IMPLEMENTING RULES AND REGULATIONS OF CHAPTER X

"CAMPS AND PICNIC GROUNDS"

OF THE CODE ON SANITATION OF THE PHILIPPINES (P.D. 856)
IMPLEMENTING RULES AND REGULATIONS OF CHAPTER X - "CAMPS AND PICNIC GROUNDS" OF THE CODE ON SANITATION OF THE PHILIPPINES (P. D. 856)

TABLE OF CONTENTS

SECTION 1: SCOPE ........................................................................................................ 1
SECTION 2: DEFINITION OF TERMS ........................................................................... 1
SECTION 3: SANITARY PERMIT .................................................................................. 4
SECTION 4: SANITARY REQUIREMENTS FOR PERSONNEL ...................................... 5
SECTION 5: SITE REQUIREMENTS ............................................................................. 7
SECTION 6: SANITARY FACILITIES REQUIREMENTS ............................................... 8
SECTION 7: SANITARY STRUCTURAL REQUIREMENTS ............................................ 14
SECTION 8: SAFETY REQUIREMENTS ..................................................................... 18
SECTION 9: SPECIAL PROVISIONS ......................................................................... 21
SECTION 10: EVALUATION AND INSPECTION ....................................................... 26
SECTION 11: RESPONSIBILITY OF THE OPERATOR ............................................. 31
SECTION 12: RESPONSIBILITY OF THE LOCAL HEALTH AUTHORITY .................. 31
SECTION 13: RESPONSIBILITY OF THE LOCAL HEALTH OFFICER ..................... 32
SECTION 14: PENAL PROVISION ........................................................................... 32
SECTION 15: SEPARABILITY CLAUSE ..................................................................... 32
SECTION 16: REPEALING CLAUSE ........................................................................... 33
SECTION 17: EFFECTIVITY ....................................................................................... 33
IMPLEMENTING RULES AND REGULATIONS OF CHAPTER X - "CAMPS AND PICNIC GROUNDS" OF THE CODE ON SANITATION OF THE PHILIPPINES (P.D. 856)

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

SECTION 1. SCOPE

These implementing rules and regulations shall apply to all camps and picnic grounds intended for public or commercial use including cottages and recreational places or facilities located therein, operated by individuals, organizations, corporations, partnerships, government agencies or instrumentalities or institutions.

SECTION 2. DEFINITION OF TERMS

As used in these rules and regulations, the following terms shall mean:

2.1 BARBECUE/ROASTING PLACE - a designated site where grills are set-up for roasting of fish, meat and other food.

2.2 CAMP - the ground or spot on which tents, caravans/mobile homes, cottages, or other shelters, with sanitary and recreational facilities, are temporarily or permanently constructed and located and commonly arranged in an orderly manner used for vacation or outing.

2.3 CAMPFIRE - a fire made in a safe manner using untreated wooden materials, especially for the purpose of social gathering during night time.

2.4 CARAVAN/MOBILE HOME - is a structure designed or adapted for human habitation which is capable of being moved from one place to another, whether by towing, or by being transported on a vehicle or trailer, or any vehicle so adapted. A caravan/mobile home may be classified as:
a. CONTAINED-TYPE - this is the type of caravan/mobile home having sanitary facilities such as water closet, lavatory, shower and kitchen sink.

b. UNCONTAINED-TYPE - this is the type of caravan/mobile home that has no sanitary facilities.

c. STATIONARY-TYPE - this is the type of caravan/mobile home, either of contained or uncontained type, which is owned or controlled by the operator of a camp, which normally remain within the camp, and which is available for letting.

2.5 COTTAGE - a type of house forming part of an establishment, constructed for permanent or temporary use.

2.6 DEPARTMENT - the Department of Health.

2.7 EQUIPMENT - include all appliances, furniture, machinery, instruments, apparatus and other devices used in the establishment.

2.8 ESTABLISHMENT - a collective term construed to include camps and picnic grounds and its premises, facilities, equipment and appurtenances thereto.

2.9 FOOT CANDLE - a unit of illumination on a surface that is everywhere one foot from a uniform source of light of one candle and equal to one lumen per square foot. One foot candle is equal to 10.76 lux.

2.10 HEALTH CERTIFICATE - a certification in writing, using the prescribed form, and issued by the local health officer to a person after passing the required physical and medical examinations and immunizations.

2.11 LOCAL GOVERNMENT UNIT - the local political subdivision which refers to the province, city, municipality or barangay.

2.12 LOCAL HEALTH AUTHORITY - an official or employee responsible for the application of a prescribed health measure in a local political subdivision. For a province, the local health authority is the governor and for a city or municipality, the local health authority is the mayor.

2.13 LOCAL HEALTH OFFICER - the provincial, city or municipal health officer.

2.14 OPERATOR - the owner, manager, administrator, or the actual holder of the sanitary permit of the establishment.

2.15 PICNIC FACILITY - a space or structure having tables and seats used for picnic gatherings.

2.16 PICNIC GROUND - a place having amenities such as picnic facilities, sanitary facilities, restaurants, sundry shops, and recreational facilities.

2.17 RESTAURANT - eating or drinking establishments in which food or drink is prepared for sale such as coffee shop, canteen, fast food, refreshment parlor, snack bar, cocktail lounge, located inside the establishment.

2.18 SAFETY - the condition of being free from danger which may cause accidents or diseases.

2.19 SANITARY ENGINEER - a person duly registered with the Board of Examiners for Sanitary Engineers (Republic Act 1364) who heads and/or works with the sanitation division/section/unit of the local health office or employed with the Department of Health or its regional health offices.

2.20 SANITARY PERMIT - the certification in writing by the local health officer or in his absence, by the chief or head of the sanitation division/section/unit attesting that the establishment complies with the existing sanitation requirements upon evaluation or inspection conducted in accordance with Presidential Decree Nos. 522 and 856 and its implementing rules and regulations and local ordinances.

2.21 SANITATION INSPECTOR - a government official or personnel employed by the local government, who enforces sanitary rules, laws and regulations and implements environmental sanitation activities under the supervision of the local health officer/sanitary engineer.

2.22 SECRETARY - the Secretary of Health.

2.23 SHED - a structure made of wood, bricks or concrete used for temporary shelter.

2.24 SERVICE BUILDING - a strategically located structure forming part of the establishment which houses different facilities and/or amenities.

2.25 SUNDRY SHOP - a store selling miscellaneous articles, details or items and other personal products of any size or amount.

2.26 STRAY ANIMAL - any animal not subject to the control and/or found in a place outside the premises of its owner.

2.27 TENT - a portable lodge of skin, canvas, cloth, or other similar material usually stretched and sustained by poles used for shelter by campers.
2.28 TENT EMPLACEMENT - a space or location in a camp where a tent is set-up.

2.29 TRAILER EMPLACEMENT - a space or location in a camp allotted for a caravan/mobile home.

2.30 VERMIN - a group of insects such as flies, mosquitoes, ticks, cockroaches, lice, bedbugs, or small animals such as mice and rats which are vectors of diseases.

2.31 VERMIN ABATEMENT PROGRAM - a series of preventive and control procedures and activities of vermin control in the establishment.

SECTION 3. SANITARY PERMIT

3.1 The establishment shall secure a sanitary permit (EHS Form No. 101) issued by the local health office before it could operate for public use.

