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CITY COUNCIL
City of Manila

REGULAR SESSION NO. 179

11TH CITY COUNCIL

Begun and held in the City Council on Monday,
the twenty-seventh day of September, Two Thousand Twenty-One

ORDINANCE NO. 8793

AN ORDINANCE PROVIDING FOR THE SANITATION AND DISINFECTION CODE
OF THE CITY OF MANILA, PROVIDING PENALTIES FOR VIOLATION THEREOF, AND
FOR OTHER PURPOSES

PRINCIPAL AUTHORS: **HON. LOUISITO N. CHUA**, Acting Majority Floor Leader, **HON. SALVADOR PHILIP H. LACUNA**, Acting Presiding Officer, **HON. JOEL "JTV" VILLANUEVA**, **HON. TERRENCE F. ALIBARBAR**, **HON. MACARIO M. LACSON**, **HON. PRISCILLA MARIE T. ABANTE-BARQUIA**, **HON. IRMA C. ALFONSO-JUSON**, **HON. KRYSTLE MARIE C. BACANI**, **HON. DON JUAN "DJ" BAGATSING**, **HON. LARIS T. BORROMEO**, **HON. MA. THERESA F. BUENAVENTURA-QUIMPO**, **HON. CARLOS C. CASTAÑEDA**, **HON. LOUISITO N. CHUA**, **HON. ERNESTO G. DIONISIO**, **HON. JESUS E. FAJARDO, JR.**, **HON. PAMELA "FA" G. FUGOSO-PASCUAL**, **HON. JOEY S. HIZON III**, **HON. RICARDO "BOY" A. ISIP, JR.**, **HON. MOISES T. LIM**, **HON. NUMERO G. LIM**, **HON. JOHANNA MAUREEN C. NIETO-RODRIGUEZ**, **HON. ERICK IAN O. NIEVA**, **HON. PETER M. ONG**, **HON. CHARRY R. ORTEGA**, **HON. JOEL M. PAR**, **HON. WARDEE P. QUINTOS XIV**, **HON. SCIENCE A. REYES**, **HON. ROMA PAULA S. ROBLES-DALUZ**, **HON. DARWIN B. SIA**, **HON. EDWARD M. TAN**, **HON. IRWIN C. TIENG**, **HON. CHRISTIAN PAUL L. UY**, **HON. LUCIANO M. VELOSO**, **HON. RAYMUNDO R. YUPANGCO**, **HON. TIMOTHY OLIVER I. ZARCAL**, **HON. LEILANI MARIE H. LACUNA**, **HON. DANIEL DAVE A. TAN**, **HON. ERNESTO C. ISIP, JR.**, President Pro-Tempore, **HON. JOEL R. CHUA**, Majority Floor Leader, and **HON. MARIA SHEILAH "Honey" LACUNA-PANGAN, MD, FPDS**, Vice-Mayor and Presiding Officer



Be it ordained by the City Council of Manila, in session assembled, *THAT*:

CHAPTER I

General Provisions

SECTION 1. Declaration of Policy. – It is hereby declared the policy of the City Government to fully address the exigency of bringing forth all laws in force and implemented for the promotion of public health and sanitation as well as the establishment of the invaluable importance of disinfection in times of critical need into a single, cohesive instrument through codification.

SEC. 2. Short Title. – This Ordinance shall be otherwise known as the “Sanitation and Disinfection Code of Manila”.

SEC. 3. Definition of Terms. – As used in this Ordinance, the terms:

- a. “Abattoir”, otherwise known as “Slaughterhouse” shall mean the premises duly approved and registered for the purpose of slaughtering animals for public consumption.
- b. “Appliance” shall mean any utensil, machinery, instrument, apparatus or article, in whole or in part, used or otherwise intended to be used for making, keeping, storing, preparing or supplying any food for public consumption.
- c. “Adulterated Food” shall mean food that contains any poisonous or deleterious substances in such quantity which may render it injurious to health, or has otherwise been processed, prepared, packed or held under unsanitary conditions where valuable nutrients have been omitted in whole or in part.
- d. “Ambulant Vendors” shall mean vendors who are duly recognized by the City Government with semi-fixed positions but may move about as circumstances may require.
- e. “Apartment” or “Inn” shall mean a lodge or unit with one or more rooms that are distinct from a hotel room, in such a way that indoor cooking is allowed and furnished with complete facilities.
- f. “Bakery”, otherwise known as “Bakeshop”, “Bakehouse”, “Bread House” or “Cake Kitchen” shall mean any premises in which breads, pastries, cakes, savorys or other baker’s small goods are baked or cooked for sale, including any portion of such premises used for storing yeast, flour or other ingredients, or otherwise used to knead or work with dough.
- g. “Boarding House” shall mean a building where selected persons are charged for dwelling accommodations for a brief period of time. The term shall also include dormitories and establishments with similar purpose.
- h. “Burial” shall mean interment of remains in a grave, tomb or sea.
- i. “BPLO” shall mean the Business Permits and Licensing Office of the City of Manila.
- j. “CEO” shall mean the City Engineer’s Office of Manila.
- k. “Code” shall mean the Sanitation Code of the City of Manila.

- l. "Condominium" shall mean a building with one or more storeys composed of multi-unit residential suites under the joint ownership occupants, each unit being provided with complete sanitary facilities, utilities and amenities.
- m. "Disinterment" shall mean the removal or exhumation of remains from places of interment.
- n. "FDA" shall mean the Food and Drug Administration of the Philippines.
- o. "Caterer" shall mean any individual, firm or corporation maintaining or operating a kitchen or similar facility for the preparation, purveying, cooking or processing of food or drink for delivery and/or serving in bulk to destinations elsewhere.
- p. "Contamination" shall mean the presence of an infectious or non-infectious agent on a solid object or in a liquid substance.
- q. "Dairies" shall mean establishments engaged in the production of milk or milk products such as butter and cheese.
- r. "DOH" shall mean the Department of Health.
- s. "Entertainers" shall mean hosts and hostesses, singers, hospitality girls, male and female escorts receptionists, guest relation officers, ago-go dancers, male and female erotic dancers, dance instructors and instructresses, and models of night and day clubs and other similar establishments engaged in the entertainment of customers and patrons by providing them company or otherwise dancing, conversing, singing, dining or eating with them.
- t. "Establishments" shall mean any building or similar structure used principally in conducting one's trade, business or profession.
- u. "Food" shall mean any raw, cooked, processed edible material, substance, beverage or ingredient used or intended for human consumption or otherwise for wholesale or retail sale.
- v. "Food Establishment" shall mean any establishment where food and/or drinks are prepared, cooked, processed, packed, served or stored. This term shall cover both land-based vehicles and water-based vessels that are intended to be used within such definition.
- w. "Food Cart" shall mean any non-enclosed, movable food stand, with or without wheels, engaged for the purpose of selling take-out foods and/or drinks such as, but not limited to, cooked food, bread, pastries, cakes, bottled or canned drinks, whether served personally or in mechanical dispensers, and which are usually located in the fast-food areas of shopping malls, atriums, shopping complex or multipurpose establishments.
- x. "Food Establishment Operator" shall mean any person, whether acting directly as manager or hired by a principal, who is responsible for the management of one or more food establishments.



