Chemical Control**- a pest control method which utilizes rodenticides, insecticides, larvicides and pesticides.

60. **Chemical Privy** – a privy where fecal matter is deposited into a tank containing a caustic chemical solution to prevent a septic action while the organic matter is decomposed.

61. **Chemical Waste** – Comprises of discarded solid, liquid and gaseous chemicals. Chemical waste may be hazardous or non-hazardous. It is considered hazardous if it is toxic, corrosive (acid of pH<2 and bases of pH>2), flammable, reactive (explosive, water reactive, shock sensitive), or genotoxic (carcinogenic, mutagenic, teratogenic, or otherwise capable of altering genetic material). It is non-hazardous if it consists of chemicals other than those described above.

62. **Children's Institutions**- 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.

63. **Chiropodist** – an individual who practices the art of treating diseases of hands and feet.

64. **Cigarette** -- a small cylinder of finely cut tobacco leaves rolled in thin paper for smoking.

65. **Cinerary Remains/Cremains** – the ashes resulting from cremation of a dead body.

66. **Cistern** – a water tight tank used to store water.

67. **City Environmental Compliance Certificate** – a document issued by the City Environment and Natural Resources Office (CENRO) certifying that based on the representation of the project proponent, as reviewed and validated by the appropriate agency, the proposed project or undertaking will not cause a significant negative environmental impact and the proponent has complied with all the requirements;

68. **Closure of Cemeteries** – termination of burial activities in a cemetery.



69. **Coliform Organisms** – any rod-shaped, non-spore-forming, gram negative bacteria capable of growth in the presence of bile salts or other surface-active agents with similar growth-inhibiting properties which are cytochrome-oxidase negative and able to ferment lactose at either 35°C or 37°C with the production of acid, gas and aldehyde within 24-48 hours.

70. **Commercial Laundry** – a type of laundry utilizing mechanized equipment, specialized facilities and trained personnel to perform the operation. The service is charged with a fee. There are several types of commercial laundry depending on its specialization.

71. **Commercial Mall** – A building that contains various entertainment, recreational, business and food establishments designed to be open to the public.

72. **Commercial Sex Workers** – individuals who engage in sex for a fee.

73. **Committee** – the Department of Health Committee of Examiners for Undertakers and Embalmers.

74. **Communal Excreta Disposal System** – an excreta disposal system serving a group of dwelling unit.

75. **Community Laundry Area** - a place provided with laundry stalls and other sanitary facilities where the public can wash their clothes for free or a certain fee.

76. **Complete Treatment** – a series of combination of water treatment processes which shall include coagulation, absorption, sedimentation, slow and rapid sand filtration, aeration and chlorination.

77. **Condom** – a prophylactic device placed on a man's penis for the purpose to prevent reproduction or the spread of sexually-transmitted diseases.

78. **Condominium** – a building with one or more storeys composed of multi-unit residential suites under the joint ownership of occupants, each unit provided with complete sanitary facilities, utilities and other amenities.

79. **Construction Site** – premises that are being used in connection with the erection, demolition or renovation of the structure.

80. **Contamination** – the presence of infectious or non-infectious agent in an inanimate article or substance.

81. **Cosmetics** – any preparation approved for use by the Bureau of Food and Drugs to be applied to the human body for beautifying or preserving the appearance of a person or for cleansing, coloring, conditioning or protecting the skin, face, hair, nails, lips or eyes.

82. **Cosmetology** – the art and science of cosmetic treatment and

professional application of cosmetics.

83. **Cremation** – a process that reduces human remains to bone fragments of the sand or ashes through combustion and dehydration.

84. **Crematorium** – any designated place duly authorized by law to cremate dead persons.

85. **Crew** – the personnel of a conveyance who are employed for duties on board.

86. **Cross-Connection** – any connection or arrangement, physical or otherwise, between a potable water supply system and any plumbing fixture or any tank, receptacle, equipment or device, through which it may be possible for non-potable, used, unclean, polluted and contaminated water, or other substances, to enter into any part of such potable water system under any condition.

87. **Crustaceans** -- a very large group of arthropods, usually treated as a subphylum, which includes such familiar animals as crabs, lobsters, crayfish, shrimp, krill and barnacles.

88. **Customer** – a person receiving or seeking or awaiting the provisions of some service in an establishment.

89. **Dairies** – establishments for the production, sale or distribution of milk or milk products such as butter or cheese.

90. **Dance** – rhythmic and expressive body movements, usually coordinated into a pattern and adopted to musical accompaniments.

91. **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.

92. **Dance Instructor/Instructress** – a person who conducts lessons on ballets, modern dancing, jazz dancing, ballroom dancing, ethnic dancing, theater dancing, and other forms of dancing.

93. **Dancing School Studio**- an establishment offering training or instructions on ballet, modern dancing, jazz dancing, ballroom dancing, ethnic dancing, folk dancing, theater dancing and other forms of dancing.

94. **Dangerous/Hazardous Cargo** – goods or merchandise in the form of solid, gas or liquid, which exhibit dangerous/hazardous properties and are taken on board a vessel/aircraft.

95. **Day Care Center**- a school taking care of children three (3) to Five (5) years old when their parents/guardians are out.

96. **Death Certificate** – a document issued by the attending

physician or, in his absence, by the city/municipal health officer or other duly authorized government officials, using the prescribed form certifying the death of a person.

97. **Deep Well** – a well with depth greater than 20 meters constructed in areas characterized by aquifers or water-bearing formations generally located at a depth of more than 20 meters below ground surface.

98. **Deionization** – the removal of the ionized minerals and salts (both organic and inorganic) from a solution by a two-phase ion-exchange procedure.

99. **Department** – Department of Health.

100. **Depilatory Wax** – a wax used for the removal of superfluous hair.

101. **Dermatologist** – a physician specializing in the field of dermatology.

102. **Dermatology** – the branch of medicine concerned with the diagnosis and treatment of skin diseases and disorders.

103. **Detergent** - any of the various surface-active agents used in removing dirt or other foreign matter from soiled surfaces such as clothes and linens and retaining it in suspension.

104. **Diaper Supply** – a type of laundry which exclusively supplies clean diapers for babies. The customers may own the diapers and use the service of laundering or rent the diapers along with the service.

105. **Diatomaceous Earth Filters** – microscopic fossils of marine plants used in the filtering systems of swimming pools.

106. **Digestive Cesspool** – a pit for the reception or detention of sewage.

107. **Direct Transit Area** – a special area established in connection with an international airport, approved by the Department of Health (DOH) and under its direct supervision for accommodating transit traffic and, in particular, for accommodating, in segregation, passengers and crew breaking their air voyage without leaving the airport.

108. **Disco/Discotheque** – an establishment serving food and drinks, equipped with electronic sound and lighting system and similar accessories and providing space for dancing.

109. **Disinfection** – water treatment processes designed to destroy disease-causing organisms. The efficacy of disinfection is often assessed by measuring the coliform group of indicator organism.

110. **Disinfestation**-any measure taken to kill the vermin present in

land, places, buildings residences, conveyances and establishments.

111. **Disinterment** – the removal or exhumation of remains from places of interment.

112. **Distillation** – the process of separating organic and inorganic solids from water by evaporation (vaporization) followed by cooling and condensation.

113. **Distribution Box** – a small concrete receptacle between the septic tank and the drain field from which lines of drain tiles extend and which acts as surge tank to distribute the flow of sewage equally to each line of drain tiles.

114. **Distribution Line of a Leaching Tile System** – the pipe from within the distribution box to the drain field.

115. **Dock Gang** – a group of persons working on shore and on board vessels.

116. **Dock Work** – the loading and unloading of cargoes to and from any vessel.

117. **Dock Worker** – a person who deals with loading and unloading of cargoes on shore and on board vessel.

118. **Domestic Animal**- any animal, such as horse, cattle, swine, fowl, etc., which has been suppressed by man to live and breed in a tame condition.

119. **Domestic Airport/Port** – any airport or port situated within Philippine territorial limits generally utilized for City travel.

120. **Domestic Sewerage** – the sewage containing human excrement and liquid household waste. Also called sanitary sewage.

121. **Doubtful Source** – a water supply facility or source that is subject to re-contamination (e.g. open dug well, unimproved spring, surface water)

122. **Drainage System** – the drainage pipes of a plumbing system taking the waste water from the plumbing fixtures and delivering it to the sewer or some other outlet.

123. **Dry Cleaning** – a process of removing dirt and stains from linens, leathers, fabrics and furs using liquid solvents other than water.

124. **Dug Well** – a well normally circular or rectangular in shape, with diameter ranging from 1 to 1.5 meters. After the well is dug, it is necessary to put a lining made of permanent materials like masonry, brickworks of reinforced concrete which serve as protection against surface or outside contamination. An open dug well shall mean a well dug manually or mechanically to draw water by use of bucket or any

container attached to a rope.

125. **Egress** – an arrangements of facilities to assure a safe means of exit from building.

126. **Embalmer** – A person who practices embalming.

127. **Embalming** – preparing, disinfecting and preserving a dead body for its final disposal.

128. **Embalming Establishment or Morgue** – a place where a body of a human being is embalmed or treated for burial with preservatives.

129. **Emotional Environment** - factors which affect the emotional health of students and members of the faculty, non-teaching personnel and other support staff.

130. **Entertainers** – include hosts/hostesses, singers, hospitality girls, male and female escorts, receptionists, guests relation officers, ago-go dancers, male and female sexy dancers, dance instructors/instructresses and models of night/day clubs and similar establishments who entertain patrons or customers by seating and conversing, dancing, singing, eating or drinking with them.

131. **Environmental Sanitation Control**- the maintenance of cleanliness of the immediate premises and proper building construction and maintenance so as to prevent access of pests into human dwellings.

132. **Epidemiology** -- the science that studies the patterns, causes, and effects of health and disease conditions in defined populations. It is the cornerstone of public health, and informs policy decisions and evidence-based practice by identifying risk factors for disease and targets for preventive healthcare.

133. **Equipment** –all appliances, furniture, machinery, instruments, apparatus and articles used or intended to be used in the establishment.

134. **Establishment** – a collective term intended to include hotel, apartel, motel, boarding house, tenement house, apartment house, dormitory, inn, lodge, condominium and other similar establishments.

135. **Facial Treatment** – a procedure used to maintain or improve the appearance or freshness of the human face especially by the use of massage cosmetics.

136. **Fill and Draw Swimming Pool** – a pool filled with fresh water, used, drained, cleaned and refilled.

137. **Filter**- device installed as part of a water treatment system through which water flows for the purpose of removing turbidity, unpleasant taste, odor, iron or color. Filters can be loose media beds, in tanks or cartridge-type device. Filter media may be used for mechanical, absorptive, neutralizing or catalyst/oxidation filtration process.

138. **Filtration** – the process of separating solids from a liquid by means of a porous substance such as a permeable fabric or membrane or layer of inert media.

139. **Folkhouse/Karaoke Bar/Videoke Bar/Music Lounge** – an establishment serving food and drinks and where the major form of entertainment is singing or listening to music.

140. **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.

141. **Food Cart** – a non-enclosed, movable food stand, with or without wheels, selling 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, atrium, shopping complex or multi-purpose establishments.

142. **Food Establishment** – an establishment where food or drinks are manufactured, processed, stored, sold, served, including those that are located in vessels.

143. **Food Establishment Operator** – any person who by ownership or contract agreement is responsible for the management of one or more food establishments.

144. **Food Handler** – any person, who directly handles, stores, prepares, serves and/or sells food, drinks or ice and who, in the process, comes in contact with any eating or cooking utensils and food vending machines;

145. **Food Manufacturing** – any activity pertaining to the processing and/or making of food or drinks, such as that undertaken by bakeries or bake shops, processed meat plants, soft drink or fruit drink companies;

146. **Food Service Establishment** – any food establishment serving food or drinks that may or may not have been prepared elsewhere, such as coffee shops, canteen, panciteria, carindaria, fast food, refreshment parlor, snack bar, night clubs, and other similar establishments found in hospitals, schools, office buildings and the like;

147. **Food Stalls** – permanently constructed food with partition walls, dividers or 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.

148. **Foot Candle** – a unit of illumination on a surface that is everywhere one foot from a uniform source of light of one candle and equal to one lumen per square foot. One foot candle is equivalent to 10.76 lux.

149. **Foreign Port/Airport** – any port/airport situated outside Philippine territorial limits.

150. **Foreign School** - as distinguished from a Philippine school, is one that is 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.

151. **Formal Education** - refers to the hierarchically structured and chronologically graded learning experience organized and provided by the formal school system and for which certification is required in order for the learner to progress through the grades or move to higher levels. Formal education corresponds to the levels of the elementary, secondary and tertiary education.

152. **Freeboard or Airspace of a Septic Tank** – the distance as measured from the liquid level line to the inside top of the septic tank.

153. **Fumigation**- the act of applying, releasing or dispensing a toxic chemical so that it reaches the target organism primarily or wholly in gaseous state.

154. **Function Room** – a room in an establishment serving food and drinks and rented for public or social ceremonies, gatherings or festivities.

155. **Funeral Establishment** – any place used in the preparation and care of the body of a deceased person for burial.

156. **Galley** – the kitchen and cooking apparatus of a vessel/aircraft.

157. **Garbage Depository** – a temporary disposal point for refuse before being collected for final disposal.

158. **Good Manufacturing Practice (GMP)** – the detailed requirements governing plant construction and design, sanitary facilities and operations, equipment design and construction, production and process controls specific to the production and purification of water.

159. **Grocery** – where staple food articles commonly called “groceries” are handled and sold.

160. **Groundwater** – that portion of the rainwater which was percolated into the earth to form underground deposits called aquifers.

161. **Guest** – the occupant of a hotel/motel and other boarding and lodging rooms.

162. **Guts Cleaning**- cleansing, washing or scouring of bowels or entrails of fishes, poultry, mammals and other animals.

163. **Hazards** – the risk or danger to one's health or life.
164. **Health Care Facility**- includes hospitals, health centers, clinic, laboratories, medical research institutions and other similar establishments that provide preventive, curative and rehabilitative health services.
165. **Health Certificate** – a certification in writing, using the prescribed form and issued by the municipal or city health officer to a person after passing the required physical and medical examinations and immunizations;
166. **Health Hazard** – risk or danger to one's health or life.
167. **Heated Water** – water heated to a temperature of not less than 49°C (120°F) at the outlet.
168. **Hilot** – birth attendants using traditional methods of assisting women give birth without the required professional license issued by the government and the skills or resources to save women from the usual complications like severe bleeding, convulsions, sepsis and obstructed labor;
169. **Horizontal Pipe** – any pipe or fitting which is installed in a horizontal position or which makes an angle of less than forty-five (45) degrees with the horizontal.
170. **Hotel** – a building, edifice or premises or a completely independent part thereof, which is used for the regular reception of transient guests, accommodation or lodging of travelers and tourists and the provisions of services incidental thereto for a fee;
171. **House Sewer** – the pipeline conveying sewage from the house or building to the septic tank or to any point of discharge.
172. **Hydrostatic Pressure** – a measurement of structural strength and ability to hold water pressure.
173. **Ice** - water frozen into a solid state used preserve food, in food preparation, or as an ingredient.
174. **Ice Plant** -- an enclosed structure or factory dedicated to the large scale manufacture of ice for commercial use.
175. **Incineration** - the controlled process by which combustible wastes are burned and changed into gases and residues that contain little or no combustible materials.
176. **Individual Excreta Disposal System** – an excreta disposal system serving a dwelling unit.
177. **Industrial Refuse** - solid wastes resulting from industrial processes and manufacturing operations, such as food processing wastes, boiler houses cinders, wood, plastics, and metal scraps and shavings and



other similar wastes.

178. **Infected Area** – it is that part of a territory that, because of population characteristics, density and mobility and/or vector and animal reservoir potential, could support transmission of the reported disease. It need not correspond to administrative boundaries.

179. **Infectious Waste** - includes cultures and stocks of infectious agents from laboratory work, waste from surgery and autopsies of patients with infectious diseases, waste from infected patients in isolation wards, waste from potentially infectious cases, waste that has been in contact with infected patients undergoing hemodialysis and waste that has been in contact with animals inoculated with an infectious agent or suffering from an infectious disease.

180. **Infestation** – the presence within or around a building of any insect, rodent or other pests.

181. **Intoxicating Beverage/s** – any spirit, wine, beer, cider or other fermented, distilled or spirituous liquor normally ingested as a beverage excluding any other beverage with 0.5% strength or below.

182. **Ion Exchange** – the reversible process in which ions are released from an insoluble permanent material in exchange for other ions in a surrounding solution; the direction of the exchange depends upon the affinities of the ion exchanger for the ions present and the concentration of the ions in the solution.

183. **In Quarantine** – the state or condition during which measures are applied by a quarantine medical officer to a vessel, an aircraft or other means of transport, to prevent the spread of disease or vectors of disease from the object of quarantine.

184. **Insects** – flies, mosquitoes, cockroaches, bedbugs, fleas, lice, ticks, ants and other insects that are of public health significance.

185. **Integrated Control-** controlling pests through the use of several different methods and procedures that are used to complement each other. These procedures may include the use of pesticides, environmental sanitation measures, natural as well as mechanical and biological control methods.

186. **Isolation** – the separation of an infected person or group of persons during the communicability period from other persons except the health staff on duty, in such a manner as to prevent the spread of infection.

187. **Junk Dealer** – any person, firm, agency, or entity engaged in the collection, transportation, sorting, segregation, storing, exchange or sale of waste matter or rubbish, or any old, used or secondhand materials of any kind, including cloth, rags, paper, bottle, rubber, iron, brass, copper, or other metal, furniture, used motor vehicle or parts thereof, or of any other article which from its worn condition renders it practically useless

for the purpose for which it was made and which is commonly classified as junk.

188. **Kitchen** – a room or some other space with facilities for the preparation and cooking of food.

189. **Laboratory** – an accredited facility equipped with testing equipment and materials that is duly authorized and accredited to perform any or specific test or examinations.

190. **Laundromat**- a type of neighborhood laundry establishment, which provides coin-operated washing machines, dryers, and other laundry facilities.

191. **Lavatory** – a fixed bowl or basin with running water and drain pipe for washing hands and face. Specially designed lavatories are used for shampooing and washing hair.

192. **Lettable Room** – any room or rooms in an establishment intended for the use or occupancy of any of its guests for a fee.

193. **Level I (point source)** – a protected well or a developed spring with an outlet but without distribution system, generally adaptable for rural areas where the houses are thinly scattered. A level 1 facility normally serves around 15 households.

194. **Level II (communal faucet; system or standposts)** - a system composed of a source, a reservoir, a piped distribution network and communal faucets, generally suitable for rural and urban fringe areas where houses are clustered densely to justify a simple piped system. Usually, one faucet serves 4 to 6 household.

195. **Level III (waterworks system or individual house connections)** – a system with a source, a reservoir, a piped distribution network and household taps, generally suited for densely populated urban areas.

196. **Lifeguard** – an expert swimmer trained on life saving procedures employed at a public bathing place to safeguard bathers and to prevent drowning.

197. **Lime Burning**- the process of burning limestone or shells.

198. **Linen** – include sheets, tablecloths and other similar materials.

199. **Linen Supply** – a type of laundry that supplies uniforms and other linens to such customers as offices, restaurants, hotels, motels, manufacturing plants, automotive shops and hospitals. It also supplies linens such as shop towels, dust mops, dust rags, and other dust control items used in industry and other businesses.

200. **Livestock**- domestic animals used on a farm, especially those kept as food animals.

201. **Lobby** – a foyer or an anteroom or a waiting room furnished with lounges, chairs or sofas where guests can register.

202. **Lodging House** – a building where persons are supplied with and charged for sleeping accommodations only. This will include inn, lodge, cabin, cottage, resort, spa, club, pension house, hostels and all other similar establishments not classified as hotel by the Department of Tourism.

203. **Lye** - any strong alkaline solution used for cleansing purposes.

204. **Lye making**- the process of producing lye from strong alkaline liquor that chiefly contains potassium carbonate.

205. **Manicure** – the care of the hands and fingernails including massage of the hands and cleaning, shaping and polishing of the fingernails.

206. **Manure** - refuse from stables and barnyards, consisting of animal excreta with or without litter.

207. **Manure Storing** - stockpiling or deposition of manure.

208. **Market** – a place where commodities as foodstuffs, wares, and others may be bought or sold to the public. For purposes of this Code, it shall be understood that a “public market” refers to a market owned by the City; a “private market” is one owned by the private sector.

209. **Market Administrator or Master** – a representative of the City Mayor, who acts as the officer-in-charge of the public market where he is assigned. He has direct supervision over the employees of the public market.

210. **Massage Clinic** – an establishment where massage service is administered to customers.

211. **Masseur** – a trained person duly licensed to perform massage and to supervise massage clinic.

212. **Meat** – the edible part of the muscle of cattle, carabao, sheep, goats or swine and other animals skeletal or which is found in the tongues, in the diaphragm, in the heart or in the esophagus, with or without the accompanying or overlying fat, and the portion of bones, skin, nerve and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing.

213. **Meat by product** – any edible part other than meat which has been derived from cattle, carabao, sheep, goat, or swine whether boned or boneless and whether ground or unground to which no other ingredients has been added.

214. **Mechanical Control**- a pest control method which utilizes mechanical devices like rodent traps, fly traps, mosquito traps, air curtain

and ultra-violet light

215. **Medical Examination** – the preliminary examination of persons on board and those embarking, including scrutiny of health documents.

216. **Memorial Park** – a cemetery with well-kept landscaped lawns and wide roadways and footpaths separating the areas assigned for ground interments, tombs, mausoleums and columbaria; with or without a mortuary chapel; and provided with systematic supervision and maintenance.

217. **Misbranding** – indicates all possible conditions of fraud, mislabeling, imitation or misrepresentation of food products.

218. **Morgue** – a place in which dead bodies are temporarily kept pending identification or burial.

219. **Motel** – a roadside hotel consisting of private cabins or rooms usually intended for motorists.

220. **MPN (Most Probable Number)**– a statistical method of determining, microbial populations. A multiple dilution tube technique is utilized with a standard medium and observations are made for specific individual tube effects. Resultant coding is translated by mathematical probability tablets into population numbers.

221. **Nail Sculpturing** – the process of mending, leveling, filling and overlaying of nails or applying sculptured nails, nail extensions and manicure and pedicure.

222. **Natural Bathing Places** – include streams, rivers, lakes, beaches, springs, falls, tidal waters and other natural bodies of water.

223. **Naturalistic Control** - a pest control method which utilizes nature and nature's systems without disturbing the balance of nature.

224. **Niche** – interment space for remains.

225. **Night/Day Club** – an establishment open during night or day usually serving liquor and food, providing a show or live entertainment or music and space for dancing.

226. **Nits** – eggs of the head lice attached to the shaft or the hair and can be passed from one person to another by way of combs, brushed, hats, head scarves and towels.

227. **Noise** - means an erratic, intermittent, or statistically random oscillation, or any unwanted sound.

228. **Non-Biodegradable Waste** - refers to non-compostable/non-putrescible waste.

229. **Non-Perishable Food** – consists of food products in hermetically sealed containers processed by heat to prevent spoilage, and dehydrated, dried or powdered products so low in moisture content as not to produce development of microorganisms. (e.g. cereal, powdered milk, canned goods, bottled catsup and other similar products)

230. **Notice** – may either refer to written notices sent by the City Health Office to a person or establishment owner related to violations of this Code or to a sign posted within a hospital notifying the public that (a) RA 8344 prohibits the payment of a deposit by patients to hospitals in emergency cases, and (b) RA 9439 prohibits the detention of patients by hospitals for non-payment of hospital bills.

231. **Noxious** - anything offensive to the human senses and/or tends to cause injury.

232. **Nuisance** – anything that injures health, endangers life, offends the senses or produces discomfort to the community.

233. **Objectionable Odor** – any odor present in the outdoor atmosphere which, by itself or in combination with other odors, or is may be harmful or injurious to human health or welfare, which unreasonably interferes with the comfortable use and enjoyment of life and property, or which creates a nuisance.

234. **Offal** - the by-products, organs, glands and tissues other than meat of the food animal which may or may not be edible.

235. **Offensive Trades or Occupation** - any trade or occupation that has the potential to cause damage to life and property, injury, pain, unpleasant or nauseating sensation or produces uneasiness and unbearable conditions to a person or group of persons.

236. **Open Dumpsite** - a site used for the disposal of refuse where waste is exposed in the open.

237. **Operator** – the owner, manager, administrator, or the actual holder of the sanitary permit of the establishment.

238. **Overcrowding** – the convergence of large number of persons or motor vehicles closely accommodated together or adjacent to each other without order.

239. **Packed Food** – food that is bottled, canned, cartooned, wrapped or otherwise enclosed.

240. **Passenger/Cargo Vessel** – any vessel authorized by the Maritime Industry Authority to carry passenger/cargo.

241. **Pathological Waste**- includes tissues, organs, or body parts from surgical operations biopsies and autopsies, remains, aborted fetuses and animal carcasses and blood and body fluids.

242. **Pedicure** – the care, cleaning, shaping and polishing of the toe nails.

243. **Perimeter** – when applied to an airport, means a line enclosing the area containing the airport buildings and any land or water used or intended to be used for the parking of aircraft.

244. **Permissible Occupancy** – the maximum number of individuals permitted to stay in a hotel/motel room or similar establishment room.

245. **Pest** - any destructive or unwanted insect or other small animals (rats, mice, etc.) that causes annoyance, discomfort, nuisance or transmission of disease to humans and damage to structures.

246. **Pesticides** - any substance, product or mixture intended to control, prevent, destroy, repel or mitigate, directly or indirectly any pest.

247. **Pharmaceutical Waste** - includes spoiled, spilled, banned, expired, contaminated or used pharmaceutical products, drugs, and chemicals that are to be discarded because they are no longer necessary.

248. **Physical Environment** - school plants, grounds, and facilities.

249. **Piggery farms** - refers to any parcel of land, building or other structure used for keeping, raising or breeding, depasturing, feeding or watering of swines/pigs.

250. **Pipe Lines** – pipes used to transport water.

251. **Point-Of-Entry (POE)** – a water treatment device that is installed at the main inlet to a building or mobile vehicle and acts as centralized water treatment.

252. **Point-Of-Use (POU)** – a water treatment system design to connect at the actual point-of-use for water; countertop or under sink treatment system.

253. **Polluted Water** – water whose physical, chemical, bacteriological and radioactive properties have been altered due to the absence of domestic sewage, industrial waste or other substances in water that are possibly objectionable or harmful to human lives.

254. **Port** – a place where ship may anchor or tie-up for the purpose of shelter, repair, loading or discharge of cargo, or for other such activities connected with water-borne commerce and including all the land water area and the structure, equipment and facilities related to those functions.

255. **Post mortem examination** – external examination of a dead body to determine the cause of death.

256. **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 of radioactivity, turbidity or chemicals and it should pass the standards of the Philippine National Standards for Drinking Water.

257. **Poultry** – collectively refers to domestic fowls regardless of origin or breed.

258. **Poultry Farms** – plot of land devoted to the raising of domestic fowls which serves as source of eggs and meat for human consumption.

259. **Premises**- includes any land, building or other structure or part thereof.

260. **Pre-School Service** - any service which during all or part of the day regularly 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 child minding center, care center, day nursery, day care center, nursery school, kindergarten, play school or by any other name.

261. **Pressure** – the normal force exerted by a homogenous liquid or gas, per unit of area, on the wall of container.

262. **Pressure Balancing Valve** – a mixing valve that senses incoming hot and cold water pressures and compensates for fluctuations in either, to stabilize outlet temperature.

263. **Pressurized Can or Container** - includes innocuous or inert gas and aerosol can or container that may explode when incinerated or accidentally punctured.

264. **Privacy** – the existence of conditions in hotels and other similar establishments which will permit its guest to carry out an activity without interruption and/or interference either by light or sound.

265. **Private Burying Ground or Place of Enshrinement** – a family or individual or other similar exclusive burial ground established and authorized subject to these rules and regulations.

266. **Private School**-a privately owned and managed institution for teaching and learning authorized by the Department of Education or by the Commission on Higher Education to operate certain educational programs in accordance with law and the prescribed policies and rules of the Department of Education or the Commission on Higher Education.

267. **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.

268. **Privy** – a structure which is not connected to a sewerage system and is used for the reception, disposition and storage of feces or

other excreta from the human body.

269. **Protective Area** – area within a designated distance of at least 400 meters around the perimeter of an airport as per requirement by the International Health regulations.

270. **Public Cemetery** – a burial ground, government or privately owned, open for general use of the public.

271. **Public Laundry** – a laundry established and operated for, and open to the public and/or to an exclusive clientele.

