



# Pamahalaang Bayan ng Taytay TANGGAPAN NG SANGGUNIAN BAYAN

**EXCERPT FROM THE MINUTES OF THE 93<sup>RD</sup> REGULAR SESSION OF THE  
9<sup>TH</sup> SANGGUNIANG BAYAN, TAYTAY, RIZAL HELD ON JUNE 16, 2015 AT THE  
SESSION HALL OF THE MUNICIPAL BUILDING, TAYTAY, RIZAL**

**PRESENT:**

Hon. Carlito G. Gonzaga	-	Vice Mayor/Presiding Officer
Hon. Jan Victor B. Cabitac	-	Councilor
Hon. Archie L. Calderon	-	"
Hon. Michell B. Bermundo	-	"
Hon. Sophia Priscilla L. Cabral	-	"
Hon. Ceferino R. Resurreccion, Jr.	-	"
Hon. Kristofer Charls S. Esguerra	-	"
Hon. Philip Jeison J. Cruz	-	"
Hon. Joseph Z. Valera	-	LnB President

**ABSENT:**

Coun. Sharon DL. Macabebe	-	Councilor (O.B.)
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Introduced by: Coun. Sharon DL. Macabebe  
Co-Sponsored by: Vice Mayor Carlito G. Gonzaga  
Coun. Jan Victor B. Cabitac  
Coun. Archie L. Calderon  
Coun. Michell B. Bermundo  
Coun. Sophia Priscilla L. Cabral  
Coun. Ceferino R. Resurreccion, Jr.  
Coun. Kristofer Charls S. Esguerra  
Coun. Philip Jeison J. Cruz  
LnB Pres. Joseph Z. Valera  
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**ORDINANCE NO. 22**

**AN ORDINANCE ENACTING THE "HEALTH AND SANITATION CODE"  
OF THE MUNICIPALITY OF TAYTAY**

**WHEREAS**, this Ordinance mandates the formation of the Technical Working Group that will carry the research works on the creation of the AN ORDINANCE PRESCRIBING THE HEALTH AND SANITATION CODE OF MUNICIPALITY OF TAYTAY, RIZAL;

**WHEREAS**, there is the Presidential Decree 856 or the Sanitation Code of the Philippines as basic guideline for addressing sanitation issues, but there are certain problems that need to be addressed in the municipality and barangay level that could be made only possible through the enactment of HEALTH AND SANITATION CODE of the Municipality of Taytay, Rizal;

**WHEREAS**, the said code is determined and declared to be a health, sanitary, and safety measure necessary for the promotion, protection, and preservation of the health, safety and general welfare of the people of Taytay, Rizal;

**WHEREAS**, as mandated by The Code on Sanitation of the Philippines (PD 856) and other existing laws and ordinances related directly or indirectly to water sanitation and hygiene, food sanitation and septage management, the Municipality of Taytay, Rizal is organizing the following committees:

1. Taytay Municipal Water Sanitation and Hygiene (TMWASH) Committee- who will continuously monitor programs for the improvement of water supply and sanitation situation, vector control, waste management and hygiene promotion to minimize morbidities, mortalities, and disabilities in times of emergencies and disasters.
2. Taytay Municipal Water Quality Monitoring Committee- who will establish a guidelines to ensure safe drinking water supply for the residence, commercial and industrial enterprises within the municipal.

**WHEREAS**, for the promotion, protection, and preservation of the health, safety, and general welfare of the people, LGU may raise funds to subsidize necessary expenses for the implementation of said code.

**NOW, THEREFORE, be it Enacted by the Sangguniang Bayan of Taytay, Rizal in Session Assembled:**

#### **ARTICLE I. Title of the Ordinance**

This code shall be known as the **“THE HEALTH AND SANITATION CODE OF MUNICIPALITY OF TAYTAY, PROVINCE OF RIZAL”**.

#### **ARTICLE II. Coverage**

**Section 1.** This code shall govern all establishments situated within the Municipality of Taytay, Rizal specifically enumerated in its provisions, and all persons, natural or juridical, entities or agencies involved in activities or related fields specifically made subject of regulation by the provisions embodied in this Code.

**Section 2.** The local government will require all business establishments including individuals to secure health certificate and sanitary permit from municipal health office.

#### **ARTICLE III. Legal Basis**

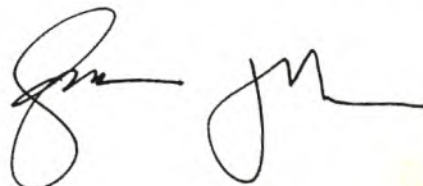
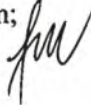
**Section 3.** This Code shall be governed by the provisions of the PD 856 or The Sanitation Code of the Philippines, RA 9003 or The Ecological Solid Waste Management Act, RA 8749 or The Clean Air Act and RA 7160 or The Local Government Code of 1991 and their implementing Rules and Regulations.

#### **ARTICLE IV. Definition of Terms**

**Section 4.** The words and phrases used in this Ordinance shall mean as follows:

Inspection – physical examination of establishments, facilities or commodity to confirm that it meets the standard;

Drinking Water – a water that is pure enough to be consumed or used with low risk of immediate or long term harm;





Establishment – a collective term construed to include hotel, apartel, motel, boarding house, tenement house, apartment house, dormitory, inn, lodge, condominium and other similar establishments;

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;

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, carinderia, fast food, refreshment parlor, snack bar, night clubs and other similar establishments found in hospitals, schools, office buildings and the like;

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

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

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;

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

Local Government Unit – Municipal Government of Taytay, Rizal;

Local Health Authority (LHA) – any official or employee responsible for the application of a prescribed health measure in a local political subdivision; (Municipal Mayor)

Municipal Health Officer – shall be deemed to mean and refer to the Municipal Health Officer. It shall be the duty of the health officer and his or her duly authorized representative to enforce the provisions of this Code;

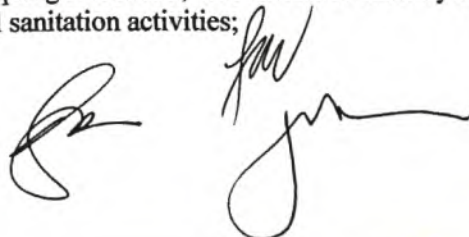
Restaurant – coffee shops, canteens, panciteria, bistro, carinderia, fast food, refreshment parlors, cafeteria, snack bars, cocktail lounge, bars, disco, night club, food kitchen caterer's premises and all other eating or drinking establishments in which food or drink is prepared for sale elsewhere or as part of a service of a hospital, hotel, motel, boarding house, institution, caring for the people and other similar establishments;

Sanitation and Hygiene – is the hygienic means of promoting health through prevention of human contact with the hazards of wastes;

Septage – is septic tank sludge that is a combination of raw primary sludge and an aerobically produced raw sludge. It has an offensive odor, appearance and contains significant levels of grease, grit, hair, debris and pathogenic micro organisms;

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

Sanitary Inspector – an officer employed by municipal government, who enforces sanitary rules, laws and regulations and implements environmental sanitation activities;



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

**Sanitary Permit** – the certification in writing of the municipal health officer or sanitary engineer that the establishment complies with the existing minimum sanitation requirements upon evaluation or inspection conducted in accordance with Presidential Decree Nos. 522 and 856 and local ordinances;