- y. **"Food Handler"** shall mean any person who prepares, serves or stores food, drinks or ice or comes in contact with any dining or cooking utensils, food apparatus or food vending machines.
- z. **"Food Stall" or "Self-Service Outlet"** shall mean any permanently constructed food booth or outlet with partitioning walls, dividers or their equivalent, whether or not equipped with a kitchen unit, used to sell cooked meals or snacks and is usually found in the fast-food areas of multipurpose establishments.
- aa. **"Grocery Store"** shall mean an establishment where staple food articles are found and sold to the public.
- bb. **"Health Certificate"** shall mean an official certification following a prescribed form and issued by the City Health Officer to an individual after passing the required laboratory examinations for food and non-food handlers, and test for sputum, HIV and AIDS and venereal diseases, as well as drug test for specified classes of individuals.
- cc. **"Health Officer"** shall mean the City Health Officer of Manila.
- dd. **"Hotel"** shall mean any building where transient guests are charged for rest accommodations, with or without associated meals.
- ee. **"Local Health Authority"** shall mean any official or employee who is responsible for the application of a prescribed health measure in a local political jurisdiction.
- ff. **"Misbranding"** shall mean any circumstance indicating the commission of fraud or the act of mislabeling, imitation or misinterpretation of a food product.
- gg. **"Mission Order"** shall mean a written authorization issued by the City Health Officer or his duly authorized representative instructing the Sanitary Inspector to carry out a specific mission or task.
- hh. **"MHD"** shall mean the Manila Health Department.
- ii. **"Non-Food Establishment"** shall mean any establishment that does not fall within the definition of a Food Establishment under Item "v" hereof.
- jj. **"Non-Food Handler"** shall mean any person employed in an establishment who does not actually prepare, handle, serve or store food, drinks and/or ice, or who does not otherwise come into contact with any eating or cooking items as specified in Item "y" hereof, and may include office, security, and maintenance personnel.
- kk. **"PHL"** shall mean the Public Health Laboratory of the City of Manila.
- ll. **"Pink Card" Health Certificate** shall mean a health certificate issued by the MHD for entertainers.
- mm. **"Refuse"** shall mean all solid waste products consisting of garbage, rubbish, ashes, night soil, manure, dead animals, sweepings and industrial waste.

- nn. "Remains" shall mean human cadaver or body of a dead person.
- oo. "Restaurant" shall mean any establishment customarily intended for the preparation, sale and consumption of food and drinks, whether as a standalone restaurant or as part of a medical establishment, hotel, motel, boarding house or institution caring for people and similar establishments, and shall include, but not be limited to, coffee shops, canteens, panciteria, bistro, carindaria, fast-food outlets, refreshment parlors, cafeterias, snack bars, cocktail lounges, liquor bars, food kitchens, and caterer's premises.
- pp. "Readily Perishable Food" shall mean any food of such type or in such condition as may spoil or otherwise degrade naturally, and which consists of, in whole or in part, meat, poultry, eggs, fish, shellfish, milk or milk products, fruit, or other ingredients capable of supporting the progressive growth of microorganisms that can cause food infection or food intoxication. However, this term does not include products in hermetically-sealed containers processed by heat to prevent spoilage, as well as dehydrated, dried or powdered products that are so low in moisture as to cause the development of such microorganisms.
- qq. "ROLA" shall mean Result of Laboratory Analyses in relation to the Certificate of Potability of Drinking Water issued by the MHD.
- rr. "Sanitary Clearance" shall mean a clearance issued by the MHD to food or water delivery vehicle that includes ice, mobile water tankers and similar vehicles including appurtenances, stating therein that such vehicle has complied with the MHD's design, construction, specification and other requirements.
- ss. "Sanitation Inspector" shall mean an officer employed by the National Government or the City Government of Manila who enforces sanitary laws, rules and regulations as well as implements environmental sanitation measures.
- tt. "Sanitary Engineer" shall mean a person duly registered with the Board of Examiners for Sanitary Engineers under Republic Act No. 1364 and who heads the Sanitation Division or Sanitation Section of the provincial, city or municipal health office, or is otherwise employed with the Department of Health (DOH) or its regional field health units.
- uu. "Sanitary Order" shall mean a written notice issued by the City Health Officer whenever an inspection or evaluation conducted in an establishment has ascertained noncompliance with prescribed sanitation requirements
- vv. "Sanitary Permit" shall mean an official certification issued by the City Health Officer stating therein that the qualified applicant establishment has complied with the minimum prescribed sanitation requirements in accordance with Presidential Decree Nos. 522 and 856 as well as relevant city ordinances upon its evaluation or inspection.
- ww. "Sanitize" shall mean an effective antibacterial treatment designed to render surfaces free of pathogenic microorganisms.