3.2 Any extension or additional construction or alteration in the establishment shall require a new sanitary permit before it could operate.

3.3 Application or Renewal of Sanitary Permit

3.3.1 The application or renewal of sanitary permit shall be filed with the local health office having jurisdiction over the establishment utilizing EHS Form No. 110.

3.3.2 The sanitary permit shall be issued only upon compliance to at least a satisfactory rating utilizing the form for sanitary inspection of public place establishment (EHS Form No. 103-B).

3.4 Fees. The fees shall be paid to the local government office upon application, renewal, and noting of sanitary permit. The amount of fees shall be set through city or municipal ordinance.

3.5 Noting of Permit. Within fourteen (14) working days after any change in the ownership or occupancy of the establishment, the new operator shall apply to the local health office to have such change noted in the records and permit certificate and shall pay the corresponding fee in respect for such noting.

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

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

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

3.9 Record of Sanitary Permit

3.9.1 Every local health office shall keep a record of all establishments which have been issued a sanitary permit and renewal thereof.

3.9.2 The record shall in every case show the following:

a. The name and address of the operator who shall in every case be the actual holder of the sanitary permit;

b. The location of the establishment;

c. The nature and kind of business for which the permit has been issued;

d. The date the permit was issued and the dates of any renewal thereof;

e. Every change of occupation or management of the establishment since the first permit was issued;

f. The sanitary conditions under which the permit was issued or any renewal thereof granted; and

g. The revocation of the sanitary permit.

3.9.3 The record shall be available at all reasonable times for inspection by any authorized officer of the Department of Health or local government unit.

SECTION 4. SANITARY REQUIREMENTS FOR PERSONNEL

4.1 Health Certificate

4.1.1 Any person who intends to operate or work in an establishment shall be required to secure a health certificate (EHS Form No. 102-A, cream color or EHS Form No. 102-B, light green color) issued by the local health officer.

4.1.2 The health certificate shall be renewed at least once a year or as often as required by local ordinance.
4.1.3 The health certificate shall be clipped visibly in the upper left front portion of the uniform or garment worn by the employee while working. When such condition is not practical due to the nature of the work in the establishment, the health certificate shall always be made available upon inspection.

4.1.4 Health certificates are non-transferable.

42 Personal Health and Hygiene Practices

4.2.1 Employees of the establishment shall at all times observe good personal hygiene such as, but not limited to, the following:

a. Wearing of clean appropriate working garments;

b. Washing hands with soap and water before and after working, after smoking, after using the toilet, after coughing or sneezing into hands, or as often as necessary to remove dirt and contaminants; and

c. Other hygienic practices called for the nature of work in the establishment.

4.2.2 Employees of the establishment shall at all times observe personal health and safety practices such as, but not limited to, the following:

a. No smoking of tobacco;

b. No drinking of alcoholic beverages;

c. No spitting or blowing of nose;

d. No littering; and

e. Other personal health and safety practices called for the nature of work in the establishment.

4.2.3 Workers suffering from a communicable or contagious disease shall be immediately reported to the operator and referred for treatment.

43 Personal Protective Equipment (PPE)

The necessary personal protective equipment shall be provided by the operator and used by every worker in accordance with the provisions of Chapter VII - "Industrial Hygiene" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations and in accordance with the Occupational Safety and Health Standards formulated by the Department of Labor and Employment under the Labor Code of the Philippines.

SECTION 5. SITE REQUIREMENTS

5.1 Location

5.1.1 The establishment shall be located only in places designated under existing zoning laws and ordinance. Where no zoning law or ordinance exists, the local health authority upon the recommendation of the local health officer shall approve the location of the establishment.

5.1.2 The establishment shall be located in areas where pollution, noise, offensive odors, dust, and other nuisances are within the standards set by the Department of Environment and Natural Resources and other existing environmental laws and regulations.

5.1.3 The establishment shall be at least 300-meter (984 feet) radial distance away from densely populated areas (e.g. commercial, residential, institutional and industrial areas).

5.1.4 There shall be no establishment which shall be located within an earthquake faultline, landslide or flood-prone area, lahar-paths, places within volcanic activity or any other external source of hazard.

5.1.5 There shall be buffer zone of at least five (5) meters (16.4 feet) in width located on all boundaries and planted with trees spaced at least 1.5 meters (4.9 feet) apart.

5.1.6 The property lines of the establishment shall be at least three (3) meters (9.84 feet) from any road alignment.

5.2 Road System

5.2.1 The road system within the establishment shall be laid out with proper width and gradient and provided with storm culverts of sufficient size. A shoulder of at least sixty (60) centimeters (2 feet) wide on each side of the road is needed.

5.2.2 Roads and other pathways shall be well maintained and shall have an all-weather surface. All points of entrance or exit to and from the establishment shall be properly located so as not to create traffic hazards.

5.2.3 All roads and streets shall be provided with street signs and markers.

5.2.4 Road gradients shall not exceed six (6) percent. The following tables given below are the minimum width of roads and curvatures.
TABLE 1. MINIMUM ROAD WIDTH

<table>
<thead>
<tr>
<th>Road Width</th>
<th>Meter</th>
<th>Feet</th>
</tr>
</thead>
<tbody>
<tr>
<td>One-way, no parking</td>
<td>3.0 to 5.0</td>
<td>10 to 16</td>
</tr>
<tr>
<td>One-way, parking on one side</td>
<td>6.0</td>
<td>19</td>
</tr>
<tr>
<td>Two-way, no parking</td>
<td>6.0 to 8.0</td>
<td>19 to 25</td>
</tr>
<tr>
<td>Two-way, parking on one side</td>
<td>9.0</td>
<td>28</td>
</tr>
<tr>
<td>Two-way, parking on both sides</td>
<td>11.0</td>
<td>34</td>
</tr>
</tbody>
</table>

TABLE 2. MINIMUM ROAD CURVATURE

<table>
<thead>
<tr>
<th>Road Curvature</th>
<th>Meter</th>
<th>Feet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Centerline of roads</td>
<td>12</td>
<td>40</td>
</tr>
<tr>
<td>Centerline of roads, cars with trailers up to 9 meter (30 feet)</td>
<td>15 (radius)</td>
<td>30 (radius)</td>
</tr>
<tr>
<td>Turning circles</td>
<td>24 (diameter)</td>
<td>80 (diameter)</td>
</tr>
</tbody>
</table>

TABLE 3. WATER REQUIREMENTS FOR ESTABLISHMENTS

<table>
<thead>
<tr>
<th>TYPE OF ESTABLISHMENT</th>
<th>REQUIREMENT PER PERSON PER DAY</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>LITERS</td>
</tr>
<tr>
<td>Tent Camps</td>
<td>135</td>
</tr>
<tr>
<td>Caravan/Mobile Home Camps with individual connections</td>
<td>150 - 190</td>
</tr>
<tr>
<td>Camps w/ cottages</td>
<td>190 - 265</td>
</tr>
<tr>
<td>Picnic Grounds</td>
<td>40</td>
</tr>
<tr>
<td>Restaurants (Staff plus customers)</td>
<td>30 - 40</td>
</tr>
</tbody>
</table>

TABLE 4. MISCELLANEOUS WATER REQUIREMENTS

<table>
<thead>
<tr>
<th>FIXTURE/EQUIPMENT</th>
<th>REQUIREMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>LITERS</td>
</tr>
<tr>
<td>Water closet, per use</td>
<td>15 - 25</td>
</tr>
<tr>
<td>Lavatory, per use</td>
<td>5</td>
</tr>
<tr>
<td>Bathroom, per use</td>
<td>120</td>
</tr>
<tr>
<td>Shower, per use</td>
<td>95</td>
</tr>
<tr>
<td>Dishwashing machine, per load</td>
<td>40 - 60</td>
</tr>
<tr>
<td>Laundry machine (domestic type), per load</td>
<td>95 - 190</td>
</tr>
</tbody>
</table>

SECTION 6. SANITARY FACILITIES REQUIREMENTS

6.1 Water Supply

6.1.1 The drinking water supply for the establishment shall be in accordance with Chapter II - "Water Supply" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations and the Philippine National Standards for Drinking Water.