**Vendor** – any person who sells goods, commodities or food stuffs, etc.;

**Water Facilities** – facilities that provides a source of water.

#### **ARTICLE V. Committees**

##### **Section 5. Taytay Municipal Water Sanitation and Hygiene (TMWASH) Committee**

A. Taytay Municipal Water Sanitation and Hygiene (TMWASH) Committee is hereby created to monitor programs for the improvement of water supply and sanitation situation in the urban and rural poor communities, said committee shall be composed of the following:

1. SP - Committee on Health
2. Municipal Health Office
  - a. Municipal Environmental Health and Sanitation
3. Municipal Social Welfare and Development Office (1) Representative
4. Municipal Engineering office (1) Representative
5. Municipal Planning and Development Office (1) Representative
6. Municipal Budget Office (1) Representative
7. Municipal General Services Office (1) Representative

##### **Section 6. Taytay Municipal Water Quality Monitoring Committee**

A. Taytay Municipal Drinking Water Quality Monitoring Committee (TMDWQMC) is hereby created to ensure safe drinking water supply for the residences within the municipal. Said committee shall be composed of the following:

1. Mayor (Chairman)
2. Municipal Health Officer (Vice chairman)
3. Municipal Sanitary Engineer/Supervising Sanitation Inspector
4. Municipal Planning Development Office Representative
5. Provincial Engineering office Representative
6. DOH Representative to local health board
7. LLDA Representative
8. Manila Water/ Water Suppliers

**Section 7. Barangay Drinking Water Quality Monitoring Task Force** each barangay is hereby created to assist the Mother Committee to oversee shall be composed of the following:

1. Barangay Captain (Chairman)



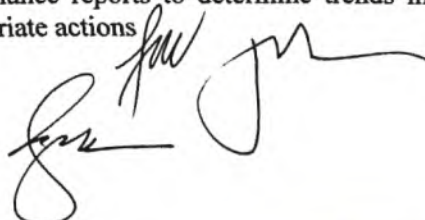


2. Sangguniang Barangay Committee on Health ( Vice Chairman)
3. Local Water Supplier Representative

## ARTICLE VI. Functions

### Section 8. Water Sanitation and Hygiene (WASH) Committee:

- A. Taytay Municipal Water Sanitation and Hygiene (TMWASH) Committee
  - a. Endorses annual work and financial plan on water quality surveillance to the municipal council for approval
  - b. Confers the designation to the Technical Working Group
  - c. Reviews and approves the recommendation of TWG based on the evaluation of laboratory results
  - d. Conduct regular quarterly meeting or as the need arises
  - e. Develop rules in the operation of the Committee including rules in decision- making, chairmanship
  - f. Conduct training/ orientation on Water Quality Monitoring and Water Protection
  - g. Construction of Bio-sand Filter/ Provision of Water Filter
  - h. Construction of bathing and washing area
  - i. Construction of water sealed toilet/latrine
  - j. Orientation on design, construction of toilet facility
  - k. Provision of toilet bowl
  - l. Orientation on solid waste collection and disposal
  - m. Provision of waste receptacle
  - n. Construction/ rehabilitation of drainage system
  - o. Orientation on the implementation of Operation Tumba's Strategy
  - p. Conduct fumigation
  - q. Training on indoor residual spraying
  - r. Provision of mosquito nets
  - s. Orientation on proper hand washing, security and maintenance of hygiene facilities, food hygiene, F diagram, Hygiene kit
  - t. IEC materials reproduction and distribution
  - u. Training and basic life support
  - v. Training on HEART (Heart Emergency Awareness Response Team)
  - w. Training on SPEED (Surveillance on Post Extreme Emergency Disease (paper-based))
  - x. Purchased of medicines and supplies for health emergencies
- B. Barangay Water Sanitation and Hygiene (BWASH) Committee
  - a. Formulates Barangay ordinances concerning implementation of water quality surveillance program in relation to the local ordinances
  - b. Initiates immediate sanitary survey for contaminated water supply sources
  - c. Initiates the regular collection and analysis of water samples as prescribed within this operation manual
  - d. Approves measure to address water quality issues
  - e. Reviews and approves location water sampling point
  - f. Approves annual water quality surveillance reports to determine trends in the quality of drinking water supply appropriate action
  - g. Analyzes quarterly Water Quality Surveillance reports to determine trends in the quality of the drinking water supply appropriate actions



- h. Issues pronouncements on the quality of drinking water in the locality and releases corresponding advisories if necessary
- i. Conducts water quality audit whenever necessary
- j. Conduct regular quarterly meeting or as the need arises
- k. Develop rules in the operation of the committee including rules decision-making, chairmanship

**Section 9.** Taytay Municipal Drinking Water Quality Monitoring Committee (TMDWQMC)

- a. To formulate policies and guidelines relating to the activities of the Committee
- b. To meet the technical Committee every quarter
- c. To evaluate examination results for drinking water
- d. To pronounce quality of drinking water supply
- e. To resolve issues/problems elevated by Barangay Committee
- f. To consolidate reports from barangays
- g. To mobilized resources for the committee's activities

**Section 10.** Municipality Drinking Water Quality Monitoring Task Force (MDWQMTF)

- a. To undertake regular collection of drinking water samples and forward the same to authorized accredited laboratories
- b. To evaluate the laboratory examination results for drinking water
- c. To conduct immediate inspection and sanitary survey for suspected contaminated drinking water sources or during disease outbreak
- d. To recommend applications of appropriate measures to control deficiency in the drinking water supply
- e. To prepare drinking water quality monitoring plans.

**ARTICLE VII. Authority**

**Section 11.** The Committees shall be responsible for the administration and enforcement of the provisions of this ordinance, except as otherwise stated. Nothing in this article shall be construed to limit the legal authority of the officers of the province/city/ municipality to enforce ordinances or carry out their other duties.

**Section 12.** Municipal Sanitary Engineer shall have the following authority:

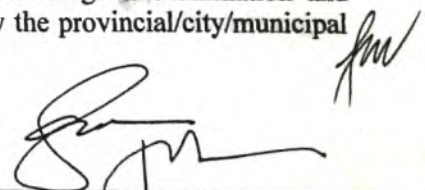
- a. To enter upon property
- b. To conduct an administrative search and inspection, if necessary
- c. To issue a notice of violation and impose penalties
- d. To enter upon or authorize an agent to enter upon and clean up premises in violation of this ordinance and
- e. To summarily remove, abate, or remedy everything that is considered by the committee to be either dangerous or prejudicial to the public health

**Section 13.** The Health Officer or his or her duly authorized representative shall have the authority to enter into examine at all reasonable times, all buildings, tracts, lots, parcels of ground and places of all description within the Province for the purpose of ascertaining the conditions thereof so far as the public health may be affected thereby.

**Municipal Water Quality Monitoring**

**ARTICLE VIII. Examination of Water**

**Section 14.** Water facilities shall undergo monthly bacteriological examination and semi- annual systematic chemical examination to be conducted by the provincial/city/municipal





health laboratory or any Department of Health-accredited water laboratory duly authorized by the health office.

**Section 15. Initial Examination.** The physical, chemical, and bacteriological examinations of water from newly constructed systems or sources are required before they are operated for public use. Examination of water for possible radioactive contamination should also be done initially.