- xx. **"Sari-Sari Store"** shall mean a convenience store outlet where various food and food materials as well as other household merchandise are sold in retail.
- yy. **"Sauna Bath Establishment"** shall mean an establishment where customers are exposed to steam bath generated by sprinkling water on hot stones or other means, and which includes spa establishments.
- zz. **"Secretary"** shall mean the Secretary of Health.
- aaa. **"Single-Service Article"** shall mean an item made in whole or in part of paper, paperboard, molded pulp, wood, synthetic or readily-destructible materials that are intended to be discarded after its very first use, and shall include, but are not limited to, straws, cups toothpicks, chopsticks, containers, lids or closures, plates, spoons, forks, knives, paddles, placements, napkins, doilies, wrapping and packaging materials.
- bbb. **"Social Hygiene Clinic"** shall mean the agency of the MHD tasked with the function of conducting medical examinations of entertainers as defined in Section 3(s) hereof to determine the presence of HIV and AIDS as well as the function of conducting awareness seminars on HIV and AIDS.
- ccc. **"Talipapa"** shall mean a place usually found in a small community that is duly licensed by the City Government to operate as a market.
- ddd. **"Tonsorial or Beauty Establishment"** shall mean any establishment engaged in the physical makeover of an individual, and shall include barber shops, beauty parlors, and hairdressing and manicure establishments.
- eee. **"Utensils and Equipment"** shall mean equipment used in the preparation, distribution, serving or storage of food, and shall include kitchenware, tableware, glassware, cutlery, containers, stoves, sinks, dishwashing machines, tables, meat blocks and similar equipment.
- fff. **"Vermin"** shall mean a group of insects or animals that are vectors of diseases such as flies, mosquitoes, cockroaches, bedbugs, lice, mice and rats.
- ggg. **"VIB"** shall the Veterinary Inspection Board of the City Government of Manila.
- hhh. **"Water Facility"** shall mean any entity engaged in the development of water source, water abstraction, water treatment and water distribution, and shall include water works operators in subdivisions and condominiums as well as abstractors, water refilling stations and other similar entities.
- iii. **"Water Hauler"** shall mean any person, firm or entity that draws water from its source and transports, stores and operates equipment to deliver water for public consumption.

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CHAPTER II

The Sanitary Permit

SEC. 4. Application for Sanitary Permit as a Mandatory Requirement. – Any person or entity that shall operate any business enterprise within the City of Manila for public patronage, including any commercial, industrial, institutional and recreational establishment, shall, prior to actual operations, secure through online application a Sanitary Permit from the BPLO.

The Sanitary Permit issued by the BPLO shall be posted at a conspicuous place within the qualified establishment for comprehensive public visibility.

SEC. 5. Renewal of Sanitary Permit as a Mandatory Requirement. – The renewal of the Sanitary Permit shall be done on an annual basis and thus shall serve as a prerequisite to the issuance or renewal of the Business Permit and License to Operate issued by the BPLO.

SEC. 6. Coverage of the Sanitary Permit. – The requirement of securing the Sanitary Permit shall cover the following entities:

- a. All food establishments, restaurants, coffee shops, eateries, grocery shops, food catering establishments and the like where food and/drinks are sold and served.
- b. Water haulers, water processing plants, water refilling stations and ice plants.
- c. Public and private markets, mini-markets, talipapas and all their individual stalls.
- d. Abattoirs, meat, poultry, aquatic food shops and outlets.
- e. Public laundry shops.
- f. Public and private schools.
- g. Manufacturing plants and factories including subcontractors thereof.
- h. Public swimming pools, bathing places, resorts, and rest/recreational areas.
- i. Arrival and departure terminals for passenger buses, jeepneys and tricycles.
- j. Gasoline service stations, automotive repair shops, and vulcanizing shops.
- k. Dancing schools, physical fitness clubs and sports gymnasias.
- l. Liquor bars, night clubs, karaoke bars and computer shops.
- m. Tonsorial and beauty establishments, massage clinics, and sauna bath establishments.
- n. Hotels, apartelle houses, lodging and boarding houses, condominiums and tenement houses for transient stay.
- o. Pest control establishments and septic tank cleaning establishments.

- p. Trading and local employment contracting establishments.
- q. Commercial buildings and individual buildings situated therein.
- r. Individual stalls or outlets of any nature, whether or not operating under an event organizer.
- s. Bazaars, 'tiangge' outlets and other units operating under a flea market retail sale arrangement.
- t. Carnivals, entertainment fairs and other similar recreational places.
- u. Movie houses, bingo houses and lotto outlets.
- v. Ambulant vendors.
- w. Other business establishments that are required to secure business permits from the BPLO.

CHAPTER III

The Health Certificate

SEC. 7. Food and Non-food Handlers. – All food and non-food handlers employed in food and non-food establishments within the City of Manila shall secure a Health Certificate online from the Division of Sanitation of the MHD.

SEC. 8. Mandatory Online Application and Testing in Securing a Health Certificate. – It shall be compulsory for every applicant of a health certificate to undergo online application with the MHD and likewise undergo the following laboratory tests:

- a) Fecalysis (Stool Examination)
- b) Acid Fast Bacilli (Sputum) Examination or Chest X-ray
- c) Drug Test

For food handlers, in addition, they shall undergo a food safety seminar as a prerequisite prior to the issuance of a Health Certificate.

SEC. 9. Mandatory Wearing of the Health Certificate. – It shall be compulsory for the bearer of the Health Certificate to always wear the same during his work.

SEC. 10. Validity of the Health Certificate. – The Health Certificate shall be valid for a period of one (1) year from the date of its issuance; provided, however, that such validity may be shortened from its initial issuance to synchronize with the expiration of the bearer's Occupational Permit.

SEC. 11. Exclusivity of Laboratory Examination, and Accreditation. – All laboratory examinations under Section 8 hereof shall be conducted by the PHL; provided, however, that if such tests are not readily available for some unforeseen circumstances, the same may be secured from any other government-owned or private laboratory duly accredited by the DOH and officially recognized by the MHD under the supervision of the Division of Sanitation of Manila. The results of the laboratory examinations from such alternative institutions shall be treated with equal weight and value as those released by the PHL.

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For private laboratories to be officially recognized by the MHD, they shall submit the following requirements:

- a) Certificate of Accreditation issued by the DOH;
- b) Current Sanitary Permit issued by the MHD; and
- c) Current Business Permit issued by the BPLO.

SEC. 12. Mandatory Sanitary Practices of Food Handlers while at Work. – It shall be compulsory for food handlers to strictly observe and follow the following sanitary practices at all times while at work:

- a) Wear clean working garments as well as mouth shields to prevent saliva sprinkles and sneeze or cough droplets from reaching any food being handled; provided, however, that in the case of cooks, females shall wear prescribed head caps while males shall wear hair nets.
- b) Observe good personal hygiene, which includes daily bath, well-groomed hair and trimmed nails.
- c) Wash hands frequently and thoroughly with soap and water followed by drying with a towel or any suitable hand-drying device before proceeding to work, more so after relieving themselves in the toilet.