6.1.2 All drinking water sources shall have a certificate of potability of drinking water issued by the Secretary of Health or duly authorized representative. Samples from drinking water supplies shall be submitted by the operators of the establishments to the Department of Health accredited laboratories once a year for physical and chemical examinations and every six months for bacteriological examinations or as often as possible as determined by the sanitary engineer/sanitation inspector.

6.1.3 Sources either from private or public water supplies shall be capable of supplying daily water consumption. A guide for water use is given in the tables below.

6.1.4 The plumbing system for water supply of the establishment shall be in accordance with the provisions of the National Plumbing Code of the Philippines.

6.1.5 Drinking water that is not supplied from a piped-water supply system shall be handled, transported, dispensed in a sanitary manner and shall be stored in a separate tank, reservoir or container approved by the local health officer.

6.1.6 If drinking fountains are provided, they shall be of approved angle-jet type.
6.1.7 In case bottled water is served to tourists or guests, it shall come from an approved source and shall be in accordance with the Department of Health Administrative Order No. 18-A, s. 1993 entitled “Bottled Drinking Water” and shall be dispensed only from the original container filled by the supplier.

6.1.8 If water-cooling device is provided, it shall be of a type in which ice produced by such device does not come in contact with water.

6.1.9 Ice coming from ice-making dispensing unit of the establishment shall be manufactured from an approved and potable water supply, stored and handled in a sanitary manner. Adequate and acceptable ice storage and dispensing utensils shall be provided and properly used. Ice-making machines shall be placed in a protected place. Ice storage bins shall only be used for its intended purpose.

6.2 Food Sanitation

6.2.1 Dispensing of food and drink within the establishment shall be in accordance with Chapter III – “Food Establishments” of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

6.3 Sanitary Toilet Facilities

6.3.1 Service building/s which houses toilet facilities and other similar facilities and amenities shall be located within a radius of 25 meters (82 feet) of the service area.

6.3.2 Adequate number of plumbing fixture shall be provided to all persons in the establishment. The minimum appurtenances in a sanitary facility shall be provided in accordance with the tables below:

<table>
<thead>
<tr>
<th>No. of Persons</th>
<th>Water Closet</th>
<th>Urinal</th>
<th>Lavatory</th>
<th>Shower</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Male</td>
<td>Female</td>
<td>Male</td>
<td>Male</td>
</tr>
<tr>
<td>1 – 20</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>21 – 30</td>
<td>1</td>
<td>2</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>31 – 40</td>
<td>2</td>
<td>2</td>
<td>1</td>
<td>3</td>
</tr>
<tr>
<td>41 – 50</td>
<td>2</td>
<td>3</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>51 – 75</td>
<td>3</td>
<td>4</td>
<td>2</td>
<td>4</td>
</tr>
<tr>
<td>76 – 100</td>
<td>3</td>
<td>4</td>
<td>2</td>
<td>4</td>
</tr>
<tr>
<td>For every additional 50 persons</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
</tbody>
</table>

One (1) additional fixture shall be provided for differently-abled persons.

6.3.3 Separate clearly-marked toilet facilities for male and female shall be provided.

6.3.4 A minimum floor area of 1.2 square meters (12.91 square feet) with a minimum dimension of 0.9 meter (2.95 feet) shall be required for all toilet and bathroom facilities. Clear distance measurements shall be made on all areas and dimensions.

<table>
<thead>
<tr>
<th>No. of Persons</th>
<th>Water Closet</th>
<th>Urinal</th>
<th>Lavatory</th>
<th>Shower</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Male</td>
<td>Female</td>
<td>Male</td>
<td>Male</td>
</tr>
<tr>
<td>1 – 29</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>30 – 49</td>
<td>1</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>50 – 99</td>
<td>2</td>
<td>3</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>For every additional 50 persons</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
</tbody>
</table>

One (1) additional fixture shall be provided for differently-abled personnel.
6.3.5 Toilets and bathrooms shall be properly located, lighted, and ventilated. It shall be located where tourists, guests, and personnel can easily access it.

6.3.6 Proper maintenance, cleaning and disinfecting of toilets and bathrooms shall be done regularly.

6.3.7 Toilet paper and/or paper holders, soap, soap dispensers, and paper towels shall be supplied at all times. Paper towels or mechanical hand-drying machine shall be used for hand drying. Mirrors shall be installed in toilet room facilities.

6.3.8 A centralized dish washing facility shall be constructed in camps and picnic establishments.

6.3.9 Laundering shall be done in separate laundry facilities. No person shall be allowed to put up a temporary clothesline in facilities not provided for the purpose.

6.3.10 Suitable storage facilities such as lockers for clothing and other personal articles shall be provided to all personnel in the establishment.

6.3.11 Separate changerooms for male and female shall be provided.

6.4 Sewage Disposal and Drainage

6.4.1 All sewage from the plumbing system of the establishment shall be discharged to the public sewer system, or in the absence thereof in a manner complying with Chapter XVII - “Sewage Collection and Disposal, Excreta Disposal and Drainage” of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

6.4.2 The plumbing system for sewage disposal and storm water drainage of the establishment shall be in accordance with the provisions of the National Plumbing Code of the Philippines.

6.4.3 Storm water shall be discharged to a storm drainage system separate from the sewer system in all areas where it exists.

6.4.4 Restaurants and other dishwashing facilities where food and utensils are washed shall be provided with properly-sized grease traps.

6.5 Solid Waste Management

6.5.1 Segregation, storage, collection, transport, and disposal of refuse shall be in accordance with Chapter XVIII - “Refuse Disposal” and its implementing rules and regulations.

6.5.2 An effective information and awareness program on proper disposal of refuse including the color coding of trash bags shall be done in the establishment.

6.5.3 Trash bags shall be of preferable thickness to accommodate the weight and type of refuse during handling without rupturing.

6.5.4 Refuse containers shall be strategically located in each camp/picnic site. The containers will depend on the type of refuse produced daily. It shall be firmly secured in place to avoid accidental knockdown.

6.5.5 All refuse containers or receptacles shall be emptied daily or more frequently as necessary through the collection system or by any approved sanitary method.

6.5.6 All refuse containers are required to be thoroughly cleaned and preferably disinfected after being emptied. The water produced from cleaning and washing of these receptacles or containers shall be disposed to a proper wastewater disposal system.