**Section 16. Periodic Examination.** Water facilities shall undergo bacteriological examination as often as possible but the interval shall not be longer than six months, and general systematic chemical examination shall be conducted every 12 months or oftener. Examination of water sources shall be conducted yearly for possible radioactive contamination.

**Section 17.** The examination of drinking water shall be performed only in private or government laboratories duly accredited by the Department of Health. It is the responsibility of the Sanitary Inspector to collect in a manner and at such intervals prescribed by the department.

**Section 18.** The water supply shall be evaluated accordingly as to the requirements for bacteriological, physical, chemical, and chlorine residual set in the 2007 PNSDW.

Samples found to be not in compliance with the standard shall be sent to the province/city/municipal technical committee for appropriate action. Results of remedial action shall be forwarded to the Mother Committee.

Pronouncement on water quality shall be done by the Mother Committee every quarter based on the reports submitted by Barangay Technical Committee.

#### **ARTICLE IX. General Requirements**

Parameters to be included in the monitoring as required in the 2007 Philippine National Standards for Drinking Water.

##### **Section 19. Microbiological Quality**

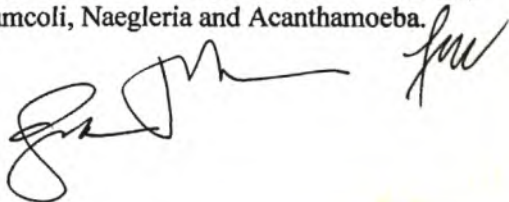
- a. Total Coliform
- b. Fecal Coliform
- c. Heterotrophic Plate Count

##### **Public Health Implications**

*Drinking-water supplies should free from contamination by human and animal excreta, which can contain a variety of microbial contaminants. Microbiological parameters are indices of potential waterborne diseases and in general are limited to bacteria, viruses, and pathogenic protozoa. The major interest in classifying and issuing standards is the identification, quantification, and evaluation of organisms associated with waterborne diseases. Practically, all pathogenic organisms that can be carried by water originate from the intestinal tract or warm blooded animals.*

Bacterial intestinal pathogens known to be transmitted in drinking-water are strains of *Salmonella*, *Shigella*, enterotoxigenic *Escherichia coli*, *Vibrio cholerae*, *Yersinia enterocolitica*, and *Campylobacter fetus*, *Legionella pneumophila* although, a soil bacterium, may be contracted by inhalation exposure to the bacteria in water.

There are also many common viral and protozoan organisms that transmit disease in humans. Human enteric viruses that may be present in water include Poliovirus, Echovirus, Coxsackie Virus A, Coxsackie virus B, new enterovirus types 68-71, Hepatitis type A, Gastroenteritis type Norwalk, Rotavirus and Andenovirus. The Protozoans are *Giardia*, *Cryptosporidium* spp, *Entamoebahystolytica*, *Balantidiumcoli*, *Naegleria* and *Acanthamoeba*.



Public health concern regarding cyanobacteria relates to their potential to produce a variety of toxins, known as "cyanotoxins". In contrast to pathogenic bacteria, cyanobacteria, do not proliferate within the human body after uptake, they proliferate only in the aquatic environment before intake. Toxic peptides (e.g. microcystins) are usually contained within the cells and may be largely eliminated by filtration. However, toxic alkaloids such as cylindrospermopsins and neurotoxins are also released into the water and may pass through filtration systems.

Some microorganisms will grow as biofilms on surfaces (e.g. pipelines) in contact with water. Although most of these organisms do not cause illness to human, they can cause nuisance through generation of taste and odor or discoloration of drinking-water supplies. Growth following drinking-water treatment is referred to as "regrowth". It is typically reflected in measurement of increasing heterotrophic plate counts (HPC) in water samples.

Elevated HPC occur especially in stagnant parts of piped distribution systems, in domestic plumbing, in some bottled water and in plumbed-in devices such as water softeners, carbon filters and vending machines.

Potential consequences of microbial contamination are such that it must be of paramount importance and must never be compromised. It should be the primary concern of water providers to secure microbial safety of drinking-water supplies based on the use of multiple barriers, from catchments/source to consumer, to prevent the contamination of drinking water or to reduce contamination to levels not deleterious to public health. Two approaches can be used to reduce the risk of bacterial, viral, and parasitic infection to a negligible level: providing drinking water from a source verified free of fecal contamination or adequately treating fecal contaminated water. It is particularly more important to prevent or reduce the entry of pathogens into water sources than to rely on treatment processes to remove these pathogens.

Local health authorities should advocate the preparation and implementation of water safety and thereby protect public health.

## Section 20. Chemical and Physical Quality

- I. Arsenic
- II. Cadmium
- III. Lead
- IV. Nitrate
- V. Benzene
- VI. Color
- VII. Turbidity
- VIII. Iron
- IV..PH

. if pH of water is below 6, it is required to test for:

- 1. Copper
- 2. Zinc
- 3. Nickel
  - i. Manganese
  - ii. Chloride
  - iii. Sulfate
  - iv. Total Dissolved Solids

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## Chemical Contaminants

Various forms of chemicals, which occur naturally in the environment and in raw, water of used agriculture, industries, and water treatment processes or domestically may be found in drinking water supplies. There are few chemical constituents of water that can lead to acute health problems except through massive accidental contamination of drinking water supply. In such incidents, water usually becomes undrinkable owing to unacceptable taste, odor, and appearance.

Certain inorganic constituents may be present in drinking water, as a result of leaching out of piping or plumbing materials such as Lead, Copper, Asbestos, Nickel, and Cadmium. Some of these chemicals are known or suspected as carcinogens such as Arsenic, Lead, Chromium, and Cadmium among others. Organic constituents in water could come from various sources such as the decomposition of organic debris, domestic, agricultural and industrial activities and contamination that occur during water treatment and distribution.

These activities generate waste water discharges, agricultural and urban runoff and leachates from contaminated soils that may include pesticides, solvents, metal degreasers, and plasticizers and petroleum products. Other organic contaminants are formed during water treatment processes such as coagulation, chlorination and ozonation. It is recommended that Local Drinking Water Monitoring Committee should look into the possible sources of these chemicals in their respective areas and direct efforts to monitor its possible implications to drinking water supplies.

### Section 21. Pesticides Used in Agricultural Practices within the Area Standard Value for Organic Chemical Constituents (Pesticides)