CHAPTER IV **General Sanitary Requirements**

SEC. 13. Sanitary Requirements Applicable to All Establishments. – All establishments covered by this Ordinance are required to comply with the following requirements:

- a) Install handwash basins at convenient places equipped with adequate supply of potable water and, in proper cases, paper towels or hand-drying device.
- b) Provide adequate and clean toilet facilities with self-closing, tight-fitting doors opening towards the facility; provided, however, that in establishments that cater daily to the general public as customers and clientele, special fittings for persons with disability (PWDs) shall also be required; provided, further, that no toilet facility shall be constructed at or adjacent to the area where food is prepared, served or stored.
- c) Provide separate garbage bins with appropriate labelling for biodegradable, recyclable and non-recyclable waste in accordance with existing waste segregation policies.
- d) Provide and maintain a vermin and rodent abatement program as well as a regular pest control measure duly recognized by the MHD as a requisite for the issuance of the Sanitary Permit.

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CHAPTER V
Inspection of Food Establishments and Non-Food Establishments

SEC. 14. Inspection, Evaluation, Monitoring and Mission Order on Covered Establishments. – All establishments covered by this Ordinance are required to observe the following inspection steps to be undertaken by the MHD:

- a) The City Health Officer or his duly authorized representative shall conduct an inspection, evaluation and monitoring of all food establishments and shall cause as many additional numbers of inspection, re-inspection and reevaluation as may be necessary for the enforcement of the provisions of this Code.
- b) The Sanitary Officer shall present a Mission Order for every inspection of the subject establishment and, accordingly, furnish an inspection report to the latter's owner, manager, administrator or duly recognized personnel.
- c) A Sanitary Order shall likewise be issued indicating therein any violation of this Ordinance and remedial measures to be carried out within a specified period of time

CHAPTER VI
Water and Water Supply

SEC. 15. Prescribed Standards and Procedure. – The standards for drinking water the chemical examinations, together with the evaluation of results, shall conform to the criteria prescribed by the Philippine National Standards for Drinking Water (PNSDW). The treatment of water to render it safe for drinking and the disinfection of water sources, as well as the distribution thereof, shall be in accordance with the procedure prescribed by the DOH.

SEC. 16. Mandatory Water Analysis and Examination, and Steps Thereof. – It shall be compulsory for water facilities and drinking water providers to comply with the following steps for analysis and examination of water sources:

- a) Physical, chemical and microbiological examination of water from newly-constructed systems or sources shall first be undertaken before they are operated or opened for public use. Water examination for possible radioactive contamination shall also be initially undertaken.
- b) Microbiological examination of such water system or source shall be conducted periodically, provided that the period of interval between examinations shall not be longer than one (1) month. Physical and chemical examinations shall likewise be conducted and shall have an interval period of six (6) months between examinations. Examination for possible radioactive contamination shall be conducted annually.

SEC. 17. Measures to be undertaken in Conducting Water Source Examination. – The procedure for conducting water sources shall undergo the following measures:

- a) The microbiological examination – conducted every thirty (30) days, and the physical and chemical examination – conducted every six (6) months, of water sources shall be carried out by the PHL of the City of Manila.

- b) With the sole exception that the water source examinations cannot be carried out due to lack of complete resources, the same shall be conducted by any government-operated water testing laboratory or private water testing laboratory officially recognized by the DOH and duly recognized by the MHD under the supervision of the Division of Sanitation.
- c) For private water testing laboratories to be officially recognized by the MHD, they shall submit the following requirements:
 - i. Certificate of Accreditation issued by the DOH;
 - ii. Current Sanitary Permit issued by the MHD; and
 - iii. Current Business Permit issued by the BPLO

SEC. 18. Mandatory Drinking Water Sample Examination. – It shall be compulsory for all drinking water providers, operators, distributors, suppliers and haulers operating within the City of Manila to submit fresh water samples from their respective sources at the PHL. In conjunction hereto, the Division of Sanitation shall conduct a periodic, impromptu on-site water sampling and evaluation on such providers, operators, distributors, suppliers and haulers.

SEC. 19. Issuance of Certificate of Potability of Drinking Water and Validity Thereof. – All water source examinations with satisfactory Results of Laboratory Analysis (ROLA) as defined in Section 3 hereof in accordance with the requirements prescribed under the Philippines National Standards for Drinking Water shall be issued a Certificate of Potability of Drinking Water by the MHD, copies of which shall be displayed at a conspicuous area of the subject establishment and its water transport vehicles, if any, and which shall bear the following validity periods:

- a) For the Microbiological Examination – one (1) month from the date of the ROLA
- b) For the Physical/Chemical Examination – six (6) months from the date of the ROLA

SEC. 20. Mandatory Drinking Water and Ice Sample Examination for Food Establishments. – It shall be compulsory for all food establishments doing business in the City of Manila to subject their water and ice supply samples for examination in the manner provided for under Section 19 hereof.

SEC. 21. Mandatory Inspection for Water and Ice Haulers. – It shall be compulsory for all haulers of water and ice operating in the City of Manila to subject their hauling and delivery vehicles for inspection and issuance of a Sanitary Clearance by the MHD pursuant to the Implementing Rules and Regulations on Water Supply under Presidential Decree No. 856. Copies of the clearance shall be affixed on the conspicuous portion of every subject vehicle for public viewing.

All persons and establishments engaged in the business of hauling and delivery of water and ice with offices located outside of, but nonetheless dealing in transport of such water and ice within the City of Manila shall be required to secure and present their Sanitary Clearance issued by their respective Local Health Office. Samples of such water and ice sourced from such business shall be subject to random inspection by the MHD.

SEC. 22. Mandatory Accreditation and Certification for Water Refilling and Water Plant Stations. – It shall be compulsory for operators of water refilling stations as well as water plant stations to be accredited and certified following a basic training course conducted by the DOH equivalent to forty (40) hours pursuant to the Implementing Rules and Regulations of Presidential Decree No. 856.

SEC. 23. Water Sanitation Course and Health Certificate for Water Refilling Personnel. – In relation to Section 22 hereof, all personnel operating retail water refilling stations as well as personnel in charge of managing water-vending machines and dispensers in the City of Manila, shall complete a water sanitation course with a duration of twenty (20) hours and secure health certificates from the MHD.