272. **Public or Private Water Supply System** – a government or private owned system for the provision of potable water for human consumption. The water system could either be of Level I (point source), Level II (communal) or Level III (waterworks) type. The system includes a) any collection treatment, storage and distribution facilities under the control of the operator of such system and used primarily in connection thereto; and b) any collection, pre-treatment, or storage facilities not under the control of the operator of the system which are used primarily in connection with such system.

273. **Public Places**- parks, plazas, picnic grounds, camps, roads, cemeteries and memorial parks, terminals, rest areas and other open fields and enclosed areas of public assembly.

274. **Public Sanitary Sewer** – is a common sewer to which all abutters have equal rights of connections.

275. **Public School** - an educational institution which is established by or pursuant to law, supported and maintained principally through public funds, and administered by the City or national government, or an agency or subsidiary of the latter.

276. **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 a fee is charged for not for such use.

277. **Public Toilet** – a toilet facility located at public places like markets, bus stations, buildings, etc. intended for public use.

278. **Quarantine Inspection** – the inspection of a carrier together with its crew, passengers and cargo from ports and airports infected with diseases subject to international health regulations (e.g. cholera, plague, yellow fever) to determine the state of sanitation and health existing therein.

279. **Radioactive Waste** - waste contaminated with radioactivity generated from hospital nuclear medicine section, research institution, nuclear plant, radioactive implant, diagnostic and therapeutic



procedures and the paraphernalia used.

280. **Readily Perishable Food** – any food of such type or in such condition as may be 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.

281. **Recirculation Swimming Pool** – a pool filled by continuous flow of water, either fresh water from the source of supply or water which has been filtered and re-circulated.

282. **Recyclable Waste** - any waste material that can be retrieved and re-used. It consists of all putrescible and non-putrescible solid materials except for body waste.

283. **Refilled Water Container** – food-grade quality container for the containment of processed drinking water from retail water system or refilling station establishment.

284. **Refilled Water Dispenser** – an equipment use for dispensing processed drinking water either as a coin-operated machine, a monetary-driven equipment or manually operated machine.

285. **Refilled Water or Product Water** – source water that has undergone additional processing and the product of multi-stage purification technology (filtration, ion-exchange treatment, post carbon polishing, distillation, ultraviolet sterilization, reverse osmosis, air filtration, ozonation, or other DOH-approved technology) and complying with the standard parameters and values for refilled water quality of retail water system or refilling station.

286. **Refilling Station** – another term for a retail water system (RWS) establishment.

287. **Refuse** – term for all solid waste products;

288. **Refuse Depository** – a designated temporary storage point for solid waste prior to final disposal.

289. **Refuse or Solid Waste Disposal**-an integrated system, approach or process on the generation, segregation, storage, collection, transport, processing, recycling, recovery and final disposal/containment of solid waste.

290. **Regional Director** – an official who heads a regional health office of the Department of Health.

291. **Regulating Equipment** – includes all valves and controls used

in a plumbing system, which are required to be accessible or readily accessible.

292. **Remains** – the body or parts of the body of a dead person including the cremated remains.

293. **Removal of Cemeteries** – termination of all burial activities in the cemetery and subsequent exhumation of all human remains.

294. **Reservoir** – a pond, lake or basin, either natural or artificial, designed for storage, regulation and control of water.

295. **Residual** – the amount of a specific material remaining in water following a water treatment process. It may refer to material remaining as the result of incomplete removal such as hardness leakage, or to a substance meant to remain in the treated water such as residual chlorine.

296. **Residual Pressure** – the pressure available at the fixture or water outlet after allowance is made for pressure drop due to friction loss, head, meter and other losses in the system during maximum demand periods.

297. **Resource Recovery** - the extraction of materials or energy from waste.

298. **Restaurant** – coffee shops, canteens, panciteria, bistro, carinderia, fast food, refreshment parlors, cafeteria, snack bars, cocktail lounge, bars, disco, night club, food kitchen caterer's premises and all other 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;

299. **Retail Water System (RWS)** - refilled water being sold and placed in the refilled water container or in customer's containers in refilling station.

300. **Reverse Osmosis or Hyper-filtration** – a process for the removal of dissolved ions from water, in which pressure is used to force the water through a semi-permeable membrane, which will transmit the water but reject most of the other suspended and dissolved materials. It is called reverse osmosis because mechanical pressure is used to force the water flow in the direction that is the reverse of natural osmosis, namely from the dilute to the concentrated solution.

301. **Rodenticide** - chemicals or other preparations used to destroy rats.

302. **Rodents** - small mammals such as rats characterized by constantly growing incisor teeth used for gnawing or nibbling.

303. **Room Service** - any service or thing supplied and delivered to

the guest rooms such as food, drinks, sundries, etc.

304. **Rubbish** - refers to the non-putrescible solid waste constituents and included such items as papers, tin cans, glass, wood, bottles, broken glass, cardboard, plastics, yard cuttings, discarded porcelain wares, pieces of metals and other wrapping materials.

305. **Safety** – the condition of being free from danger and hazards which may cause injuries or diseases.

306. **Sanitary Clearance** – a clearance issued by the City health office to food or water delivery vehicles, mobile water tankers and similar vehicles , including its appurtenances that they comply with the design, construction, specification and other requirements of the Department

307. **Sanitary Engineer** – a person duly registered with the Board of Examiners for Sanitary Engineers (RA 1364) and who heads the sanitation division or section or unit of the provincial/city/municipal health office or employed with the Department of Health or its regional field health units.

308. **Sanitary Landfill** - a land disposal site employing an engineered method of disposing solid wastes on land in a manner that minimizes environmental hazards by spreading the solid wastes in thin layers, compacting the solid wastes to the smallest practical volume, and applying cover material at the end of each operating day.

309. **Sanitary Permit** - the certification in writing of the city or municipal health officer or sanitary engineer that the establishment complied with the existing minimum sanitation requirements upon evaluation or inspection conducted in accordance with Presidential Decrees No. 522 and 856 and City ordinances'

310. **Sanitary Seal** – a mixture of cement and water placed in the annular space of the well casing and drill hole to seal space and about 3 meters deep to prevent the intrusion of water.

311. **Sanitary Survey** – an activity to inspect and investigate the existing environmental conditions around the water source that may affect the quality of the water

312. **Sanitation Inspector** – an officer employed by the national, provincial, city or municipal government, who enforces sanitary rules, laws and regulations and implements environmental sanitation activities;

313. **Sanitize** – an effective bactericidal treatment to render surfaces of utensils and equipment free of pathogenic microorganisms;

314. **Sari-Sari Store** – a convenient store where a variety of food and food materials and other household merchandise are sold in small scale;

315. **Sauna Bath Attendant** – a person who applies the proper technique of giving steam bath to customers.

316. **Sauna Bath Establishment** – an establishment where customers are exposed to steam which is generated by sprinkling water on hot stones or by some means.

317. **Scalding** - cleaning and removal of hides, feather or hair accompanied with boiling water or steam;

318. **Scavenger** - a person engaged in the business of collection, recovery and transportation of recyclable refuse by specific hire or contract with another individual, firm, corporation, public agency or institution and does not include public agency responsible by law for the collection of refuse in a given jurisdiction.

319. **School** - a public or private educational institution undertaking educational operations with an organized group of pupils or students pursuing defined studies at defined levels, receiving instructions from teachers, usually located in a building or group of buildings in a particular site specifically intended for educational purposes.

320. **School Administrator** - a person, usually the owner, who manages the activities of a particular school.

321. **School for Persons with Disabilities** - schools 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.

322. **Scrap Processing** - recovering, preparing, treating, disinfecting, or other means of processing of discarded materials such as scrap metals, leftover food from slaughterhouses or food establishments, or any reusable solid or liquid.

323. **Sectarian School** - school run or managed by a particular religious organization

324. **Sectioning or Zoning** – grouping together in one section or zone in the market the same or similar commodities, goods or foodstuffs offered for sale;

325. **Septic Tank** – a water tight receptacle which receives the discharge 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.

326. **Septic Tank Absorption Bed or Drain Field** – an underground system of pipes leading from the outlet of the septic tank, consisting of open jointed or perforated pipes so distributed that the effluent from a septic tank is oxidized and absorbed by the soil.

327. **Service Facilities** – part of bus terminal/bus station that refers to the sanitary facilities, washing bays, parking areas, repair stations.

328. **Sewage Disposal System** – a system of collection, transportation, treatment and disposal of sewage.

329. **Sewage or Sewerage Works** – system of pipes, pumps, devices and other appurtenant structures for the collection, transportation and final disposal of waste water.

330. **Sewage Treatment Plant** – a mechanical contraption used to treat sewage and other effluents coming from domestic, commercial, agricultural, and industrial sources to make the same safe for release to the natural environment

331. **Sewer** – pipe, conduit or channel intended to convey sewage.

332. **Shallow Well** – a well measured from the natural ground surface with a depth of not more than 20 meters.

333. **Sharps** - include needles, syringes, scalpels, saws, blades, broken glass, nails and any other items that can cause a cut or puncture.

334. **Shelf Life** – the span of time a product is determined to be fit for human consumption.

335. **Single Service Articles** – straws, cups, toothpick, chopsticks, containers, lids or closure, 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;

336. **Skimmer** – a device for removing floating pollutants in a swimming pool.

337. **Skin curing/tanning**- an art or process by which a skin of an animal is exposed to the sun.

338. **Soap Boiling** - the process of boiling, cleansing or emulsifying an agent that is made usually by the action of alkali on fats, fat acids and oil in boiling or cold process, consisting essentially of a mixture of waste-soluble sodium or potassium salts of fat acids, and may contain other ingredients such as sodium carbonate or other builders, perfume, coloring agents, fluorescent dyes, disinfectants, or abrasive material.

339. **Soil** – visible dirt or debris such as organic matters, organic substances which may protect harbor or assist the growth of microorganism.

340. **Solid Waste Management** - an integrated system, approach or process on the generation, segregation, storage, collection, transport, processing, recycling, recovery and final disposal or containment of solid waste.

341. **Solid Waste/Refuse** – all organic or inorganic non-liquid and non-gaseous portions of the total waste mass. It consists of all putrescible and non-putrescible solid materials except for body waste.

342. **Solvent** – a common term of liquid substance used in dry cleaning process in place of water. It may also refer to liquid substances that bind or emulsify other chemical substances commonly used in paints, sealants, cleaning agents or the like.

343. **Sound Level Meter** - means any instrument and its appurtenances used for the measurement of noise and sound level.

344. **Source Water** – water from approved source that is conveyed or distributed to the refilling station through the public or private water mains or water tankers, containers or reservoir.

345. **Special School** - school which utilizes cadavers, plants, animals, bacterial or viral cultures and radioactive materials for studies and research.

346. **Springs** – ground water seepage visible at the earth's surface due to hydrostatic gradient or head.

347. **Stall** – an open compartment of area designated for the sale or display of commodities, including food products.

348. **Stallholder** – one who has been granted the right to use a stall or more, where he can display or sell his goods, commodities or foodstuffs.

349. **Static Pressure** – the pressure existing without any flow.

350. **Sterilization** – any chemical or physical process which kills and destroys all microorganisms.

351. **Stray Animal** - animal/s not subject to the control and/or found in a place outside the premises of its owner.

352. **Student** - any person who is enrolled and engaged in formal education studies and attends classes at the secondary or higher education level.

353. **Surface Water** – a mixture of surface run-off and groundwater. Surface sources include rivers, lakes, streams, ponds and impounding reservoirs.

354. **Suspect** – a person who may have been exposed to an infection or a disease and considered capable of spreading such disease.

355. **Swill** - includes that particular garbage which is wholly or nearly so, edible and usable as a food and having food value for animals or fowls, accumulating from animal, vegetable or other matter wasted from households or food establishments.

356. **Swimming Pool or "Pool"** – any concrete or masonry structure, basin, tank, located either indoors or outdoors, used for bathing or swimming, diving or recreational purposes, religious or therapeutic healing purposes and filled with a controlled water supply and having a depth of 91 centimeters (3 feet) or more at any point, together with appropriate buildings and appurtenances used in connection therewith.

357. **Technical/Vocational School** - any school undertaking a non-degree program at the post-secondary education in preparation for a particular occupation.

358. **Tenement House** – a building or portion thereof which is leased or sold to an occupant as residence by a number of families but living independently of one another and having a common right in the use of halls, stairways, terraces, verandas, toilets and baths.

359. **Test Well** – an excavation made to determine the quality and tranquility of water.

360. **Theological School** - a school established to undertake educational activities for priesthood or religious ministry.

361. **Tonsorial and Beauty Establishment** – includes barber shops, beauty parlors, spa and other establishments engaged in the physical make-over of an individual;

362. **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.

363. **Traditional Pesticides** - plant extracts or plant substances that are used to control pests.

364. **Ultraviolet Light Sterilization** – the process of killing active bacteria and spores in water with the use of ultraviolet ray.

365. **Undertaker** – a person who practices undertaking.

366. **Undertaking** – the care, transport and disposal of body of deceased person by any means other than embalming.

367. **Urban Pest Control** - pest control activities in all habitable areas but not to include agricultural pest control activities

368. **Urban Pest Control Applicator** – any individual who uses or supervises the use of pesticides or any other methods or services for urban pest control or implementation of a vermin abatement program.

369. **Urban Pest Control Operator** - refers to 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.

370. **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;

371. **Valid Certificate** – a certificate conforming to the rules and the model laid down by the World Health Organization in the International Health regulations and issued by the National Quarantine Office.

372. **Vector**- any organism which transmits infection by inoculation into the skin or mucous membrane by biting; or by deposit of infective materials on the skin or food or other objects; or by biological reproduction within the organism.

373. **Vendor** – any person who sells goods, commodities or foodstuffs, etc.

374. **Vermin** – a group of insects or small animals such as flies, mosquitoes, cockroaches, lice, bedbugs, mice and rats which are vectors of diseases;

375. **Vessel** – a general term for all craft or artificial contrivance capable of being used as a means of water transportation utilizing its own motive power or that of others.

376. **Wading Pool** – any concrete or masonry structure, basin, tank, located either indoors or outdoors, used for bathing or swimming, recreational purposes and religious or therapeutic healing purposes and filled with a controlled water supply and having a depth of 91 centimeters (3 feet) or more at any point.

377. **Waiting Area/Passenger Lounge** – a designated place for waiting passengers located inside the bus terminals, ports and airports.

378. **Waiting Shed** – a designated place for commuting passengers located along the highway that can accommodate a minimum of thirty (30) passengers.

379. **Water-Distributing Pipe** – in a building or premises, a pipe which conveys potable water from the building supply pipe to the plumbing fixtures and other water outlets.

380. **Water Hammer Arrestor** – a device used to absorb hydraulic shock, either of the air chamber or mechanical device design.

381. **Water Hauler** – any person, firm or company who transports, stores, delivers, and operates equipment used to transport or deliver water for human consumption.

382. **Water Main (Street Main)** – a water-supply pipe for public or community use.



383. **Water Purification Device** – any DOH-certified equipment, apparatus, device or gadget whose purpose is to purify water, either for household, commercial or other uses.

384. **Water Refilling Station** – establishment that refills and/or sells potable water to the public.

385. **Water Supplier** – any entity, government or private company, responsible for source development, water abstraction, treatment and distribution of water.

386. **Well** – a man made hole used for recovering ground water from the water bearing strata by digging, boring, drilling or by any other method.

387. **Well Driller** – an individual, partnership, corporation, cooperative and the like who undertake well drilling work or activities for the purpose of extracting ground water.

**Section 6. Rules in the Interpretation of this Code.** The following rules shall be observed in the interpretation of this Code:

6.1. Words used in singular also include the plural. The reverse is also true;

6.2. Words used in the present tense shall also include the past tense. The reverse is also true;

6.3. The words “*must*”, “*shall*”, “*will*” and “*may not*” as used in this Code are mandatory;

6.4. The word “*may*” is permissive while “*should*” is advisory and not mandatory or required;

6.5. When used with numbers, “*Up to X*,” “*not more than X*” and “*a maximum of X*” all include X;

6.6. Words or phrases not defined in Section 5 hereof shall be interpreted in the context it was used in this Code and reason why the Sangguniang Panlungsod used the said terms;

6.7. In interpreting words and phrases not defined in Section 5 hereof, the meaning of the said terms as popularly understood at the time the Code was approved shall be used;

6.8. Any word, phrase, or term not enumerated above but used in this Code shall be interpreted by taking into account the context in which it was used, its meaning as popularly understood, or its definition in either Black Law Dictionary or in the 2014 edition of Merriam -Webster Dictionary; and

6.9. Unless otherwise specified, any reference to the male

gender in any provision of this Code shall also include the female gender.

**Section 7. Effectivity.** This Code shall take effect immediately after it has been published at least once in a newspaper of general circulation in the Province of Cavite and after it has been posted in at least three (3) conspicuous places in the City of Bacoor.

**Section 8. Interpretation, Conflict, and Separability.** In their interpretation and application, the provisions of this Code shall be held to be the minimum requirements for the promotion of the public health, safety and general welfare, and shall be construed to achieve the purposes for which this Code was adopted.

This Code is intended to interfere with, abrogate, and annul any other ordinance, rule, order, memorandum, or guideline prevailing in the City of Bacoor prior to its approval. Where any provision of this Code imposes restrictions different from those imposed under any other provision of this Code, in the same or similar subject matter, the provision that is more restrictive or that imposes higher standards shall control.

If any court of competent jurisdiction adjudges any part or provision of this Code --or the application hereof to any person or circumstances -- invalid, such judgment shall be limited in its application to the part, provision or application directly involved in the controversy in which the judgment shall be rendered. It shall not affect or impair the validity and continued enforcement of any other parts of provisions of this Code or the application thereof to other persons or circumstances.

**Section 9. Automatic Review.** The Sangguniang Panlungsod shall automatically review this Code every three (3) years following its date of effectivity.

**Section 10. Due Process Requirements.** The rudimentary requirements of procedural and administrative due process shall be strictly observed prior to the imposition of any of the penalties specified hereunder. Thus, the City Mayor and City Health Officer and all other city employees under them shall ensure that persons against whom the said penalties are intended to be imposed shall be:

- (a) Notified in writing of the acts committed or not committed that constitutes a violation of this Code;
- (b) Given at least 24 hours from receipt of the notice within which to comply with the particular provision of the Code that was allegedly violated;
- (c) Exempted from facing criminal prosecution after the suspected offender voluntarily pays the corresponding fine for the offense allegedly committed; and
- (d) Allowed to defend himself in a proper court of law before the imposition of any fine in case the suspected offender chooses to

challenge the allegations against him.

## CHAPTER II

### HEALTH CERTIFICATE

**Section 11. Health Certificate as Employment Requirement.** No person shall be employed in any food establishments, food manufacturers, water refilling stations, beauty parlors, barber shops, medical and dental clinics, funeral parlors, resorts and other establishments situated in the City of Bacoor and covered by the regulations under this Code without first securing a Health Certificate from the City Health Office.

**Section 12. Health Certificate Requirements.** Applicants for Health Certificates as required in this Code shall undergo the following tests and radiologic examination and submit the original results of the tests to the City Health Office:

- a. Fecalysis
- b. Sputum Examination/Chest X-Ray
- c. Urinalysis (optional)
- d. Complete Blood Count (optional)
- e. Hepa Profile (optional)
- f. Drug Test

Results of fecalalysis, sputum examination, urinalysis, and CBC tests shall only remain valid for thirty (30) days from the date when the said tests were conducted. Results of chest x-rays and drug tests shall remain valid for six (6) months from the date when the said tests were conducted.

**Section 13. Laboratory tests.** All applicants for health certificate may choose to undertake the laboratory tests and radiologic examinations required under Section 6 hereof in any DOH accredited laboratory or at the City Health Laboratory. Laboratory tests conducted in any public health center or barangay health center within the City of Bacoor shall be **free of charge in favor of all bonafide residents of the City of Bacoor.**

**Section 14. Prohibition/Penalties for Public Health Center Employees Who Charge Fees.** Any employee of the city government of Bacoor assigned to a public health center who (a) requires any resident of the City of Bacoor to pay for the said tests, (b) refers a resident of the City of Bacoor to a privately-owned laboratory or diagnostic clinic despite the capability of a public health center to conduct the said tests, or (c) refuses to conduct the various laboratory tests needed by a patient for no justifiable reason shall be held administratively liable for the said offense pursuant to the relevant civil service regulations. Additionally, any person found guilty by a competent court of law to have violated this provision shall be held liable to pay a fine of **Three Thousand Pesos (PhP 3,000.00)**

for every instance that he/she have violated this provision.

**Section 15. Validity Period.** The Health Certificate shall be valid until the end of the current year and shall be renewed every year.

**Section 16. Non-Transferability.** Health Certificates are non-transferable but can be suspended or cancelled any time for reasons determined by the City Health Officer.

CHAPTER III

HEALTH AND SANITATION SERVICES FEES;  
ETHICAL PRACTICES GUIDELINES

**Section 17. Free Laboratory Services, Medicines, Medical and Dental Check-up.** All registered voters of the City of Bacoor for at least one (1) year and Special Bacoor Resident Card holders shall be entitled to receive free laboratory services, medicines, and medical and dental check-up in all public health centers and health facilities owned and operated by the City of Bacoor.

**Section 18. Laboratory Services Fees.** The following fees shall be imposed against all individuals who does not qualify under Section 17 hereof who avails the various laboratory procedures performed in all the public health centers and health facilities owned and operated by the City:

Routine Laboratory Tests	Fees (in Pesos)
Urine Exam	25.00
Stool Exam (DFS)	25.00
CBC	60.00
Platelet Count	60.00
Hgb/Hcl	60.00
Blood Typing	50.00
Chest X-ray	120.00
<b>Blood Chemistry</b>	
FBS	50.00
Cholesterol	50.00
Uric Acid	50.00
<b>Social Hygiene Tests</b>	
Gram Staining	50.00
NSS/KOH Stain	50.00
RPR	60.00
Routine Urinalysis	25.00
Routine Fecalysis	25.00

**Section 19. Sanitary Inspection Fee.** Every owner/operator of business, industrial, commercial, or agricultural establishments, buildings or

houses for rent shall secure a Sanitary Permit Certificate for the purpose of supervision and enforcement of existing rules and regulations on sanitation and safety of the public upon payment to the City Treasurer of an annual fee in accordance with the following schedule.

a) Financial institutions such as banks, pawnshops, insurance companies, finance and other investment companies, dealers in securities and foreign exchange dealers.	
Main Office .....	P 325.00
Every branch office .....	250.00
b) Gasoline service and filling station...	475.00
c) Private hospitals .....	700.00
d) Medical, Lying-in, and Veterinarian Clinic.....	325.00
e) Dwellings and other spaces for lease or rent	
Hotels, motels, apartelles, pension inns, drive inns:	
With more than 150 rooms .....	P 700.00
With 100 to 149 rooms .....	550.00
With 50 to 99 rooms .....	400.00
With 25 to 49 rooms .....	300.00
With less than 25 rooms .....	200.00
Apartments, per door .....	50.00
Houses for rent, per sq. m. ....	1.00
Dormitories, lodging or boarding	
houses with accommodations for:	
40 or more boarders or lodgers .....	475.00
15 to 39 boarders or lodgers .....	325.00
Less than 15 boarders or lodgers .....	250.00
f) Institutions of learning .....	550.00
g) Media facilities .....	250.00
h) Telegraph, teletype, cable and	
wireless communication companies .....	250.00
i) Telephone, electric and power companies:	
Main Office .....	400.00
Every branch office .....	250.00
j) Administration, display offices,	
And/or offices of professionals .....	100.00
k) Peddlers .....	50.00
l) Lending investors .....	250.00
m) Manufacturers, producers, foundry shops,	
laboratories, privately owned markets,	
shopping centers, <i>talipapa</i> , and warehouses	700.00
n) Amusements places, such as theaters,	

coliseums, sauna baths, massage clinics, operators of golf course, cockpit arenas, bowling alleys, stadia .....	700.00
o) Other amusement places not mentioned above	500.00
p) Importer, exporter and wholesaler .....	700.00
q) Public eating places, such as restaurant, refreshment parlor, <i>carinderia</i> , etc.	
Public eating places with more than 50 personnel	700.00
Public eating places with 50 personnel or less	500.00
r) Establishments offering services such as welding, vulcanizing, printing, publishing	
tailoring, barbering, and other similar services	450.00
s) Funeral parlors .....	500.00
t) Junkshops .....	300.00
u) Water refilling stations .....	300.00
v) Retailers and other establishments not included in the above .....	200.00
w) Excavation, plumbing, septic tank cleaning services	550.00

In cases where a single person, partnership, or corporation conducts or operates two or more businesses in one place or establishment, the sanitary inspection permit fee shall be imposed on the business with the highest rate.

x) Occupancy sanitary permit fees shall be imposed on newly constructed buildings/dwelling houses, as follows:	
1) Residential .....	P300.00
2) Commercial .....	P400.00
3) Industrial .....	P500.00

During the processing of the Business Permit of nightclubs and massage/sauna bath parlors, the application for the same should pass through the City Health Officer to ensure compliance with the foregoing. Aside from the foregoing fees, the owners of the said businesses shall also pay the following fees FOR EACH of their employees assigned to the said nightclubs or massage/sauna parlors prior to the issuance of their Business Permit and Sanitation Permit Certificate:

Laboratory Test	Frequency	Fee (in Pesos)
Sputum Examination	Once a year	P165.00
Gram's Staining for VD Clearance	Twice a month	50.00 per test
Routine Stool Examination	Once a year	50.00 per test

Pap's Smear	Once a year	180.00 per test
HIV/AIDS Seminar Fee	Once a year	300.00
Massage Course Seminar Fee	Once a year	200.00

**Section 20. Dental Treatment Fees.** The following fees shall be charged against any patient who receives the following dental treatment from any public health center or health facility owned or operated by the City of Bacoor:

Registration	30.00
Dental Extraction Fee (per tooth)	100.00
Dental Prophylaxis Fee	200.00
Dental Restoration Fee (per tooth)	200.00
Dental X-Ray Fee (periapical)	150.00
(panoramic)	300.00

**Section 21. Health Certification Fee.** --- All persons employed in business establishments engaged in food, entertainment, and personal services are required to undergo medical and physical examination given by government hospitals, medical clinics, and those private hospitals and medical clinics that may be accredited for the purpose. Based on the favorable results of the medical and health examination and upon payment of an annual fee of One Hundred Fifty Pesos (150.00) to the City Treasurer, the applicant shall be issued a chronologically numbered and serialized health certificate. The City Health Department shall keep a file copy of the results of the medical and physical examination.

**Section 21.A. Penalty for Violation of Section 21.** -- All business establishments engaged in food, entertainment, and personal services that are required to subject their employees to medical and physical examination given by government hospitals, medical clinics, and those private hospitals and medical clinics that may be accredited for the said purpose who employs any person who fails to comply with the same shall be meted out a penalty of **Five Thousand Pesos (PhP5,000.00)** and the cancellation of their sanitary and business permits. In the case of employees who violate Section 21 hereof, his employer shall be required to immediately secure the necessary health certificate within five (5) working days after the employer receives a written notice of violation from the City Health Office. If the employee fails or refuses to comply with the said requirement within the five-day period mentioned above, the employer shall have the right to suspend the employee pending his/her compliance with the said requirement. **Provided that:** if the employer fails or refuses to comply with the written notice of violation sent by the CHO, the employer shall be required to pay an additional fine of **One Thousand Pesos (PhP 1,000.00) per day until such employer complies herewith.**

**Section 22. Official Receipts.** All city government employees

assigned to the City Health Office including consultants, doctors, dentists, medical technologists, midwives, and nurses shall issue an official receipt from the Office of the City Treasurer in favor of patients who pays the above-mentioned fees.

**Section 22-A. Penalty for Violation of Section 22.** Any city government employee assigned to the City Health Office including consultants, doctors, dentists, medical technologists, midwives, and nurses who violates Section 22 shall be dismissed from public service subject to pertinent civil service regulations. Moreover, the said city employee/s shall be subjected to criminal prosecution to be initiated by the City Legal Office pursuant to pertinent laws.

**Section 23. City Health Office Ethical Guidelines.** The following ethical guidelines shall be strictly observed by all employees of the city government – including consultants, doctors, dentists, medical technologists, midwives, radiologists and nurses – who shall be assigned to work at any public health center or medical facility owned or operated by the city government:

- a) All city employees assigned to the CHO are required to arrive for work on time and to stay in his post during the entire duration of his work schedule;
- b) All city employees assigned to the CHO are required to obey the lawful orders of the City Health Officer and to comply with all regulations imposed by him/her pertaining to stock inventory, work schedules, and reportorial requirements;
- c) Only the City Mayor or the City Health Officer may allow a city employee or consultant assigned to a public health center or medical facility to leave his post during his work schedule. Such permission should be in the form of a duly accomplished and approved Leave Application Form to be considered valid. The employee concerned shall furnish a copy of the said form to the Human Resources Development and Management Department (HRDMD);
- d) Only the City Mayor or the City Health Officer may allow a city employee or consultant assigned to a public health center or medical facility to leave his post during his work schedule to attend an official function. Such permission should be in writing and a copy of the same should be furnished to the HRDMD by the employee concerned;
- e) All city employees assigned to the CHO are expected to treat all patients with courtesy and dignity at all times;
- f) All city employees assigned to the CHO are required to treat the medical records of all patients with utmost secrecy and confidentiality. The said employees are not allowed to divulge any information contained in such records without the express written permission of the patient concerned.