Constituents	Maximum Level ( $\mu\text{g/L}$ )	Status in the Philippines §	Remarks (Persistence)	Method Analysis
Aldrin and Dieldrin (combined)	0.03	Banned	Highly persistent organochlorine compounds	GC with ECD
Atrazine	2.0	Registered	Relatively stable in soil and aquatic environments; half-time measured in months, but it is degraded by photolysis and microbial action in soil	GC/MC
Carbofuran	7.0	Registered	0.007 mg/L is based on the 1998 amendment to the 1993 WHO GV	GC with nitrogen phosphorus detector; reverse phase HPLC with fluorescence detector
Chlordane	0.2	Banned	Chlordane is highly persistent and has a high	GC/ECD, GC/MS

			bioaccumulation potential	
DDT	1.0	Banned	DDT is highly persistent	GC/ECD, GC/MS
1,2- Dibromo-3- Chloropropane (DBCP)	1.0	Banned	Highly soluble in Water	GC/ECD, GC/MS
1,2-Dibromo-3- Chloropropane (DBCP)	30.0	Registered	2,4 D is rapidly Biodegraded in the environment	GC/ECD, GC/MS
Endrin	0.6	Banned	Endrin is highly persistent	GC/ECD, GC/MS
1,2-Dibromoethane (Ethylene dibromide)	0.4	Registered	Used also in industry as solvent WHO GV is provisional value due to serious limitations of the critical studies PNSDW adapts precautionary approach	GC/MS, GC/ELCD, GC/PID
Heptachlor and Heptachlor epoxide (combined)	0.03	Banned	Heptachlor is quite persistent in soil where it is transformed into its epoxide is resistant to further degradation	GC/MS, GC/ECD
Lindane	2.0	Restricted		GC/MS, GC/ECD
MCPA [4-(2methyl-4-chlorophenoxy) cetic acid]	2.0	Registered	Very soluble, highly mobile and can leach from soil. It has limited persistence in water	GC/MC, GC/ECD
Pendimethalin	20.0	Registered	Fairly immobile and persistent in	GC/MS

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Pentachlorophenol (PCP)	9.0	Banned	soil WHO GV is provisional value due to serious limitations of the critical studies	GC/ECD, GC/FID, GC/MS
§Fertilizer and Pesticide Authority Circular No. 04, Series of 1989 *Fertilizer and Pesticide Authority Board Resolution No. 04, Series of 2005				

**Section 22. Chemical Disinfection By-Products (DBPs)**

- If using Chlorine as disinfectant, test for:
  - i. Bromoform
  - ii. Dibromochloromethane
  - iii. Bromodichloromethane
- If using Chlorine dioxide as disinfectant, test for:
  - i. Chlorite
  - ii. Chlorate

If water providers can provide evidence based on two (2) consecutive analysis that pesticides and DBPs are below 50% of the maximum level indicated in the 2007 PNSDW, the frequency of testing shall be reduced once every two (2) years.

**Standard Values for Chemicals Used in Treatment and Disinfection By-products.**

Constituent	Maximum Level	Occurrence	Method of Analysis
<b>a. Contaminants from Treatment Chemicals</b>			
Acrylamide	0.0005	Residual Acrylamide monomer occurs in the use of anionic, cationic, and non-ionic polyacrylamide coagulant aids	GC/ELCD, HPLC with UV detection
Epichlorohydrin	0.0004	Epichlorohydrin is used for the manufacture of glycerol, unmodified epoxy resins and water treatment resins	GC/ECD, GC/MS, GC/FID
<b>b. Disinfection Chemicals</b>			
Chlorine Residual	0.3 min	Detected at the farthest point of the distribution system	Iodometric; Amperometric Titration; DPD  Colorimetric Method
	1.5 max	Detected at any point in the distribution system	
Iodine	Not recommended for		Leuco Crystal Violet / Amperometric Method

long term disinfection			
c. Disinfection by-products			
Bromate	0.01	As DBP, Bromate is formed during ozonation when Bromide ion is found in water or in concentrated hypochlorite solutions used to disinfect drinking water. The maximum level is based on the recent (2003) risk assessment as reported in WHO Guidelines (2004)	IC
Chorite	0.7	The maximum values for chlorite and chlorate are provisional values. When chlorine or chlorate is used as disinfectant, chlorite or chlorate levels may be allowed to exceed the maximum level. Difficulty in meeting the maximum level is not a reason for compromising adequate disinfection.	IC with suppressed conductivity detection for chlorate
Chloral Hydrate (trichloroacetaldehyde)	0.01	Chloral hydrate is formed as a by-product of chlorination when chlorine reacts with humid acids	GC/ECD, GC/MS
Dibromoacetonirile	0.07	Dibromoacetonitrile is produced during water chlorination from naturally occurring substances including algae, fulvic acid and proteinaceous material.	GC/ECD
Dichloroacetic acid	0.05	Chlorinated acetic acids are formed from organic material during water chlorination.	GC/ECD, GC/MS



Dichloroacetonitrile	0.02	Dichloroacetonitrile is produced during water chlorination from naturally occurring substances including algae fulvic acid and proteinaceous material.	GC/ECD
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**Section 23.** For all the parameters indicated in Sec. 19, 20, 21 and 22, standard method of analysis stipulated in the 2007 PNSDW shall be adopted.

**Section 24.** Accreditation of Water Laboratory. To maintain adequate standards of water analysis that conforms to the 2007 PNSDW, the requirements for the accreditation of water laboratories by the DOH shall be complied.

**ARTICLE X. Regular Monitoring of Water Refilling Stations.**

**Section 25.** There should be regular water monitoring of water refilling stations and bottled water to be conducted by local sanitary inspectors to ensure the quality of the water from these sources.

**Section 26.** Evaluation of Examination Results. The watery supply for the Municipality shall be evaluated for microbiological, physical/chemical, and other water quality tests based on the results of examination of samples collected from the established sampling point.

**Section 27.** Sanitary Survey. Should the test results of the two consecutive samples from the sampling point indicate 1.1 MPN/100ml in multiple Tube Fermentation Technique or present 1.1 MPN per 100 ml in Chromogenic Substrate Test or 1.0 total coliform colonies/100ml in Membrane Filter technique for Fecal Coliform, a sanitary survey shall be immediately undertaken by the concerned water provider and representative from the Municipal Health Office.

**Section 28.** Any person engaged in the trade and distribution of purified and/or water is required to comply with the following conditions:

1. Submit for inspection to the Municipal Health Office through the Sanitary Office water samples for laboratory test every month, on a scheduled basis.
2. Make available all the materials needed in the purification and/or purified water processing to the Health Personnel who will conduct an on-the-spot inspection.

**Section 29.** All water retailers and refilling stations are required to secure a certificate of Water potability from Municipal Health Office.

**Section 30.** It shall be the obligation of Municipal Health Officer and Sanitary Engineer/Head to issue certification to the retailer/owner as to the potability of the water sold by the establishment.

**Food Sanitation**

**ARTICLE XI. Control of Food Handlers**

**Section 31.** All food establishment owners/operators and food handlers must be trained in food sanitation and personal hygiene. The following guidelines are to be considered for the training program of food handlers and operators:

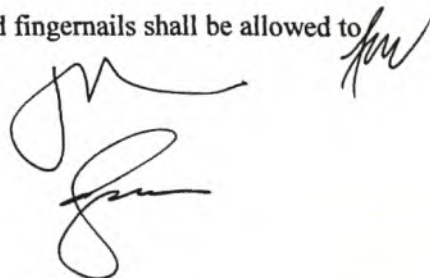
- a. Prioritize the participants to be trained
- i. 1<sup>st</sup> Priority – Food operators/owners (to enable them to conduct similar training to their staff) and those who are securing Health Certificates
  - ii. 2<sup>nd</sup> Priority – Food handlers in Class C establishments
  - iii. 3<sup>rd</sup> Priority – Food handlers in Class B establishments
  - iv. 4<sup>th</sup> Priority – Food handlers in Class A establishments
- b. Prepare for the training
- i. The venue for the training should be conducive to learning – free from distractions.
  - ii. Prepare all the materials needed by the trainer and participants.
  - iii. Audio visual presentation using Power Point presentation is the most recommended way to conduct the presentation. If in case, it is not available, use overhead projector using colored transparencies presented in interesting manner. If there is available video, use it to enhance learning.
  - iv. Finalize the training program in consultation with MHO and/or Sanitary Engineer. Adopt the training module prepared by DOH – NCDPC, when available.
  - v. Study the subjects to be discussed.