For personnel of water refilling stations and water-vending machines and dispensers operating in the City of Manila without a corresponding business establishment, they shall present the completion of the same water sanitation course and health certificate issued by their local health office before proceeding any further business operations.

SEC. 24. Mandatory Registration of Commercially-Bottled Drinking Water. – No commercially-bottled drinking water shall be distributed or sold in any manner whatsoever without the requisite registration and certification thereof issued by the FDA.

SEC. 25. Prohibitive Measures in the Production of Drinking Water. – In order to protect drinking water from contamination, the following measures are prohibited and, therefore, shall be fully observed:

- a) No person shall be permitted to manage his laundry or attend to his personal hygiene within a radius of twenty-five (25) meters from any well or other equivalent source of drinking water.
- b) No artesian well regardless of depth, neither any other equivalent source of drinking water, shall be constructed within a radius of twenty-five (25) meters from any source of pollution.
- c) No sewer, septic tank or similar enclosure for managing sewage shall be fixed within the following radii:
 - i. Twenty-five (25) meters from any well, spring cistern or other similar source of drinking water
 - ii. Three (3) meters from any main water supply service line
 - iii. One meter and fifty decimeters (otherwise 1.5 meters) from any other water supply service line
- d) No radioactive material or source of radiation shall be fixed, stored or otherwise maintained within a radius of twenty-five (25) meters from any well, spring cistern or other similar source of drinking water, unless the same is sealed or fully enclosed by proper shielding.
- e) No person in charge with the management of a public water supply system shall permit any physical connection or link between its distribution system and that of any other water supply system unless the latter is regularly examined as regards its quality, safety and potability.
- f) The installation of booster pump directly to any distribution line of a water supply shall not be allowed.

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CHAPTER VII

Food Establishments and Food Manufacturers

SEC. 26. Sanitary Permit for Food Stall Owners. – Every stall owner of any food establishment shall secure a Sanitary Permit from the MHD.

SEC. 27. Documentary Requirements for the Sanitary Permit. – For the issuance of the Sanitary Permit, the following documents are required to be submitted:

- a) Business Permit
- b) Official Receipt of the City Government of Manila showing payment for the required municipal license for the current business year
- c) Health certificates of all personnel operating the stall
- d) Pest Control Certificate or Vermin Abatement Manifest
- e) Proof of Liquid Waste Management
- f) Certificate of Potability of Drinking Water

SEC. 28. Health Certificates of Personnel. – Every person employed by a food establishment or food manufacturer, whether as food handler or otherwise, is required to secure a Health Certificate from the MHD.

SEC. 29. Strict Proper Hygiene among Personnel. – The entire personnel of any food establishment shall strictly observe proper hygiene in the process of food handling.

SEC. 30. Iodized Salt in Food Preparation. – All food establishments and food manufacturers are required to use iodized salt in food preparation.

SEC. 31. Regulation on Smoking and E-Cigarette Consumption. – Cigarette smoking or consuming e-cigarette is absolutely prohibited in food establishments and food manufacturing establishments that are enclosed and equipped with air-conditioning or other system of climate control. However, a designated smoking area may be allowed, provided that the same is isolated by a non-permeable wall material or otherwise fully equipped with an exhaust system.

The enforcement and observance of this provision shall be vested on management and employees with senior positions and in accordance with existing ordinances and executive orders not in conflict herewith.

CHAPTER VIII

Food Caterers, Food Booths, Food Trucks, Food Stalls, Food Carts and Ambulant Vending

SEC. 32. Mandatory Acquisition of Sanitary Permit and Health Certificate. – It shall be mandatory for every person, whether natural or juridical, who is engaged in the business of food catering or ambulant vending, or is otherwise engaged in managing any food booth, food truck, food stall or food carts to acquire a Sanitary Permit from the MHD.

Likewise, it shall be compulsory for all personnel employed in the said business as hereinabove stated to obtain health certificates in accordance with Chapter III of this Code.

CHAPTER IX

Quality Food Safety Standards

SEC. 33. Quality Food Safety. – To ensure that quality and safe food is procured by the public on a consistent basis, the following shall be always observed strictly:

- a) Meat, poultry, fish and other aquatic foods and products shall be procured from sources under sanitary or veterinarian supervision.
- b) No meat products, fish, vegetables or other food items shall be procured from sources or areas that are known to be exposed, contaminated or otherwise affected by existing radiation or radioactivity fallout.
- c) Milk and other fluid products shall be obtained from sources under sanitary or veterinary supervision, and the same shall be sterilized, pasteurized or otherwise heated to a temperature of One Hundred Degrees Centigrade (100°C) prior to sale.
- d) Packed and repacked foods shall be properly labelled in accordance with the rules and regulations prescribed by the FDA.

SEC. 34. Vermin abatement and protection. – Establishments under this Chapter shall adopt and maintain an effective and reliable vermin abatement program within its area of operations.

SEC. 35. Disposal of Unconsumed Food and Refuse. – In disposing unconsumed food and other related refuse, the following measures shall be followed strictly:

- a) There shall be dedicated waste containers for the disposal of unconsumed food and related refuse, which must locate at food preparation areas but away from food handling operations, and which must be equipped with tight covers for protection against vermin infestation.
- b) It shall be unlawful for any food establishment covered by this Ordinance to dispose used cooking oil in the sink, drainage, bay, river, estuary, cesspool, or any other body of water. Used cooking shall be poured into separate refuse containers and disposed of accordingly.
- c) There shall be separate waste containers for food wastes to combine with biodegradable waste and non-biodegradable waste.
- d) Waste containers shall be cleaned periodically using water and detergent.

SEC. 36. Standard distance between grocery stores, supermarkets and sari-sari stores and sources of contamination. – No grocery store, supermarket or sari-sari store shall be established or otherwise opened for business within the distance of twenty-five meters (25 m.) from any source of contamination.

SEC. 37. Potable Water for Ice and Protection from Contamination. – Only potable water shall be used in the manufacture of ice. In transporting ice for public consumption, extraordinary diligence shall be employed to ensure that the same, regardless of bulk, is protected from any source of contamination.

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CHAPTER X

Requirements for Public Markets, Private Markets, Minimarkets, Tiangges and Talipapas Including Slaughterhouses Units

SEC. 38. Sanitary Permit as Mandatory Requirement. – It shall be compulsory for every owner or operator of any public market, private market, minimarket, tiangge (flea market) or talipapa, as well as any slaughterhouse unit, to secure a Sanitary Permit from the MHD.