6.5.7 Separate storage room/bin for dry and wet refuse shall be provided. It shall be cleaned and disinfected after every collection. Refuse storage shall be inaccessible to vermin.

6.5.8 The prohibition of littering shall be strictly enforced and the posting of signboards regarding such shall be placed on conspicuous parts of the establishment to inform employees, tourists and guests.

6.6 Vermin Abatement and Control of Harmful Animals and Other Insects

6.6.1 The operator of the establishment shall maintain a vermin abatement program which shall conform to Chapter XVI - “Vermin Control” of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

6.6.2 Cabins, cottages or any enclosed shelter or structure used for habitation shall be screened with a No. 15-meshscreen unless otherwise air-conditioned.
6.6.3 The growth of bush, weed, and grass within the premise of the establishment shall be controlled to prevent the breeding and harborage of vermin and other harmful insects or animals (e.g., spiders, scorpions or snakes).

6.6.4 The establishment shall conduct an awareness program on dangerous and poisonous insects and animals and elimination of their hiding and nesting places.

6.6.5 The operator shall ensure that no stray animal loiters inside the establishment.

6.7 Noise Abatement

6.7.1 Excessive noise shall be abated in accordance with Chapter XIX - "Nuisances and Offensive Trades" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations and other existing laws, rules and regulations.

SECTION 7. SANITARY STRUCTURAL REQUIREMENTS

7.1 General Requirements

7.1.1 The plans, standards, and guidelines on building design, construction, use, occupancy and maintenance shall be in accordance with the National Building Code of the Philippines (P.D. 1096) and its implementing rules and regulations, the Civil Code of the Philippines and other existing local laws and ordinances.

7.1.2 A person or group of persons, or entity who intends to construct, operate, alter, or renovate the establishment shall first submit the plans and specifications to the local health officer for review and approval of its sanitary requirements. All plans shall be submitted in duplicate copies.

7.1.3 The application for permit to construct, operate, renovate, or alter such establishment shall be written on such forms issued by the local health office and submitted together with other supporting documents which are necessary for proper review of plans.

7.1.4 The establishment shall be built in accordance with the approved plans unless approval of changes related to sanitation requirements has been given in writing by the local health officer. The operator shall notify the local health officer at specific predetermined stages of construction and at the time of its completion and to permit inspection during and after construction.

7.1.5 The new establishment shall not be placed in operation until such inspections shows compliance with the requirements of these rules and regulations.

7.2 Walls and Ceilings

7.2.1 Walls and partitions inside the sanitary facilities shall have a smooth and impervious material extending up to 1.80 meters (6 feet) in height starting from the floor. All walls and partitions that exceeds the said height shall be painted with light color or shall be furnished with light-colored, smooth and non-toxic material.

7.2.2 Partition walls between water closets shall have a height of at least two (2) meters (6.56 feet) and terminates thirty (30) centimeters (1 foot) above the floor.

7.2.3 The walls and floors of a kitchen and dish washing facility shall be constructed with durable and non-absorbent material.

7.2.4 Walls or wall coverings shall not have open spaces or cracks that would provide breeding and harborage of vermin.

7.2.5 All ceilings shall be of light-colored, smooth and non-toxic material.

7.3 Windows and Doors

7.3.1 Rooms which are not provided with artificial ventilation system shall be provided with window/s with opening space of not lesser than ten percent (10%) of the floor area of the room and which shall open directly to a clear space.

7.3.2 Windows of toilet rooms shall be so located above eye-level and shall be provided with No. 15-meshscreen unless otherwise air-conditioned.

7.3.3 All doors shall be made of easily-cleaned, light-colored, smooth and non-toxic materials.

7.4 Floors

7.4.1 All floors within the sanitary facility shall be constructed of concrete or any impervious, easily cleaned and non-toxic material.

7.4.2 Where floors are constructed of wood with dovetailed or tongue and groove floorboards, it shall be clamped together and laid firmly.
7.4.3 Floor coverings such as vinyl tiles, wood parquet, linoleum, or any similar materials shall be fixed to the floor with cement, glue, or any suitable adhesive material. Carpets, when used, shall be maintained in a clean and satisfactory condition.

7.5 Ventilation

7.5.1 Natural and/or mechanical ventilation, which is effective and suitable for comfort and safety of guests/tourists and personnel, shall be provided in all areas of the establishment.

7.5.2 When natural ventilation is provided, there shall be a window that opens to a clear space.

7.5.3 In the absence of effective natural ventilation, mechanical ventilation shall be provided with airflow from a clear area and properly discharged in such a manner as not to create nuisance. The following shall be the minimum rate for mechanical ventilation that shall be provided in the absence of effective natural ventilation.

   a. Air-conditioning units: provide 1.5 Horsepower (6,000 BTU/hour) air-conditioner for every 30 cubic meter room volume or any fraction thereof.

   b. Exhaust fans or blowers:

      i. Bedrooms: provide an exhaust fan with a minimum fan diameter of 25.4 centimeters per cubic meter room volume or any fraction thereof (or equivalent minimum cubic meter of air per minute at 10 air changes per hour).

      ii. Storage and Supply Rooms: provide an exhaust fan with a minimum fan diameter of 15.24 centimeters per 35 cubic meter room volume or any fraction thereof (or equivalent minimum cubic meter of air per minute at 3 air changes per hour).

      iii. Kitchen, Dining, and Study Rooms: provide an exhaust fan with a minimum fan diameter of 15.24 centimeters per 35 cubic meter room volume or any fraction thereof (or equivalent minimum cubic meter of air per minute at 3 air changes per hour).

   iv. Toilets and Bathrooms: provide an exhaust fan with a minimum fan diameter of 15.24 centimeters per 35 cubic meter room volume or any fraction thereof (or equivalent minimum cubic meter of air per minute at 3 air changes per hour). Windowless bathrooms shall be provided with mechanical exhausts systems that are connected to the light switch.

   v. Air circulation of the room of the establishment shall be supplied through air inlets arranged, located, and equipped so that personnel, tourists and guests are not subjected to air velocities exceeding 1.02 meter per second.

7.5.4 The ventilation of other areas not otherwise mentioned shall be of such capacity as may be required by the local health office concerned as recommended by the sanitary engineer.

7.6 Lighting

7.6.1 All areas in the establishment shall be properly lighted either by natural or artificial lights, or both.

**TABLE 7. MINIMUM STANDARD OF ILLUMINATION**

<table>
<thead>
<tr>
<th>AREA</th>
<th>MINIMUM ILLUMINATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hallways, exits, stairways, and dining rooms</td>
<td>20 foot candles 215.2 lux</td>
</tr>
<tr>
<td>Bedrooms, locker rooms, toilets and bathrooms</td>
<td>10 foot candles 106.7 lux</td>
</tr>
<tr>
<td>Kitchens, study rooms, storage rooms</td>
<td>20 foot candles 215.2 lux</td>
</tr>
<tr>
<td>Laundry rooms, lavatories and mirrored areas</td>
<td>30 foot candles 322.8 lux</td>
</tr>
<tr>
<td>Outdoor pathways</td>
<td>2 foot candles 22 lux</td>
</tr>
</tbody>
</table>

7.6.2 Lighting shall be reasonably free from glare and evenly distributed to avoid shadows.

7.6.3 The intensity of the required illumination inside the establishment shall be maintained at a point 76.20 centimeters (30 inches) above the floor.
7.6.4 There shall be provisions of sufficient lighting capable of illuminating dark places within the open areas of the establishment.