Sample Module for the Training of Food Handlers

- Mechanics of the course
- Prevention and control of food borne diseases
- Laws and regulations, sanitary requirement for food establishments and food handlers
- Food surveillance, storage and sanitizing
- Proper food handling
- Self regulation
- Course evaluation

**Section 32.** Health requirements for food handlers. Food handlers shall observe good personal hygiene and practices such as:

1. Wearing clean working garments and hair strain.
2. 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.
3. Cooks/bakers shall wear clean working garments and should have hairnets/hair restraints, caps and aprons
4. No food handler with long fingernails or with manicured fingernails shall be allowed to work.

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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 is not allowed.
6. No person shall be allowed to work in food handling and preparation while afflicted with a communicable disease or a carrier of such disease, which includes boil or inflicted wounds, colds, respiratory infection, diarrhea or gastrointestinal upsets, and/or related illnesses.
7. The manager or person-in-charge of the establishment shall notify the Municipal Health Office or the company physician if any, when any employee is known to have noticeable disease.

## **ARTICLE XII. Sanitary Permit**

**Section 33.** Sanitation requirements for operating a food establishment. No person or entity shall operate a food establishment for public patronage without securing sanitary Permit.

**Section 34.** Application or renewal of Sanitary permit.

1. The application or renewal of sanitary permit shall be filed with the Municipal health Office.
2. Sanitary permit shall be issued only upon compliance to at least a satisfactory rating and existing sanitation standards for food establishments.

**Section 35.** Sanitary permit fees. Fees shall be paid upon application, renewal, and noting of sanitary permits. The amount of fees shall be set through IRR of this ordinance.

**Section 36.** Noting of permit. Within 14 days after any change in the ownership or occupancy of any food establishment, the new occupant shall apply to the Municipal health Office to have such changed noted in the records and permit certificate which he shall produce for the purpose and shall pay the corresponding fee in respect with such noting.

**Section 37.** Validity of sanitary permit. The permit shall be valid for one (1) year, ending on the last day of December of each year, and shall be renewed every year. However, for new food establishments, the validity of the sanitary permit will also expire at the end of December of the current year.

Upon the recommendation of the Municipal Health Officer, and or Sanitary Engineer, the sanitary permit may be suspended or revoked by the proper authorities upon violation of any sanitation rules and regulations.

**Section 38.** Posting of Sanitary permit. The sanitary permit shall be displayed in a conspicuous place in the food establishment, food manufacturing establishment and public market at all times and shall be available for inspection by health and other regulatory personnel. Every stall owner in the public market shall secure individual sanitary permits.

**Section 39.** Record of permit certificates. Municipal Health Office shall keep a record of all establishments in respect of which permits have been issued and all permit certificates and renewal thereof.

The record shall, in every case, show the following:

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- i. The name and address of the holder of the sanitary permit who every case shall be the actual occupier of the establishment.
- ii. The location of the establishment.
- iii. The purpose or purposes for which the permit has been issued.
- iv. The date the first permit was issued or any renewal thereof.
- v. Every change of occupation and management of an establishment since the first permit was issued.
- vi. Conditions under which permit was issued or any renewal thereof granted.
- vii. The record shall be available at all reasonable times for inspection by any officer of the Department of health or Municipal Health Office.

### **ARTICLE XIII. Quality and protection of food**

**Section 40.** All foods must be obtained from sources approved by Municipal health Officer. In this regard, the following requirements are applicable:

1. All meats shall come from duly licensed slaughter house inspected and approved by the veterinarian or the regulatory authority. Processing of meat products shall be done as per existing regulations and in an approved manner.
2. All livestock products sold or used in any food establishment, food manufacturing, or public market shall bear the stamp of inspection by an authorize abattoir, a local meat inspector.
3. Injection of water and/or formaldehyde (formalin) and/or application of coloring agents to fresh or frozen livestock and poultry products are strictly prohibited.
4. Fish, shrimp, prawns, shellfish, seaweeds, and other sea foods, brackish, water foods, surface water foods, and foods from aqua culture farms or ponds shall not come from sources in any manner polluted by sewage, chemicals, radioactive waste and other toxic substances.
5. Vegetables and fruits shall come from safe sources where the soil is not contaminated, sewage and toxic chemicals.
6. No meat products, fish, vegetables, and other food shall be procured from sources or areas known to have been affected by radioactivity as for example, areas contaminated with large amount of radioactive fallout.
7. All milk and milk products shall come from approved sources and shall meet the standards and quality established by the regulatory authority.

#### **Section 41. Transportation of food and food materials.**

1. All food and food materials shall be transported in sanitary transporting facilities inspected and approved by the Municipal Health Officer. In the transport of food, all should be a covered containers, wrapped or packed, so as to be protected from contamination. All readily perishable foods shall be kept 7°C (45°F) or below 60°C (140°F) or above during transport, as the case may be.
2. Readily perishable food and food materials transferred to another town, city, province or region in commercial quantity or intended for public consumption shall be accompanied by a transfer permit by the Municipal health Officer. Fees for the issuance of the certificate shall be set through a municipal ordinance.
3. Exporting and importing of food and food materials shall be covered by existing regulations of the Food and Drugs Administration (FDA) and other regulatory agencies.

#### **Section 42. Preparation, storing and serving of food/drink.**

1. All food while being displayed, stored, prepared, served or sold shall be protected from contamination such as dust, flies, rodents and other vermins.



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2. All meats, fish, shellfish shrimps, prawns and other sea foods, brackish water, surface water or aquaculture food products shall be properly washed before being cooked or served.
3. Suitable utensils shall be provided and used to minimize handling of food at all points where food is prepared.
4. Fruits, vegetables, seaweeds, etc., used for salads should be fresh and free from bruises, dirt and shall be prepared with a minimum hand contact and on surfaces and with utensils which have been sanitized prior to its usage.
5. Milk should be stored in a refrigerator. Canned or packaged milk, other than dry milk powders shall be refrigerated after the container has been opened.
6. All readily perishable foods shall be stored 7°C (45°F) or below.
7. Food to be served cold shall be kept at a temperature below 7°C (45°F).
8. Cooked food intended to be served hot shall be kept at a temperature not lower than 60°C (140°F) and if possible be placed over hot conveyor or food warmer to keep it hot.
9. Raw fruits and vegetables shall be thoroughly washed with disinfecting solution if necessary, before they are used and cooked.
10. Tongs, forks, spoons, spatulas, scoops, chopping boards and other suitable utensils shall be provided and used by the employees to reduce hand contact with food to a minimum.
11. Cracked/chipped glasses, cups should be discarded.

**Section 43.** All food establishments shall undergo monthly bacteriology testing of their ice and water supply.

**Section 44.** The ice supply of food establishments must come from ice plant with sanitary permits. Ice plants are subject to the requirements of water facilities.

**Section 45.** The following are requirements for the issuance of a sanitary permit for food establishments and food manufacturers.

1. Vermin abatement program
2. Receipt for payments of sanitary permit fee
3. Bacteriological examination of water source
4. Health Certification of Employees

**Section 46.** No animals are allowed inside food establishments, except bomb-sniffing dogs or K9 on service or on duty.