SEC. 39. Health Certificate and Standard Attire for Vendors and Personnel. – It shall be compulsory for every vendor and other personnel employed in any public market, private market, minimarket, tiangge (flea market) or talipapa, as well as any slaughterhouse unit to –

- a) Secure and possess at all times a Health Certificate from the MHD; and
- b) Wear appropriate attire, preferably a uniform prescribed by the owner or operator, including aprons, to ensure sanitation and hygienic condition of the food being offered for sale.

SEC. 40. Policy Requirements. – Every owner and operator as well as other personnel of every public market, private market, minimarket, tiangge (flea market) or talipapa, as well as any slaughterhouse unit shall strictly abide with the following policies:

- a) All livestock products sold or used in any food establishment or food manufacturing units as part of any of the establishments covered by this Chapter shall be accompanied by an official meat product certificate issued by the National Meat Inspection Service of the VIB or its duly authorized representative.
- b) The sale of fresh meat, poultry and fish shall be done within the premises of duly designated public markets and duly licensed private markets.
- c) Meat, slaughtered poultry, fish and other aquatic foods, fruits and vegetables harvested in radioactive zones or otherwise acquired under circumstances involving exposure to radiation, contamination by toxic substances, or bearing high mercury count as determined by the MHD, are hereby declared as products prohibited for sale and shall therefore be confiscated and condemned for outright disposal.
- d) Vendors and other personnel involved in the sale of meat, poultry and fish are prohibited from using colored lighting or colored shading in marketing such products.
- e) Every wet market section, stall or unit of any public or private market shall utilize or otherwise make use of only impervious materials for the display counters and partitioning walls of such stall or unit for the display and sale of meat, poultry, fish, vegetables, fruits and cooked food.
- f) The use of wood as material for furniture or any part thereof in the wet market section of public and private markets is prohibited.
- g) Crates, carton boxes and wooden containers used in the wet market section shall be supported at the bottom thereof by stands with a height clearance of at least six (6) inches from the ground.

- h) Every stall shall be installed with appropriate floor covering provide for adequate water channeling facility connected to a wastewater treatment facility.
- i) The sale of fresh meat, poultry and fish through mobile stores within the market zone as contemplated in this Chapter is strictly prohibited.

SEC. 41. Refrigeration Equipment in Transport Vehicles. – Vehicles used in transporting meat and meat products shall be equipped with refrigeration and/or freezer storage systems wherein meat slabs and animal carcasses shall be hanged to help ensure freshness and sanitary condition while being brought from one location to another.

SEC. 42. Septic Tank and Wastewater Treatment in Markets. – All public and private markets with wet market sections selling fish and other raw aquatic produce shall install septic tanks or otherwise utilize wastewater treatment and disposal systems within acceptable standards in accordance with the Clean Water Act.

CHAPTER XI

Health and Sanitation Standards for Educational Institutions

SEC. 43. Annual Checkup of Teaching and Non-Teaching Personnel. – The teaching and non-teaching personnel of all public and private schools, universities and other educational institutions within the City of Manila shall undergo annual physical, medical and dental examination. The MHD shall conduct the examination for the public sector while the private sector may designate the medical institution of their choice.

SEC. 44. Sanitary Permits and Health Certificates. – Public and private schools, universities and other educational institutions shall secure sanitary permits, while the teaching and non-teaching personnel thereof including personnel contracted for other services shall secure health certificates from the MHD.

SEC. 45. Standard Policy Requirements for Educational Institutions. – In the design, operation and administration of public and private schools, universities and other educational institutions within the City of Manila, the following policies shall govern:

- a) The campus site shall distance from all sources of health nuisance and pollution.
- b) There shall be ample garbage bins and trash cans at the campus with corresponding segregation labelling and periodic cleaning.
- c) Every unit in the building shall have ample lighting and ventilation.
- d) The management or administration shall be responsible for the procurement of pest control and vermin abatement services.
- e) The management or administration shall be responsible for the implementation of occupational health services as well as emergency preparedness program in accordance with existing laws.
- f) There shall be adequate comfort rooms and handwash facilities for male and female users as well as special facilities for persons with disability and senior citizens with periodic cleaning and sanitation.

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- g) All rooms in the campus, including facilities, equipment and machinery, shall undergo routine cleanliness and sanitation and must be kept safe from any unnecessary or improper handling to avoid contamination.
- h) All other standards relating to sanitation and health safety, whether already existing or prescribed hereafter, shall likewise be complied with.

CHAPTER XII

Sanitation Standards for Swimming pools and Bathing Places

SEC. 46. Standard Sanitation Policy Requirements. – In the operation and administration of public and private swimming pools within the City of Manila, and in addition to the Sanitary Permit and health certificates for personnel issued by the MHD, the following policies shall govern:

- a) Correct sanitary practices to prevent the spread of communicable and other diseases among persons swimming or dipping in the pool shall be instituted.
- b) Prohibition against personal hygiene and cleansing in the pool shall always be enforced to prevent water contamination.
- c) Public warning on the presence of natural and artificial pool hazards shall be made visible through postings at conspicuous areas.
- d) Adequate sanitary practices among pool personnel as well as cleanliness of accessories borrowed or brought in by pool customers shall be strictly implemented.
- e) Lifeguards with training on life-saving procedures and first aid, as well as lifesaving and first aid kits, shall always be available at the pool area.

CHAPTER XIII

Sanitation Standards for Carnivals and Fairs

SEC. 47. Standard Sanitation Policy Requirements. – In the operation and administration of carnivals and fairs within the City of Manila, and in addition to the Sanitary Permit and health certificates for personnel issued by the MHD, the following policies shall govern:

- a) The owners and operators shall be responsible for the following:
 - i. Provision of ample toilets and water facilities
 - ii. Provision of ample garbage bins with proper waste segregation labelling and a regular cleanliness and waste disposal system
 - iii. Adoption of an effective vermin control program
 - iv. Prohibition on sleeping, bathing, laundry washing and cooking in the open grounds of the carnival or fair
- b) The sale of food at the carnival or fair shall in conformity with the relevant provisions of this Code.
- c) Public warning on the presence of natural and artificial hazards at carnivals and fairs shall be made visible through postings at conspicuous areas.
- d) All other relevant requirements prescribed for implementation by the BPLO, the CEO and the MHD shall likewise be strictly observed.