7.6.5 Switches of lighting fixtures shall be conveniently located.

7.6.6 The level of illumination of other areas not otherwise mentioned in Table 7 shall be of such intensity as may be required by the local health office concerned as recommended by the sanitary engineer.

SECTION 8. SAFETY REQUIREMENTS

8.1 The safety and comfort of tourists, guests and personnel shall be of the utmost consideration by the operator of the establishment.

8.2 The establishment shall provide emergency medicines, medical supplies, equipment and services as shown:

**TABLE 8. MEDICINES**

<table>
<thead>
<tr>
<th>MEDICINES</th>
<th>NUMBER OF WORKERS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 to 50</td>
</tr>
<tr>
<td>Topical Antiseptic, cc.</td>
<td>60</td>
</tr>
<tr>
<td>70% Isopropyl Alcohol, cc.</td>
<td>240</td>
</tr>
<tr>
<td>Aromatic Spirit of Ammonia, cc</td>
<td>30</td>
</tr>
<tr>
<td>Toothache drops, cc.</td>
<td>15</td>
</tr>
<tr>
<td>Hydrogen Peroxide Solution, cc</td>
<td>120</td>
</tr>
<tr>
<td>Burn Ointment, tube</td>
<td>-</td>
</tr>
<tr>
<td>Analgesic/Antipyretic tablets</td>
<td>10</td>
</tr>
<tr>
<td>Anti-histaminic tablets</td>
<td>-</td>
</tr>
<tr>
<td>Antacid tablets</td>
<td>10</td>
</tr>
<tr>
<td>Anti-diarrhea tablets</td>
<td>10</td>
</tr>
<tr>
<td>Anti-spasmodic tablets</td>
<td>-</td>
</tr>
<tr>
<td>Anti-hypertensive tablets</td>
<td>-</td>
</tr>
<tr>
<td>Coronary vasodilator tablets</td>
<td>-</td>
</tr>
<tr>
<td>Anti-asthma tablets</td>
<td>-</td>
</tr>
<tr>
<td>Anti-hemorrhage tablets</td>
<td>-</td>
</tr>
</tbody>
</table>

*Note:** Any medicine supply prescribed in the table may be substituted with one of comparable effectiveness, and shall be replaced with the same quantity immediately after consumption.

**TABLE 9: MEDICAL SUPPLIES AND EQUIPMENT**

<table>
<thead>
<tr>
<th>MEDICAL SUPPLIES/EQUIPMENT</th>
<th>NUMBER OF WORKERS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 to 50</td>
</tr>
<tr>
<td>First Aid Pamphlet</td>
<td>1</td>
</tr>
<tr>
<td>First Aid Box</td>
<td>1</td>
</tr>
<tr>
<td>Thermometer</td>
<td>1</td>
</tr>
<tr>
<td>Stethoscope</td>
<td>-</td>
</tr>
<tr>
<td>Sphygmomanometer</td>
<td>-</td>
</tr>
<tr>
<td>Sterilized Gauze Pads</td>
<td>5</td>
</tr>
<tr>
<td>Gauze bandages, roll</td>
<td>1</td>
</tr>
<tr>
<td>Adhesive tape roll</td>
<td>1</td>
</tr>
<tr>
<td>Absorbent cotton</td>
<td>-</td>
</tr>
<tr>
<td>Bandage Scissors</td>
<td>1</td>
</tr>
<tr>
<td>Triangular Bandage</td>
<td>-</td>
</tr>
<tr>
<td>Safety Pins</td>
<td>-</td>
</tr>
<tr>
<td>Wooden Tongue Depressors</td>
<td>-</td>
</tr>
<tr>
<td>Hot Water Bag</td>
<td>1</td>
</tr>
<tr>
<td>Ice Bag</td>
<td>1</td>
</tr>
<tr>
<td>Disposable Hypodermic Syringes w/ needles, 2.5 cc.</td>
<td>-</td>
</tr>
<tr>
<td>Rubber Tourniquet</td>
<td>1</td>
</tr>
<tr>
<td>Venoclysis set</td>
<td>-</td>
</tr>
<tr>
<td>(IV tubing, butterfly)</td>
<td>-</td>
</tr>
<tr>
<td>Minor Surgical Instruments</td>
<td>-</td>
</tr>
<tr>
<td>Forceps</td>
<td>-</td>
</tr>
<tr>
<td>Sterilizer</td>
<td>-</td>
</tr>
<tr>
<td>Wasic Pail</td>
<td>1</td>
</tr>
<tr>
<td>Sosp. Cake</td>
<td>-</td>
</tr>
<tr>
<td>Lirens</td>
<td>-</td>
</tr>
<tr>
<td>Bef</td>
<td>-</td>
</tr>
<tr>
<td>Stircher</td>
<td>-</td>
</tr>
<tr>
<td>Cabinet for medicines and supplies</td>
<td>-</td>
</tr>
<tr>
<td>Examining Table</td>
<td>-</td>
</tr>
</tbody>
</table>

*Note:** Any medical supply/equipment prescribed in the table may be substituted with one of comparable effectiveness, and shall be replaced with the same quantity immediately after consumption.
8.3 Emergency telephone and other communication equipment shall be provided together with the line numbers of ambulance services, doctors, and hospitals and shall be conspicuously posted in the establishment.

8.4 The establishment shall have maintenance facilities and adequate number of personnel to deal with emergencies, carry out repairs and maintain services.

8.5 Establishments that are located near cliffs, steep hills, streams, rivers, or any other place where danger of accidental fall might occur shall be provided with handrails, wire fence, or any type of fence or barrier.

8.6 All entrance or exit points shall be well lighted and clearly marked.

8.7 There shall be provision of emergency exits, lights and power supply in the establishment.

8.8 Water shall be made safe by boiling for at least two (2) minutes, or by using chemical or any other approved means of disinfection during emergencies, calamities, or possible contamination of drinking water.

8.9 The application, handling, and storage of pesticide shall be in accordance with Chapter XVI - "Vermin Control" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations.

8.10 The fire protection system and safety instruction program of the establishment shall be in accordance with the Fire Code of the Philippines (P.D. 1185) and its implementing rules and regulations. There shall be accepted practices and procedures in the prevention of forest and bush fires (see Annex 1).

8.11 Electrical designs, equipment, specifications, conduits, installations and all electrical system shall conform to the Philippine Electrical Code, as adopted by the Board of Electrical Engineering pursuant to Republic Act No. 184 otherwise known as the Electrical Engineering Law and its implementing rules and regulations and other existing laws and local ordinances.

8.12 Mechanical designs, equipment, specifications, installations and all mechanical system shall conform to the Philippine Mechanical Engineering Code, as adopted by the Board of Mechanical Engineering pursuant to Commonwealth Act No. 294 otherwise known as the Mechanical Engineering Law and its implementing rules and regulations and other existing laws and local ordinances.