**Section 47.** Smoking cigarettes is strictly prohibited in all enclosed and air-conditioned food establishments and food manufacturing establishments. They may, however, provide a separate area where cigarette smoking may be allowed.

Provided that the smoking area is completely separated by a wall to prevent cigarette smoke from permeating into the non-smoking area and/or is an open area and/or is provided with ample exhaust system.

#### **ARTICLE XIV. School Sanitation and Health Services**

**Section 48.** The Physical Environment. In the design and construction of the school plant, the following factors shall be considered;

- a). **Site traffic hazards are to be avoided but not to the point of sacrificing accessibility to public transportation. It shall be distant from the source of nuisances.**

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- b). **Grounds.** The acreage shall be large enough to permit playgrounds, athletic fields and school gardens.
- c). **Building.**
  - 1) It shall be constructed of strong and durable materials and designed along functional lines;
  - 2) The requirement of the local 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;
  - 5) Artificial lighting with lowered 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;
- d) **Sanitary Facilities.** The school population shall be provided with potable water and sewage and waste disposal systems.

**Section 49.** The Emotional Environment. For the promotion of emotional health of the school population the following requirement shall be observed;

- a). **Suitable Location.** The school site shall be located away from disturbances and places which give undesirable influence.
- b). **Recreational Facilities.** The school must have safe and attractive playgrounds and adequate facilities for suited sports and games.
- c). **Restrooms.** Facilities shall be provided where faculty members can meet and get short respite from teaching chores.

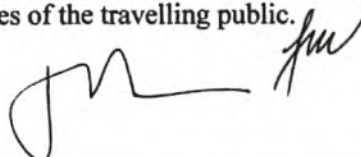
**Section 50.** Health Services. Trained personnel and adequate facilities should be available so that students may be afforded the following health services;

- 1). Periodic physical and medical examinations
- 2). Periodic immunization
- 3). Medical and dental treatment
- 4). Treatment for common emergencies; and
- 5). Counselling and guidance

**Section 51.** No person shall be employed in any school without first securing a health certificate from the municipal health office. Health Certificate are non-transferable and shall be reserved annually.

#### **ARTICLE XV. Rest Areas, Bus Terminals, Bus Stops, and Service Stations.**

**Section 52.** Rest areas, bus terminals, bus stops and service station areas with one or more permanent sheds, buildings and service facilities for motor vehicles shall be provided with sanitary facilities for the convenience and personal necessities of the travelling public.





- 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 and adequate ventilation, 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.
- e) Waiting sheds for commuters shall be adequate size to comfortably accommodate a minimum of Thirty (30) persons. Floors shall be of smooth concrete finish and adequate sitting facilities provided for.

**ARTICLE XVI. Hotels, Motels and Apartments, Lodging, Boarding or Tenement Houses and Condominiums.**

**Section 53. Scope.** This shall apply to all hotels, motels and apartments, lodging, boarding or tenement houses, condominiums and other accommodation establishments in this municipality.

**Section 54. Sanitary Permit.** No establishment shall be operated 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 55. Water Supply.** Are establishment shall provide their patrons with adequate water supply.

**Section 56. Toilet, Bathrooms and Washing Facilities.** Every room of hotels, motels, and other similar establishments shall be provided with toilet, lavatory, bathing facilities, as well as apartments, condominiums and dormitories.

**Section 57. Solid Waste Management.** The segregation, collection, storage and disposal of refuse shall be in accordance with acceptable sanitary procedures and regulations.

**Section 58. Insects and Vermin Control.** Periodic insects and Vermin control measures shall be undertaken to eradicate nectar of diseases.

**Section 59. Food and Drinks.** Dispensing of food and drinks shall be in accordance with food sanitation.

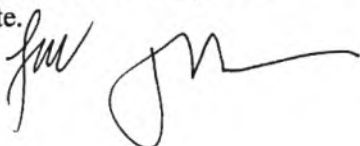
**Section 60. Lighting.** All areas in the establishment shall be properly lighted, both natural and artificial.

**Section 61. Responsibilities of the Owner or Operator.**

- a) Report of the occurrence of notifiable disease in his establishment.
- b) Report all deaths occurring in his establishment.
- c) Conduct-in-hours inspection of the establishment.
- d) Keep records of all registered guests.
- e) Guide authorized officers in the conduct of inspection

**ARTICLE XVII. Laundry Business**

**Section 63. Sanitary Permit.** The establishment shall secure a sanitary permit before it could operate.




**Section 64. Sanitary Requirements:**

- a) Any person who intends to work in the establishment shall be required to secure a health certificate issued by the health officer.
- b) Employees of the establishments shall at all times observe good personal hygiene and safety practice at the working area.
- c) Laundry supplies in both liquid and solid state shall be properly stored, prepared and handled. Containers of chemicals shall be properly labeled.
- d) *All sewage from the establishment shall be discharged to the public sewage systems.*
- e) The segregation, storage, collection, transport and disposal of refuse shall be in accordance to existing laws, rules and regulations.
- f) All work rooms shall be properly lighted and ventilated.

**ARTICLE XVIII. Swimming Pools and Bathing Places**

**Section 65.** All public bathing places, both natural and artificial should be under the sanitary control of public health authorities.

**Section 66.** Before a public bathing or swimming place is placed in operation, the owner or operator must obtain a sanitary permit from the Health Officer.

**Section 67.** Adequate life guards and sufficient attendants who are properly trained, 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 operated the pool or bathing place in an orderly manner and shall assist in sanitary control. No person shall be employed without a health certificate issued by the local health office.

**Section 68.** Standard of cleanliness and bacterial purity of the water should apply at both indoor and outdoor swimming pools and the same precaution should be taken against the spread of diseases.

**Section 69.** No dogs or animals shall be allowed in the bathing and dressing rooms and other parts of bathing place enclosure.

**Section 70.** Suitable signage on bathing places regulations and instruction shall be conspicuously posted in the bathing area and in dressing rooms.

**Section 71.** No person having any disease shall be allowed in the pool area, bathing places or bath houses.

**Section 72.** Adequate shower bath facilities and toilet facilities for each male, female and third sex should be provided at all pools and bath houses. Lavatories shall be provided adjacent to toilets.

**ARTICLE XIX. Cemeteries/ Memorial Parks and Disposal of Dead Persons**

**Section 73.** Requirements for the opening of a Cemetery/Memorial Park

- a). Application for opening of a Cemetery/Memorial Park

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- b). Resolution of the Sangguniang Bayan transmitting the application for the opening of a Cemetery/ Memorial Park to the Sangguniang Bayan.
- c). Ordinance prohibiting the construction of any dwelling house within the 25 meter zone and drilling of the well may source of water supply within 50 meter zones.
- d). Title of ownership of the land proposal to be utilized as a Cemetery/ Memorial park duly registered in the Office of the Register of Deeds of Municipality of Taytay. If it is a donation, the Deed of Donation should likewise be registered. 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 Bayan. When the site owned by the Municipality, the Sangguniang Bayan may set aside the said land for cemetery/ memorial park purposes upon recommendations of the Sangguniang Bayan.
- e). Certificate of the Health Officer with regards to the suitability of the land proposal to be utilized as a cemetery.