**Provided that:** if the patient is a minor, is mentally unsound, or is a victim of any of the acts of violence enumerated under RA 9262 and / or RA 7610 -- the name and other personal circumstances of the said patient shall absolutely be kept confidential even with the permission of the patient's parents or guardians or of the patient herself. **Provided moreover that:** data related to the medical condition of patients without divulging their identity or personal circumstances may be used for research, academic, or reportorial purposes without seeking the permission of the patients concerned;

- g) No doctor, dentist, nurse, medical technologist, midwife, or radiologist assigned to the CHO is allowed to engage in the private practice of his or her profession without the express written permission of the City Mayor. **Provided that:** any permission to engage in the private practice of profession shall be subject to the following conditions:

- (1) Such practice of profession shall only be done after the work schedule of the professional concerned;
- (2) The professional concerned is NOT allowed to refer or treat patients, who visits the public health center or medical facility where he/she is assigned, to a clinic, laboratory, or facility that he/she owns, works in, or is pecuniarily interested in. The professional concerned is considered to have pecuniary interest in a clinic, laboratory, or health facility that he/she partially owns, where he/she receives a commission or salary, or where he/she is related by affinity or consanguinity up to the 4<sup>th</sup> degree to its owner;
- (3) He/she shall not use any facility, equipment or material owned or purchased by the city government using public funds in the private practice of his profession;
- (4) He shall pay the appropriate income tax on all income derived from such private practice;
- (5) He/she shall agree in writing that the city government shall not be held liable for any injury he/she may cause to a patient or to any third party while engaged in the said private practice of profession; and
- (6) He/she shall refrain to engage in such private practice if there is nobody else in the CHO who is available to perform the duties expected of him/her in the public health

center or medical facility where he/she is assigned or if the City Health Officer cancels the authority to engage in private practice of profession due to exigencies of public service.

- h) Employees assigned at the CHO shall not refuse to treat or serve any patient that he/she is capable of treating or serving;
- i) Employees assigned at the CHO shall not engage in any partisan political activity during his/her incumbency in the office. **Provided further that,** a CHO employee shall still not be allowed to campaign for a candidate, during his/her incumbency in office, even if the latter is related to him and even if the employee goes on leave; and
- j) Employees assigned at the CHO shall accurately record his/her findings on all patients or establishments that they have treated or inspected and shall never falsify, destroy, misplace, or lose – either deliberately or through negligence – any portion of the same.
- k) No person may be appointed a consultant of the city government or of the City Health Office if he/she is concurrently working with another local government unit or government agency.
- l) Differences in opinion on how to treat a patient shall be discussed privately among the doctors or health professionals concerned and shall not be ventilated publicly or to any third party/ies.
- m) Any complaint for the violation of any of the foregoing, lodged against any employee of the city government – including consultants, doctors, dentists, medical technologists, midwives, radiologists and nurses – who shall be assigned to work at any public health center or medical facility owned or operated by the city government shall be heard by an Ethics Committee to be comprised of the following:

Chairperson-----	City Health Officer
Vice-Chair -----	HRDMD Head
Member -----	City Legal Officer

The Ethics Committee shall have the power to receive evidence and require the doctor/s or professionals concerned to submit such evidence as may be needed to address the complaint. The committee shall have the power to submit its recommendations to the City Mayor who shall have the sole authority to act on the same.

Subject to the gravity of the offense and the nature of the



following the date of effectivity of this Ordinance shall comply with the following minimum design parameters:

Biological Oxygen Demand (5 days)	50 mg/l
Chemical Oxygen Demand	100 mg/l
Surfactants Oil & Grease	5 mg/l
Fecal Coli forms	< 10,000 MPN/ 100 mL
Total Coli forms	< 10,000 MPN / 100 mL
Dissolved Oxygen	1.5 mg /l
Settleable Solids	30 mg/l
Color	30 PCU
Odor	30
Turbidity	50

**§26.2 Manually Cleaned Bar Screen.** STP's constructed following the date of effectivity of this Ordinance shall have manually cleaned bar screens that shall be maintained based on the following guidelines:

- a. The manually cleaned bar screen shall be rated for intermittent to continuous operation. All parts of the screen shall be designed to withstand the stresses that will be imposed upon them during their handling, installation, and operation. The unit shall be so constructed that it can be fixed to the channel and operating floors.
- b. The material used in the screen shall be stainless steel.
- c. The unit shall consist essentially of a bar rack, side frames, and cleaning rakes. The screen will be inclined 60 degrees for the horizontal.
- d. Cleaning rakes shall be easily removable manual-cleaned rake.

**§26.3 Positive Displacement Blowers.** STP's constructed following the date of effectivity of this Ordinance shall have positive displacement blowers which shall strictly comply with the following guidelines:

- a. Positive displacement blower of silent type shall be installed complete with accessories as described by its manufacturer/s.
- b. The blower shall be operated at the following conditions: Inlet air 14.7 psi, 84 degree Fahrenheit, 100 percent relative humidity. The synchronous motor speed shall not exceed 1800rpm.
- c. The impeller shall consist of close grain ductile iron with internal ribbing. The impeller shall be machined on all exterior

surfaces for operation at close clearances and shall be securely fastened to alloy steel achiness shafts.

d. The impeller case shall be strongly ribbed to eliminate distortion when operating at rated pressure.

e. The timing gears shall be manufactured with alloy steel and be accurately finished on all surfaces. They shall be securely attached to shafts by means of wedge rings permitting easy retiming of the unit.

f. The shaft centers of STP's shall be maintained by at least four heavy duty anti-friction bearings. Bearings shall have a B-10 life of 20,000 hours and be located in bearing cartridges of the flanged type for easy removal.

g. Gears shall be enclosed in an oil tight housing and shall be lubricated by a splash oiling system from a reservoir in the gear housing. Gear and bearings shall be splash lubricated by the same reservoir. Drive and bearings shall be splash oil system from the reservoir in the drive end cover plate.

h. Air vents shall be located between the seals and the impeller chamber to relieve the air pressure on the seals.

i. The inlet and discharge connections on the blowers shall be 125-pound ANSI flanges.

j. The blower shall comply with the following standards:

- i. The blower shall be supplied with an inlet silencer. The intake silencer shall be on the combination acoustical-reaction type with acoustical materials located in transition area adjacent to the blower intake. Silencer shell shall be constructed of fabricated steel with double wall thickness, and shall have multiple chambers for attenuating of both high and low frequency noise. Silencers shall have inlet located in the end and outlet on the side with mounting brackets supplied to mount silencer vertically.
- ii. The pressure gages shall be calibrated in psi absolute and be compound type. The gages shall have circular dial, with black figures on white background. Relief valve must be provided.
- iii. The equipment noise level shall not exceed an A-weighted sound pressure  $L_{Aeq,8h}$  of 58 dB(A) (8 hour average of 58 dB(A)) when measured no further than one meter from the operating unit in accordance with the occupational safety and health standard.

**§26.4 Chemical Feed Pump.** The STP's constructed following the date of effectivity of this Ordinance shall have chemical feed pumps that shall comply with the following minimum standards:

a. The chemical feed pump must be provided to feed chlorine solution into the system. Components shall include pump base. It shall have an operating pressure of not less than 100psi. A polyethylene tank must be provided for chlorine solution storage.

b. Motors shall have permanent lubrication of bearings and mechanical seal. Motors shall have lower balls bearing for thrust and upper sleeve bearing for radial loads. Power chord shall be epoxy sealed at the entrance to the motor. Motors shall be 220 volts, 1 phase, 60 hertz.

c. The pump shall have nameplate permanently attached to the pump frame into which the following information shall be impressed, engraved or embossed: manufacturer's name, pmp size, serial number, impeller diameter capacity, head rating and speed.

**§26.5 Diffusers.** The air diffusion assemblies for the aeration basin shall be made of fine bubble diffuser, it must be new of current manufacture and of best quality entirely suitable for the purpose intended. The body and the frame are solid aluminum, the connector is a ¾" S/S coupling

**§26.6 Air Header Supply Piping.** All pipes are stainless steel type 304.

**§26.7 Eccentric Reducers.** The eccentric reducers of all STP's installed after the effectivity of this Code shall be shop welded to ensure a constant invert elevation of the header.

**§26.8 Fittings and Welding; Saddles and Brackets.** All fittings shall be made of stainless steel type 304 including flanges, bolts and nuts. All pipe welding shall be by the Inert Gas Shielded Arc Method in accordance with the latest American Welding Society Standard. All interior welds shall be free from urns snags or rough projections. Final outside shop welds shall be wire brushed and passivated. Shall be type angular or Channel Bar. The floor or wall plates shall be fixed by means of G.I. expansion shields.

**§26.9 Motor Control Center.** All STP's installed after the date of effectivity of this Ordinance shall have a motor control center with the following minimum standards:

a. The enclosure shall be entirely made of MS plate, comprising an angle bar skeleton. Covering panel and the door will be made of sheet with a minimum thickness of 3mm. All components shall be installed on a removable mounting plate of the same thickness;

b. Programmable Logic Controller will be installed inside the Motor Control center;

c. All actuators and motor starters shall be controlled by contractors and relays with a 220 VAC coil voltage. The control supply will have a surge protection;

d. All actuators shall have their position indicated by pilot lights and have a manual override possibility (H-O-A selectors). All motors of more than 5 Hp will be wye/delta start and will show running position by green pilot light and overload tripping, by flashing red pilot lights, all door mounted. All will have Hand-Off-Auto selector switches;

e. All wiring and components have to be numbered by a permanent marking system;

f. The minimum control wire size is TF#18;

g. Power and control wiring are arranged in PVC wire gutters;

h. All wirings going outside the panel will end in suitable terminals mounted on DIN-rail;

i. All cable or conduit entry in the enclosure will be from the bottom; and

j. The bottom of the panel shall have ample space and distance to bend and connect to the terminal. Outgoing wires shall be pigtailed before connecting.

**§26.10 Revision of Minimum STP Standards.** Upon the joint recommendation of the CHO, the CENRO, the OBO, and the City Engineer, the Sangguniang Panlungsod may revise the minimum standards mentioned above regarding STP's by way of an ordinance.

**Section 27. Penalties for non-installation of STP, improper maintenance of STP, or installation of STP without complying with the minimum standards.** The following penalties shall be imposed against the owner, manager, or maintenance manager of any establishment, building, or land development project that fails to comply with the immediately preceding section and its sub-sections:

First Offense	Fine of P1,000.00 for every day that the said establishment, building, or land development project has not resolved the negative findings in the Notice of Violation to be counted from the day the said notice has been received
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Second Offense	Fine of P3,000.00 for every day that the
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said establishment, building, or land development project has not resolved the negative findings in the Notice of Violation to be counted from the day the said notice has been received

Third Offense

Fine of P5,000.00 for every day that the said establishment, building, or land development project has not resolved the negative findings in the Notice of Violation to be counted from the day the said notice has been received.

## CHAPTER IV

### THE FOOD ESTABLISHMENTS, PUBLIC MARKETS, FOOD MANUFACTURERS AND COMMERCIAL MALLS REGULATION CODE

**Section 28. Sanitary Permit.** All food establishments, public markets, food manufacturers, and commercial malls must obtain a Sanitary Permit Certificate before it can operate. Such permits must be renewed within the first two months of each year. The issuance of Sanitary Permit Certificates by the City Health Office is subject to the compliance by the applicant to the following:

a. **Permit To Operate.** No person or entity shall operate a food establishment for public patronage without securing a permit from the City Health Officer.

b. **Posting.** Every Sanitary Permit Certificate shall be posted in a conspicuous place within the establishment.

c. **Fees.** The applicant shall pay the necessary fees with the Office of the City Treasurer once every year as a prerequisite to the issuance or renewal of a Sanitary Permit Certificate.

d. **New Permit In Case of Change of Ownership.** Within fourteen (14) days after any change in the ownership or occupancy of any establishment, the new occupant shall apply to the City Health Officer to have such change noted in the records for a new Sanitary Permit Certificate even if there has been no change in the nature of the business or commercial activity being done in the said food establishment, food manufacturing facility, commercial mall or public market. The failure of the new owner to apply for a new Sanitary Permit Certificate shall be deemed a violation of this Code akin to operating without such a certificate.

e. **Record Of Permit Certificates.** The City Health Office shall keep a record of all establishments in respect of which permits have been issued and all permit certificates and renewals thereof. The said record shall show the following:

1. The name and address of the holder of the permit who



shall be the actual occupier of the establishment;

2. The Location of the establishment;
3. The purpose or purposes for which the permit has been issued;
4. The date the first permit was issued and the dates of any renewal thereof;
5. Every change of occupation and management of the establishment since the first permit was issued;
6. Conditions under which the permit was issued or any renewal thereof granted.

The record shall be available at all reasonable times for inspection by any officer of the City Health Office.

f. **Mandatory Random Inspection.** No Sanitary Permit shall be issued in favor of any Food Establishment or Food Manufacturer without its premises being first subjected to a mandatory inspection by a certified and duly trained Sanitation Inspector from the City Health Office. After the issuance of the permit, the Sanitation Inspector shall conduct one random inspection every quarter in the premises of the said Food Establishment or Food Manufacturer in order to ensure the continuing compliance of the said Food Establishment or Food Manufacturer with this Code.

**Section 28-A. Penalties for Violation of Section 28.** The owner or proprietor of any food establishment, food manufacturing facility, commercial mall or public market – with the exception of the city government – that violates Section 28 hereof shall be held liable to pay a fine of **Five Thousand Pesos (PhP 5,000.00) and the cancellation of its existing Sanitary Permit Certificate.**

**Section 29. Power of the CHO to Conduct Surprise Inspections, Cancel Sanitary Permits and to Close Food Establishments/Food Manufacturers/Public Markets and Commercial Malls And Penalty For Violation.** In order to safeguard public health and welfare, the City Health Officer shall have the power to order the conduct of surprise sanitary inspections of any food establishment, food manufacturer or public market upon receipt of a complaint that a violation of this Code has been committed and to order the cancellation of an existing Sanitary Permit Certificate and the temporary closure of such public market, establishment or manufacturer if public health or safety so warrants such as, but not limited to, when the spread of a communicable disease may ensue or when two or more customers have already succumbed to a disease caused by such violation. The said closure shall not be done without first notifying in writing the owner/s of the establishment or manufacturer or the Market Administrator of the public market on the list of the various violations of this Code.

The duration of such closure shall depend on how long the owner/s of the business establishment concerned have resolved the negative findings of the City Health Office. In addition to such closure, the owner/s of the said establishment or manufacturer shall be held liable to pay a fine of **Five Thousand Pesos (P5,000.00) for every day that the said**

**establishment have failed to resolve its various violations of this Code.**

Such closure shall not prevent any person who has suffered any injury or damage due to the violation of this Code from filing the appropriate legal action against the owner/s of the food establishment or food manufacturer concerned. A new Sanitary Permit Certificate shall be issued in favor of the owner of the establishment, manufacturer, or public market immediately after it has successfully resolved the negative findings of the CHO.

**Section 30. Penalty for Illegal Issuance of Permit and/or Use of Illegally Issued Permit.** Any employee of the city government who (a) causes the issuance of a Sanitary Permit in favor of an applicant who does not comply with the foregoing requirement, or (2) who connives in the said illegal issuance of such permit, or (3) who receives any bribe or favor in exchange for the issuance of such permit, or (4) for participating in any act analogous to the foregoing shall be dismissed from public service pursuant to pertinent civil service regulations and shall be subjected to criminal prosecution to be initiated by the City Legal Officer. Additionally, the said city government employee/s shall be held liable to pay a fine of **Five Thousand Pesos (PhP 5,000.00) for every permit that was issued illegally due to his/her fault.**

Any Sanitary Permit found to have been issued illegally shall be cancelled by the City Health Officer after due notice to the parties concerned and investigation to be conducted by the City Legal Office. The owner/s of any food establishment or food manufacturer who have used an illegally issued permit shall also be subjected to the appropriate criminal prosecution to be initiated by the City Legal Officer. Additionally, the owner/s of any food establishment or food manufacturer who have used an illegally issued permit shall also be held liable to pay a fine of **Five Thousand Pesos (PhP 5,000.00)** for violating this Code.

**Section 31. Health Requirements for Food Handlers.** All food handlers working within the City of Bacoor regardless of whether they are working within enclosed food establishments or as ambulant vendors shall observe good personal hygiene and practices such as:

1. Wearing clean working garments and hair restrainer such as hairnets, ball caps or hats at all times;
2. Refraining from handling food with no shirt or only using sleeveless shirts;
3. Not using aprons when preparing food in the kitchen;
4. Washing hands, arms and fingernails before working. Such washing must be repeated during working hours and after smoking, visiting the toilet, coughing or sneezing into hands, or as often as may be necessary to remove dirt and contaminants;
5. Using, chewing or smoking tobacco in any form while engaged in food preparation or service or while in the equipment and utensils washing or food preparation areas shall not be allowed;
6. Taking alcoholic beverages or prohibited drugs while preparing, serving, or handling foods is not allowed;
7. Using of sanitary food gloves while preparing food;

8. Use of mouth masks while preparing or serving food; and
9. Using clean utensils and knives while preparing or serving food.

**Section 31-A. Penalties for Violation of Section 31.** The owner or proprietor of any food establishment that violates Section 31 hereof shall be held liable to pay a fine of **Five Thousand Pesos (PhP 5,000.00) and the cancellation of its existing Sanitary Permit Certificate.**

**Section 32. Sick Persons Not Allowed To Handle Food And Penalties For Violation Hereof.** No person shall be allowed to work in food handling and preparation while afflicted with a communicable disease or a carrier of such disease. Any person found to have violated this provision shall be immediately ordered to cease and desist from continuing his/her work, his/her work permit, should there be any, shall be immediately cancelled, and he/she shall not be issued any work permit until such time that such person has been completely cured of such disease based on a medical certificate issued by the CHO. Moreover, the owner of the establishment shall be held liable to pay a fine of **Five Thousand Pesos (P5,000.00) and the cancellation of its existing sanitary permit.** Provided however, that should the sick person and the owner of the establishment be one and the same, no sanitary permit shall be issued to him/her until such time that such person has been completely cured of such disease based on a medical certificate issued by the CHO.

**Section 33. Quality and Protection of Food.** All foods sold within the City of Bacoor must be obtained from sources approved by the City Health Officer, by the Department of Health, or by the Bureau of Food and Drugs. In this regard, all food establishments, food manufacturers, and public markets operating within the City of Bacoor shall strictly comply with the following requirements:

a. All meats or meat products to be sold or to be used as ingredient in food or food products to be sold within the City of Bacoor shall come from duly licensed slaughterhouses inspected and approved by the City Veterinarian and City Meat Inspector;

b. All livestock products sold or to be used as ingredient in food or food products to be sold in any food establishment, food manufacturer or public market within the City of Bacoor shall bear the stamp of inspection by an authorized abattoir or City Meat Inspector;

c. Sea foods to be sold or to be used as ingredients in any food or food product to be sold within the City of Bacoor shall not come from sources in any manner polluted by sewage, chemicals, radioactive waste and other toxic substances.

d. Vegetables and fruits to be sold or to be used as ingredients in any food or food product within the City of Bacoor shall come from safe sources where the soil is not contaminated by sewage and toxic chemicals and shall not contain toxic chemical residues above tolerable limits as set by the DOH or by the BFAD;

e. All milk and milk products to be sold within the City of Bacoor

shall come from approved sources and shall meet the standards and quality established by the regulatory authority; and

f. No food establishment, food manufacturer, or public market operating in the City of Bacoor shall sell any adulterated food to the public.

**Section 33-A. Penalties for Violation of Section 33.** The owner or proprietor of any food establishment, food manufacturing facility, or public market – with the exception of the city government – that violates Section 33 hereof shall be held liable to pay a fine of **Five Thousand Pesos (PhP 5,000.00) and the cancellation of its existing Sanitary Permit Certificate.**

**Section 34. Documents needed for the issuance of a Sanitary Permit.** Applicants for the issuance of Sanitary Permit Certificates shall submit the following documents:

- a. Vermin Abatement Program duly signed and prepared by a government accredited pest control company;
- b. Receipt for payments of Sanitary Permit Fee;
- c. Physical, chemical and microbiological examination of water and ice source test result to be conducted by the City Water Testing Unit (CETU);
- d. Health Certificate of employees;
- e. Documentation of waste disposal;
- f. NMIS certificate (if applicable); and
- g. Water Potability Certificate (if applicable).

All the said documents shall be kept by the CHO in its archives for future reference.

**Section 35. No animals inside food establishments.** Except for live fish or crustaceans displayed or kept in freshwater aquariums inside restaurants serving seafood, no live animals shall be allowed inside food establishments. The managers or owners of food establishments shall have the right to disallow customers carrying live animals or pets from entering the premises of the said establishments. The owner/proprietor of food establishments who shall violate shall be subjected to the penalty hereinafter provided.

**Section 35-A. Penalties for Violation of Section 35.** The owner or proprietor of any food establishment that violates Section 35 hereof shall be held liable to pay a fine of **Five Thousand Pesos (PhP 5,000.00) and the cancellation of its existing Sanitary Permit Certificate.** Any customer who insists on bringing in an animal or pet within a food establishment despite being prohibited from doing so by the manager, owner, or supervisor of the said establishment shall be held liable to pay a fine of **One Thousand Pesos (PhP 1,000.00).**

**Section 36. Cigarette Smoking Ban In All Schools, Food Establishments, Food Manufacturing Establishments, Public Markets and Commercial Malls.** Smoking or chewing of cigarettes and other tobacco

products is strictly prohibited inside all schools, food establishments, food manufacturing establishments, public markets, and commercial malls operating within the City of Bacoor. The smoking or chewing of cigarettes and other tobacco products may only be allowed beyond ten (10) meters outside of the gates or entrances of the schools, food establishments, food manufacturing establishments, public markets, or commercial malls mentioned above or within designated smoking lounges located inside the said buildings. In no instance shall minors be allowed to smoke or chew cigarettes or other tobacco products anywhere within or outside of the said buildings. **Provided that:** the said establishments are hereby mandated to designate smoking areas within the said premises. In commercial malls, the said smoking areas shall be air-conditioned and shall be properly ventilated to ensure that cigarette smoke is pushed out of the facility where it cannot harm non-smokers. It shall have a plastic vapor barrier and its door shall contain rubber gaskets to ensure that tobacco smoke shall not escape the room and spread to adjoining areas of the facility. It shall be prominently marked. It shall also contain posters reminding smokers of the dangers of smoking. While use of the lounge shall be free, cigarettes and cigars sold inside the room shall be for sale. Minors shall be absolutely prohibited to enter this room even if accompanied by a parent or an adult. Adults who insist on bringing in a minor inside this room shall be refused entry. Except in this lounge, smoking shall be strictly prohibited anywhere else inside the commercial malls and arcades.

Security officers of commercial malls, schools, food establishments, public markets, and food manufacturing establishments are hereby deputized to enforce this provision either by themselves or with the assistance of police or barangay authorities.

**Section 36-A. Penalty for Violation of Section 36.** Any person who shall violate Section 36 shall be held liable to a fine of **One Thousand Five Hundred Pesos (PhP 1,500.00)**. If the offender is a minor, his/her parents or guardians shall pay the fine mentioned above.

**Section 36-B. Reward In Favor of Persons Who Shall Report Violations of Section 36 or Who Accosts Persons Violating Section 36.** Any person who reports any violation of Section 36 that leads to the arrest of the offender and to his payment of the fine mentioned in Section 36 hereof shall be entitled to a **P500.00 reward to be taken from the fine paid by the offender**. Any public officer who accosts a person who have violated Section 36 which resulted in his payment of the corresponding fine shall likewise be entitled to a **P500.00 reward to be taken from the fine paid by the offender**.

**Section 37. Prohibition against the sale of tobacco products, intoxicating beverages or products, and/or products containing solvents to minors or to mentally incapacitated persons and penalties for violation hereof.** The sale of any tobacco or cigarette product, intoxicating beverages or product – including but not limited to beer, wine, whiskey, gin, -- and/or any product with solvents such as but not limited to rugby, acetone, and or roof sealant to any minor or to any mentally incapacitated person shall be absolutely prohibited in the City of Bacoor.

The following penalties shall be imposed against the owner/s, manager/s, or supervisor/s on duty of any establishment that violates this provision:

First Offense	P1,000.00 fine plus mandatory attendance to a one (1) day seminar on the hazards to minors of cigarette smoking, the imbibing of intoxicating beverages and products, and the inhalation of solvents to be conducted by the CHO
Second Offense	P2,000.00 fine plus five (5) day suspension of business permit and the closure of the establishment for the same number of days
Third Offense	P5,000.00 fine plus ten (10) day suspension of business permit and the closure of the establishment for the same number of days

**Section 38. Prohibition against requiring, authorizing, or directing minors or mentally incapacitated persons to buy or sell tobacco products, intoxicating beverages or products, and/or products containing solvents and penalties for violation hereof.** Any adult who requires, authorizes, or directs a minor or mentally incapacitated person to buy or sell any tobacco or cigarette product, intoxicating beverages or product – including but not limited to beer, wine, whiskey, gin, -- and/or any product with solvents such as but not limited to rugby, acetone, and or roof sealant shall be absolutely prohibited in the City of Bacoar. The following penalties shall be imposed against the parent or guardian, or against any adult, who violates this provision:

First Offense	P1,000.00 fine plus mandatory attendance to a one (1) day seminar on the hazards to minors of cigarette smoking, the imbibing of intoxicating beverages and products, and the inhalation of solvents to be conducted by the CHO
Second Offense	P2,000.00 fine plus five (5) day imprisonment
Third Offense	P5,000.00 fine plus ten (10) day imprisonment

**Section 39. Right and duty of business establishments to refuse sale of tobacco products, intoxicating beverages or products, and/or products containing solvents to persons suspected of being minors or of being mentally incapacitated and to ascertain the age or mental capacity of a customer.** The employees or proprietors of all business establishments in

the City of Bacoor shall have the right and duty to refuse to sell any tobacco or cigarette product, intoxicating beverage or product – including but not limited to beer, wine, whiskey, or gin, -- and/or any product with solvents such as but not limited to rugby, acetone, and or roof sealant to any person suspected of being a minor or of being mentally incapacitated. If the said person insists on buying the said products despite the refusal of the employees or proprietors of the establishments mentioned above, the employee or proprietor concerned shall have the right to call a police officer or a social worker assigned at the City of Bacoor who shall ascertain the age or mental capacity of the customer and to require the said customer to wait for the arrival of the police officer or social worker. **Provided, that** the employee or proprietor who invokes the said right shall not be held liable for any injury or damage arising from any delay caused by his/her decision to ascertain the age or mental capacity of the customer even if he/she is proven wrong by the police officer or social worker.

**Section 40. Power of any police officer, barangay official, or social worker to take custody of any child or incapacitated person caught buying or selling tobacco products, intoxicating beverages or products, and/or products containing solvents.** Any police officer, barangay official, or social worker is hereby empowered to take into custody any child or mentally incapacitated person caught buying or selling any tobacco or cigarette product, intoxicating beverage or product – including but not limited to beer, wine, whiskey, or gin, -- and/or any product with solvents such as but not limited to rugby, acetone, and or roof sealant in the City of Bacoor pursuant to the pertinent provisions of RA 9344 (also known as the “*Juvenile Justice and Welfare Act of 2006*”) and its implementing guidelines.

**Section 41. Mandatory display of the nutrition facts, calorie guide charts and ingredients of all cooked food being sold in all food establishments operating within the City of Bacoor including school canteens and restaurants excluding carinderias.** The owner, manager, operator, or supervisor of all food establishments operating or doing business in the City of Bacoor including school canteens in private and public schools and restaurants-- excluding carinderias -- shall be required to display the nutrition facts and ingredients of all food cooked or being sold at the said establishments. The said nutrition facts and ingredients shall be displayed on the menu, menu board, or on posters prominently displayed within the said establishments beside the name of each food being sold thereat. **Provided that:** the CHO shall assist the owners and operators of all school canteens that are incapable of complying with this provision due to technical reasons. Such assistance shall consist of testing and evaluating the ingredients and nutrition value of the food being sold at the said establishments. **Provided further that:** the owners and/or operators of school canteens shall shoulder the cost of such testing.