8.13 The minimum requirements for the accessibility of differently-abled persons in the establishment shall be in accordance with Batas Pambansa Blg. 344 - "The Law to Enhance Mobility of Disabled Persons" and its implementing rules and regulations.

SECTION 9. SPECIAL PROVISIONS

9.1 Caravan/Mobile Home Camps

9.1.1 A caravan/mobile home camp shall have a land area of not less than 1 hectare.

9.1.2 Caravan/mobile home located near any structure or between adjacent trailers shall have a clearance of at least three (3) meters (9.80 feet) and shall not be closer than 6 meters (19.7 feet) from any road, paths, or other public areas.

<table>
<thead>
<tr>
<th>TABLE 11. AREA GUIDELINES FOR CAMPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Camping site density including roads (caravan/mobile home camps)</td>
</tr>
<tr>
<td>Population density including roads (caravan/mobile home camps)</td>
</tr>
<tr>
<td>Camping site area (tent camps)</td>
</tr>
<tr>
<td>Camping site area (caravan/mobile home camps)</td>
</tr>
<tr>
<td>Cottages with municipal or communal water or sewerage system</td>
</tr>
<tr>
<td>Cottages with individual water sewage disposal system</td>
</tr>
</tbody>
</table>
9.1.3 The trailer emplacement shall not be less than the number of caravan/mobile home and shall be located within the camp itself, either separately or in association with each trailer emplacement, or in one or more areas set aside and maintained as parking area.

9.1.4 There shall be no more than one stationary caravan/mobile home for every ten (10) trailer emplacement. Stationary caravan/mobile home shall be located in designated areas only.

9.1.5 An open space of not less than eight percent (8%) of the area of the establishment but not less than 240 square meters (2582 square feet) shall be provided for enjoyment and recreation of the occupants, tourists, or guests.

9.1.6 A stationary caravan/mobile home shall be structurally sound and constructed with non-toxic and fire-resistant materials. It shall be provided with suitable complement of bedding and furniture in good order, repair, and condition. There shall be at least one (1) bed for each person, one mattress for each bed, hanging space for clothing, one (1) table and setting for at least the number of persons capable of being accommodated in the cabin.

9.1.7 Each trailer emplacement shall be clearly delineated on the ground. All trailer emplacement shall be numbered with its number prominently displayed.

9.1.8 Existing trees shall be retained as far as possible and additional planting of new trees and shrubs shall be carried out.

9.1.9 There shall be provision for water supply connection for each trailer emplacement. A caravan/mobile home water supply tapping connection shall have at least 20 millimeter diameter (3/4 inches) pipe projecting to at least 10 centimeters (3.90 inches) above the ground.

9.1.10 The water distribution system including storage and pumping equipment shall be designed for the maximum or peak demand. A contained caravan/mobile home shall be regarded with four (4) fixture units per space with a fixture unit taken as 28.5 liters per minute (7.4 U.S. gallons per minute).

9.1.11 For each contained caravan/mobile home, there shall be a minimum sewer connection of 100 millimeter (4 inches) diameter pipe that shall be connected to a sewer line extending 100 millimeters (4 inches) from the ground, each provided with a P-trap. Sewer lines shall be installed at least one (1) meter (3.28 feet) away from water lines.

9.2 Tent Camps

9.2.1 Tents shall not be erected within a caravan/mobile home camp.

9.2.2 There shall be a clearance of at least 2 meters (6.56 feet) between adjacent tents. Roads, pathways, or other public gathering areas shall not be closer than 6 meters (19.70 feet) to tent emplacements.

9.2.3 A tent shall not be erected within 3-meter (9.80 feet) distance from any building, nor shall any rope or any fastening material of a tent be tied or placed at a distance of 1 meter (3.28 feet) from any building, fence, or public facility.

9.2.4 Tents may be placed under wooded sites provided that low-lying branches of trees, which may cause hindrance or injury to campers, shall be cut-off or trimmed. The cutting of trees or its branches shall be subjected to existing laws or ordinances of the locality.

9.2.5 Floorings of tents shall be made of smooth, non-absorbent material, free from holes, crevices or cracks to prevent entry of moisture.

9.2.6 Dilapidated, unsightly, or unsuitable tent that is insufficient to provide privacy shall not be permitted.

9.2.7 A sanitary hand-type pump or faucet with proper wastewater drainage to prevent ponding shall be provided within twenty-five (25) meters (82 feet) with a ratio of one (1) outlet for every ten (10) tent emplacements.

9.2.8 A camper shall not dig, trench, cut, or disturb the ground in the vicinity of the camp except with the consent of the operator or for purpose of drainage of rainwater around the tent.

9.2.9 Campfires and cooking of food shall be properly controlled and done in designated places only.

9.2.10 Campers shall be required to provide necessary clothing and materials that will protect them from extreme weather conditions such as in cold-climate regions.
9.3.1 The minimum area for a picnic ground shall be 1000 square meters.

9.3.2 The minimum space requirement in each individual picnic facility shall be as follows:

TABLE 12. MINIMUM SPACE REQUIREMENTS FOR PICNIC GROUNDS

<table>
<thead>
<tr>
<th>TYPE OF FACILITY</th>
<th>MINIMUM AREA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Square Meters</td>
</tr>
<tr>
<td>Individual picnic facility</td>
<td>5</td>
</tr>
<tr>
<td>Single table</td>
<td>2</td>
</tr>
<tr>
<td>Space allotted in seats or</td>
<td>0.6</td>
</tr>
<tr>
<td>bench per person</td>
<td></td>
</tr>
</tbody>
</table>

9.3.3 There shall be a clearance of not less than three (3) meters (9.84 feet) between adjacent sheds or any individual picnic facility.

9.3.4 The ground where these structures are erected shall be preferably leveled and located on flat clearings or on a ground with a gradient not exceeding six (6) percent.

9.3.5 The floors of individual picnic facility, sheds, fireplaces, roasting/barbecue places and other structures located within the premise of the picnic ground shall be of concrete or any impervious, non-toxic, easily-cleaned material, free from cracks and crevices which shall protrude at least 100 millimeters (4 inches) from the ground to facilitate sanitary condition during rainy season. It shall be maintained in good order, repair and condition.

9.3.6 Picnic tables, barbecue grills, walls, and floorings of a picnic facility shall be cleaned and disinfected at least once a month and shall be maintained in a sanitary condition.

9.3.7 Chimneys, fireplaces, and barbecue/roasting places shall be constructed and located in accordance with the National Building Code of the Philippines (P.D. 1096) and its implementing rules and regulations and other existing local laws and ordinances.

9.4 Cottages and Similar Dwelling Houses

9.4.1 Cottages and similar dwelling houses located inside the establishment shall be constructed, operated and maintained in accordance with Chapter IV - "Hotels, Motels, and Apartments, Lodging, Boarding or Tenement Houses, and Condominiums" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations and the National Building Code of the Philippines (P.D. 1096) and its implementing rules and regulations and other existing local laws and ordinances.

9.4.2 Beds and blankets shall be provided in every room used for sleeping purposes. Beds or similar facilities shall be spaced not closer than one (1) meter both laterally and end to end. It shall be elevated to at least 0.3 meter (1 foot) from the floor. If double deck beds are used they shall be spaced 1.20 meters (3.90 feet) both laterally and end to end. The minimum clear space between the lower end of the deck to the upper deck shall be less than 0.70 meters (2.30 feet). Triple deck bed shall be prohibited.