CHAPTER XIV
Terminals, Service Stations, and Loading and Unloading Areas for
Passenger Buses, Jeepneys and Tricycles

SEC. 48. Standard Sanitation Policy Requirements. – In the operation and administration of terminals, service stations, and loading and unloading areas for passenger buses, jeepneys and tricycles within the City of Manila, and in addition to the Sanitary Permit and health certificates for personnel issued by the MHD, the following policies shall govern:

- a) There shall be provisions for personal hygiene facilities at all terminals and loading and unloading areas, which include the following items:
 - i. Comfort rooms for males and females with special facilities for disabled persons and pregnant women
 - ii. Wash bins furnished with running water, soap and paper towel
 - iii. Ample garbage bins with proper waste segregation labelling and a regular cleanliness and waste disposal system
- b) There shall be provisions for a well-ventilated and lighted ample waiting area for passengers equipped with capacity seating facilities.
- c) Every terminal shall be provided with a sewage system and an effective vermin control program.
- d) All other relevant requirements prescribed for implementation by the BPLO, the CEO and the MHD shall likewise be strictly observed.

CHAPTER XV
Picnic Grounds

SEC. 49. Standard Sanitation Policy Requirements. – In the operation and administration of picnic grounds within the City of Manila, and in addition to the Sanitary Permit and health certificates for personnel issued by the MHD, the following policies shall govern:

- a) The design, maintenance and improvement of picnic ground sites shall include an effective drainage and sewage system, and shall not be subject to flooding.
- b) Picnic houses shall be equipped with adequate lighting and provided with personal hygiene facilities, which include the following items:
 - i. Comfort rooms for males and females with special facilities for disabled persons and pregnant women
 - ii. Wash bins furnished with running water, soap and paper towel
 - iii. Ample garbage bins with proper waste segregation labeling and a regular cleanliness and waste disposal system
- c) Every picnic site shall be provided with a sewage system and an effective vermin control program.
- d) All other relevant requirements prescribed for implementation by the BPLO, the CEO and the MHD shall likewise be strictly observed.

CHAPTER XVI
Bars, Dance Halls, Nightspots and Day Clubs,
Karaoke and Music Lounges

SEC. 50. Mandatory Acquisition of Pink Health Certificate – Pink Card – for Entertainers. – It shall be mandatory for every entertainer as defined in Section 3(s) of this Code, employed in any bar, dance hall, night club, day club, karaoke lounge and music lounge within the City of Manila to acquire a Health Certificate, otherwise known as Pink Card which is processed and printed in card form color-coded as pink, from the Division of Sanitation of the MHD.

Likewise, it shall be compulsory for all personnel employed in such establishments as hereinabove stated to obtain the said pink health certificate in accordance with Chapter III of this Code. In addition, such personnel shall undergo work-appropriate tests and seminars on the following subjects at the corresponding institutions:

- a) Venereal diseases, conducted by the Social Hygiene Clinic of the MHD
- b) Stool test (fecalysis), conducted by the PHL
- c) Acid fast bacilli (sputum) test or Chest X-ray examination, conducted by the PHL
- d) Drug test, conducted by the PHL
- e) Acquired Immune Deficiency Syndrome (AIDS) and Human Immunodeficiency Virus (HIV), conducted by the Social Hygiene Clinic of the MHD

The failure to present proof undergoing tests and seminars, or otherwise the failure to account for such personnel who are previously tested or had undergone the seminars as stated herein shall be subjected to fines and/or penalties under this Code.

SEC. 51. VIP Room Requirements. – VIP rooms at establishments under this Chapter shall be allowed; provided, however, that each room has a transparent window without door locks and free from any impeded view from the outside with appropriate lighting to identify room occupants.

SEC. 52. Standard Policy Requirements. – In the operation and administration of the establishments under this Chapter, and in addition to the Sanitary Permit and health certificates for personnel issued by the MHD, the following policies shall govern:

- a) There shall be provisions for adequate comfort rooms equipped with running water, with proper segregation for males and females and with facilities for persons with special needs.
- b) There shall be the provision of a sewage system and an effective vermin control program.
- c) An adequate number of garbage bins and trash cans with appropriate labelling for biodegradable, recyclable and non-recyclable waste in accordance with existing waste segregation policies.
- d) The preparation of food and drinks shall be in accordance with relevant provisions of this Code.
- e) All other relevant requirements prescribed for implementation by the BPLO, the CEO and the MHD shall likewise be strictly observed.

CHAPTER XVII

Tonsorial and Beauty Establishments

SEC. 53. Standard Policy Requirements. – In the operation and administration of tonsorial and beauty establishments within the City of Manila, and in addition to the Sanitary Permit and health certificates for personnel issued by the MHD, the following policies shall govern:

- a) All personnel directly servicing, as well other personnel assisting in, the tonsorial and beauty needs of customers shall always wear clean working garments and wash their hands thoroughly with soap and water.
- b) Smoking or eating while on duty shall be at all times prohibited.
- c) All tools and implements for customer servicing shall be sanitized and disinfected before and after use.
- d) Every customer shall be supplied with fresh towel and linen as an essential part of the service.
- e) There shall be provisions for garbage bins and trash cans with the adoption of an effective vermin control program.
- f) Precautions shall always be observed to prevent contact with diseases, with emphasis on customers showing any form of skin disease or infirmity.

CHAPTER XVIII

Massage Parlors, Physical Therapy Clinics and Sauna Bath Establishments

SEC. 54. Standard Policy Requirements. – In the operation and administration of Massage Parlors, Physical Therapy Clinics and Sauna Bath Establishments within the City of Manila, and in addition to the Sanitary Permit and health certificates for personnel issued by the MHD, the following policies shall govern:

- a) All personnel directly involved with, or otherwise assisting in, the massage or physical therapy needs of customers shall always wear clean working clothing and wash their hands thoroughly with soap and water.
- b) Smoking or eating while on duty shall be at all times prohibited.
- c) All tools and implements for customer servicing shall be sanitized and disinfected before and after use.
- d) Every customer shall be supplied with fresh towel and linen as an essential part of the service.
- e) There shall be provisions for garbage bins and trash cans with the adoption of an effective vermin control program.
- f) The premises shall be kept clean and sanitary at all times.
- g) All other sanitation requirements under this Code, so long as relevant in the maintenance of the premises, shall likewise apply.