**§41.1 Determination of accuracy of disclosure of food nutrition facts and ingredients.** In order to determine the accuracy of the nutrition facts and ingredients being displayed by the food establishments subject of

Section 41 hereof, the CHO shall conduct random testing of all food products being cooked or sold in the said establishments at least once a year. The said tests shall be conducted in cooperation with the Philippine Heart Center, and various non-government organizations advocating nutrition related issues. The results of the said tests shall be shared by the CHO with the owner, manager, operator, or supervisor of all food establishments concerned within thirty (30) days after the release of the said results by way of a written notice.

**§41.2 Standard display format.** To avoid confusion and to make the information more accessible to customers, the ingredients and nutrition facts of all the food products being cooked or sold in the establishments concerned shall be displayed in this manner:

Name of Food		
Ingredients	(enumerate ingredients)	
Nutrition Facts	Per Serving (in grams)	Per 100g
Energy		
Protein		
Total Fats		
Saturated Fats		
Trans Fat		
Cholesterol		
Total Carbohydrates		
Dietary Fiber		
Sugar		
Sodium		
Price	Per Serving	Per Set (if any)

**§41.3 Duty to educate the public of nutrition values of food being sold in various food establishments.** The CHO shall have the duty of educating the public on the nutritional value of the various food products being sold in the various establishments subject of Section 41 hereof by explaining to the public the meaning of the various figures to be disclosed by the said establishments pursuant to Section 41.2 hereof. The said duty may be performed through the posting of graphic posters that would explain – in simple terms that even people of limited educational attainment can understand – on every table that can be found within the said establishments. The said posters shall be designed by the CHO and shall be laminated. The owner of the establishment concerned shall shoulder the cost of printing and laminating the said posters. **The removal of the said posters shall be considered a violation of Section 41 of this Code.**

**§41.4 Penalties for violation of Section 41.** The following penalties shall be imposed against the owner, manager, or supervisor of the food establishment that violates Section 41 and its sub-sections:



First Offense	P1,000.00 fine
Second Offense	P2,000.00 fine plus five (5) day suspension of business permit
Third Offense	P5,000.00 fine plus ten (10) day suspension of business permit.

## CHAPTER V

### THE BACCOOR SCHOOL SANITATION, FOOD, AND HEALTH SERVICES CODE

**Section 42. The Physical Environment.** To ensure the health and safety of students, no Building Permit shall be issued in favor of the owner of any privately owned elementary or secondary schools, foreign schools, or vocational or trade schools unless the following factors were considered in its design and construction:

a. **Site.** Traffic hazards are to be avoided but not to the point of sacrificing accessibility to public transportation. It shall be distant from sources of nuisances such as nightclubs and from establishments that may produce foul odors, noise, or communicable diseases such as animal farms or abattoirs.

b. **Grounds.** The acreage of the school shall be large enough to permit playgrounds, athletic fields, parking lots, and school gardens.

c. **Building.** The following shall be considered in the design and construction of all privately owned elementary or secondary schools, foreign schools, or vocational or trade schools in the City of Bacoor:

1. It shall be constructed of strong and durable materials and designed along functional lines;
2. The requirements of the City fire department shall be observed;
3. Sufficient ventilation shall be provided;
4. Wall and ceiling finishes should be chosen so as to give optimum lighting with minimum glare. Paint or other finishing materials that contain lead or asbestos shall not be used on the walls or ceilings of the said school;
5. Artificial lighting with louvered fluorescent or incandescent fixture shall be used to supply a minimum lighting of 25 foot-candles in the darkest corner;
6. For flooring, suitable materials shall be used which will give maximum durability without creating a slippery surface;and

- 7. The school shall provide at least three (3) designated off-street parking slots for every classroom for use by the parents and/or guardians of its students. The said parking slots may either be located within the school premises or on a nearby property either owned or leased by the school. In no instance shall the said parking slots be located on sidewalks or on any private or public road.

d. **Sanitary Facilities.** The school population shall be provided with potable water and sewage and waste disposal systems including a sewage treatment plant that passes the design standards of the city government under Section 26 up to Section 26.10 of this Code.

**Section 42-A. Penalties for Violation of Section 42.** The following penalties shall be imposed against the owners of any private school that violates the immediately preceding Section:

First Offense	Fine of P2,000.00 for every day that the owner/s of the said school failed to resolve the negative findings of the OBO after receiving a Notice of Violation;
Second Offense	Fine of P3,000.00 for every day that the owner/s of the said school failed to resolve the negative findings of the OBO after receiving a Notice of Violation;
Third Offense	Fine of P5,000.00 for every day that the owner/s of the said school failed to resolve the negative findings of the OBO after receiving a Notice of Violation plus suspension of the permit to operate of the said school for as long as the said findings are not resolved.

**Section 43. The Emotional Environment.** For the promotion of emotional health of the school population the following requirements shall be observed:

- a. **Suitable Location.** The school site shall be located away from disturbances and places which give undesirable influence such as nightclubs, bars, and places of ill-repute.
- b. **Recreational Facilities.** The school must have safe and attractive playgrounds and adequate facilities for suitable sports and games.
- c. **Rest Rooms.** Facilities shall be provided where faculty members can rest and get short respite from teaching chores.

**Section 44. Health Services.** Trained personnel and adequate

facilities should be available so that students may be afforded the following health services:

- a. Periodic physical and medical examination;
- b. Periodic immunization;
- c. Medical and dental treatment;
- d. Treatment for common emergencies; and
- e. Counseling and guidance.

**Section 45. Health certificate for school employees.** No person shall be employed in any school without first securing a health certificate from the City Health Officer. Health certificates are non-transferable and shall be renewed annually.

**Section 45-A. Penalties for Violation of Section 45.** The following penalties shall be imposed against the owners or operator of any school that violates the immediately preceding Section:

First Offense	Fine of P2,000.00 for every day that the owner/s of the said school failed to resolve the negative findings of the OBO after receiving a Notice of Violation;
Second Offense	Fine of P3,000.00 for every day that the owner/s of the said school failed to resolve the negative findings of the OBO after receiving a Notice of Violation;
Third Offense	Fine of P5,000.00 for every day that the owner/s of the said school failed to resolve the negative findings of the OBO after receiving a Notice of Violation plus suspension of the permit to operate of the said school for as long as the said findings are not resolved.

**Section 46. Prohibition against the sale of carbonated beverages and junk food in school canteens.** The sale of soda , soft drinks, and other carbonated beverages as well as junk food in private and public school canteens is expressly prohibited.

**Section 46-A. Penalties for Violation of Section 46.** The following penalties shall be imposed against the owners or operator of any school canteen that violates the immediately preceding Section:

First Offense	Fine of P2,000.00 for every day that the owner/s of the said school failed to resolve the negative findings of the OBO after receiving a Notice of Violation;
Second Offense	Fine of P3,000.00 for every day that the

owner/s of the said school failed to resolve the negative findings of the OBO after receiving a Notice of Violation;

Third Offense

Fine of P5,000.00 for every day that the owner/s of the said school failed to resolve the negative findings of the OBO after receiving a Notice of Violation plus suspension of the permit to operate of the said school for as long as the said findings are not resolved.

## CHAPTER VI

### THE BACCOOR WATER CODE

**Section 47. Prescribed Standards and Procedures.** All establishments operating within the City of Bacoor engaged in the business of selling, hauling, delivering, or purifying water or ice to the public shall comply with the National Drinking Standards as formulated by the DOH. The treatment of water to render it safe for drinking, and the disinfection of contaminated water sources together with their distribution systems shall be in accordance with procedures prescribed by the Department.

**Section 48. Water Retailers and Refilling Stations; Ice Plants and Ice Traders.** Any person engaged in the trade and distribution of purified and/or mineral water or in the operation of ice plants or in the sale of ice is required to comply with the following conditions:

1. Submit for inspection water samples for laboratory test every month upon demand by Sanitation Inspectors. The said demand shall be done during random inspections to be conducted by the CHO. The samples shall be placed in sterile containers to be provided by the owner of the establishment concerned and shall be sealed with the use of a masking tape. The said masking tape shall be signed by the Sanitation Inspector and by the employee of the establishment who collected the water sample;
2. Make available all the materials needed in the purification and/or purified water processing to the Sanitation Inspector who will conduct an on-the-spot inspection;
3. Plant operator or persons directly involved in the management or supervision of refilling station shall undergo a 40-hour basic certification course on ecology, hydrology, microbiology and parasitology, water demand and treatment, sanitary chemistry, plumbing, public health engineering, hazard analysis critical control point, and environmental laws conducted by the CHO and the City Water Testing Unit;

4. All water retailers and refilling stations are required to secure a Certificate of Water Potability from the City Health Office. It shall be the obligation of the City Health Officer to issue certification to the retailer/owner as to the potability of the water sold by the establishment.

**Section 49. Water Hauling Protocols.** All persons engaged in the hauling and delivery of water to homes and business establishments shall strictly comply with the following protocol:

1. Persons engaged in the hauling or delivery of water shall be referred to hereafter as "Water Haulers".
2. The hauling or delivery of contaminated or non-potable water shall be ABSOLUTELY PROHIBITED. Only water drawn from sources previously approved by the CHO as evidenced by a Sanitary Inspection Permit shall be delivered to homes and business establishments.
3. Each vehicle owned by a water hauler to be used or being used for the hauling of water shall be inspected separately and should bear a Sanitation Inspection Permit separate from the permit issued in favor of the water hauler and posted on his business establishment.
4. The Sanitation Inspection Permit to be issued in favor of each of the said vehicles shall be known as the **"Water Hauler Sanitation Permit"** or **"WHSP"**. The WHSP shall be in the form of a sticker to be designed by the CHO containing security features that will keep it from being counterfeited. The sticker should also be large enough that it can be read from a distance of 10 meters to facilitate inspection. The sticker shall be posted on the rear end of the vehicle's water container.
5. The WHSP should be removed from the vehicle before a new/renewed permit can be posted on the vehicle.
6. The interior of the vehicle's water tank should be composed of, or lined with, food-grade non-corrodible material such as stainless steel, fiberglass, or plastic. Hoses, nozzles and other equipment used in the transport and delivery of water must also be constructed of food grade materials. All equipment must be maintained in good repair and kept in sanitary condition. The use of "pre-owned" or second-hand equipment or tanks shall not be allowed except in the case of materials that have been used exclusively for hauling potable water.
7. Examples of food grade materials are as follows: Glass filled Noryl, Polyphenylene, Fiberglass-Reinforced Thermoplastic, Polystyrenes, Polycarbonates, Vinyl Chloride, Polypropylene, Ryton, Nylon, Glass filled Polycarbonate Sulfide, Neoprene Compound, Engineered Polymer, Thermoplastics, Stainless Steel, Copper, Aluminum, Brass, Gold, Silver, Ceramic carbon, Viton Elastomers, Santoprene, EPDM Elastomers, Silicon Carbide, Tungsten Carbide.
8. Bulk water tanks must be clearly and permanently labeled **'POTABLE WATER ONLY'** (or similar wording approved by the

City Health Office), in contrasting, highly visible letters at least 15 cms (6 inches) tall. The said label shall be posted or painted on both sides of the said water tank.

9. The following operational standards shall be complied with by water haulers operating in the City of Bacoor:

- 9.1. Appropriate measures must be taken to protect the water and its source, the storage tank, and all other equipment from contamination during filling, storage, transportation and delivery.

- 9.2. Hoses and nozzles used for water intake or discharge shall be protected in such a manner that prevents them from becoming contaminated when not in use (*i.e. threaded or clamped caps*).

- 9.3. All pump lubricants must be "food grade" and should be among the lubricants approved by the Bureau of Food and Drugs (BFAD).

- 9.4. Visual inspections must be conducted daily by employees of the water hauler who have been duly certified by the CHO as having completed and passed the **"Water Handling and Purifying Course"** to be developed and implemented by the CHO following the date of effectivity of this Code to ensure access/fill hatch seals are in good repair and are providing a proper sanitary seal.

- 9.5. Movable equipment such as nozzles should be cleaned and sanitized daily by using a solution of 100 mg/L household scent-free bleach in the sanitizing procedure.

- 9.6. A written copy of the following procedure for emergency disinfection of equipment following a contamination incident (example: hose falling on the ground) must be permanently kept in the truck:

**"EMERGENCY DISINFECTION PROCEDURE FOR WATER HAULERS:**

- a) The following equipment **must** be in your vehicle **AT ALL TIMES:**

- (1) Household bleach (scent-free)

- (2) Covered, clean and sanitized plastic container at least 8 liters, approximately two gallons, in size or larger.

- (3) Measuring spoon for measuring bleach.

- (4) Personal protective equipment (*i.e. goggles with side shields, appropriate gloves, appropriate apron or smock*)

b) Run potable water from the water truck through the hose, nozzle or other contaminated equipment to remove any visible dirt.

c) Fill plastic container with potable water from the water truck and thoroughly rinse(\*) all visible dirt from the hose end, nozzle or other contaminated equipment. This procedure is only effective when visible dirt and soil can be completely rinsed off the piece of equipment prior to sanitizing. If the visible soil cannot be removed, the piece of equipment must be properly washed with detergent, rinsed and disinfected prior to use.

d) Discard the water and thoroughly rinse the plastic container with potable water from the water truck.

e) Fill the plastic container with potable water from the water truck to a level that will allow complete immersion of the contaminated equipment. It is a good idea to mark the levels of water that you may be using on your container. This allows direct filling without having to measure the water to determine the amount of chlorine to add.

f) Put on appropriate personal protective equipment.

g) Add chlorine bleach to create a 200 mg/L (ppm) solution. This requires approximately 1 teaspoon of bleach, or 5 ml, per liter of water. An eight-liter solution will require approximately 8 teaspoons, or 3 tablespoons or 40 mL of household bleach.

h) Completely immerse the equipment to be sanitized in the solution and allow a minimum of 2 minutes of contact time.

i) The equipment is now ready to use.

**\*Note:** Contact your local Sanitation Inspector if you have further questions – contact information available on-line at: [www.bacoor.gov.ph](http://www.bacoor.gov.ph)"

10. Water tanks and associated equipment that have been approved for water hauling shall not be used for any other purpose (*i.e. hauling non-potable water*), unless prior written approval has been obtained from the City Health Officer.
11. Tanks must be sanitized at least three times per year (any day in March, July & November) and immediately after any contamination incident or after a failed bacteriological water analysis. The sanitation of the water tanks should be in accord with the following procedure:

## **PROCEDURES FOR ROUTINE CLEANING AND DECONTAMINATION OF POTABLE WATER TANKS**

- 11.1. Drain water from the tank.
- 11.2. Wash and remove dirt from the inside surfaces of the tank by means of a high-pressure hose.
- 11.3. Remove rinse water and sediments from the bottom of the tank. These can be vacuumed out.
- 11.4. Rinse inside surfaces of the tank with potable water. Remove the rinse water again.
- 11.5. Disinfect the inside surfaces of the tank as well as the distribution lines as follows:
  - a) Fill the tank with potable water.
  - b) Add 8 L of household bleach to every 4,500 L (1000 gal) of water (100 mg/L (ppm) chlorine solution) and mix well.
- 11.6. Run water from the water hose until the smell of chlorine is detected in the water.
- 11.7. Shut off the water hose. Let the chlorine solution sit in the water tank and system for at least 20 minutes.
- 11.8. Completely drain the chlorine solution from the tank to a municipal sewer or suitable location that will not adversely affect aquatic life.
- 11.9. Cleaning and disinfecting of the water tank should be done routinely a minimum of 3 times a year (i.e. any day of March, July, and November).
12. The water tank should have access ports on top and in the rear to allow easy access for cleaning purposes. The said access ports should be sealed to prevent leak and contamination.
13. Operators of water hauling vehicles shall keep an activity log book in the water hauling vehicle and make it available to a Sanitation Inspector upon request. Logbook records should include the following data:
  - a) the date & location of each water fill
  - b) the date & location of each water delivery
  - c) when applicable - the date of any emergency disinfection work



- d) when applicable - any comments or observations regarding problems encountered with the water supply or water hauling vehicle equipment.
  - e) when applicable - routine equipment maintenance work performed on water tank, hoses, nozzles, valves, pumps, bacteriological samples, etc.
14. Water haulers must demonstrate once every quarter that their vehicle is being maintained in sanitary condition and not creating a source of contamination. As a condition of their permit, operators shall ensure that water samples are collected from the vehicle and submitted to an accredited laboratory for analysis at the following frequencies:

Sample Location	No. Of Samples /Year	Required Tests	Guideline Limits
Bulk Water Vehicle  (i.e. from fill hose or tank outlet)	4	E. coli & Heterotrophic Plate Count (HPC)	E. coli = zero (<1) HPC = 500

A Sanitation Inspector shall collect the water samples. The samples shall be placed in sterile containers to be provided by the owner of the establishment concerned and shall be sealed with the use of a masking tape. The said masking tape shall be signed by the Sanitation Inspector and by the employee of the establishment who collected the water sample.

15. The City Water Testing Unit shall furnish water haulers with a copy of the results of the tests it conducted. The said test results and the random inspections to be conducted by Sanitation Inspectors shall be used by the CHO to determine if a water hauler complies with the foregoing protocols.

**Section 50. Water Hauling Inspection Permit Fees.** Water haulers shall pay the following fees prior to the issuance of a WHSP:

For new applications	P550.00
For renewal	450.00
Laboratory Fees (for new and renewal)	400.00

**Section 51. Penalties for Violation of this Chapter.** The following penalties shall be imposed against the owners of any water hauler that violates the immediately the provisions of this Chapter:

First Offense	Fine of P1,000.00 for each violation of the various provisions of this Chapter plus mandatory attendance to a refresher
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	class on the <b>Water Handling and Purifying Course</b> plus payment of a seminar fee of P500.00;
Second Offense	Fine of P2,000.00 for each violation of the various provisions of this Chapter plus mandatory attendance to a refresher class on the <b>Water Handling and Purifying Course</b> plus payment of a seminar fee of P500.00 and suspension of Business Permit and WSHP for five (5) days.
Third Offense	Fine of P5,000.00 for each violation of the various provisions of this Chapter plus mandatory attendance to a refresher class on the <b>Water Handling and Purifying Course</b> plus payment of a seminar fee of P500.00 and cancellation of Business Permit and WSHP.

**Section 52. The Water Handling and Purifying Course.** The *Water Handling and Purifying Course* (WHPC) is hereby formally established. The CHO, in consultation with the DOH, the DOST, and representatives of water haulers doing business in the City of Bacoor, is hereby empowered to design the WHPC. The City Health Officer shall convene and preside over a consultation meeting with the stakeholders mentioned above within thirty (30) days after the date of effectivity of this Code and gather the ideas related to the formulation and implementation of the WHPC. Within thirty (30) days after the said meeting, the CHO -- with the assistance of all city employees assigned thereto-- shall submit a draft of the WHPC to the City Mayor.

**Section 53. Minimum guidelines in the formulation of the WHPC.** The CHO shall be guided by the following principles in formulating the WHPC:

- a) The course must be in Taglish to ensure that even drivers and driver's assistants shall be able to understand the same;
- b) The various provisions under this Chapter shall be translated into Taglish by the CHO to make it more accessible to everyone concerned;
- c) The said course shall include an actual demonstration of the procedures mentioned above for the disinfection or decontamination of water tanks and its attachments; and
- d) The course should not exceed two sessions conducted on two successive days.

## CHAPTER VII

## THE BACCOOR PUBLIC RESTROOM CODE

**Section 54. Mandatory installation of restrooms in all rest areas, terminals, and gas stations.** Rest areas, transport terminals, and gas stations with one or more permanent sheds, buildings and service facilities for motor vehicles within the City of Bacoor shall be provided with sanitary facilities for the convenience and personal necessities of the travelling public. Such sanitary facilities may either be permanent structures or portable toilets.

**Section 55. Guidelines in the construction or installation of restrooms.** The following principles shall be used in the construction or installation of restrooms in rest areas, transport terminals, and gas station areas with one or more permanent sheds, buildings and service facilities for motor vehicles within the City of Bacoor:

- a. Rest areas, bus terminals, bus stops and service stations shall be established with ample area to prevent overcrowding of motor vehicles and travelers;
- b. They shall be provided with adequate ventilation and lighting and away from sources of nuisance;
- c. Safe and adequate water, excreta and sewage collection and disposal, refuse collection and disposal and adequate number of comfort rooms, and auxiliary facilities shall be provided;
- d. Waiting sheds for commuters shall be of adequate size to comfortably accommodate a minimum of thirty (30) persons. Floors shall be of smooth concrete finish and adequate sitting facilities provided for;
- e. Users of the said facilities should be given access to toilet paper and liquid hand soap. Operators of the said rest areas, bus terminals, bus stops and service stations may be allowed to charge minimal fees and to make their own regulations for the use of the said facilities by the public;
- f. Closed caption television (CCTV) cameras should be installed near the entrance of the restrooms;
- g. Each toilet shed should have a locking mechanism that can only be operated from the inside;
- h. The inside and outside of the sanitary facilities should be well-lighted even at night;
- i. All toilets must be equipped with a bidet and must have access to running water;
- j. All restrooms must have at least one lavatory with clean running water, and liquid hand soap dispenser;
- k. All restrooms must contain a written public announcement that says: **KUNG MAY REKLAMO KA TUNGKOL SA KALINISAN NG RESTROOM NA ITO, TUMAWAG O MAG TEXT SA TEL. NO. \_\_\_\_\_ O MAG-EMAIL SA [bacoorcityhealth@yahoo.com](mailto:bacoorcityhealth@yahoo.com)”;**
- l. Public toilets to be placed in transport terminals and other public places must strictly adhere to the standard

- design of such public toilets to be provided by the City Health Office; and
- m. All toilet sheds must have a covered trash receptacle.

**Section 56. Guidelines in the maintenance and cleaning of all public restrooms.** Operators of rest areas, transport terminals, and gas stations within the City of Bacoor shall comply with the following guidelines in the maintenance and cleaning of public restrooms:

- a. The restrooms must be cleaned at least three times a day. A maintenance log shall be permanently placed inside the said restrooms and should be made ready anytime for inspection by the Sanitation Inspector;
- b. Broken water closet, urinal, or lavatory fixtures (such as faucets, bidet, or flushing mechanisms) must be fixed within 24 hours after the same has been reported to the operator of the rest areas, transport terminals, and gas stations or after he/she receives a Notice of Violation from the CHO;
- c. The CHO must immediately send maintenance personnel to any public toilet after it has received a complaint via email, text, or phone call from any member of the public; and
- d. Sanitation Inspectors must conduct random inspections of the said facilities at least once a month.

**Section 57. Prohibition against vandalizing or littering in public restrooms and penalties for violation hereof.** Acts of vandalism and littering, in any form, in public restrooms is prohibited. The following penalties shall meted out against any person who is caught vandalizing public restrooms or littering inside the said facilities:

First Offense	Fine of P1,500.00 plus mandatory attendance to a one-day seminar on public hygiene to be conducted by the CHO
Second Offense	Fine of P2,500.00 plus mandatory attendance to a one-day seminar on public hygiene to be conducted by the CHO
Third Offense	Fine of P5,000.00 plus 30-hours of community work consisting of conducting public testimonials in front of public elementary students enrolled within the City of Bacoor on the importance of public hygiene under the personal supervision of the City Health Office.

In case the offender is a minor, his/her parents or guardians shall pay the fine. However, the minor offender shall not be exempted from

attending the seminar or from performing the community service mentioned above in the company of his parent/s or guardian/s.

**Section 58. Penalties for violation of the provisions of Section 54, 55, and 56 of this Code.** Any person who violates any of the provisions of Sections 54, 55, and 56 of this Code shall be meted out with the following penalties:

First Offense	Fine of P1,500.00 plus mandatory attendance to a one-day seminar on public hygiene to be conducted by the CHO
Second Offense	Fine of P2,500.00 plus mandatory attendance to a one-day seminar on public hygiene to be conducted by the CHO
Third Offense	Fine of P5,000.00 plus 30-hours of community work consisting of conducting public testimonials in front of public elementary students enrolled within the City of Bacoar on the importance of public hygiene under the personal supervision of the City Health Office.

In case the offender is a minor, his/her parents or guardians shall pay the fine. However, the minor offender shall not be exempted from attending the seminar or from performing the community service mentioned above in the company of his parent/s or guardian/s.

**Section 59. Prohibition against spitting, urinating, or defecating in rest areas, transport terminals, and gas stations outside of public restrooms and penalties for violation hereof.** Spitting, urinating and defecating outside of public restrooms located in rest areas, transport terminals, and gas stations is strictly prohibited. The following penalties shall meted out against any person who violates the provisions hereof:

First Offense	Fine of P1,500.00 plus mandatory attendance to a one-day seminar on public hygiene to be conducted by the CHO
Second Offense	Fine of P2,500.00 plus mandatory attendance to a one-day seminar on public hygiene to be conducted by the CHO
Third Offense	Fine of P5,000.00 plus 30-hours of community work consisting of conducting public testimonials in front of public elementary students enrolled

within the City of Bacoar on the importance of public hygiene under the personal supervision of the City Health Office.

In case the offender is a minor, his/her parents or guardians shall pay the fine. However, the minor offender shall not be exempted from attending the seminar or from performing the community service mentioned above in the company of his parent/s or guardian/s.

In case the offender is mentally unstable but is not under the custody of the government, the guardian, parents, or relatives who has custody of such person shall pay the fines mentioned above. However, such guardian, parent, or relative shall be exempted from attending the said seminar or from performing the community service mentioned above.

## CHAPTER VIII

### THE BACOR MARKETS CODE

#### TITLE 1

#### Preliminary Provisions

**Section 60. Scope.** This Chapter shall govern the rules and regulations to be observed in all privately-owned or operated markets, supermarkets, *talipapas*, or wet-and-dry markets doing business in the City of Bacoar.

This Chapter shall also govern the administration and operation of the Zapote Public Market and other public markets, the imposition and collection of market rental fees for occupancy in the said government facilities, the manner by which stalls therein are awarded, the organization of a public market vendors' cooperative, and the penalties to be imposed for any violation of the provisions appearing hereunder.

**Section 61. Definition of Terms.** – Whenever used in this Chapter, the following terms shall mean:

- a) **Ambulant/Transient or itinerant vendors** – vendors who sell merchandise by moving from one place to another and are not occupying a permanent stall or space in the public market.
- b) **Arkabala** – rental fee paid daily by stallholders and sidewalk vendors.
- c) **Bagsakan** – an open area used as a service landing area for goods delivered in bulk for wholesale purposes.
- d) **Board** – the Bacoar City Market Board
- e) **Carenderia** - any public eating-place where pre-cooked foods are served and sold.

- f) **Cargador/Carrier** – any person who carries goods or merchandise from one place to another for the convenience of vendors and consumers for a fee.
- g) **Cereals** – refers to rice, corn and other marketable and consumable grains.
- h) **Charge** – pecuniary liability imposed against property and persons in a form of rent or fee.
- i) **Cold Storage** – refers to a place where perishable goods are stored and preserved.
- j) **Dealer** – one who buys and sells merchandise, goods, and chattels as a merchant. He stands immediately between the producer or manufacturer and the consumer and depends for his profit not upon the labor he bestows upon his commodities but upon the skill and foresight with which he watches the market.
- k) **Dry Goods** – all kinds of textiles, ready made dresses and apparels, toiletries, novelties, shoes, laces, kitchenwares, utensils and other household articles, handbags and supplies of the same nature.
- l) **Extension area** – an area used by the stall holders for the display of their goods to customers beyond the original area covered by the lease.
- m) **Lease** – written agreement through which the City of Bacoor conveys possession and occupancy for a specified period and for a specified rent of any portion of its market buildings or spaces to another person who binds and accepts the same.
- n) **Lessee** – a person having in his/her possession a duly executed contract of lease for a specified rental, granted in his/her favor by the City of Bacoor.
- o) **Lessor** – refers to the City of Bacoor or its authorized representative who transfers, conveys and assigns the temporary possession and occupancy of any real property or any portion thereof, for specified rental and period by an agreement or contract of lease.
- p) **License or permit** – a privilege or permission granted in accordance with law or ordinance by a competent authority to engage in some businesses, occupations or transactions.
- q) **Market premises** – any space in the market compound including the bare ground not covered by market buildings.
- r) **Market sections** - classified stalls and spaces selling the same nature and kind of goods and services in a specified area.
- s) **Market stalls** – any specified area or booth in the public market where merchandises or services are sold or offered.

- t) **Peddler** – a person who, either for himself or on commission, travels from one place to another in order to sell his goods.
  
- u) **Private Market** – any space, building or structure of any kind owned and/or operated by a private individual or juridical entity, constructed for the purpose of providing space and/or stalls where goods of any kind and services maybe sold or offered.
  