9.5 Recreational and Other Facilities and Amenities

9.5.1 Amusement/recreational facilities (e.g. playgrounds, swimming pools, or play courts) shall be located at a distance of not less than 6 meters (19.68 feet) from any individual picnic facility and at least twenty five (25) meters (82 feet) from any tent or trailer emplacement, cottage and similar dwelling house for reasons of privacy and prevention of hazard.

9.5.2 Exotic and display animals located inside the establishment shall comply with the pertinent provisions of Chapter XIX - "Nuisances and Offensive Trades" of the Code on Sanitation of the Philippines (P.D. 856).

9.5.3 No animal stockade shall be located within twenty-five (25) meters (82 feet) from any food establishment or where food is prepared and served or any place or room used for habitation.

9.5.4 Establishments provided with swimming pools or located near natural or artificial bathing facilities shall conform to Chapter VIII - "Public Swimming or Bathing Places" of the Code on Sanitation of the Philippines (P.D. 856) and its implementing rules and regulations and other existing local laws and regulations.
located, constructed, maintained and used as to prevent fire and excessive smoke on the adjoining property. It shall be in accordance with the National Building Code of the Philippines (P.D. 1096) and its implementing rules and regulations and other existing local laws and ordinances. No open fire shall be permitted or left unattended except in the facilities provided for.

9.5.6 There shall be at least one sundry shop and one restaurant in the establishment.

SECTION 10. INSPECTION AND EVALUATION

10.1 Responsible Officer

It shall be the duty of the local health officer to cause the inspection and evaluation of every establishments requiring a sanitary permit for its operations at least every three (3) months and to cause additional inspection and re-inspection and evaluation as deemed necessary for the enforcement of these rules and regulations.

10.2 Sanitation Inspection Fee

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

10.3 Mission Order

10.3.1 The local health officer or the chief of the sanitation division/section/unit of the city or municipal health office, as the case may be, shall issue a mission order (EHS Form No. 112) for every sanitation inspection that will be conducted by the sanitary engineer/sanitation inspector.

10.3.2 The mission order must contain the date, the mission order number and series, the name of the inspector and the I.D. number, the business names, addresses, categories of establishments to be inspected and the scheduled dates of inspection. This must be shown to the operator of the establishment before any inspection is conducted. The immediate supervisor of the inspector shall monitor the enforcement of the mission order.

10.3.3 Sanitary inspection conducted without a mission order is prohibited.

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

10.4 Uniform of Sanitation Inspector and Aids to Inspection

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

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

10.5 Frequency of Inspections

10.5.1 The inspection shall be conducted at least once every three (3) months.

10.6 Recording of Inspection

10.6.1 The sanitary engineer/sanitation inspector shall keep a record of all his inspections or evaluation reports in an inspection form (EHS Form No. 103-B).

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

10.6.3 Demerits entered in the appropriate column of the inspection form shall indicate that the item does not conform to the requirements of these rules and regulations.

a. The inspection form has twenty (20) items. Non-complying items are indicated with a (X). Every such item is weighted with a demerit of five (5). The rating of the establishment is therefore: 100 less (number of demerits x 5). The result is expressed as a percentage (%) rating.

10.6.4 Sanitation Standard

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

<table>
<thead>
<tr>
<th>PERCENTAGE RATING</th>
<th>SANITATION STANDARD</th>
<th>COLOR CODE</th>
</tr>
</thead>
<tbody>
<tr>
<td>90 - 100 %</td>
<td>Excellent</td>
<td>Luminous Green</td>
</tr>
<tr>
<td>70 - 89 %</td>
<td>Very Satisfactory</td>
<td>Luminous Yellow</td>
</tr>
<tr>
<td>50 - 69 %</td>
<td>Satisfactory</td>
<td>Luminous Red</td>
</tr>
</tbody>
</table>
b. Establishments with percentage rating below 50% shall be recommended for suspension of operation until compliance.

c. Sanitation Standard Rating Sticker (SSRS) (EHS Form No. 104-A to 104-C) shall be posted in a conspicuous part of the establishment, preferably at the door, for guidance of the customers. It shall be updated once every three (3) months, unless revoked earlier.

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

10.7 Report of Inspection

10.7.1 The sanitary engineer/sanitation inspector who conducted the inspection shall complete the sanitary inspection report, and whenever an inspection form that was issued indicates non-complying items, he shall notify the operator of the establishments of the corrections to be made and indicate a reasonable period for its compliance.

a. The recommended corrective measures shall be specific in nature for the easy understanding and compliance of the operator of the establishment.

b. Reasonable period for compliance or grace period shall be inclusive of Saturdays, Sundays and holidays.

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

d. Within 48 hours after the inspection or evaluation, the original inspection report (EHS Form No. 103-B) and the sanitary order shall be furnished and acknowledged by the operator of the establishment. The inspection report shall be personally delivered, or shall be sent through postal service, registered with return card.

10.8 Re-inspection

10.8.1 If upon re-inspection of the establishment after the deadline, the sanitary engineer/sanitation inspector finds that correction has not been effected, he shall report to the local health officer who shall recommend to the local health authority the revocation of the sanitary permit.

10.8.2 A copy of the inspection form and any notice served shall, in all cases be filed and kept by the local health office and be available for inspection by authorized officials.

10.9 Service of Notice

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

10.9.2 In the event of non-compliance of the first sanitary order by the operator, the local health officer may serve a second notice.

a. Second Sanitary Order

i. If the operator of the establishment needs additional time to comply with the first sanitary order, he shall request the local health officer in writing, prior to the expiration of the sanitary order, for an extension of the grace period. The local health officer, upon the recommendation of the sanitary engineer/sanitation inspector who conducted the inspection, shall act on such request.

ii. Notice of Hearing (EHS Form No. 118). The local health officer shall call the operator to show cause, at a time and place stated in the notice, why the permit issued in respect of the establishment shall not be revoked.

10.10 Revocation of Permit

10.10.1 After prior notices and hearing as provided above, the local health officer, if satisfied that the terms of the two notices have not been complied with or that failure to comply therewith is not excusable, shall recommend to the local health authority the revocation of the said permit, or;
10.10.2 After the second sanitary order on an extended grace period, a re-inspection was conducted and still the operator of the establishment fails to comply with such order as reported by the sanitary engineer/sanitation inspector, the local health officer shall recommend to the local health authority the revocation of the sanitary permit without delay and shall inform other related agencies of the city or municipality of such revocation.

10.10.3 Lifting of suspension of permit may be recommended whenever the operator of the establishment complies with the notices.

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

10.10.5 The local health authority may file court proceedings against any establishment continuously operating after the revocation of its permit.

10.11 Summary Suspension of Permits

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

10.12 Appeals

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

10.13 Power of Entry

Any sanitary engineer/sanitation inspector or duly authorized officer of the Department of Health or of the local health offices, upon presentation of proper credentials may at all reasonable times enter into the establishment for any of the purposes referred to in these rules and regulations for the purpose of inspection or any other action necessary for administration of these rules and regulations.

10.14 Hearings

The local health authority may conduct hearings regarding erring establishments to include appeals from establishments. The decision of the local health authority shall be deemed final and executory.