**Section 74.** Requirements for transfer of cadavers from one place to another.

- 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.

**Section 75.** Funeral and Embalming Establishments

- a). Score, all Funeral Chapel, embalming establishments and morgues.
- b). No establishments shall operate without a sanitary permit issued by the Health officer.
- c). Sanitary Requirements for Embalming and Dressing Room;
  1. They 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 shall be adequately provided.
  4. Embalming shall be performed on a table made of a single marble slab or other impervious materials. It shall be constructed that all markings and body fluids shall flow to a drain connected to the waste piping system of the building.
- d). Licensing and Registration of Embalmers
  1. Shall be licensed to practice after passing the examination conducted by the Department of Health.
  2. Shall apply annually for a registration certificate.
  3. Shall display their licenses and certificates of registration conspicuously in the establishments.



## **ARTICLE XX. Livestock Farming**

**Section 76.** Piggery, poultry and other livestock/ animal farm operating in this Municipality shall required to secure Locational Clearance or Zoning Clearance or Environmental Clearance Certificate as required.

### **Section 77. Locational Requirements**

- a). Shall be located in rural areas.
- b). Shall be located on a selling terrain.
- c). Flood prone areas and other environmentally critical areas like watershed source of water supply shall be avoided.
- d). Shall be located away from residential, commercial, institutional and industrial areas and away from major roads and/or highways.

## **ARTICLE XXI. Tonsorial and Beauty Establishments**

**Section 78.** Scope. Tonsorial and Beauty Establishments include Barber shops, beauty parlors, hairdressing and manicuring, pedicuring establishments and figure slenderizing salons.

**Section 79.** Sanitary permit shall be secured from the Local Health Office.

**Section 80.** No person shall be employed to service customers w/o a health certificate issued by the LHO.

**Section 81.** The following sanitary practices shall be observed at all times.

- a). All working personnel shall wash their hands with soap and water before serving customers.
- b). Must 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 trade use in 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 transaction, shall be observed when serving customers with any form of dermatoses.

## **ARTICLE XXII. Night Club/ Day Clubs**

**Section 82.** Shall be operated and opened for public patronage only when a sanitary permit is issued by the Health office.

**Section 83.** No person shall be employed as cook, bartender, or waiter without securing health certificate from the Health Office every year.

**Section 84.** No person shall be employed as guest relation officer, entertainer/dancer/ singer without securing health certificate from the Health Office and with Monthly Examinations:





- 1) Vaginal Smear
- 2) Urethral Smear ( Men and Third Sex)

**Section 85.** The establishment and its premises shall be kept clean at all times.

**Section 86.** Patrons shall be provided with adequate potable water and toilet facilities.

**Section 87.** There shall be no private rooms or separate compartments for public use except those use for laboratories, dressing rooms, bars and kitchens.

**Section 88.** Patrons shall be provided with adequate potable water and toilet facilities.

**Section 89.** The storage, preparation and serving of food, drinks shall be in accordance with the provisions provided in Article XI of this code.

#### **ARTICLE XXIII. Massage Clinics, SPA, and Sauna Bath Establishments.**

**Section 90.** No person or entity shall operate a massage clinic, spa and sauna bath without a sanitary permit.

**Section 91.** A masseur and service attendant must have a certificate as registered masseur. He must secure a health certificate every year issued by the Local Health Office including

- 1). Chest X-ray
- 2). Urine and Stool Examination

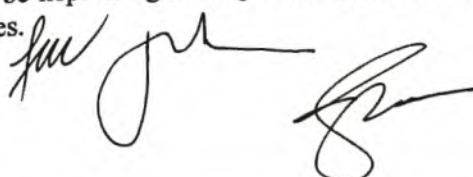
#### **ARTICLE XXIV. Caterers, Food Booth, Stalls**

**Section 92.** Must secure first Sanitary Permit.

**Section 93.** Must secure health certificate from the Health Office every year including all operators/personnel/crew/staff.

**Section 94.** Sanitary Requirements:

- 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). Food, drinks and other utensils shall not be exposed to insects, dust, and other contaminants.
- d). Adequate supply of safe water shall be made available for use in cleaning utensils and equipments.
- e). Ice shall come from approved sources and stored and handles as to avoid contamination.
- f). All garbage trash shall be kept in tight receptacles. Refined containers shall be made available at all times.



**Section 99.** All applicants for health certificate shall attend a Health and Sanitation Seminar to be conducted by the Municipal Health Office.

**Section 100.** All applicants for health certificate must undertake the laboratory tests and radiologic examinations required under Section 6 hereof at the Municipal Health Laboratory of Mayor June V. Zapanta Emergency Hospital.

**Section 101.** The health certificate shall be valid until the end of the current year and shall be renewed every year.

**Section 102.** Health certificates are non-transferable.

### **Septage Management System**

#### **ARTICLE XXVII. General design and construction requirements of septic tanks**

**Section 103.** No person shall use, construct or maintain any cesspool or septic tank for the reception of sewage, waste or offal upon any premises owned or controlled by such person within the Municipal. Municipal Health Officer may determine in each instance whether a septic tank may be installed as a temporary measure pending the construction sanitary sewer in the area. Said permit shall be granted only after it is determined by health officer that the use of a septic tank on a temporary basis will not create a nuisance or health hazard in the neighborhood.

**Section 104.** No building plan for residential dwelling units or commercial and institutional structures shall be approved unless the design of the sanitary plumbing and septic tank conforms to the specifications set in this code and other pertinent regulations, alternative waste water treatment systems shall be duly approved and endorsed by the Environment Sanitation Office.

Further, per DENR regulations, all malls, restaurants, hotels, apartels and other residential buildings, subdivisions, hospitals and other similar establishments are required to utilize sewage treatment facilities as a condition to the granting of Environmental Clearance Certificates (ECCs) and permits to operate.

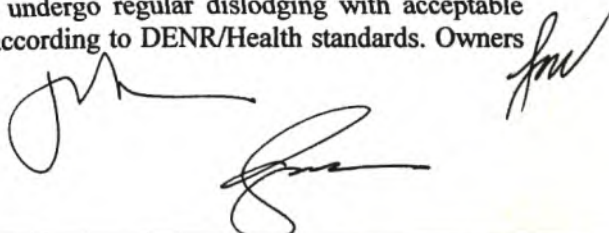
**Section 105.** All building plans for residential, commercial and industrial shall conform to the standard specifications provided by the ordinance, for the design of the sanitary plumbing and septic tank. The specifications are actually in accordance with the provisions of the revised National Plumbing Code of the Philippines and the National Building Code.

**Section 106.** Septic tanks shall be constructed with the lining and underground filters. It shall be designed and installed in accordance with the standards. Said system may be inspected by the Health Officer at any stage in construction. It shall be maintained regularly in order to remove built-up solids.

**Section 107.** No septic tank shall be constructed under any building as well as in areas within 25 meters from any existing source of water supply. Those who live in typical low-cost housing areas where there is inadequate land space, a communal septic tank should be constructed.

**Section 108.** For existing septic tanks, these should be upgraded to comply with the specifications. If that is not possible, the septic tanks should be completely deluged.

**Section 109.** Septic tanks shall have to undergo regular dislodging with acceptable treatment and the waste sludge shall be disposed according to DENR/Health standards. Owners





of existing septic tanks that are not accessible for dislodging are required to repair or upgrade a new septic tank that will comply with the provisions set herein.