- v) **Public Market** – any space, building or structure of any kind owned and/or operated by the City of Bacoor, constructed for the purpose of providing space and/or stalls where goods of any kind and services maybe sold or offered.
  
- w) **Rental fee** – a charge fixed by law or agency in the form of money or otherwise for the enjoyment or use of a thing.
  
- x) **Sidewalk Vending Space (SVS)** – an enclosed space with an area of no more than 2 square meters with a maximum display height of 6 feet located on the center of a public sidewalk devoted solely for the sale of periodicals, dry goods, flowers or ready-to-eat/cook-to-order street foods that can only be used between 5 in the morning up to 5 in the afternoon for a fixed *arkabala* of P20.00 to be paid by the sidewalk vendor directly to the city government or to its duly-authorized representative/s.
  
- y) **Sidewalk Vendor** – a vendor who sells his wares or goods on public sidewalks, streets, or roads outside of the public market.
  
- z) **Stallholders** – registered voters of the City of Bacoor who have been granted the permission or privilege to lease a stall or booth, where they can display and sell their goods and pay rentals thereon.
  
- aa) **Support facilities** – service areas provided to support operations of the market including the bagsakan, waste collection station, poultry dressing area, ice and cold storage facilities, warehouse and storage rooms, toilets, parking area, slaughterhouses, trading posts.
  
- bb) **Vendor** – a person who sells goods, commodities or foodstuff.

TITLE 2

Public Market Regulations

**Section 62. The Bacoor City Market Board.** The Bacoor City Market Board is hereby created to implement the provisions of this Chapter pertaining to public markets and Sidewalk Vending Spaces.

**Section 63. Composition of the Board.** The Bacoor City Market Board shall be comprised of the following:

Position Title	Designation
City Mayor	Chairperson
City Vice Mayor	Vice-Chair/Member



SP Secretary	Secretary
SP Market Committee Chairperson	Member
SP Budget & Finance Committee Chairperson	Member
City Treasurer	Member
City Business Permits & Licensing Officer	Member
City Market Administrator	Member
Market Vendors Cooperative /Association President	Member
BTMD Head	Member
Bacoor PNP Chief	Member

**Section 64. Powers and Functions of the Board.** The Board shall have the following powers and functions:

- a) Conduct the drawing of lots and opening of bids in connection with the adjudication of vacant or newly constructed stalls or booth in the Public Market or on available Sidewalk Vending Spaces and award market stalls to qualified parties;
- b) Formulate policies, rules and regulations for market operations and administration including the setting the rules in the conduct of public bidding of vacant stalls;
- c) Conduct periodic review of city market operations and regulations;
- d) Determine and fix market rates, fees, and arkabala in order to render market operations economically viable and self-reliant;
- e) Hear and settle grievances arising out of market operations and administration;
- f) Deputize any employee of the city government, of the Bacoor City PNP, or of any barangay within the city in the implementation of the provisions of this Chapter including the ejectment of tenants of market stalls and SVS; and
- g) Formulate its own rules of procedure.

**Section 65. Term of Office.** All members, including the SP Secretary, of the Bacoor City Market Board shall hold office for the duration of the terms of the office to which they were elected or appointed. In the case of the SP representatives, they shall hold office for as long as they are still the Chairperson of the respective SP committees that they head.

**Section 66. Meeting.** The Board shall have its regular meeting every first Wednesday of the month, however the Chairman may call a special meeting anytime for the purpose of taking up specific matters upon request from any of its members.

**Section 67. Minutes of Meetings.** Every meeting of the Board must be fully documented and a copy of the minutes of the said meetings shall

be furnished to each member not later than 15 working days after each meeting held.

**Section 68. General Supervision & Control over public markets.** The City Mayor shall exercise general supervision, administration and control over the operations of public markets and the personnel complement assigned thereto, including those whose duties concern the maintenance, upkeep of sanitation and the peace and order in the market premises in accordance with laws, rules and regulations of public markets and ordinances pertaining thereto.

**Section 69. Immediate and Direct Supervision over public markets.** There shall be a Market Administrator, who shall exercise immediate and direct supervision and control over the operation of public market and who shall enforce all ordinances and regulations in all matters relative to the operations of the public market. **Provided that:** In the absence of a Market Administrator, the duties and functions of the said officer as appearing hereunder shall be exercised by an Acting Market Administrator who shall be one of the members of the Board as appointed by the City Mayor.

**Section 70. Duties and Functions.** The Market Administrator (or Acting Market Administrator) shall:

- a) Implement and execute the plans and policies of the Board, in the operation of the public markets, concerning sanitation, cleanliness, security and order within the market premises.
- b) Supervise and evaluate the activities and performance of his subordinates and investigate all complaints relative thereto and recommend to the City Mayor on proper actions to be taken.
- c) Supervise, evaluate and administer market properties, including the acquisition, maintenance, utilization and disposal thereof.
- d) Coordinate/cooperate with the City Treasurer on matters of collection and imposition of fees and charges.
- e) Recommend to the City Mayor the opening of necessary positions in the public market for effective and efficient delivery of the needed services in its operation.
- f) To render Monthly Report to the Board on the market operations for appropriate action.

**Section 71. Business Permit Regulations.** No person shall be allowed to engage in any kind of business inside the public market or in the immediate premises thereof, without first securing a Business Permit from the Business Permits and Licensing Office (BPLO) of the city government. All market vendors engaged in the business of food handling must secure a Sanitary Permit every six (6) months and a Health Certificate ID in addition thereto. Food servers hired are also required to secure a Health Certificate.

**Section 71-A. Penalties for violation of Section 71.** The following penalties shall be meted out against any person who violates the provisions of Section 71:

First Offense	Fine of P1,000.00
Second Offense	Fine of P2,000.00
Third Offense	Fine of P5,000.00 plus cancellation of Business Permit and rescission of Lease Contract

Any employee or official of the city government who allows a market vendor or sidewalk vendor to conduct business without complying with Section 66 shall be subjected to the appropriate disciplinary action pursuant to relevant civil service regulations. **Provided that:** if the said employee received a bribe or a favor or falsified any public document or official record, the penalty that shall be imposed against the said employee shall be termination from public service.

**Section 72. Prohibited acts by public market vendors and sidewalk vendors in the conduct of business.** The following acts that may be committed by public market vendors and sidewalk vendors shall be strictly prohibited:

1. Selling of goods not designated in assigned areas;
2. Unauthorized making of extensions of stalls beyond leased areas and/or utilizing pathways for display of goods;
3. Short weighing and false measuring including tampering of standard weights and measures;
4. Utilizing any of the stalls or market spaces as residence or living quarters;
5. Littering, vandalism and improper use of restrooms and other areas within the public market;
6. Selling or transferring the privilege to lease the stalls or spaces or permitting another person to conduct business therein without the express written permission of the City Mayor;
7. Bringing in of children below 10 years old by market vendors inside the market premises;
8. Operation of videoke machines, video karera machines and online gambling machines;
9. Gambling or drinking alcoholic beverages within the public market;
10. Taking of drugs or working under the influence of drugs or other intoxicating substances while inside the public market;
11. Handling of raw meats and seafood products without first washing hands;
12. Display and selling of illegal products/items;
13. Selling of adulterated food within the public market or SVS;
14. Failure to clean and disinfect stalls and SVS before and after conducting business everyday;
15. Failure to thoroughly wash hands after using the restrooms inside the public market; and

16. Placing of any food item in direct contact with the ground or with any unsanitary object.

**Section 72-A. Penalties for violation of Section 72.** The following penalties shall meted out against any person who violates the provisions of Section 72:

First Offense	Fine of P1,000.00
Second Offense	Fine of P2,000.00
Third Offense	Fine of P5,000.00 plus cancellation of Business Permit and rescission of Lease Contract

Any employee or official of the city government who has a stall in the public market who violates the provisions of Section 66 shall be subjected to the appropriate disciplinary action pursuant to relevant civil service regulations.

**Section 73. Payment of rental fees and arkabala.** Public market vendors and sidewalk vendors who are given the privilege to rent public market stalls or sidewalk vending spaces shall have the obligation to pay rental fees and arkabala on time. **Provided:** that they shall be given a five-day grace period within which to pay any outstanding rental fee or arkabala. **Provided further:** that the said grace period may only be used once in a 30-day period. **Provided lastly:** that a market vendor or sidewalk vendor who uses that grace period three or more times within a one-year period, or who fails to pay the required rent or arkabala on three or more months/days within a one-year period, shall be ejected from the market stall or sidewalk vending space that he is leasing pursuant to pertinent laws and rules of procedure.

The rental fee shall be paid on the last day of every month while the arkabala shall be paid at anytime before 5 pm of each day. **Provided:** that public market vendor may pay the monthly rental on a day-to-day basis but not later than 5pm of each day.

**Section 74. Collection of rental fee and arkabala.** Only employees of the Office of the City Treasurer are authorized to collect rental fees and arkabala. The said employees shall issue (a) official receipts upon collection of the monthly rental payments, or (b) official cash vouchers upon collection of the arkabala. **Provided:** that the official cash voucher shall contain serial numbers and shall contain security features to discourage forgery. **Provided further:** that the Office of the City Treasurer shall record all rental fees and arkabala payments and deposit the same in a separate account under the name of the city government. **Provided moreover:** the Office of the City Treasurer shall issue an official receipt in favor of each market vendor and sidewalk vendor at the end of each month after adding up all payments that the said vendors made during the past month. **Provided lastly that:** no goodwill fee or any other fee other than those mentioned in this Code or in any other ordinance

approved by the Sangguniang Panlungsod shall be collected by any person from any public market stall holder or sidewalk vendor.

**Section 75. Duties and Responsibilities of Market Vendors and Sidewalk Vendors.**

- 1. To have his/her picture and that of his/her helpers conveniently framed and hung up conspicuously in the stall or sidewalk vending space.
- 2. To secure a Business Permit and have it renewed upon expiration. The same must be conspicuously displayed at his/her stall for ready inspection.
- 3. To keep his/her stall in good sanitary condition at all times, by having a garbage can or receptacle of his/her own and by cleaning its immediate surroundings whenever needed or by telling passersby or customers not to litter.
- 4. To pay promptly without demand his/her market dues, arkabala, rental fees and other fees. In case of his/her failure to do so, pay all fines and penalties accruing thereto.
- 5. To present and have their weighing scales calibrated and sealed at the BPLO.

**Section 75-A. Penalties for violation of Section 75.** The following penalties shall meted out against any person who violates the provisions of Section 75:

First Offense	Fine of P1,000.00
Second Offense	Fine of P2,000.00
Third Offense	Fine of P5,000.00 plus cancellation of Business Permit and rescission of Lease Contract

Any employee or official of the city government who has a stall in the public market who violates the provisions of Section 75 shall be subjected to the appropriate disciplinary action pursuant to relevant civil service regulations.

**Section 76. Temporary Closure and Monitoring of Violation.** - A temporary closure of stall or business shall be summarily made upon non-payment of fines on any and all violations committed, upon due investigation and hearing conducted by the Market Administrator. In case of the revocation of permit or termination of lease, the hearing shall be investigated and heard by the Board.

For the effective monitoring, the Market Administrator shall always keep an updated vendor's conduct record where all violations will be recorded for ready reference.

**TITLE 3**

**Regulations Applicable to Public and Private Markets**

**Section 77. Prior approval of building plans.** No market shall be constructed, established, or altered until its building plans and location has been duly approved by the City Health Officer and by City Building Official or by their duly authorized representatives. The City Health Officer and the City Building Official shall have the power to separately order the suspension of the construction, establishment, or alteration of any market and impose a fine of P5,000.00 per day beginning on the day when a Notice of Violation has been received by the owner of the market until the latter complies with this provision.

**Section 78. Compliance with Zoning Ordinance.** No market shall be constructed, established or altered in violation of the City's existing Zoning Ordinance at the time of such construction, establishment or alteration. The City's Zoning Officer shall have the power to halt the construction, establishment or alteration of any market that violates this provision pursuant to the relevant provisions of the Zoning Ordinance.

**Section 79. Mandatory Sanitary Permit.** It shall be unlawful for any person, firm or establishment to operate a market without a sanitary permit from the City Health Office. This permit may be suspended or revoked by the Health Officer upon violation of any provision of this Code. It shall be valid for one (1) year from the date of issuance and shall be renewed every year.

**Section 79-A. Penalties for violation of Section 79.** The following penalties shall be imposed against any person who shall violate Section 79:

First Offense	Fine of P2,000.00
Second Offense	Fine of P4,000.00 plus suspension of Business Permit for five (5) days
Third Offense	Fine of P5,000.00 plus suspension of Business Permit for as long as the violation persists.

**Section 80. Standards of Construction.** The following standards shall be strictly complied with in the construction of private or public markets in the City of Bacoor:

- a. Suitability of Site.** It shall be easily accessible to the public and conveyances or vehicles.
- b. Building Construction.** It shall be of adequate size as to allow smooth flow and convenient movement of stallholders and customers or the public.
- c. Sectioning.** The market shall be divided into different sections such as dry goods section, groceries section, meat and meat products, sea foods, vegetables, cooked food section, fruits, etc..
- d. Stalls.** Every section shall be provided with stalls.

**e. Fly-proof Facilities** – The market shall be fly proof. If such is not possible, fly-proof facilities shall be provided for stalls where commodities sold attract flies.

**f. Sufficient Parking.** The market owner shall construct at least one parking space for each stall within the market premises that is spacious enough to accommodate a motor vehicle.

**g. Ingress and Egress.** The market shall be designed in such a way that it would allow the convenient and safe ingress and egress of people and vehicles to and from the facility.

**h. Fire Safety.** The market must comply with all fire safety standards.

**Section 81. Sanitation Requirements.** Owners of all private or public markets in the City of Bacoor shall comply with the following sanitation requirements:

**a. Water Supply.** There shall be sufficient supply of potable water in the market. Each stall shall be provided with a working lavatory with potable running water.

**b. Drainage Facilities.**

1. There shall be sufficient drainage facilities in the market and its premises

2. Sewer line from toilets and urinals shall not be connected with drainage lines in the market.

**c. Sewage Treatment Plant.** A sewage treatment plant shall be constructed within the premises of the market that complies with the standards set forth in Section 26 of this Code including its various sub-sections.

**d. Lighting and Ventilation.** There shall be adequate lighting and ventilation (natural and/or artificial) in all sections.

**e. Solid Waste Disposal.** Adequate number of solid waste containers shall be provided and strategically located within the market building and its premises. All of the said containers shall be covered and shall be lined with a black trash bag to discourage the multiplication of flies and other pests. Each stall shall have at least one covered trash receptacle lined with a black trash bag.

**f. Toilet Facilities.**

1. Users of the said facilities should be given access to toilet paper and liquid hand soap. Owners of the market may be allowed to charge minimal fees and to make their own regulations for the use of the said facilities by the public;

2. Closed caption television (CCTV) cameras should be installed near the entrance of the restrooms;

3. Each toilet shed should have a locking mechanism that can only be operated from the inside;

4. The inside and outside of the sanitary facilities should be well-lighted even at night;

5. All toilets must be equipped with a bidet and must have

- access to running water;
6. All restrooms must have at least one lavatory with clean running water, and liquid hand soap dispenser;
  7. All restrooms must contain a written public announcement that says: **KUNG MAY REKLAMO KA TUNGKOL SA KALINISAN NG RESTROOM NA ITO, TUMAWAG O MAG TEXT SA TEL. NO. \_\_\_\_\_ O MAG-EMAIL SA bacoorcityhealth@yahoo.com”;**
  8. Public toilets to be placed in transport terminals and other public places must strictly adhere to the standard design of such public toilets to be provided by the City Health Office; and
  9. All toilet sheds must have a covered trash receptacle.

## **Section 82. Responsibilities of the Market Administrator/Master.**

- a. Supervise and control the proper care and use of market stalls;
- b. Prohibit the construction of living quarters within the market and its premises;
- c. Enforce the ban on construction of partitions, sheds or booths within the market area; and
- d. Ensure the health and safety of customers by maintaining the cleanliness of the entire market, maintaining sufficient number of security personnel to guard strategic areas of the market, and strictly complying with the provisions of the Fire Protection Code.

**Section 83. Displaying of various uncut fruits and vegetables.** Fresh uncut fruits and vegetables can be displayed in the open air but they should be stored off the ground by placing them on top of clean tables, empty crates, or boxes that are at least 12 inches high from the ground. The placement or display of uncut fruits and/or vegetables on the ground, on unclean surfaces, on surfaces less than 12 inches high from the ground, or within five (5) meters from unsanitary places such as drainage canals, garbage dumps, and the like shall be absolutely prohibited.

**Section 84. Displaying of other food products.** All food products, with the exception of uncut fruits or vegetables, shall require protection while on display. Vendors may individually package items such as baked goods or, if displayed in bulk, should cover the items while on display until dispensed to the consumer. Items offered in bulk should be dispensed with a utensil, single-use glove, or single-use paper sheet. These types of food should never be dispensed with the use of a naked hand. Processed food samples should be cut, wrapped and secured in the licensed facility in which they are manufactured, and must be protected from environmental and consumer contamination during transportation and display. Any food-handling process involving exposed ready-to-eat foods must be closely evaluated for proper controls and restricted if there is any potential for contamination or growth of pathogenic organisms. If a



vendor offers food sampling, the CHO may impose additional hand washing requirements for that vendor.

**Section 85. Food Demonstrations.** Vendors or market managers may wish to offer food/cooking demonstrations to the public. Cooking demonstrations with small samples of cooked food may be prepared and offered at any market for promotional and/or educational value with prior CHO notice, review, and approval. Safe food handling practices, including adequate food cooking temperatures, must be followed. Sample portions should only be "bite-sized" considering that it is not for food service or sale.

**Section 86. Ban against the sale of various meat, dairy, and fish products outside of public or private markets.** All meat, dairy, and fish products shall not be sold outside of establishments duly authorized by the CHO to sell the same. Consequently, the said products may only be sold in public or private markets or supermarkets granted with a Sanitation Inspection Permit by the CHO.

**Section 86-A. Penalties for violation of Sections 80-86.** The following penalties shall be imposed against any natural or juridical person who shall violate Sections 80 to 86 of this Code:

First Offense	Fine of P3,000.00
Second Offense	Fine of P4,000.00 plus confiscation of food products in case of violation of Sections 79, 80, 81, and 82 of this Code <u>or</u> suspension of business permit for five (5) days in case of violation of Sections 76, 77, and 78 of this Code
Third Offense	Fine of P5,000.00 plus confiscation of food products in case of violation of Sections 79, 80, 81, and 82 of this Code <u>or</u> suspension of business permit for ten (10) days in case of violation of Sections 76, 77, and 78 of this Code

**CHAPTER IX**

**THE BACOR SLAUGHTERHOUSE CODE**

**TITLE 1  
PRELIMINARY PROVISIONS**

**Section 87. Policy Declaration.** – It shall be the policy of the city government to ensure food security and provide safety and quality

standards for the butchering, preparation, transportation, handling and sale of various meat products within the city for the purpose of bolstering economic growth while promoting health and sanitation.

**Section 88. Definition.** – As used in this Chapter, the following terms, words and phrases shall be construed to mean as follows:

- (1) **Abattoir or slaughterhouse** – premises that are approved and registered by the National Meat Inspection Service (NMIS) or by the city government in which food animals are slaughtered and dressed for human consumption;
- (2) **Accredit** – The power of the NMIS or the city government subject to the approval of the NMIS to give authority to (a) any establishment engaged in the slaughtering operation, preparation, processing, manufacturing, storing, or canning of meat and meat products for commerce, (b) any importer, exporter, broker, trader or meat handler (c) any meat vehicle or conveyance (d) any person firm, corporation as provider of government services such as independent or third party service providers, or independent or audit agencies;
- (3) **Ante-Mortem** – refers to the process of inspecting animal before it is slaughtered;
- (4) **Brand** – any mark or stamp approved by the city government or by the NMIS and including any tag or label such mark or stamp affixed on any meat or meat product;
- (5) **Carcass** – the body of any slaughtered animal after bleeding and dressing;
- (6) **Cleaning** – the removal of all unsanitary or objectionable matter from a carcass;
- (7) **Contamination** – the direct or indirect transmission of objectionable, unhealthy, or unsafe matters to any meat or meat product;
- (8) **Deputation** – the authority of the NMIS to allow inspectors and meat control officers employed by the local government units to perform the duties of an inspector or meat control officer of the NMIS;
- (9) **Deputized Meat Control Officer** – any veterinarian of the Bureau of Animal Industry or any agency properly trained in meat inspection work and authorized by the Controlling Authority to perform the duties of a regular Meat Control Officer;
- (10) **Deputized Meat Inspector** – an employee, preferably a Livestock Inspector of the Bureau of Animal Industry trained in meat inspection work and authorized to do the work of a regular meat inspector;

(11) **Disease or Defect** – a pathological change or other abnormality found on any part of an animal to be slaughtered or that has already been slaughtered;

(12) **Disinfection** – the application of hygienically satisfactory chemicals or physical agents and processes to clean surfaces with the intention to eliminate microorganisms;

(13) **Double-Dead Meat** – refers to carcasses, or parts thereof, of food animals or poultry that are already dead prior to slaughter but were still slaughtered and offered for sale to innocent consumers;

(14) **Downer** – crippled or weakened animal unable to stand or showing abnormal locomotion that shall be considered as a “suspected animal”;

(15) **Dressed or Dressing**—shall mean any of the following:

*In relation to slaughtered animals except for pigs, sheep and lambs, goats, kids:* refers to the removal of head, hide or skin, viscera (including or not including kidneys), genital organs, urinary bladder and feet up to the carpal and tarsal joints and udders of lactating animals, animals that have calved or in advanced pregnancy;

*In relation to slaughtered pigs:* refers to the removal of hair and bristles or skin, claws, eyelids, viscera (including or not including kidneys) genital organs, urinary bladder, udders in the case of lactating animals, animals that have furrowed or are in advanced pregnancy, and the external acoustic duct unless in respect of that part where an alternative effective form of cleaning is carried out;

*In relation to sheep and lambs, goats and kids:* refers to the removal of the head, (except in the case of young lambs and young kids), the pelt or skin viscera (including or not including kidneys), genital organs, urinary bladder and feet up to the carpal and tarsal joints, and udders of lactating animals, animals that have lambed or are in advanced pregnancy; and

*In relation to cattle, pigs and solipeds:* all of the above including where necessary the splitting of carcass lengthwise on the medial line.

(16) **Emergency Slaughter** – slaughter of an animal that suffered a life-threatening injury in an accident;

(17) **Firm** – any partnership, association, or other unincorporated business organization;

(18) **Fit for Human Consumption** – meat that has passed and appropriately branded by an inspector as safe and wholesome and in which no changes due to disease, decomposition or contamination have subsequently been found;

(19) **Food Animal** – all domestic animals slaughtered for human consumption such as but not limited to cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry;

(20) **Fresh Meat** – meat that has not yet been treated in any way other than by modified atmosphere packaging or vacuum packaging to ensure its preservation except that if it has been subjected only refrigeration, it continues to be considered as fresh;

(21) **Hot Meat** – the carcass or parts of the carcass of a food animal that were slaughtered in unregistered or unaccredited meat establishments and have not undergone the inspection as required herein. The term shall also include undocumented, illegally shipped, and unregistered carcasses, parts of carcasses, and/or meat products coming from other countries and those that are classified as hot meat by the National Meat Inspection Services (NMIS);

(22) **Inspected and Condemned** – a condition wherein the carcasses so marked have been inspected and found to be unsafe, unwholesome and unfit for human consumption

(23) **Inspected and passed** – a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be safe, wholesome and fit for human consumption;

(24) **Inspection** – an act by a deputized inspector to ensure compliance with rules and regulations including but not limited to humane handling of slaughter animals, ante and post mortem inspection, quality assurance program, hygiene and sanitation program, good manufacturing program, sanitation standard operating procedures, hazard analysis critical point program on any meat and meat product, meat establishment facilities, transport vehicles and conveyance;

(25) **Inspector** – a professionally qualified and properly trained officer, duly appointed by the NMIS or the local government unit for meat inspection and control of hygiene under the supervision of a veterinary inspector;

(26) **Livestock Trader** – one engaged in the business of buying and selling livestock;

(27) **Meat** – refers to the fresh, chilled or frozen edible carcass including excrement derived from food animals;

(28) **Meat Broker** - any person, firm or corporation engaged in the business of buying or selling carcasses meat or meat food products of food animals on commission, or otherwise negotiating purchases or sales of such articles other than for its own account or as an employee of another person, firm or corporation;

(29) **Meat Establishment** – premises such as slaughterhouse, poultry dressing plant, meat processing plant, cold storage, warehouse and other meat outlets that is approved and registered by the NMIS in which food animals or meat products are slaughtered, prepared, processed, handled, packed or stored;

(30) **Meat Inspection System** – a system to ensure the safety and quality of meat and meat products for human food including but not limited to humane handling of slaughter animals, ante-mortem and post-mortem inspection, Quality Assurance Program, Hygiene and Sanitation Program, Good Manufacturing Practices, Sanitation Standard Operating Procedures, Hazard Analysis Critical Control Point Program, and Residue Control Program;

(31) **Meat Product** – any product capable of use as human food which is made wholly or in part from any meat carcasses only in a relatively small portion or historically have not been considered by consumers as products of the meat industry, and which are exempted from definition as a meat product by the Secretary of Agriculture under such conditions as he may prescribe to assure that the meat or other portions of such Carcasses contained in such product are not adulterated and that such products are not represented as meat products;

(32) **Misbranded** – refers to any carcass, or any meat or meat product that can be characterized by one or more of the following circumstances as defined under the Republic Act No. 7394 (also known as the Consumer Act of the Philippines):

- a) if its labeling is false or misleading in any particular;
- b) if it is offered for sale under the name of another meat or meat product;
- c) if it is an imitation of another meat or meat product unless its label bears, in type of uniform size and prominence, the word "imitation" and immediately thereafter the name of the meat or meat product imitated;
- d) if its container is so made, formed, or titled as to be misleading;
- e) if any word, statement or other information required under pertinent laws and regulations to appear on the label or other labeling of a meat and meat product is not prominently placed thereon with such conspicuousness (as compared with other words statements, designs or devices, in the labeling) and in

such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use;

g) if it bears or contains any artificial flavoring, artificial coloring, or chemical preservatives unless it bears labeling stating that fact; and

h) if it fails to bear, directly on its container, the inspection mark or legend of the NMIS.

(33) **NMIS** – The National Meat Inspection Service;

(34) **Offal** – the byproducts, organs, glands or tissues other than meat of a food animal. Such offal, in relation to slaughtered animals, may or may not be edible.

(35) **Official Certificate** – The Meat Inspection Certificate prescribed under this Ordinance to be issued by an inspector or other person performing official functions under this Ordinance;

(36) **Official Device** – any device prescribed under this Ordinance for use in applying any official mark;

(37) **Passed for rendering** – refers to the condemned carcasses or parts of carcasses that may or may not be edible.

(38) **Passed for sterilization** – that the carcasses or parts of carcasses so marked have been inspected and passed for food subject to the condition that it must be sterilized by steaming in an appropriate apparatus or by boiling in an open kettle as called for in those regulations.

(39) **Post abattoir handling** – refers to the handling of meat, as it is prepared and leaves the abattoir to the meat markets, processing plants, cold storage, etc.

(40) **Post mortem** – refers to all process after the slaughter of a food animal;

(41) **Potable water** – water that is pure and wholesome at the point of usage in compliance with World Health Organization (WHO) requirements as provided under the International Standards for Drinking Water.

(42) **Prepared** – meat or meat products that is slaughtered, canned, salted, rendered, de-boned, cut up or otherwise manufactured or involving any similar or analogous processes;

(43) **Processed** – include all methods of manufacture and preservation but does not include prepackaged fresh, chilled or frozen meat;

(44) **Poultry Processing Plants** – privately owned and operated establishments dedicated to the slaughter and/or dressing of poultry for commercial consumption;

(45) **Residue** – any foreign substance including metabolites, therapeutic or prophylactic agents which are objectionable or hazardous to human health remaining in the meat or meat products as a result of treatment or accidental exposure;

(46) **Safe and Wholesome** – refers to meat and meat products that has been classified as fit for human consumption because it (a) will not cause food borne infection or intoxication when properly handled and prepared with respect to the intended use, (b) does not contain residue in excess of set limits, (c) is free of obvious contamination, (d) is free of defects that are generally recognized as objectionable to consumers, (e) has been produced under adequate hygiene control, and (f) has not been treated with illegal substances as specified in all pertinent laws and government regulations;

(47) **Slaughter** – the killing of food animals in relation to meat inspection;

(48) **Slaughter animal** – any animal brought into an abattoir for slaughter;

(49) **Suspect animal** – an animal suspected of being affected with a disease or condition which may require its condemnation, in whole or in part, when slaughtered and is subject to further examination to determine its disposal;

(50) **Transportation**-- refers to the act of moving slaughter animals, animal meat, or various meat products within the city, or from any place outside of the city going inside the city;

(51) **Veterinary Inspector or Meat Control Officer** – an inspector who is professionally qualified as a veterinarian duly appointed by the NMIS or the city government responsible for the supervision and control of meat hygiene including meat inspection.