SECTION 11. RESPONSIBILITY OF THE OPERATOR

The operator shall:

11.1 Comply with all the requirements and standards as stated in these implementing rules and regulations;

11.2 Ensure the state of sanitation of the establishment;

11.3 Promote good personal hygiene among his employees and ensure updating of their health certificates;

11.4 Ensure the safety and comfort of all guests and employees in the establishment;

11.5 Provide adequate and appropriate sanitary facilities, personal protective equipment, and necessities to promote safety and sanitation in the establishment;

11.6 Renew the sanitary permit every year;

11.7 Assist the health authorities in conducting inspection of the establishment;

11.8 Hire competent and qualified individual to work in the establishment; and

11.9 Provide regular training programs and instructions to all employees on health, sanitation and safety, conservation of the environment, and proper operation and maintenance of the establishment.

SECTION 12. RESPONSIBILITY OF THE LOCAL HEALTH OFFICER

The local health officer shall:

12.1 Facilitate the conduct of inspection and evaluation of the establishment at least once every three months to ascertain their compliance to these implementing rules and regulations;

12.2 Coordinate with the Department of Health or its regional health office for information and guidance on the enforcement of these implementing rules and regulations;

12.3 Conduct information, education and advocacy campaigns within his area of jurisdiction in relation to the enforcement of these implementing rules and regulations;
12.4 Issue sanitary permit upon completion of the requirements stated in these implementing rules and regulations; and

12.5 Prescribe precautionary measure to the operator for the prevention of accidents or spread of contagious or communicable disease in the establishment.

SECTION 13. RESPONSIBILITY OF THE LOCAL HEALTH AUTHORITY

The local health authority shall:

13.1 Certify the passing of local laws and ordinances for the adoption, guidance and enforcement of these implementing rules and regulations and other implementing rules and regulations of the Code on Sanitation of the Philippines (P.D. 856);

13.2 Assist the local health officer and other health regulatory personnel by providing necessary facilities, supplies, equipment, training programs and seminars for the promotion and improvement of the state of health and sanitation of the community; and

13.4 Issue directives upon recommendation of the local health officer for the prevention and control of any untoward circumstances that may jeopardize public health and safety.

SECTION 14. PENAL PROVISION

14.1 Any person who shall violate, disobey, refuse, omit or neglect to comply with any of the provisions of these rules and regulations, shall be guilty of misdemeanor and upon conviction shall be punished by imprisonment for a period not exceeding six (6) months or by a fine not exceeding PhP 1,000.00 or both depending upon the discretion of the court.

14.2 Any person who shall interfere with or hinder, or oppose any officer, agent or member of the Department of Health or of the bureau and offices under it, in the performance of his duty as provided for under these rules and regulations, or shall tear down, mutilate, deface or alter any placard, or notice, affixed to the premises in the enforcement of these rules and regulations shall be guilty of misdemeanor and punishable upon conviction by imprisonment for a period not exceeding six (6) months or by a fine not exceeding PhP 1,000.00 or both depending on the discretion of the court.

SECTION 15. SEPARABILITY CLAUSE

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

1. The operator shall provide necessary information and awareness program on fire prevention and eradication such as pamphlets, posters, campfire talks, demonstrations, drills, or videos to all person in the establishment.

2. Alarms and communication facilities for the notification of fire outbreaks shall be provided in the establishment. Likewise, safe and ready access of fire equipment and vehicles and escape routes for evacuation of persons inside the establishment shall be provided.

3. The establishment shall be kept free of fire hazards at all times.

4. There shall be a regular inspection of fire hazards in the establishment and in its surroundings at least once a month, especially during the dry season.

5. Local rules, regulations and ordinances regarding fire prevention and control shall be complied with.

6. The operator shall restrict camping and picnic to prepared areas and designate fireplaces, cooking areas, roasting/barbecue places and to safe areas recommended by the concerned local or park official.

II. Site Requirements

1. If in case the establishment is located near wooded site or heavy vegetative area, there shall be a clearing of at least thirty (30) meters (98.4 feet) located on the boundaries of the establishment. Clearings shall be free from selected hazardous vegetative growth and other flammable material.

2. Areas used for roasting/barbecue and campfires shall be cleared of vegetative growths, mineral soil and other flammable materials or substance to not less than 1.5 meters (5 feet) in diameter beyond the expected fire.

3. When locating the establishment it is important to consider the water supply system including the fire protection water demand which shall be supplied both mechanically and naturally by gravity or contained in reservoir.

III. Safety Practices

1. Flammable or combustible liquids shall be stored in safety-type containers and shall be clearly labeled as to its correct content. It shall not be used for starting fires.

2. There shall be a separate storage area for flammable and combustible liquids.

3. Extinguish all open fires upon resting and leaving the camp or picnic ground.

4. Observe rules and regulations in building campfires and fire for cooking, roasting/barbecue or incineration of waste.

5. Carrying and use of fireworks and explosives shall be prohibited in the establishment and the surrounding grassy and wooded sites.

6. Confining open fire within a designated area and never build it near trees, logs, stumps or near grassy or bushy sites. Open fire shall not be done during extreme dry weather conditions, windy sites or windy periods.

7. Be sure to put out cigars and cigarettes before disposal and it shall be disposed in approved refuse containers.

8. Roofs, gutters, and eaves of buildings shall be kept free of accumulations of leaves, tree branches and moss.

9. Safety matches shall only be allowed in preference to the "strike anywhere" type of match. Store matches in a safe place out of the reach of children.

10. Dispose ashes and burned wood by dumping it in a thoroughly wet dug pit free from vegetative and flammable material and cleared at least three (3) meters away to which afterwards shall be covered with soil without any of such exposed.
ACKNOWLEDGEMENT

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


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

1. Department of Environment and Natural Resources, Quezon City
2. Department of Public Works and Highways, Manila
3. Department of Interior and Local Government, Quezon City
4. Bureau of Product Standards, Department of Trade and Industry, Makati City
5. Philippine Tourism Authority, Manila and Davao City
6. National Parks Development Committee, Manila, Quezon City and Los Baños, Laguna
7. Protected Areas and Wildlife Bureau, Quezon City
8. Solid Waste Management Department, Subic Bay Metropolitan Authority
9. Metro Manila Development Authority, Makati City
10. Philippine Society of Sanitary Engineers, Inc. Manila
11. Office for Public Health Services, Department of Health, Manila
12. Office for Legal Affairs, Department of Health, Manila
13. Health Policy Development Staff, Department of Health, Manila
14. Department of Health Regional Offices
15. Provincial Health Offices of Davao del Norte, Laguna, Davao Oriental, Davao del Sur, Cotabato
16. City/Municipal Health Offices of Makati City, Quezon City, Caloocan City, Muntinlupa City, Baguio City, Pasay City, Lapu-lapu City, Davao City, General Santos City, Parañaque City, San Fernando City-La Union, Valenzuela, Carmona-Cavite
17. Engr. Simon M. Cuevo, City Health Department, Manila
18. National Consumers' Affair Council, Makati City
19. Quezon City Government Parks

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

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

The Department of Health enjoins all agencies especially the Local Government Executives in meeting the demands and challenges for a healthy living environment as we enter our journey for development towards Philippine 2000.

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