#### **ARTICLE XXVIII. Excreta Disposal System**

**Section 110.** All houses/buildings shall have an approved excreta disposal system for treatment of domestic sewage.

**Section 111.** Septage and domestic sludge collection and transport. The septage and domestic sludge collection and transport systems shall be done in a sanitary manner to avoid nuisance to the public. The following conditions shall be strictly observed:

1. The collection vehicle used for the transport of septage and domestic sludge should be enclosed with leak proof body and lock to secure the septage and sludge, and can withstand an impact with another vehicle especially under urban motoring conditions.
2. The collection vehicle should be in a good running condition in accordance with the Land Transportation Office (LTO) safety standards on road worthiness.
3. The vehicle should be properly marked with the following information:
  - a. Company name and contact number
  - b. Logo
  - c. Body number
4. The transfer of septage and sludge from the original vehicle to another collection vehicle during transport is prohibited. However, when such transfer is unavoidable, transfer techniques including the loading and unloading shall be included in the operational process and shall be submitted to the CHD to ensure the protection of health and environment.

**Section 112.** Septage and domestic sludge processing treatment. It is mandatory that the septage and domestic sludge shall be processed and treated prior to disposal.

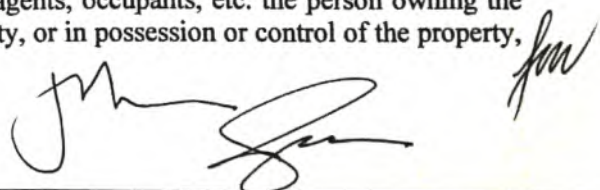
In processing and treating domestic sludge and septage, the operator shall apply the best applicable and cost-effective techniques as approved by the DOH but not limited to the following:

- Thickening
- Stabilization
- Conditioning
- Disinfection
- Dewatering
- Heat drying

**Section 113.** Liquid and/or solid materials removed from septic tanks shall be transported by a septage hauler/pumper to the Septage Treatment Facility following the DOH regulations on dislodging and transport of sludge. No septage hauler/pumper can unload or dispose of septage in other places, including bodies of water, agricultural fields, and the drainage system within the municipal until the implementing rules and regulations for proper land application have been issued by the authorized government agencies.

#### **ARTICLE XXIX. Penal Provision**

**Section 114.** Responsibility of owners, agents, occupants, etc. the person owning the property, acting as manager or agent for the property, or in possession or control of the property,



such as a tenant, occupant, or lessee shall be responsible for complying with this article and correction any violation.

**Section 115.** Any person found to be in violation of this section shall be sent notice of the violation. The notice shall specify a reasonable time during which the remedial actions are to be taken. The notice shall be sent personally or by mail.

**Section 116.** The following penalties shall be imposed for any violation of this Code:

**A. Establishment**

First offense: Fine of One Thousand Five Hundred Pesos (PhP 1,500.00)  
Second offense: Fine of Two Thousand Five Hundred Pesos (PhP 2,500.00)  
Third Offense: Closure of the establishment and revocation of permit.

**B. Individual**

First offense: Fine of Five Hundred Pesos (PhP 500.00) and/or imprisonment not to exceed five (5) days or community work for four (4) hours

Second offense: Fine of One Thousand Pesos (PhP 1,000.00) and/or imprisonment not to exceed fifteen (15) days or community work for ten (10) hours

Third offense: Fine of Two Thousand Five Hundred Pesos (PhP 2,500.00) and community work for twenty four (24) hours. and/or imprisonment not to exceed thirty (30) days.

**Section 117. Enforcements Standards.** In determining whether a violation of this article exists, the public officer and other government authorities, after a reasonable inquiry and inspection of the premises, shall consider whether conditions declared unlawful under this code exist.

**Section 118.** Any person who shall interfere, hinder or oppose any officer or member of the Environment Sanitation Section of the Municipal Health Office of the Municipality of Taytay Rizal, in performance of their duty in the implementation of Sanitation Code, or shall tear down, mutilate, deface or alter any billboard, streamer, poster or similar notices affixed to the premises in the enforcement of the Sanitation Code shall be guilty of misdemeanor and punishable upon conviction by imprisonment of not more than six (6) months, or a fine not less than Two Thousand Five Hundred Pesos (PhP 2,500.00), or above not more than Five Thousand Pesos (PhP 5,000.00) or both, upon discretion of the court.

**ARTICLE XXX. Implementing Authority**

**Section 119.** The Municipal health Office is hereby mandated as the lead agency to implement and enforce the Health and Sanitation Code of the Municipality of Taytay. For this purpose, it may enlist the support of the Business Permit and Licensing Office, the Philippine National Police (PNP) and any other government agency as it may deem necessary.

**Section 120.** No other government employee shall be allowed to transact directly with any establishment for the facilitation of issuance of health certificate and business permits.

**Section 121.** Within thirty (30) days from the approval of this Ordinance, the Municipal Health Office shall formulate the necessary Implementing Guidelines for the efficient and effective implementation of this Ordinance.





**Section 122.** Separability Clause. If for any purpose, any part or provision of this Code shall be held unconstitutional or invalid by a competent court, other parts of provisions hereof which are not affected shall continue to be in full force and effect.

**Section 123.** Repealing Clause. All ordinances and administrative circulars and executive orders or parts thereof which are found to be inconsistent with the provisions of this Code are hereby repealed or amended accordingly.

**Section 124.** Effectivity. This Code shall take effect upon its approval, subject to the review of the Provincial Government and posting of the copy of Ordinance in five (5) conspicuous places within the Municipality of Taytay.

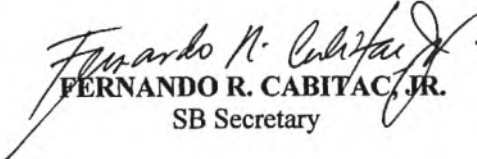
**RESOLVED FURTHER,** that the copies of this Code shall be posted in conspicuous places like Municipal Health Office, Municipal Hall, Barangay Halls, and Schools for the information of the general public.

**RESOLVED FINALLY,** that this Health and Sanitation Code of Municipality of Taytay, Rizal be copy furnished to all concerned for their information and strict implementation.

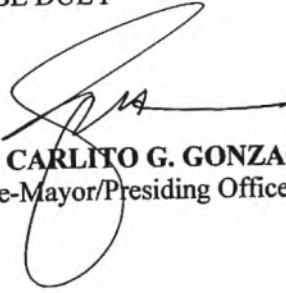
ENACTED this 16<sup>th</sup> day of June, 2015 at the Session Hall of the Municipal Building, Taytay, Rizal.

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I HEREBY CERTIFY, to the correctness of the foregoing Resolution which was duly adopted by the Sangguniang Bayan of Taytay during 93<sup>rd</sup> Regular Session held on the 16<sup>th</sup> day June, 2015.

  
**FERNANDO R. CABITAC, JR.**  
SB Secretary

ATTESTED AND CERTIFIED TO BE DULY  
ADOPTED BY HIS HONOR

  
**HON. CARLITO G. GONZAGA**  
Vice-Mayor/Presiding Officer

APPROVED BY HER HONOR  
THE MUNICIPAL MAYOR

  
**HON. JANET DL. MERCADO**  
Municipal Mayor