**Section 89. Scope.** This Chapter shall apply to the:

- (a) Establishment, operation, accreditation, and regulation of all slaughterhouses and poultry dressing plants operating within the city;
- (b) Preparation and sale of various meat products within the city; and

(c) The transportation of various animals intended for slaughter, dressing, and/or sale within the city or from the city to other areas outside of the city.

**Provided THAT:** the slaughter of food animals intended exclusively for home consumption shall not be covered by this Chapter regardless of quantity, except in the case of cattle, carabaos, buffaloes and horses which shall be covered by this Ordinance regardless of quantity or intended use.

## TITLE 2

### ESTABLISHMENT OF THE BACOR CITY SLAUGHTERHOUSE

#### **Section 90. Establishment of the Bacoor City Slaughterhouse.-**

A public abattoir to be owned and operated by the city government, to be known as the "Bacoor City Slaughterhouse" (may also be referred to hereafter as "the facility"), is hereby authorized to be created. **Provided, that** the establishment and operation of the said facility will depend upon the results of a feasibility study to be conducted by an independent consultant of proven track record, probity, and integrity coming from the private sector to be hired by the City Mayor for the sole purpose of studying the economic viability of establishing and operating the Bacoor City Slaughterhouse. **Provided further, that** the establishment of the said facility shall not push through if it is discovered in the said feasibility study that operating the Bacoor City Slaughterhouse would not be advantageous to the interests of the city government and of the residents of the City of Bacoor. **Provided, lastly** that the establishment of the Bacoor City Slaughterhouse shall comply with all the requirements of Republic Act No. 7718, its Implementing Rules and Regulations (as amended), and the other requirements of Private-Public Partnership Center if a private investor shall take part in the financing, operation, construction, development, or management thereof.

**Section 91. Class "AA" Type Slaughterhouse.** In case the establishment of the Bacoor City Slaughterhouse is found to be advantageous to the interests of the city government as provided under the immediately preceding section, the said facility may only be established if its design and specifications shall comply with all NMIS regulations for it to qualify as a Class "AA" Type facility. The city government shall appropriate the necessary funds and resources in order to achieve the said classification.

**Section 92. Operating Standards.** – The Bacoor City Slaughterhouse, if found to be advantageous to the interests of the city government, shall exercise such operating standards that strictly comply with all the rules and regulations of the NMIS and other government agencies. The location of the facility shall be at the discretion of the City Mayor pursuant to the Comprehensive Land Use Plan and Zoning Ordinance of the City.



TITLE 3

AUTHORIZED SLAUGHTERHOUSES AND BUTCHERS

**Section 93. Ban Against Unauthorized Slaughter and Preparation of Food Animals.** Unless exempted under Section 89 hereof, all food animals shall be slaughtered or prepared only in the Bacoor City Slaughterhouse or at a duly accredited slaughterhouse, poultry processing plant, or meat establishment authorized to operate as such pursuant to this Chapter.

**Section 93-A. Penalties for Violation of Section 93.** The following penalties shall be imposed against anyone who shall violate Section 93 hereof:

First Offense:	Fine of <b>Two Thousand Pesos (PhP 2,500.00)</b>
Second Offense:	Fine of <b>Three Thousand Pesos (PhP 3,000.00)</b> plus confiscation of the various meat products found within the premises of the place where the meat products were slaughtered or prepared
Third Offense:	Fine of <b>Four Thousand Pesos (PhP4,000.00)</b> plus cancellation of business permit if any and the confiscation of the various meat products found within the premises of the place where the meat products were slaughtered or prepared

**Section 94. Accreditation of Privately Owned Slaughterhouse, Poultry Processing Plant, or Meat Establishment.** Privately owned slaughterhouses, poultry processing plants, or meat establishments operating within the city may only engage in the business of slaughtering or preparing food animals and meat products if it is accredited by the city government after complying with the following requirements:

**§94.1. Requirements for New Accreditation.** The following documents must be submitted by the first time applicant for accreditation to the Business Permits and Licensing Office (BPLO) of the city government:

- (1) Duly accomplished Application Form from the Office of the City Mayor;

- (2) Environmental Compliance Certificate and Discharge Permit from the CENRO or DENR;
- (3) Permit to Operate from the barangay chairperson where the meat establishment or slaughterhouse is located;
- (4) Sanitary Permit from the City Health Office;
- (5) Building Permit from the City Building Official;
- (6) Fire Inspection Permit from the City Fire Marshall;
- (7) Certificate of Water Potability from the Maynilad or from a duly-licensed water service provider;
- (8) Franchise to Operate a slaughterhouse or meat establishment from the Sangguniang Panlungsod pursuant to Section 11, paragraph (3) (vii) of Republic Act No. 10160;
- (9) Picture of slaughterhouse or meat establishment showing major areas of operation and equipment; and
- (10) Floor plan design of slaughterhouse or meat establishment.

**§94.2. Requirements for Renewal of Accreditation.** The following documents must be submitted by an applicant for renewal of accreditation to the Business Permits and Licensing Office (BPLO) of the city government:

- (1) Duly accomplished Application Form (two copies) from the NMIS and the Office of the City Mayor;
- (2) Business Permit issued the previous year;
- (3) Discharge Permit;
- (4) Permit to Operate;
- (5) Sanitary Permit;
- (6) Fire Inspection Permit;
- (7) Certificate of Water Potability from the Maynilad or from a duly-licensed water service provider; and
- (8) License to Operate issued by the NMIS in favor of the applicant.

**Section 95. Accreditation Fee.** Owners or operators of privately owned slaughterhouses, poultry processing plants, or meat establishments operating within the city may only be accredited if they pay an accreditation fee of One Thousand Pesos (PhP

1,000.00) payable on or before the third Monday of the month of February following the date of effectivity of this Code. The said fee shall be used by the city government to defray the cost of inspecting the premises of the said establishment, the qualifications of its employees, the compliance of the said establishment with all pertinent ordinances and government regulations related to the slaughter of food animals and/or the preparation of meat products, and the printing of the necessary permits.

**Section 96. Grace Period for Accreditation.** Considering the novelty of the instant ordinance and so as not to unduly burden private businesses affected hereby, a special grace period is hereby granted in favor of operators/owners of all privately owned slaughterhouses, poultry processing plants, or meat establishments operating within the city who wishes to be accredited under this ordinance for the first time. The said grace period shall commence upon the date of effectivity of this Code and will last until 21 June 2016. Privately owned slaughterhouses, poultry processing plants, or meat establishments operating within the city that have not yet been duly accredited shall only be held liable under this ordinance after the said grace period has expired. **Provided that** after 21 June 2016, the BPLO shall be mandated to issue a Business Permit and Accreditation Permit to qualified first time applicants for accreditation and to qualified applicants for renewal of accreditation within thirty (30) days upon submission of all the requirements and upon payment of all the fees mentioned above. **Provided further** that the failure of the BPLO to issue the said permits within the said period without any justifiable reason shall result in the automatic approval of the said application/s.

**Section 97. Authorized Butcher/Dresser and Cutter.** Only a duly authorized butcher, dresser, or cutter shall be allowed to slaughter food animals in any authorized slaughterhouse, poultry processing plant, or meat establishment. An authorized butcher, dresser, or cutter refers to any person licensed as a butcher, dresser or cutter by the NMIS who holds a valid health certificate issued by the City Health Officer and a mayor's permit to work duly issued by the City Mayor. The health certificate issued by the City Health Officer shall be valid for a period of one (1) year from the date of issuance and should be renewed annually.

#### TITLE 4

#### ESTABLISHMENT AND ACCREDITATION OF AN ABBATOIR OR POULTRY PROCESSING PLANT

**Section 98. Grant of Franchise to Operators of Existing Slaughterhouses or Poultry Processing Plants.** No privately owned and operated slaughterhouse or poultry processing plant shall be allowed to operate within the city without first being granted a franchise to operate as such by the Sangguniang Panlungsod by means of an ordinance. **Provided, that** a franchise to operate is hereby automatically granted to all privately owned

slaughterhouses or poultry processing plants already existing and operating at the time of the approval and effectivity of this Code. **Provided further, that** the head of the BPLO is hereby authorized to issue a certification in favor of operators and owners of privately owned and operated slaughterhouses or poultry processing plants already existing and operating at the time of the approval and effectivity of this Code stating in no uncertain terms that they have already been granted a franchise to operate by virtue of the instant Code.

**Section 99. Rules of Procedure for Grant of Franchise to Operate to Slaughterhouses, Poultry Processing Plants, and Meat Establishments Established After the Effectivity of this Ordinance.** The following rules of procedure shall be observed by the Sangguniang Panlungsod in granting a franchise to operate in favor of owners or operators of slaughterhouses, poultry processing plants, and meat establishments operating within the city that were established after the effectivity of this Code, to wit:

1. The applicant must accomplish an Application Form (two copies) coming from the BPLO of the city government;
2. The applicant must pay a franchise fee of Ten Thousand Pesos (PhP 10,000.00) at the City Treasurer's Office; and
3. The applicant must submit a duly notarized Deed of Undertaking to the Sangguniang Panlungsod which provides that: (a) the applicant will pay all fees and taxes to be imposed by the government related to the operation of a slaughterhouse, poultry processing plant, and meat establishment, (b) the applicant shall comply with all government regulations related to the operation of a slaughterhouse, poultry processing plant, and meat establishment, and (c) the applicant shall enforce all laws and regulations related to the employment of its personnel, the humane treatment of animals, and maintain a high standard of sanitation of its premises at all times.

After the applicant has complied with the foregoing requirements, the Sangguniang Panlungsod shall issue the corresponding franchise in the form of an ordinance within forty five (45) days after the said application has been submitted to the Sangguniang Panlungsod Secretariat. **Provided that** the failure of the Sangguniang Panlungsod to act on the application for accreditation such as, but not limited to, the referral of the said application to the proper committee/s or the scheduling of the said application to public hearing within the above-mentioned period without any justifiable reason shall result in the automatic approval of the said application.

## TITLE 5

## **RESPONSIBILITIES OF MEAT DEALERS, VENDORS, HANDLERS AND MARKET ADMINISTRATORS/MASTER**

### **Section 100. Responsibilities of Meat Dealers and Vendors. -**

Meat dealer and vendors are responsible for the safety and quality of the meat and meat products which they trade, slaughter, prepare, cut, process, pre-package, chill, transport, sell, or handle in any other way related to this guideline. They shall be held personally liable for any injury suffered by any consumer as a result of their violation of this Ordinance.

Meat dealers and vendors shall ensure that the meat they handle, distribute and sell is sold within the prescribed time from production date and that traceability is maintained by keeping appropriate records of transactions.

Meat dealers and vendor who are owners of meat stalls, meat shops, supermarkets and other meat markets must be licensed and shall meet all the requirements of the City Government such as, but not limited to the following:

- (a) Mayor's Permit;
- (b) Sanitary Permit; and
- (c) Meat and Meat Products Inspection Certificate (MMPIC) issued for the day by the controlling authorities that should be displayed conspicuously in all meat markets.

### **Section 101. Responsibilities of Meat Handlers. -**

Meat handlers are also responsible for the safety and quality of the meat and meat products which they trade, slaughter, prepare, cut, process, pre-package, chill, transport, sell, or handle in any other way related to this guideline. They shall also be held personally liable for any injury suffered by any consumer as a result of their violation of this Code.

Meat handlers shall handle meat and meat products in a hygienic manner and shall comply with the requirements for personnel hygiene in the handling of meat as mandated by law pertinent government regulations. They should also have a Certificate of Attendance to a training course on the hygienic handling of meat in meat markets conducted by the NMISS or by the City Government. Meat handlers should also be licensed by the City Government and should possess an Annual Health Certificate issued by the City Health Office. Meat handlers who fail to meet the said requirements shall be prohibited to handle meat or any meat product in any slaughterhouse, meat shop, or meat market within the City.

**Section 102. Responsibilities of the Market Administrator/Master. -** The Market Administrator/Master or his/her equivalent shall:

- (a) Ensure that all meat dealers, vendors, and handlers working in the market under his/her supervision are licensed and have met all the requirements mentioned in this Chapter;
- (b) Ascertain that all market facilities required for the hygienic and sanitary handling of meat are kept in good condition; and
- (c) Assist the City Government in enforcing this Ordinance and any other pertinent ordinance, law, or government regulation.

**Section 102.1. Penalties.** The following penalties shall be imposed against anyone who violates the various sections of this Title:

First Offense	Fine of <b>P2,500.00</b> for each violation of this Title
Second Offense	Fine of <b>P3,000.00</b> for each violation of this Title
Third Offense	Fine of <b>P5,000.00</b> for each violation of this Title plus confiscation of the meat products involved (if any).

**TITLE 6**

**RULES AND REGULATIONS IN HANDLING NEWLY SLAUGHTERED MEAT**

**Section 103. Rules and Regulations in the Handling of Newly Slaughtered Meat.** – All persons dealing, vending, butchering, or handling meat for public consumption within the City shall strictly observe the following rules and regulations:

- a) The meat shall be displayed at a cool and dry part of the market where the air humidity is low or as low as naturally achievable;
- b) The hooks used to hang meat should be always be clean and should be made of stainless steel to ensure that rust is not transferred to the meat;
- c) The meat should be in a hanging position to allow circulation of air. If the meat is not hanging, it shall not be stacked one on top of the other;
- d) The meat should not come into contact with the ground or with flies and other insects;
- e) Tables used to display meat should, as far as practicable, be made of stainless steel and should be equipped with a working drain. If stainless steel tables are

unavailable or too prohibitively priced, the display tables may be made of concrete provided that its surfaces are perfectly smooth and kept consistently;

f) Bleach, muriatic acid, and other toxic chemicals should not be used in cleaning display tables, display cases, sinks, hooks, floors, knives, and other equipment that come into contact with meat and meat products in order to prevent meat contamination. Food service degreasers should be used in cleaning display tables, display cases, sinks, hooks, floors, knives, and other equipment that come into contact with meat and meat products;

g) Scales should be cleaned daily and should be covered with a clean plastic wrapper after use to protect them from water damage and corrosion which could contaminate the meat;

h) Brush wash all the surfaces of sinks, display tables, back splash, and floors before and after displaying meat. Scrubbing pads, brushes, and other cleaning materials should be properly cleaned and stowed after use in order to prevent the spread of germs in the meat display and cutting areas;

i) The cutting area shall always be maintained under good sanitary conditions. Cutting tools such as knives, chopping board, sharpener, and the like shall at all times be maintained in good sanitary condition;

j) Meat grinders, tenderizers, cubers, band saws, and slicers should be completely disassembled after use and each component should be scrubbed with a clean nylon brush while immersed in food service degreasers. The disassembled parts should be completely dry before they are re-assembled;

k) All surfaces of meat and seafood coolers including its floor, racks, and pans should be thoroughly cleaned and sanitized everyday. Particular attention should be given to the cleaning and sanitizing of the backs of door handles;

l) Public and privately owned markets operating within the City should be equipped with a functioning meat and seafood cooler sufficient to accommodate the meat products being sold by meat vendors for at least one day;

m) All the surfaces of meat and seafood display cases—including the display glass and the legs of the display case—should be cleaned before and after use with warm liquid detergent. They should then be thoroughly rinsed, air dried, and covered with a plastic wrapper before the meat stall or meat shop closes for the day;

n) The food service degreaser mentioned in the foregoing provisions should be duly cleared and certified safe by the Bureau of Food and Drugs. **Provided that:** the City Health Office is hereby authorized to purchase such quantities of food service degreasers as may be necessary for distribution in the Bacoor Public Market;

o) Buyers should not handle meat on display unnecessarily. Clean tongs or similar tools should be made available to meat handlers and consumers to minimize contamination;

p) Wrapping material that comes in contact with the meat during sale should not introduce contaminants. Printed wrapping materials like newspaper must not be used. Used wrapping material materials shall not be re-used;

q) Meat shall be at the sales area for only eight (8) hours from the time of slaughter as indicated in the meat inspection certificate issued at the slaughterhouse. Within this time, the meat should not show any loss in its fresh-like character in terms of color, odor and texture and shall show no sign of spoilage. Meat showing loss of original fresh-like character in less than 8 hours shall be withdrawn from the sales area sooner;

r) Meat unsold after 8 hours even if maintaining its fresh-like quality and showing no signs of spoilage should no longer be sold and should be disposed in the manner provided hereunder; and

s) Meat showing signs of spoilage shall no longer be utilized for human consumption.

**Section 104. Procedures for the Transportation of Meat.** All meat or meat products intended for sale or distribution within the City shall be transported in accordance with the following procedures:

a) Meat and meat products shall be transported in duly accredited meat transportation vehicles that shall always be kept clean and regularly disinfected. The vehicle should not have been used for transporting live animals or any other cargo that may adversely affect the safety and quality of the meat to be transported;

b) Transport vehicles and crates to be used should be cleaned and, if necessary, sanitized as soon as practicable after the meat has been unloaded;



c) Meat transport vehicles should be used for transporting meat from the slaughterhouse to the market. Meat transport vehicles should be washed and disinfected prior to the loading of carcass/meat parts and offal;

d) To prevent the deleterious effects of airborne contaminants, the transport vehicle should be closed, and/or have provisions for covering/protecting the meat;

e) Newly slaughtered carcass should be hung on stainless steel rails or placed on stainless steel or plastic racks that allow proper circulation of air. Smaller cuts of meats not hung on rails may be held in clean plastic containers inside the vehicle to prevent meat/meat product contact with the floor;

f) Meat/meat product not hung on rails shall be held in appropriate, clean and regularly disinfected containers inside the vehicle. Containers with products shall be stacked inside the vehicle in a manner that prevents contamination. Closed containers shall be provided for edible offal;

g) Meat being loaded and unloaded manually should be properly protected from contamination by the meat handlers; and

h) The product compartment of meat transport vehicles should not carry tires, personal effects, and other materials that may contaminate the meat and meat products.

**Section 105. Rules on the Personal Hygiene of Persons Handling Meat and Meat Products.** – All persons handling meat and meat products shall observe the following rules and procedures on personal hygiene:

a) Persons known or suspected to be suffering from, or to be carriers of communicable diseases that are likely to be transmitted through meat and/or person to person, shall not be allowed to handle any animal intended to be slaughtered, or any meat, or meat product;

b) All persons handling or getting in contact with meat and meat products must take all necessary steps to prevent the contamination of meat by:

[1] Taking a bath before going to work;

[2] Wearing clean shirt, pants, shoes or slippers, apron and hairnet during work. The wearing of sando shirts, shorts, or mini skirts to work shall be considered a violation of this Ordinance;

[3] Keeping nails trimmed, clean and without nail polish;

[4] Refraining from wearing of jewelry, fashion accessories and perfume during work;

- [5] Using suitable protective clothing that shall be changed everyday or as often as necessary;
- [6] Refraining from smoking, drinking alcoholic drinks while working, and/or reporting for work while under the influence of alcohol or drugs;
- [7] Refraining from spitting, sneezing, or coughing while handling meat;
- [8] Not chewing or eating any food while working or while handling meat;
- [9] Not handling of unpacked meat, money, and receipts at the same time;
- [10] Refraining from combing hair, trimming of nails, or brushing of teeth while handling meat; and
- [11] Thoroughly washing hands: before, during, and after work; after using the toilet; after sneezing or coughing; after coming into contact with any dirty object or material; before and after eating.

**Section 105.1. Authority of the City Health Office, BPLO, and the BTMD to Implement Chapter.** The following City agencies are hereby empowered to implement this Chapter:

- a) the City Health Office (with regard all provisions of this Ordinance related to health, hygiene, and sanitation);
- b) the Business Permit and Licensing Office (with regard all provisions related to the accreditation, franchising, and operation of slaughterhouses, private poultry plants, meat markets, and meat stalls); and
- c) the Bacoor Traffic Management Department (with regard the transport of animals, meat, and meat products in conjunction with the CHO or the CICU)

**Section 105.2. Penalties.** The following penalties shall be imposed against anyone who violates the various sections of this Title:

First Offense	Fine of <b>P2,500.00</b> for each violation of this Title
Second Offense	Fine of <b>P3,000.00</b> for each violation of this Title
Third Offense	Fine of <b>P5,000.00</b> for each violation of this Title plus confiscation of the meat products involved (if any).

**TITLE 7**

**RULES OF PROCEDURE IN THE SLAUGHTER OF FOOD ANIMALS**

**Section 106. Acceptance of Food Animals for Slaughter.** The livestock trader shall be required to present to the slaughterhouse administrator or his duly authorized checker the food animals to be slaughtered including the following documents.

- (1) Veterinary Health Certificate;
- (2) Shipping Permit
- (3) Philippine National Police (PNP) clearance (in the case of cattle, carabao, buffalo, horse to determine that such livestock where legally acquired).

The designated time of accepting food animals to be slaughtered shall be strictly implemented. Food animals to be slaughtered are required to rest inside the corral located within the premises of the slaughterhouse for a minimum period of twenty (24) hours up to a maximum period of thirty-six (36) hours before they are slaughtered.

All vehicles used in transporting food animals are required to be cleaned and disinfected always before they are allowed to leave the premises of the slaughterhouse.

**Section 107. Outright Condemnation.** Any animal manifesting during ante-mortem inspection any disease or condition that shall warrant outright condemnation shall be marked "CONDEMNED", isolated immediately and disposed of under the supervision of the Livestock Inspector or Meat Inspector at the expense of the livestock trader or of the owner of such food animals.

**Section 108. Slaughterhouse Management.** The following schedule of accepting, slaughtering of food animals and regular cleaning of the slaughterhouse is to be strictly followed and implemented:

- |                                 |                        |
|---------------------------------|------------------------|
| 1. Acceptance of Food Animals   | 12:00 Noon – 6:00 P.M. |
| 2. Slaughtering of Food Animals | 9:00 P.M. – 5:00 A.M.  |
| 3. Cleaning and Disinfection    | 6:00 A.M. – 12:00 noon |

Drinking of intoxicating drinks, gambling, and the use of prohibited drugs within the premises of the slaughterhouse or working under the influence of alcohol or illegal drugs while inside the slaughterhouse are strictly prohibited at all times.

No person shall be allowed inside the slaughterhouse except those who have transaction therein or who are working inside the slaughterhouse. Butchers shall be allowed to enter the slaughterhouse only from 9:00 P.M. to 4:45 A.M.

To ensure the cleanliness and safety of meat, no food animals shall be slaughtered on the floor of the slaughterhouse.

**Section 109. All-In, All-Out Policy.** To prevent food animals from contracting any disease, the Slaughterhouse Master, Livestock Inspector and Butcher shall strictly ensure that no food animals shall be allowed to

stay in the corral for more than thirty-six (36) hours from the time of arrival or acceptance.

**Section 110. Inspection of Food Animals.** All food animals shall be inspected before they are slaughtered and after they are slaughtered by the Meat Inspector/s. To prevent the inhumane slaughtering of food animals prohibited under Republic Act 8485 (otherwise known as the Animal Welfare Act), inspectors shall conduct examination and inspection of the method by which food animals are slaughtered and handled in slaughterhouses and meat establishments covered by this Ordinance.

**Section 111. Meat Inspection Certificate .** A Meat Inspection Certificate signed by the Meat Inspector shall be issued to every food animal slaughtered before the same is brought out of the slaughterhouse. The form and content of the Meat Inspection Certificate shall be determined by the CHO in cooperation with the BPLO and the City Agriculture Office.

**Section 111.1. Penalties.** The following penalties shall be imposed against anyone who violates the various sections of this Title:

First Offense	Fine of <b>P2,500.00</b>
Second Offense	Fine of <b>P3,000.00</b>
Third Offense	Fine of <b>P5,000.00</b> plus confiscation of the meat products involved (if any).

## TITLE 8

### RULES IN THE OPERATION OF SLAUGHTERHOUSES IN THE CITY OF BACOR

**Section 112. Scope.** This Title shall govern the rules and regulations to be observed in the operation of duly accredited private-owned abattoirs or slaughterhouses to be established in the City of Bacoor.

**Section 113. Alteration of Plans.** No abattoir/slaughterhouse shall be established or altered until the plans and location of the same are approved by the Department of Health and duly accredited by the National Meat Inspection Commission (NMIC).

**Section 114. Sanitary Permit Requirement.** It shall be unlawful for any person, firm or establishment to operate an abattoir/slaughterhouse without a sanitary permit. Such permit may be suspended or revoked upon violation of any provision of this Code. It shall be valid for one (1) year after the date of issuance and shall be renewed every year.

**Section 115. Health Certificate Requirement.** No personnel of the abattoir engaged directly in the production, preparation or handling and

transporting of meat and meat products shall be employed without a valid Health Certificate issued by the Health Office.

**Section 116. Suitability of Site.** The site or location shall be at least 300 meters from residential areas, schools, churches, and places of assembly, courts or public offices. It should be accessible to transportation.

**Section 117. Durability of Construction.** The materials of construction used shall be durable and resistant to wear and corrosion. The holding pen where animals are confined before slaughter shall be constructed of strong materials to safely hold any animal that may be brought before slaughter.

**Section 118. Water Supply.** There shall be ample water supply to meet the water requirements in the slaughter of hogs, cattle and other animals and for effective cleaning. Both hot and cold water shall be available during operation. All slaughterhouses shall be provided with adequate and approved of sanitary facilities which include: water faucets, wash basins, lavatories toilets and bath facilities.

**Section 119. Drainage and Sewage Treatment Facilities.** There shall be an efficient drainage and sewage treatment system for the establishment and premises to collect all liquid wastes incidental to the operation. Such systems should comply with the requirements provide under this Code in other pertinent laws, ordinances, or regulations. Connecting toilet drainage with abattoir drainage within the slaughterhouse premises shall be strictly prohibited.

**Section 120. Ventilation and Illumination.** There shall be abundant light, natural and or/artificial, and sufficient ventilation for all rooms and compartments, to ensure sanitary conditions.

### **Section 121. Sanitary Requirements.**

- a. The rooms and compartments used for edible products shall be separate and distinct from those used for inedible products.
- b. The rooms and compartments in which any meat or meat food products is prepared or handled shall be free from odors from dressing and toilet rooms, catch basins, inedible tank and holding pens.
- c. No animals except those for slaughter shall be permitted in the slaughterhouse.
- d. Rooms, compartments and places used for preparing and/or storing any meat or any meat products and all other parts of the establishment shall be kept clean and sanitary.
- e. No parts of the establishment shall be used for domestic purposes.

**Section 122. Refrigeration.** Adequate chilling and cold storage facilities shall be provided except at those establishments where all carcasses and meat products are removed within six hours after slaughter.

**Section 123. Insects and Vermin.** An insect and vermin control abatement program shall be maintained all year round. Effective means shall be taken to keep flies, rodents and other vermin out of the establishment and to prevent their breeding or presence on the premises.

**Section 124. Container for Refuse.** Slaughterhouses must be provided with sufficient number of water proof metal containers with tight fitting metal cover for holding trimmings, hair, refuse and edible parts and other refuse. All these wastes shall be disposed daily.

**Section 125. Equipment.** Equipment for preparing, processing and handling of meat and meat products shall be of materials to make them susceptible of being readily and thoroughly cleaned, to insure strict cleanliness in the preparation and handling of all meat and meat products.

**Section 126. Slaughtering of Animals.** No slaughtering of cattle, sheep, goats, swine, poultry or other warm blooded animals shall be done unless such slaughtering is performed under supervision of a representative from the National Meat Inspection Commission and the carcass inspected and passed as fit for human consumption, marked and stamped before offered for sale or delivery.

**Section 127. Responsibilities of the City Health Office.**

- a. Supervise the maintenance of adequate sanitary conditions in government owned abattoirs and their premises.
- b. Enforce the requirements on the examination of meat as provided for by existing laws and the rules and regulations of the National Meat Inspection Commission.
- c. Supervise the sanitary disposal of all solid and liquid wastes incidental to the operation of the slaughterhouse.
- d. Ensure that only healthy animals be slaughtered and dressed and that the handling, storing and transporting procedure are in accordance with prescribed standards.

**Section 127.1. Penalties.** The following penalties shall be imposed against anyone who violates the various sections of this Title:

First Offense	Fine of <b>P2,500.00</b> for each violation of this Title
Second Offense	Fine of <b>P3,000.00</b> for each violation of this Title
Third Offense	Fine of <b>P5,000.00</b> for each violation of this Title plus confiscation of the meat products involved (if any) or the closure of the slaughterhouse concerned for a minimum of two (2) days until the offending act ceases or the violation is resolved.

## CHAPTER X

### THE MOTELS AND APARTMENTS CODE OF THE CITY OF BACOR

**Section 128. Scope.** This shall apply to all hotels, motels and apartments, lodging, boarding or tenement houses, condominiums and other accommodation establishments in the City of Bacor.

**Section 129. Sanitary Permit.** No establishment shall be operated and opened for public patronage without a sanitary permit. Any extension or additional construction or alteration in an establishment shall require a new sanitary permit before it could be operated.

**Section 130. Water Supply.** All establishments shall provide their patrons with adequate and clean water supply.

**Section 131. Toilet, Bathroom and Washing Facilities.** Every room of hotels, motels and other similar establishments shall be provided with toilet, lavatory and bathing facilities. Apartment and condominium units shall have its own toilet, lavatory and bathing facilities. Dormitories may have common but adequate toilet, lavatory and bathing facilities.

**Section 132. Mandatory Distribution of Condoms; Exemptions.** The distribution and display of at least three (3) pieces of condom in every room of every motel and inn offering lodging to the public on an hourly or daily basis operating within the City of Bacor is hereby made mandatory. Each of the said condoms shall be placed near the bed, and in the restrooms if any, of every room of the said establishments. The cost of the said prophylactic agents shall be included in the room rates or service rates of the said establishments. **Provided that:** owners and operators of apartments, dormitories, hotels, and tenement houses are exempted from compliance herewith.

**Section 132.1. Mandatory Display of Written Warnings.** The owners, proprietors, supervisors of the business establishments concerned shall prominently post the following written warning near the bed/s in every room of the various establishments covered by this ordinance:

“Ang hindi paggamit ng condom ang pinakamalaking dahilan sa paglaganap ng AIDS at STD. Huwag makipag-talik sa hindi mo asawa kung walang condom.—isang paalala mula sa **STD/AIDS Prevention Council of the City of Bacor**”

**Section 132.2. Design/Appearance of Written Warnings.** The said written warnings shall be printed and shall use a font size of at least 24 regardless of the font style. The establishments concerned shall shoulder the cost of printing the said signs. The design of the said signs shall be subject to the review and approval of the City Health Office to ensure their readability and the compliance of the establishments concerned with this Ordinance.

**Section 132.3. Inspection.** The establishments covered by this Ordinance shall be subjected to random inspections by the personnel of the City Health Office or by the duly-deputized representatives of the city's STD/AIDS Prevention Council which was created by virtue of City Ordinance No. 2013-6 which took effect on 4 March 2013.

**Section 132.4. Notice of Violation.** The city's STD/AIDS Prevention Council or the City Health Office shall send a written Notice of Violation to the owner, president, manager, or supervisor of the establishment found to be violating this ordinance. The said notice shall specify the number of rooms inspected, the date and time of inspection, and the number of violations committed by the establishment concerned. The notice shall also give the owner, president, manager, or supervisor of the said establishment ten (10) days from his/her receipt of the notice within which to correct the said violation/s. The failure of the said establishments to comply with this ordinance within the ten-day period mentioned above shall render the said establishment liable to the imposition of the penalties appearing hereunder.

**Section 132.5. Penalties.** The following penalties shall be imposed against the owner, president, manager, or supervisor of the establishment found to be violating this ordinance:

First Offense:	Fine of One Thousand Pesos (PhP 1,000.00) for every room found not to contain the condoms and written warnings mentioned in Sections 3 and 4 hereof.
Second Offense:	Fine of Two Thousand Pesos (PhP 2,000.00) for every room found not to contain the condoms and written warnings mentioned in Sections 3 and 4 hereof.
Third Offense:	Fine of Five Thousand Pesos (PhP 5,000.00) for every room found not to contain the condoms and written warnings mentioned in Sections 3 and 4 hereof and closure of the establishment until after it has complied with the provisions hereof.

**Section 133. Solid Waste Management.** The segregation, collection, storage and disposal of refuse shall be in accordance with City Ordinance No. 2014-005-S-2014 that took effect on 12 May 2014.

**Section 134. Insects and Vermin Control.** Insects and vermin control measures shall be undertaken at least once a year to eradicate vectors of diseases within the said establishments to be conducted by professional pest exterminators. Proof that such measures has been undertaken shall consist of a certification from the said pest exterminator and a copy of the official receipt issued by the latter to the owner of the establishment concerned that the said measures were undertaken. If upon inspection, the premises of the said establishments is found to have violated, the CHO shall have the power to require the registered owner of the said



establishment to comply with this Section within fifteen (15) calendar days from the date of such inspection. If the owner of the establishments concerned fails or is unwilling to comply with the said requirement, the CHO shall have the power to:

- a) Hire professional pest control experts who shall perform the required vermin control measures at the expense of the registered owner of the establishment; or
- b) File the proper legal action against the registered owner of the establishment for violating this Section and pray for the imposition against him/her of the following penalties:

First Offense	Fine of <b>P2,500.00</b> plus closure of the establishment for one (1) day
Second Offense	Fine of <b>P3,000.00</b> plus closure of the establishment for two (2) days
Third Offense	Fine of <b>P5,000.00</b> plus closure of the establishment for fifteen (15) days plus mandatory attendance by the registered owner of the establishment to a seminar on the dangers posed by vermin and other pests

**Section 135. Lighting.** All areas in the establishment shall be properly lighted, both natural and artificial.

**Section 136. Ventilation.** Natural and/or mechanical ventilation which is effective and suitable for the comfort and safety of guests/boarders and personnel shall be provided in all areas of the establishments.

**Section 137. Responsibilities of the Owner or Operator.**

- a. Report of the occurrence of communicable diseases in his establishment.
- b. Report all deaths occurring in his establishment.
- c. Conduct in-house inspection of the establishment.
- d. Keep records of all registered guests.
- e. Guide authorized officers in the conduct of inspection.

**Section 138. Responsibilities of the City Health Officer.**

- a. Conduct regular inspection of hotels and other similar establishments and their premises to ascertain their state of sanitation.
- b. Ascertain the validity of the sanitary permit of the

- establishments and health certificate of the personnel employed in these establishments.
- c. Post the sanitary standard rating sticker (SSRS) in a conspicuous part of the establishment for public guidance after each inspection.
  - d. Apply precautionary measures to prevent the spread of any communicable disease among persons staying in the hotels and other similar establishments and investigate all reported illnesses and deaths.
  - e. Coordinate with the Department of Tourism in the classification of hotels.
  - f. Enforce the provisions of the Code.

**Section 138.1. Other Penalties.** The following penalties shall be imposed against the owner, manager, or supervisor of the establishments covered by this Chapter who fails to perform the acts specified in Sections 130,131, 133, 135, 136, and 137 shall make him/her liable to the following penalties:

First Offense	Fine of <b>P2,500.00</b> plus closure of the establishment for one (1) day
Second Offense	Fine of <b>P3,000.00</b> plus closure of the establishment for two (2) days
Third Offense	Fine of <b>P5,000.00</b> and closure of the establishment for fifteen (15) days plus mandatory attendance by the registered owner of the establishment to a seminar on fire safety to be administered by the Bureau of Fire Protection of the City of Bacoor.

**CHAPTER XI**

**THE VERMIN CONTROL CODE OF THE CITY OF BACOOOR**

**Section 139. General Requirements.** A vermin abatement program shall be maintained by the owners, operators or administrators of all commercial establishments and institutions, whether owned by the government or by the private sector, operating within the City of Bacoor. The said program shall be submitted to the CHO every year in time with the renewal of business permits or when applying for such permit for the first time. The non-submission of such a permit shall be a ground for the denial of the application for a business permit.

**Section 140. Responsibility to Review, Approve, Monitor and Enforce.** The CHO is hereby empowered to review, approve and monitor the implementation of the vermin abatement program mentioned above as well enforce the various provisions of this Chapter and other related

provisions of this Code.

**Section 141. Duty to Conduct Vermin Abatement in Public Places.**

The CHO is duty-bound to supervise and perform the conduct of vermin abatement related activities in all public places within the City of Bacoor. To this end, the CHO and the City Mayor are hereby empowered to formulate such rules and regulations that would enable privately owned pest control companies to conduct vermin abatement operations in public places all over the city using public funds subject. **Provided that:** such rules and regulations should conform with the provisions of this Code and should be implemented pursuant to pertinent laws and government regulations.

**Section 142. Procedure and Frequency.**

The procedure and frequency of vermin abatement program in public places shall be determined and approved by the City Mayor upon the recommendation of the CHO. The procedure and frequency of the vermin abatement program in the establishments or institutions covered by Section 136 hereof shall be based on the vermin abatement program submitted by the owners, operators, and/or administrators of the same that was approved by the CGO.

**Section 143. Penalties.**

The failure of the owners, operators, and/or administrators establishments or institutions covered by Section 139 to conduct the vermin abatement program in the manner and frequency approved by the CHO shall make them liable to the following penalties:

First Offense	Fine of <b>P2,500.00</b> plus closure of the establishment for one (1) day
Second Offense	Fine of <b>P3,000.00</b> plus closure of the establishment for two (2) days
Third Offense	Fine of <b>P5,000.00</b> plus closure of the establishment for fifteen (15) days plus mandatory attendance by the registered owner of the establishment to a seminar on the dangers posed by vermin and other pests

**CHAPTER XII**

**THE PUBLIC LAUNDRY CODE OF THE CITY OF BACOR**

**Section 144. Scope.**

This Chapter shall apply to all public laundry including commercial laundry such as laundromat, dry cleaning laundry, linen-supply laundry, diaper-supply laundry, and public laundry places such as community laundry areas, as well as institutional establishment with laundry equipment and facilities such as hotels, motels, massage parlors, dormitories, hospitals and other health-related institutions and other similar establishments operated by individuals, partnerships,

government agencies, instrumentalities or institutions. **Provided that:** persons working as domestic helpers or as laundry maids for households are not covered by this Chapter.

**Section 145. Sanitary Permit.** The establishments covered by this Chapter shall secure a sanitary permit before it could operate.

**Section 146. Sanitary Requirements.** All persons covered by this Chapter shall comply with the following sanitary requirements:

- a. Any person who intends to work in the establishment shall be required to secure a health certificate issued by the CHO;
- b. Employees of the establishment shall at all times observe good personal hygiene and safety practices at the working area;
- c. Employees shall be provided with potable drinking water, toilets and washing facilities;
- d. Laundry supplies in both liquid and solid state shall be properly stored, prepared and handled. Containers of chemicals shall be properly labeled;
- e. All sewage from the establishment shall be discharged to the public sewer systems;
- f. The segregation, storage, collection, transport and disposal of refuse shall be in accordance to existing laws, rules and regulations;
- g. The operator of the establishment shall maintain a vermin abatement program. During vermin control operations, all clothes and linens shall be covered and isolated to prevent contamination;
- h. All work rooms shall be properly lighted and ventilated;
- i. 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 means of disinfection;
- j. All articles to be laundered that have come in contact with any form of radioactivity should be isolated and monitored by the CHO or by qualified personnel of the DOH before sending these articles for laundry.

**Section 147. Responsibilities of the Laundry Supervisor.** Persons in charge of the operation of the establishments covered by this Chapter shall have the following responsibilities:

- a. Comply with all the requirements and standards as stated in this Code;

- b. Ensure the proper laundry operation and cleaning and care of laundry equipment and facilities;
- c. Provide schedule of laundry operation for an adequate and continuous supply of linen and according to the needs of the user at all times;
- d. Be knowledgeable in the selection, quantity and proper use of laundry cleaning supplies;
- e. Provide a schedule for regular maintenance and cleaning equipment and facilities;
- f. Evaluate the effectiveness of the laundry operation; and
- g. Ensure that the linen is safe for the customers' use.

**Section 148. Responsibilities of the Operator.** The owner or operator of the establishments covered by this Chapter shall have the following responsibilities:

- a. Comply with all the requirements and standards as stated in this Code;
- b. Promote good personal hygiene among his employees and ensure updating of their health certificates;
- c. Ensure the health, safety and comfort of all employees and customers in the establishment;
- d. Provide adequate and appropriate sanitary facilities, personal protective equipment and necessities to promote health, safety and sanitation in the establishment;
- e. Renew the sanitary permit every year;
- f. Assist health authorities in the conduct of inspection of the establishment; and
- g. Ensure that the process and materials used in the trade shall be environment-friendly.

**Section 149. Responsibilities of the City Health Office/r.** The CHO shall have the following responsibilities:

- a. Facilitate the conduct of inspection and evaluation of the establishment at least once every three (3) months to ascertain their compliance to this Code;
- b. Issue sanitary permit upon completion of the requirements stated in this Code; and

- c. Prescribe precautionary measures to the operator for the prevention of accidents or spread of contagious or communicable diseases in the establishment.

**Section 150. Penalties.** The following penalties shall be imposed against any employee, owner, or supervisor of the establishments covered by this Chapter who violates the various sections of this Chapter:

First Offense	Fine of <b>P2,500.00</b>
Second Offense	Fine of <b>P3,000.00</b>
Third Offense	Fine of <b>P5,000.00</b> plus closure of the establishment for at least two (2) days or until the violation is resolved.

## CHAPTER XIII

### THE SWIMMING POOLS CODE OF THE CITY OF BACOR

**Section 151. Control of swimming pools and bathing places.** All public bathing places, both natural and artificial should be under the sanitary control of the CHO.

**Section 152. Sanitary Permit.** Before a public swimming pool, a bath house or a public bathing or swimming place is placed in operation, the owner or operator must obtain a sanitary permit from the CHO.

**Section 153. Life Guards.** Adequate number of life guards and sufficient attendants who are properly trained and qualified as life savers, competent in aid and rescue methods and techniques and in the use of artificial respiration and other resuscitation measures shall be provided by the owner or operator to operate the pool or bathing place in an orderly manner and shall assist in sanitary control. A lifeguard must be on duty at all times while the swimming pool is in operation. Moreover, the lifeguards on duty must be required to wear uniforms with the word "LIFEGUARD" emblazoned in front and on the back. No person shall be employed with the swimming pool and bathing place without a health certificate issued by the CHO.

**Section 154. Cleanliness Standards.** Standards of cleanliness and bacterial purity of the water as approved by the DOH or by any pertinent government agency or authority should apply at both indoor and outdoor swimming pools and the same precautions should be taken against the spread of diseases. No public swimming pool shall be allowed to operated without complying with the said standards on a daily basis. To effectively enforce this provision, the CHO is hereby empowered to conduct random water sample testing at the establishments covered by this Chapter even without prior notice to the owners or operators thereof.

**Section 155. No Pets Allowed.** No dogs or animals shall be allowed

in the bathing and dressing rooms or other parts of bathing place enclosure. The owner or supervisor of the establishments concerned shall have the right to refuse to admit into the premises of the said establishment any person who insists on bringing in any animal into the places mentioned above.

**Section 156. Safety and Cleanliness Signs.** Suitable signages on bathing places regulations and instruction shall be conspicuously posted in the bathing area and in dressing rooms advising the public on the safety and cleanliness policies of the establishment concerned.

**Section 157. Ban Against People With Contagious Skin Diseases.** No person having any contagious skin disease such as leprosy, ringworm, impetigo, scarlet fever, athlete's foot, or jock itch shall be allowed in the pool area, bathing places or bath houses. Persons suffering from eczema or psoriasis shall be allowed to enter the premises so long as they can produce a medical certificate proving that they have the said condition. The management of the establishments concerned shall exercise absolute discretion and shall treat the persons concerned with dignity and compassion.

**Section 158. Adequate Showers and Lockers.** Adequate shower bath facilities and toilet facilities for each sex should be provided at all pools and bathhouses. Lavatories shall be provided adjacent to toilets. Lockers shall be placed near the said showers or toilet facilities for the use of the customers of the said establishments. The cleanliness of the said facilities shall be maintained on an hourly basis by the owners/operators of the establishments concerned to prevent the spread of disease.

**Section 159. Ban Against Alcoholic Beverages.** The bringing in and/or consumption of alcoholic beverages inside the premises of the establishments covered by this Chapter shall be absolutely prohibited in order to minimize the occurrence of accidents.

**Section 160. Penalties.** The following penalties shall be imposed against the owner, manager, supervisor, or employee of the public swimming pool or bathing place that violates the sections of this Chapter:

First Offense	Fine of <b>P2,500.00</b>
Second Offense	Fine of <b>P3,000.00</b>
Third Offense	Fine of <b>P5,000.00</b> plus closure of the establishment for at least two (2) days or until the violation is resolved.

## CHAPTER XIV

### THE CEMETERIES CODE OF THE CITY OF BACOR

**Section 161. Coverage.** This Chapter shall cover all cemeteries, memorial parks, crematoria, morgues, funeral parlors, hospitals and similar establishments or facilities operating within the City of Bacoor.

**Section 162. Requirements for the Opening of a Cemetery, Memorial Park, Crematorium, Morgue, Funeral Parlor, or Similar Establishments.** The owners or operators of all cemeteries, memorial parks, crematoria, morgues, funeral parlors, or any similar establishment shall comply with the following requirements before they can begin construction or operation:

- a. Application for opening of a Cemetery, Memorial Park Crematorium, Morgue, Funeral Parlor, or Similar Establishments to be submitted with the CHO;
- b. Resolution of the Sangguniang Panlungsod granting a development permit to the applicant;
- c. Copy of the development plan showing that the site is (i) not within 25 meters of any house or dwelling place, and (ii) that no water well is located within 50 meters of the perimeter fence of the establishment;
- d. Title of ownership or any legally acceptable proof of ownership of the land proposed to be utilized as a Cemetery, Memorial Park Crematorium, Morgue, Funeral Parlor, or Similar Establishments duly registered in the Office of the Register of Deeds of the City of Bacoor or of the Province of Cavite. If it is a donation, the Deed of Donation should likewise be registered. In case the applicant bought the land but has yet to transfer the title covering the lot under his/her/its name, the Deed of Sale should likewise be registered with the proper Register of Deeds;
- e. In case the land involved is a public land, the site should be set aside by the President of the Philippines for cemetery purposes. Application should be addressed to the Office of the President thru the Land Management Bureau in the form of a resolution by the Sangguniang Panlungsod. When the site is owned by the City, the Sangguniang Panlungsod may set aside the said land for cemetery/memorial park purposes upon recommendation of the City Zoning Officer; and
- f. A Clearance Certificate should be issued by the CHO, the Zoning Officer, and the CENRO evidencing the suitability of the land proposed to be utilized as a cemetery and the compliance of the design of the applicant for the establishment intended to be operated before the applicant concerned shall be allowed to begin construction.

**Section 163. Requirements for Closure.** The forcible closure of the establishments covered by this Chapter shall not be allowed unless the following requirements are met:



- a. A cemetery may be ordered closed when its further use poses a threat to public health such as when the requirement regarding distances from the nearest dwelling house or source of water supply are no longer met and the cemetery has been utilized in full and further burials can no longer be made; and
- b. Resolution for the closure of said cemetery shall be passed by the Sangguniang Panlungsod.

**Section 164. Burial Grounds Requirements.** The following requirements shall be applied and enforced:

- a. It shall be unlawful for any person to bury remains in places other than those legally authorized in conformity with the provisions of this Chapter;
- b. A burial ground shall at least be 25 meters distant from any dwelling house and no house shall be constructed within the same distance from any burial ground. **Provided that:** this provision shall not apply in the case of columbaries; and
- c. No burial ground shall be located within 50 meters from either side of a river or within 50 meters from any source of water supply. **Provided that:** this provision shall not apply in the case of columbaries.

**Section 165. Burial Requirements.** The relatives or closest kin of the deceased shall comply with the following requirements before burial may be allowed:

- a. No remains shall be buried without a death certificate issued by the attending physician or the CHO;
- b. The cost of burial of a dead person shall be borne by the nearest kin. If the kin is not financially capable of defraying the expenses or if the deceased had no kin, the cost shall be borne by the city government. **Provided that:** the city government shall only offer financial assistance related to the cremation of the deceased and the interment of the cremains in a columbarium owned by the City of Bacoor in case the public cemeteries within the city have already been fully utilized at the time the request for assistance has been made; and
- c. The burial of remains in city burial grounds shall not be prohibited on account of race, nationality, political affiliation, religion, gender, or sexual orientation. Neither shall any human remain be refused burial in any burial ground or columbarium owned by the City of Bacoor due to the violation by the deceased or by his closest of kin of any religious teaching, doctrine, or belief. **Provided that** such burial shall only be allowed if there are available burial grounds in any of the public cemeteries within the city. **Provided further** that no burial shall be allowed if doing so shall pose a danger to public health, diminishes the dignity of the deceased, or causes undue emotional stress on the part of the next of kin of the deceased or of any member of the general public.

**Section 166 .Requirements for the Exhumation of Remains.** No undertaker or any other person shall be allowed to exhume any human remains without complying with the following:

- a. Permit to disinter the bodies or remains or persons who died of other than dangerous communicable disease may be granted by the CHO after such bodies have been buried for a period of three (3) years. The remains shall be disinfected upon exhumation and placed in a coffin, case or box tightly nailed and identified as to the name of the deceased, cause of death and place or origin;
- b. Bodies or remains or person who died of any dangerous communicable disease may be exhumed after a lapse of five (5) years from burial. The remains shall be disinfected after exhumation and placed in a sealed container, properly identified as to the name of the deceased, date and cause of death and place or origin;
- c. Exhumation and transfer permits shall be secured from the CHO in case the remains shall be transported;
- d. A reburial permit shall be secured at the place of re –interment;
- e. Permit to exhume for medico-legal purposes may be granted subject to the following conditions:
  1. That the death of the deceased shall first be registered in the Office of the Civil Registrar of the City of Bacoor.
  2. Exhumation and transfer permits must be secured from the CHO.
  3. Only proper authorities and persons authorized in the exhumation and investigation shall be allowed to be present.
  4. The remains shall be disinfected immediately upon exhumation and after the necessary investigation of the authorities concerned shall have been completed, the same shall be reburied in a burial place authorized by the CHO or by a competent public authority in the place where the remains shall be interred.

**Section 167. Requirements for Transfer of Cadavers from One Place to Another.** The following requirements shall be complied with in the transfer of remains from one place into the City of Bacoor or vice versa:

- a. Death Certificate.
- b. Transfer permit from the point of origin.
- c. Cadaver must be properly embalmed.
- d. Burial permit must be secured at the place of destination and burial.
- e. Shipments of remains abroad shall be governed by the rules and regulations of the Bureau of Quarantine of the DOH.

**Section 168. Cadavers for Scientific Purpose.** Medical and educational institutions intending to use cadavers for scientific purposes must comply with the following requirements:

- a. All applications for the use of cadavers found in the City of Bacoor for scientific purposes shall be forwarded to the DOH Undersecretary for Health and Medical Services for approval. The said application shall also be coursed through the CHO who shall have the authority to deny such application if he/she determines that the release of the said cadaver or its use for the said scientific purpose poses a serious threat to public health;
- b. Only institutions authorized to establish schools of medicine, nursing, dentistry and midwifery are qualified to apply for permission to use cadavers for scientific purposes;
- c. Cadavers of persons who died of or with a dangerous communicable disease should not be utilized for scientific purposes. The CHO is hereby empowered to examine the medical records of any deceased person whose cadaver is intended for use in scientific experiments or study to determine its cause of death;
- d. Where the cadaver involved has been donated for the purpose, an affidavit to this effect should be secured from the nearest of kin witnessed by two witnesses and duly notarized;
- e. After the cadavers have served their purpose, the same shall be cremated at a crematorium operating within the city. The institution that used the cadaver shall shoulder the expenses for the said cremation. The cremains shall be given to the next of kin of the cadaver or shall be disposed in accordance with the wishes of such next of kin. In case the relatives of the cadaver can not be contacted, or their whereabouts are unknown, or if they fail or refuse to claim the cremains of their departed relative – the CHO is hereby empowered to dispose the cremains by burying it beneath a tree in any of the parks owned or operated by the city government; and
- f. The manner by which the said remains were disposed of shall be meticulously recorded by the CHO. The said records shall be maintained by the CHO or by a duly authorized personnel of his/her office and shall be deposited with the city archives when appropriate.

**Section 169. Funeral, Embalming, and Cremating.** The following regulations shall be observed in the operation of memorial parks funeral homes, morgues, and crematoria within the City of Bacoor that offers funeral, embalming, and/or cremating services to the public for free or for a fee:

**Section 169.1. Sanitary Permit.** No embalming funeral chapel, funeral home, embalming establishment, morgue, columbarium and crematorium shall operate without a sanitary permit issued by the CHO consistent with the pertinent provisions of this Code.

**Section 169.2. Sanitary Requirements for Embalming and Dressing Rooms.** All funeral chapels, funeral homes, embalming establishments, morgues, columbaria, and crematoria operating within the City of Bacoor shall strictly comply with the following sanitary requirements:

1. The said establishments should be constructed of concrete or semi-concrete materials;
2. The floors and walls shall be made of concrete or other durable impervious materials;
3. Ventilation and lighting should be adequately provided;
4. Embalming shall be performed on a table made of a single marble slab, stainless steel or other impervious materials. It shall be constructed that all washings and body fluids shall flow to a drain connected to the waste piping system of the building.

**Section 169.3. Licensing and Registration of Embalmers.** Only persons who (a) are duly licensed as embalmers by the DOH, (b) have a valid registration certificate with the DOH, (c) possess a valid Health Permit from the CHO, (d) perform their duties as embalmers in accordance with law, government regulations, and public morals, and (e) display their licenses and certificates of registration conspicuously in the establishment where they work may be allowed to practice embalming in the City of Bacoor.

**Section 169.4. Licensing and Registration of Crematoria and Columbaria.** Persons intending to operate a crematorium and/or columbaria in the City of Bacoor must comply with the following:

- a. Pay the necessary fees to in order to start such a business as provided under pertinent laws and ordinances;
- b. Provide niches for the poor and destitute residing in the City of Bacoor equivalent to at least 10 percent of the total number of niches in its columbarium as indicated in its application for a development permit with the Sangguniang Panlungsod. **Provided that:** the said niches shall be turned over by the operator of the said crematorium or memorial park to the city government upon payment by the latter of just compensation as determined by applicable laws and government regulations; and
- c. Comply with all government regulations related to the operation of a crematorium or columbarium.

**Section 170. Penalties.** The following penalties shall be imposed against any corporation, partnership, sole proprietorship, or other juridical entity that violates any of the provisions of this Chapter:

First Offense	Payment of P5,000.00 fine
Second Offense	Payment of P5,000.00 fine plus suspension of business permit for five

Third Offense	(5) consecutive days Payment of P5,000.00 fine plus suspension of business permit for at least ten (10) successive days until the violation committed has been successfully resolved in accordance with this Chapter as determined by the CHO
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**Section 171. Other Penalties.** The following penalties shall be imposed against any natural person who violates any of the provisions of this Chapter:

First Offense	Payment of P2,000.00 fine
Second Offense	Payment of P3,000.00 fine
Third Offense	Payment of P5,000.00 fine

**CHAPTER XV**

**SEWAGE AND DRAINAGE REGULATION CODE OF THE CITY OF BACOR**

**Section 172. General regulations on the construction of toilets, sewage treatment plants, sewage disposal systems, drainage systems, and other similar systems.** The following general regulations shall be enforced in the construction, design, and operation of all toilets, sewage treatment plants, sewage disposal systems, drainage systems, and other similar systems in the City of Bacoor:

- a. Construction of any approved type of toilet for every house including community toilet which may be allowed for a group of small houses of light materials or temporary in nature and/or for any commercial, agricultural, industrial, medical, or educational establishment or structure;
- b. Plans of individual sewage treatment plants, sewage disposal system and the sub-surface absorption system, or other treatment device shall be submitted to the CHO, the City Engineering Office, the CENRO, and to the City Building Official before any structure can be constructed;
- c. Any toilet or sewage disposal system to be constructed within the City of Bacoor should be located at least 25 meters away from a source of water supply. **PROVIDED THAT**, if it is impractical or impossible to construct the said toilet or sewage disposal system at least 25 meters away from a water supply source, such measures necessary to protect the purity and cleanliness of the said water supply source must be undertaken by the owner and contractor of the structure;
- d. Plans, design data and specifications of a new or existing sewerage system, drainage system or sewage treatment plant must be approved by the CHO, the City Engineering Office, the CENRO, and to the City Building Official before any construction work can commence;

and

e. The discharge of untreated effluent of septic tanks and/or sewage treatment plants to bodies of water from any toilet shall be strictly prohibited.

**Section 173. Standards for septic tanks.** The following minimum standards in the design, construction, and operation of septic tanks shall be implemented in the City of Bacoar:

**§173.1. Capacity.**

- (1) The minimum liquid septic tank capacity for any installation shall be 900 gallons.
- (2) For single-family dwelling units, not served by a community on lot system, a minimum daily flow of 400 gpd (gallons per day) shall be used to determine required septic tank capacity. This figure shall be increased by 100 gallons for each additional bedroom over three. The daily flow indicated provides for use of garbage grinders, automatic washing machines, dishwashers and water softeners.
- (3) The minimum septic tank capacity shall be calculated from the following table:

Design Flow (gallons per day)	Tank Capacity (gallons)
0—500	(3.5 x flow exceeding 400 gpd) + (900)
500—5,000	(1.50 x flow exceeding 500 gpd) + (1,250)
5,000—7,500	(1.45 x flow exceeding 5,000 gpd) + (8,000)
7,500—10,000	(1.35 x flow exceeding 7,500 gpd) + (11,625)
over 10,000	(1.50 x the daily flow)

**Note:** Septic tanks may be connected in series to attain required capacity.

**§173.2. Construction.**

- (1) Tanks shall be watertight and constructed of sound and durable material not subject to excessive corrosion or decay. The said tanks shall comply with the following minimum standards:
  - (i) Precast concrete tanks shall have a minimum wall thickness of 2 1/2 inches on all sides as well as its bottom, shall be fully covered, and shall be adequately reinforced;
  - (ii) Precast slabs used as covers shall have a thickness of at least 3 inches and shall be adequately reinforced.
  - (iii) Tanks having a liquid capacity of 5,000 gallons or less shall not be constructed of hollow blocks, bricks or similar masonry construction materials;
  - (iv) Tanks having a capacity in excess of 5,000 gallons may be constructed onsite to meet the minimum standards of the National Building Code; and
  - (v) Steel or plastic tanks shall meet United States Department of Commerce Standards 177-62.
- (2) The depth of liquid in any tank or its compartments shall be:

- (i) Not less than 2 1/2 nor more than 5 feet for tanks having a liquid capacity of 600 gallons or less; and

- (ii) Not less than 3 feet nor more than 7 feet for tanks having a liquid capacity of more than 600 gallons.
- (3) No tank or compartment may have an inside horizontal dimension less than 36 inches.
- (4) Septic tank installations shall consist of at least three (3) tanks with multiple compartments or multiple tanks. The first compartment or tank shall have at least the same capacity as the second and third but may not exceed twice the capacity of the second and third. Tanks or compartments shall be connected in series and may not exceed four in number in any one installation.
- (5) As much as possible, it shall not be constructed under any building. In case it is constructed under a building due to practical reasons, access towards the said tanks for maintenance purposes shall be constructed.

### **§173.3 Inlet and outlet connections.**

- (1) The bottom of the inlet shall be a minimum of 3 inches above the bottom of the outlet;
- (2) Inlet baffles or vented tees shall extend below the liquid level at least 6 inches. Penetration of the inlet device may not exceed that of the outlet device;
- (3) The outlet baffles or vented tees of each tank or compartment shall extend below the liquid surface to a distance equal to 40% of the liquid depth. Penetration of outlet baffles or tees in horizontal cylindrical tanks shall be equal to 35% of the liquid depth;
- (4) The inlet and outlet baffles or vented tees shall extend above liquid depth to approximately 1 inch from the top of the tank. Venting shall be provided between compartments and each tank; and
- (5) The outlet baffles or vented tees of the last compartment or tank shall be equipped with a solids retainer.

### **§173.4. Treatment tank access.**

- (1) Access to each tank or compartment of the tank shall be provided by a manhole with an inside dimension of at least 20 inches square (20 x 20) or in diameter, with a removable cover. The top of the tank containing the manhole or the top of a manhole extension may not be more than 12 inches below grade level. If access is extended to grade, the access cover shall be airtight. Grade level access covers shall be secured by bolts or locking mechanisms, or have sufficient weight to prevent unauthorized access; and
- (2) The ground shall slope away from any access extended to grade level.

### **§173.5. Inspection port.** A maximum 4-inch diameter inspection port with

sealed cover shall be installed to grade level above the inlet tee.

**Section 174. Disposal of Septic Tank Effluent.** The effluent from septic tanks shall be discharged into a sewage treatment plant that conforms with the minimum standards provided under this Code. The treated effluent may be discharged into a stream or body of water but only if it conforms to the quality standards prescribe by the National Water and Air Pollution Control Commission.

**Section 175. Sanitary Privies.** The privy recommended for use is the sanitary privy. It shall conform with the following minimum requirements:

- (a) It shall consist of an earthen pit, a floor covering the pit, and a water-sealed bowl. It shall be so constructed in order that fecal matter and urine will be deposited into the earthen pit which shall be completely fly-proof;
- (b) The pit shall be at least one meter square;
- (c) The floor should cover the pit tightly to prevent the entrance of flies. It shall be constructed of concrete or other impervious material;
- (d) The water-sealed bowl shall be joined to the floor so as to form a water-tight and insect proof joint;
- (e) A suitable building, shall be constructed to provide comfort and privacy for the users of the privy; and
- (f) Wooden floors and seat risers shall not be used.

**Section 176. Drainage.** The City Engineering Office is hereby mandated to provide and maintain the city's drainage system in a sanitary state and in good repair where waste water from buildings and premises could empty without causing nuisance to the community and danger to public health. Buildings or premises producing waste water shall be connected to the city drainage system in all areas where it exists. No natural or juridical person shall be allowed to construct, occupy, use, or operate any building or structure that does not have (a) working sewage treatment plant, and (b) a drainage system that connects to the city drainage system.

**Section 177. Special Precaution for Radioactive Excreta and Urine of Hospitalized Patient.** The following minimum standards shall be implemented in the disposal of radioactive excreta or urine of hospitalized patients: (a) Patients given high doses of radioactive isotope for therapy should be given toilet facilities separate from those used by "non-radioactive" patients.(b) Radioactive patients should be instructed to use the same toilet bowl at all times and to flush it at least 3 times after its use.

**Section 178. Penalties.** The following penalties shall be imposed against any corporation, partnership, sole proprietorship, or other juridical entity that violates any of the provisions of this Chapter:

First Offense	Payment of P5,000.00 fine
Second Offense	Payment of P5,000.00 fine plus suspension of business permit for five (5) consecutive days



Third Offense	Payment of P5,000 fine plus suspension of business permit for at least ten (10) successive days until the violation committed has been successfully resolved in accordance with this Chapter as determined by the City Building Official
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**Section 179. Other Penalties.** The following penalties shall be imposed against any natural person who violates any of the provisions of this Chapter:

First Offense	Payment of P2,000.00 fine
Second Offense	Payment of P3,000.00 fine
Third Offense	Payment of P5,000.00 fine

## CHAPTER XVI

### THE GARBAGE MANAGEMENT CODE OF THE CITY OF BACOR

**Section 180. Application and Interpretation.** Whenever applicable, the following provisions under this Chapter shall be applied suppletorily with the various ordinances of the City of Bacor related to the environment and solid waste management. In case the following provisions are in conflict with the provisions of other ordinances of the City of Bacor, the said provisions shall be interpreted in the manner that shall best protect the environment and public health.

**Section 181. Mandatory Segregation.** The owners and operators of business establishments as well as all persons residing or working in the City of Bacor shall dispose their refuse in accordance with the provisions of RA 9003 – the Ecological Solid Waste Management Law and its implementing rules and regulations. Refuse shall be segregated to recyclable, residual, biodegradable and special waste materials.

**Section 182. Dedicated Collection Bins.** All business establishments shall provide for proper refuse collection and storage and provide disposal refuse cans with fitting lids as to be vermin-proof and easily cleanable.

**Section 183. Ban Against Open Burning.** Any person, natural or juridical, is prohibited from open burning garbage or trash or any refuse materials.

**Section 184. Ban Against Unscheduled Bringing Out of Trash.** Garbage for disposal shall be kept inside the premises and shall only be brought outside before the time for collection by garbage haulers. Dumping or disposing of garbage and/or carcass of animals or dead pets in/or along sidewalks, streets, creeks, rivers, vacant lots, parks and public places is strictly prohibited.

**Section 185. Trash Bins in Public Transports.** All public utility vehicles

plying the roads within the City of Bacoor are required to put garbage receptacles in their vehicles. Throwing any form of trash into streets from passengers of vehicles is strictly prohibited. Garbage trucks or trucks loaded with loose materials are required to provide appropriate cover over the materials being transported.

**Section 186. Penalties.** The following penalties shall be imposed against any corporation, partnership, sole proprietorship, or other juridical entity that violates any of the provisions of this Chapter:

First Offense	Payment of P5,000.00 fine
Second Offense	Payment of P5,000.00 fine plus suspension of business permit for five (5) consecutive days
Third Offense	Payment of P5,000 fine plus suspension of business permit for at least ten (10) successive days until the violation committed has been successfully resolved in accordance with this Chapter as determined by the CENRO.

**Section 187. Other Penalties.** The following penalties shall be imposed against any natural person who violates any of the provisions of this Chapter:

First Offense	Payment of P2,000.00 fine
Second Offense	Payment of P3,000.00 fine
Third Offense	Payment of P5,000.00 fine

## CHAPTER XVII

### THE BACOR CITY LIVESTOCK FARMING CODE

**Section 188. Certificates.** Piggery, poultry and other livestock/animal farms operating in the City of Bacoor shall be required to secure locational clearance or Zoning Clearance or Environmental Clearance Certificate as required. Likewise, a Barangay Permit or Clearance is required before operating the same.

**Section 189. Livestock Farm Locational Regulations.** Piggery, poultry and other livestock/animal farms shall conform to the following locational requirements:

- a. Shall preferably be located in agricultural zones;
- b. Shall preferably be located on a rolling terrain;
- c. Flood prone areas and other environmentally critical areas like watershed source of water supply shall be avoided;
- d. Shall be located where the soil is well drained and porous;
- e. The site should be planted with trees and vegetable crops to protect the animals from strong winds;
- f. Shall be located away from residential, commercial, institutional

and industrial areas;

- g. Shall be away from major roads and/or highways. In case the farm is near a road, the animals therein shall not be allowed to roam the road; and
- h. Shall be away from the path of immediate urban expansion.

**Section 190. Existing Piggery, Poultry and other Livestock/Animal Farms Within Residential/Built-up Areas.** Existing piggery, poultry and other livestock/animal farms, in commercial quantities, shall be given one (1) year upon the effectivity of this Code to close or relocate in areas deemed suitable for the purpose as stated under the preceding section.

**Section 191. Biogas Digester.** Piggery farms (commercial or semi-commercial) shall have a biogas digester to ensure proper manure disposal and environment protection.

**Section 192. Backyard Piggeries.** Backyard piggeries shall be limited to three (3) heads for fattening and one (1) head for farrowing. Backyard poultry shall be limited to twenty five (25) heads. Volume in excess of the limit prescribed herein shall be considered commercial farms.

**Section 193. Penalties.** The following penalties shall be imposed against any corporation, partnership, sole proprietorship, or other juridical entity that violates any of the provisions of this Chapter:

First Offense	Payment of P5,000.00 fine
Second Offense	Payment of P5,000.00 fine plus suspension of business permit for five (5) consecutive days
Third Offense	Payment of P5,000.00 fine plus suspension of business permit for at least ten (10) successive days until the violation committed has been successfully resolved in accordance with this Chapter as determined by the City Veterinarian.

**Section 194. Other Penalties.** The following penalties shall be imposed against any natural person who violates any of the provisions of this Chapter:

First Offense	Payment of P2,000.00 fine
Second Offense	Payment of P3,000.00 fine
Third Offense	Payment of P5,000.00 fine

**CHAPTER XVIII**

**THE TONSORIAL AND BEAUTY ESTABLISHMENTS REGULATION CODE OF BACOR CITY**

**Section 195. Scope.** Tonsorial and Beauty Establishments as contemplated in this Chapter shall include barber shops, beauty parlors,

hairdressing and manicuring, pedicuring establishments and figure slenderizing salons.

**Section 196. Permits and Clearances.** Sanitary permit shall be secured from the City Health Office by the owners and operators of tonsorial and beauty establishments before they can operate. No person shall be employed to service customers without a health certificate issued by the City Health Office.

**Section 197. Sanitary Practices.** The following sanitary practices shall be observed at all times:

- a. Working personnel shall wash their hands with soap and water before serving customers;
- b. They shall wear clean working garments;
- c. They shall not eat or smoke while working;
- d. Instruments of their trade shall be cleaned and disinfected before and after their use with any approved soaking solution and disinfectants;
- e. Customers shall be supplied with clean and fresh towels, drapes and other necessities;
- f. Precautionary measures to prevent disease transmission shall be observed when serving customers with any form of dermatoses; and
- g. Cut hair shall be disposed by the said establishments shall be coordinated with the CENRO and shall not be mixed with either biodegradable or non-biodegradable waste.

**Section 198. Penalties.** The following penalties shall be imposed against any corporation, partnership, sole proprietorship, or other juridical entity that violates any of the provisions of this Chapter:

First Offense	Payment of P5,000.00 fine
Second Offense	Payment of P5,000.00 fine plus suspension of business permit for five (5) consecutive days
Third Offense	Payment of P5,000.00 fine plus suspension of business permit for at least ten (10) successive days until the violation committed has been successfully resolved in accordance with this Chapter as determined by the City Health Official

**Section 199. Other Penalties.** The following penalties shall be imposed against any natural person who violates any of the provisions of this Chapter:

First Offense	Payment of P2,000.00 fine
Second Offense	Payment of P3,000.00 fine
Third Offense	Payment of P5,000.00 fine

## CHAPTER XIX

### NIGHT CLUBS REGULATION CODE OF BACOR CITY

**Section 200. Sanitary Permit.** All night clubs, day clubs, karaoke or videoke bars, and analogous establishments shall only be operated and opened for public patronage when a sanitary permit has been issued by the City Health Office in favor of its registered owner.

**Section 201. Health Certificate.** No person shall be employed as guests relations officer, cook, bartender or waiter without a health certificate from the City Health Office.

**Section 202. Sanitary Requirements.** The following sanitary requirements shall be observed by owners and operators of all night clubs, day clubs, karaoke or videoke bars, and analogous establishments operating within the City of Bacor:

- a. The establishment and its premises shall be kept clean at all times;
- b. Patrons shall be provided with adequate potable water and toilet facilities;
- c. There shall be no private rooms or separate compartments for public use except those used for lavatories, dressing rooms, bars and kitchens; and
- d. The storage, preparation and serving of food and drinks shall be in accordance with the provisions prescribed in Chapter III of this Code.

**Section 203. Penalties.** The following penalties shall be imposed against any corporation, partnership, sole proprietorship, or other juridical entity that violates any of the provisions of this Chapter:

First Offense	Payment of P5,000.00 fine
Second Offense	Payment of P5,000.00 fine plus suspension of business permit for five (5) consecutive days
Third Offense	Payment of P5,000.00 fine plus suspension of business permit for at least ten (10) successive days until the violation committed has been successfully resolved in accordance with this Chapter as determined by the City Health Official

**Section 204. Other Penalties.** The following penalties shall be imposed against any natural person who violates any of the provisions of this Chapter:

First Offense	Payment of P2,000.00 fine
Second Offense	Payment of P3,000.00 fine
Third Offense	Payment of P5,000.00 fine

## CHAPTER XX

### THE MASSAGE CLINICS, SPA AND SAUNA BATH ESTABLISHMENTS REGULATION CODE OF BACOR CITY

**Section 205. Permit and Certificate.** No person or entity shall operate a massage clinic, spa and sauna bath establishment without a sanitary permit. A masseur must have a certificate as a registered masseur. He must possess a health certificate issued by the City Health Office. A service attendant must possess a health certificate issued by the City Health Office before being hired in a massage clinic, spa and sauna bath establishment.

**Section 206. Sanitary Requirements.** The following sanitary requirements shall be enforced in all massage clinics, spa and sauna bath establishments operating within the City of Bacoor:

- a. The reception and office rooms shall be properly lighted and adequately ventilated.
- b. Every room shall be adequately ventilated, provided with a sliding curtain at the entrance instead of a door and with a suitable and clean massage table.
- c. Every room shall be properly lighted, provided with thermometers, and maintained clean and sanitary at all times.
- d. Sanitary and adequate hand washing, bath and toilet facilities shall be available.
- e. Customers shall be provided with soap, clean towels and sanitized rubber or plastic slippers.
- f. Customers shall be required to take a thorough bath before massage.
- g. The service attendant must wear a clean working garment when attending to customers.
- h. The performance of any sexual act within the said establishments whether for free or for a fee shall be absolutely prohibited.

**Section 207. Penalties.** The following penalties shall be imposed against any corporation, partnership, sole proprietorship, or other juridical entity that violates any of the provisions of this Chapter:

First Offense	Payment of P5,000.00 fine
Second Offense	Payment of P5,000.00 fine plus

Third Offense	suspension of business permit for five (5) consecutive days Payment of P5,000.00 fine plus suspension of business permit and closure of the business establishment for at least ten (10) successive days until the violation committed has been successfully resolved in accordance with this Chapter as determined by the City Health Official
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**Section 208. Other Penalties.** The following penalties shall be imposed against any natural person who violates any of the provisions of this Chapter:

First Offense	Payment of P2,000.00 fine
Second Offense	Payment of P3,000.00 fine
Third Offense	Payment of P5,000.00 fine

## CHAPTER XXI

### FOOD VENDING REGULATION CODE OF BACOR CITY

**Section 209. Permits.** The owners or operators of all catering services, food booths, food stalls, and ambulant vendors operating in the City of Bacoor shall not be allowed to do business without securing a sanitary permit.

**Section 210. Health Certificates.** All operators and/or personnel engaged in such service and/or trade shall secure a health certificate from the City Health Office.

**Section 211. Sanitary Requirements.** The following sanitary requirements shall be enforced against all natural and juridical persons doing business as catering services, food booths, food stalls, and ambulant vendors operating in the City of Bacoor:

- a. All food containers shall be completely enclosed or sealed and leak-proof to prevent the possibility of contamination and spillage. The use of plastic and Styrofoam containers shall be prohibited.
- b. All transport vehicles shall be kept clean and no substance capable of contaminating the food or food products shall be transported with the food or food products in such manner as to permit contamination.
- c. The food booth, stalls, carts or similar trade shall be constructed in such a way that food, drinks and other utensils shall not be exposed to insects, dust and other contaminants.
- d. Adequate supply of safe water shall be made easily available for use in cleaning utensils and equipment.
- e. All food booths and the like shall be provided with the proper

storage and holding facilities to maintain the food or drinks, hot or cold, as may be required by the type of food or drink to be served.

f. Ice shall come from sources approved and certified by the CHO and stored and hauled without touching the ground or any unsanitary surface as to avoid contamination.

g. All garbage and trash shall be kept in tight receptacles. Refuse containers shall be made available at all times.

h. Waste water and other liquid waste shall be disposed within establishments that have a working sewage treatment plant so as not to create nuisance and to prevent becoming a source of disease-bearing insects or bacteria. The CHO shall identify and certify the privately owned establishments and government owned facilities where such liquid wastes can be disposed.

j. Vendors working in the said establishments shall always wear a hair net, face mask, apron and sanitary food service plastic gloves while at work and handling food. They shall also be prohibited from smoking and tobacco product or from drinking any alcoholic beverage while at work or while dealing with customers. The said employees shall also be prohibited from wearing sleeveless shirts or sando shirts while working.

k. Vendors working in the said establishments shall wear an ID issued in their favor by the CHO before they are allowed to work. The said ID's shall be issued by the CHO together with the health certificates mentioned in Section 206 of this Chapter.

**Section 212. Penalties.** The following penalties shall be imposed against any corporation, partnership, sole proprietorship, or other juridical entity that violates any of the provisions of this Chapter:

First Offense	Payment of P5,000.00 fine
Second Offense	Payment of P5,000.00 fine plus suspension of business permit for five (5) consecutive days
Third Offense	Payment of P5,000 fine plus suspension of business permit for at least ten (10) successive days until the violation committed has been successfully resolved in accordance with this Chapter as determined by the City Health Official

**Section 213. Other Penalties.** The following penalties shall be imposed against any natural person who violates any of the provisions of this Chapter:

First Offense	Payment of P2,000.00 fine
Second Offense	Payment of P3,000.00 fine
Third Offense	Payment of P5,000.00 fine



## CHAPTER XXII

### THE NUISANCES ABATEMENT CODE OF BACOR CITY

**Section 214. Types of Nuisances.** The types of nuisances covered by this Code are as follows:

- a. Public or private premises maintained and used in a manner injurious to public health such as those with unsanitary conditions and the like;
- b. Breeding places and harborages of vermin;
- c. Animals and their carcasses which are injurious to health;
- d. Accumulation of refuse;
- e. Noxious matter or waste water discharged improperly in streets;
- f. Animals stockade maintained in a manner injurious to health;
- g. Excessive noise; and
- h. Illegal shanties or structures in public or private properties.

**Section 215. Offensive Trades.** The following are offensive trades and occupations as contemplated under this Code:

- a. Soap boiling;
- b. Guts cleaning;
- c. Boiling of offal, bones, fat or lard. **Provided that**, this trade or occupation shall be permissible if the process is performed in a public slaughterhouse under prescribed regulations;
- d. Manufacturing of glue or fertilizer;
- e. Skin curing;
- f. Scrap processing;
- g. Manure storing;
- h. Lime burning;
- i. Lye making; and
- j. Any manufacturing process in which lead, arsenic, mercury, phosphorous, or other poisonous substance is used. **Provided that**, the use of such chemicals is permissible in the practice of pharmacy and in printing where readymade lead types are used.

**Section 216. Responsibilities of Owners, Managers or Operators.** The owners, managers or operators of establishments shall:

- a. Secure a sanitary permit from the City health authority before establishing and operating their business or trade;
- b. Remove daily all injurious by-products and wastes;
- c. Prevent the escape of industrial impurities and adopt methods to render them innocuous;
- d. Maintain working establishments and their premises clean, sanitary, and odor free at all times;
- e. Store all materials properly to prevent emission of noxious or injurious effluvia; and
- f. Comply with all laws, ordinances and government regulations promoting public health, public sanitation, and environment protection.

**Section 217. Abatement of Nuisances, Offensive Trades and Occupations.** The following procedures and regulations shall be observed by the city government in abating nuisances and offensive trades and occupations as contemplated under this Code:

**§217.1. Enforcement.** It shall be the duty of the City Health Officer to enforce this Code and to bring the existence of any nuisance, or offending trade or occupation to the attention of the City Legal Officer who shall proceed to initiate the proper legal action against any person who commits such violations.

**§217.2. Penalties.** The following penalties may be imposed against any person who violates any provision of this Code:

**§217.2.1. Preventive Remedies**

**A]** The City Mayor or the City Legal Officer is hereby authorized to institute or maintain any appropriate action by law or equity to restrain, correct, or abate any nuisance, or offending trade or occupation as defined and penalized under this Code.

**B]** The City Mayor may refuse to issue any permit or grant any approval needed for the operation of any business, trade, or establishment that constitutes as a nuisance, or offending trade or occupation as defined under this Code. The City Mayor may revoke any permit or clearance already issued in favor of an applicant for such permit or clearance if it is discovered in the future that any of the material facts disclosed in the application are untrue or inaccurate.

**C]** The City Mayor, City Engineer, City Health Officer or City Building Official may cause the abatement or demolition of **nuisances per se** without need of judicial intervention **provided that** the lawful rules concerning such abatement or demolition are strictly complied with.

**§217.2.2. Fines and Other Penalties**

A violation of this Code may, at the discretion of the proper court of law, be rectified in either of the following ways:

**1.** The construction, erection, location, enlargement, use, renovation, or change in use or uses of any structure or property in violation of this Code shall be deemed a nuisance *per accidens* and may be enjoined, abated or removed in the following manner:

**1.1.** The registered owner of the lot on which the nuisance is located, or to which the said nuisance is connected, or from which the said nuisance emanates, shall be notified in writing by the City Building Official, City Engineer, City Environment and Natural Resources Officer or City Health Officer about the existence of the said nuisance;

**1.2.** The said *Notice of Abatement or Demolition* shall clearly indicate the provisions of law, or of this Code, or of any other city ordinances that were violated;

**1.3.** The registered owner of the said property shall be given a reasonable period of time which shall not be less than seven (7) working days within which to enjoin, abate or demolish the nuisance;

**1.4.** If the registered owner fails to comply with the above-mentioned notice within the period granted to him with no justifiable reason, a final written notice shall be sent to him by any of the city officials mentioned above. The said *Final Notice* shall give the registered owner of the lot an unextendible period within which to comply with the *Notice of Abatement or Demolition* which shall not exceed the period indicated in the latter notice;

**1.5.** If the registered owner of the lot still fails to heed the final notice, the City Legal Officer shall have the authority to institute the proper legal action with the court having jurisdiction over the case in order to cause the injunction, abatement or demolition of the nuisance; and

**1.6.** The city officials concerned shall strictly comply with whatever judicial determination may result from the filing of the said legal action pursuant to relevant laws, rules, and regulations.

**2.** Upon conviction by the proper court of law of the person who violated this Code, the payment of a fine not exceeding **Two Thousand Pesos (PhP 2,000.00)** for every day that the said violation has been committed to be computed from the time written notice of such violation was first received by such person; and/or

**3.** The revocation of any permit granted such person found by a court of law as having violated this Code; or

**4.** The payment of a fine not exceeding **Two Thousand Pesos (PhP 2,000.00)** for every day that the said violation has been committed to be computed from the time written notice of such violation was first received by such person and the revocation of any permit granted such person found by a court of law as having violated this Code.

## CHAPTER XXIII

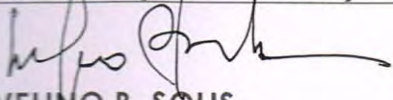
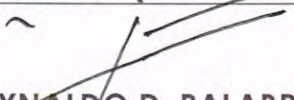
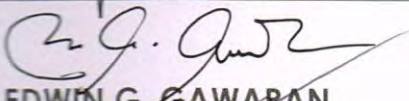
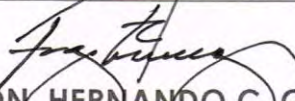
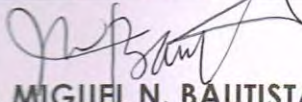
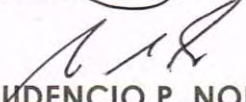
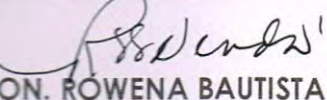
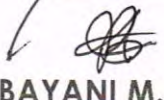
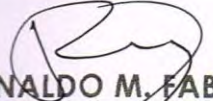

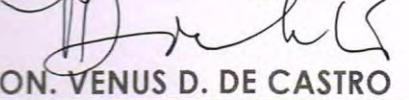

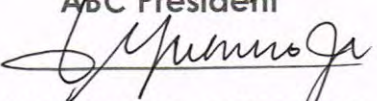
### Miscellaneous Provisions

**Section 218. Power to Formulate Implementing Guidelines.** The City Mayor is hereby empowered to create committees that would formulate the implementing guidelines for each chapter of this Code. Such guidelines shall not require the approval of the Sangguniang Panlungsod **provided that** they conform strictly with the provisions of this Code.

**Section 219. Public Information Campaign.** The Sangguniang Panlungsod and the Public Information Office, in cooperation with the City Health Office, are hereby empowered to launch information campaigns which shall include the printing and distribution of reading materials such as posters, flyers, primers, and brochures, among others, to educate the public about the various provisions of this Code.


**UNANIMOUSLY APPROVED** this 1<sup>st</sup> day of December 2015 at Bacoor City, Cavite by the Sangguniang Panlungsod of the City of Bacoor.

We hereby vote in favor of the foregoing Ordinance this 1<sup>st</sup> day of December 2015 at the City of Bacoor, Cavite.

District One (Bacoor West)	District Two (Bacoor East)
 HON. AVELINO B. SOLIS	 HON. REYNALDO D. PALABRICA
 HON. EDWIN G. SAWARAN	 HON. HERNANDO C. GUTIERREZ
 HON. MIGUEL N. BAUTISTA	 HON. GAUDENCIO P. NOLASCO
 HON. ROWENA BAUTISTA-MENDIOLA	 HON. BAYANI M. DE LEON
 HON. REYNALDO M. FABIAN	 HON. LEANDRO A. DE LEON
 HON. VENUS D. DE CASTRO	 HON. ROBERT R. JAVIER
ABC President  HON. VICTORIO L. GUERRERO JR.	


I hereby certify that the foregoing Ordinance is true and correct and that it was approved in accordance with law.

Certified by:

  
**HON. CATHERINE S. EVARISTO**  
City Vice Mayor/ Presiding Officer

Attested by:

Attested by:



**ATTY. KHALID A. ATEGA JR.**  
*Sangguniang Panlungsod Secretary*

Approved by:

**HON. STRIKE B. REVILLA, PhD**  
*City Mayor*