SEC. 55. Essential Requisite for Therapists. – All massage and physical therapists shall secure a Certificate of Accreditation from the Committee of Examiners of the DOH. No person shall be authorized or otherwise allowed to practice the profession as herein contemplated without a corresponding registration and duly approved by the Secretary of Health as of January of 2015 pursuant to Administrative Order No. 2010-0034 dated December 1, 2010.

CHAPTER XIX

Hotels, Condominiums, Apartments and Inns, Boarding Houses, Bed Space Units and Dormitories

SEC. 56. Standard Policy Requirements. – In the operation and administration of hotels, condominiums, apartments and inns, boarding houses and dormitories within the City of Manila, and in addition to the Sanitary Permit and health certificates for personnel issued by the MHD, the following policies shall govern:

- a) Any extension or structural expansion of the establishments as contemplated under this Chapter shall require the issuance of a corresponding Sanitary Permit prior to its operation.
- b) All units for patrons shall be equipped with toilet facilities with adequate running water.
- c) Every unit shall be kept clean and in good sanitary condition at all times.
- d) For establishments with in-house food service, the operation of the same shall be in accordance with the relevant provisions under Chapters VI to X of this Code.
- e) All establishments shall adopt a reliable waste disposal and vermin control program.
- f) Pet animals brought into establishments shall be kept in cages or kennels separate from living quarters.
- g) A fire exit passageway shall be provided with specific passage flow pattern, which shall be posted at conspicuous areas within the vicinity.

CHAPTER XX

Vermin Control and Fumigation

SEC. 57. Policy Requirements for Vermin Control and Fumigation Establishments. – In the operation and administration of vermin control and fumigation establishments within the City of Manila, and in addition to the Sanitary Permit and health certificates for personnel issued by the MHD, the following policies shall govern:

- a) Registration and accreditation of the establishments by the MHD shall be essential before engaging in the treatment of any premises.
- b) Activities and procedures for Vermin abatement and fumigation shall require a clearance from the MHD prior to actual implementation.
- c) A Certificate of Completion, duly signed by the City Health Officer, shall be issued upon satisfactory result of the treated premises.

CHAPTER XXI

Sewage and Septage Collection and Disposal

SEC. 58. Governing Laws for Sewage Collection and Disposal Including Drainage System. – Sewage collection and disposal as well as drainage system installation and management shall be governed by the provisions of Chapter XVII of the Sanitation Code of the Philippines, the Clean Water Act, the National Building Code of the Philippines.

SEC. 59. Mandatory Provision of Sanitary Toilet Facilities, Septic Tank System and Septage Management. – It shall be essential for all establishments covered by this Code, irrespective of classification or purpose, inclusive of quarters and resettlement sites, to provide adequate toilet facilities with a central septic tank system, thus no untreated excreta or wastewater shall be discharged into open drainage canals, piped drainage systems, or otherwise into the environment.

SEC. 60. Essential Proof of Treatment Prior To Disposal. – It shall be essential for all establishments covered by this Code to secure the following documents as proof of sewage treatment prior to disposal to any body of water:

- a) Certificate of Interconnection to public sewer system
- b) Discharge Permit
- c) Desludging Certificate from any water transporter duly accredited by the DENR

CHAPTER XXII

Garbage Disposal

SEC. 61. Improper Garbage Disposal and Other Governing Laws. – The improper disposal of garbage of any kind shall in no case be permitted or tolerated at all times. For this purpose, City Ordinance Numbers 7876, 8194 and 8282 are hereby adopted and shall therefore form an integral part of this Chapter.

SEC. 62. Mandatory Sanitary Permit and Health Certificate for Recyclable Garbage, Junk, Refuse and Swill Collection. – It shall be compulsory for every establishment engaged in the business of collecting recyclable garbage, junk, refuse or swill within the City of Manila to secure a Sanitary Permit from the MHD, as well as health certificates for its personnel, prior to the operation and administration thereof.

CHAPTER XXIII

Nuisances, Offensive Trades and Merriment

SEC. 63. Mandatory Cleanup of Uninhabited, Unattended Properties and Idle Lots. – For every property found to be uninhabited without any action to tend the same, and for every vacant lot found to be idle, which is further found to be a potential breeding ground for disease-carrying insects or vermin, the City Health Officer shall ascertain and issue a notice to the owner or his authorized representative requiring the latter to conduct a cleanup of the premises at predetermined schedule under supervision of the Sanitation Officer, failing which a Mission Order shall be issued for such cleanup by the City Government. However, the cost for such service shall be charged against such owner or representative.

SEC. 64. Swine and Poultry Raising at Inhabited Places. – It shall be unlawful for any person to engage in the business or activity of raising swine or poultry at any residential area or zone within the City of Manila. For this purpose, no pigpen or poultry pen, or otherwise any stockade, cage or similar enclosure shall be allowed to be constructed or otherwise established at or adjacent to any place of human habitation.

SEC. 65. Noise-Causing Revelry. – All applicable provisions of Chapter XIX of the Sanitation Code of the Philippines on revelry that causes audible annoyance to the neighborhood is hereby adopted and shall form an integral part of this Chapter. For this purpose, any reported activity that qualifies hereunder shall be acted upon straightaway by the MHD, which shall prescribe remedial measures. In the event of refusal to comply, the revelry shall be treated as a nuisance per se subject to abatement without prejudice to the filing of an appropriate complaint. If the revelry is found to be a health hazard, the City Health Officer shall recommend to the BPLO the immediate issuance of a Cease-and-Desist Order or any other possible means in the interest of public health.

CHAPTER XXIV Environmental Pollution

SEC. 66. Abatement of Environmental Pollution. – For the purpose of this Chapter, the following laws are hereby adopted and shall form integral parts hereof:

- a) The pertinent provisions of Republic Act No. 3931
- b) The Implementing Rules and Regulations of the National Water and Air Pollution Control Commission
- c) The pertinent provisions of Presidential Decree No. 480
- d) The Implementing Rules and Regulations of the Radiation Health Office of the DOH
- e) All pertinent ordinances of the City of Manila on environmental pollution

CHAPTER XXV Port and Vessel Sanitation

SEC. 67. Vessel Sanitation. – For the purpose of this Chapter, the provisions under Article II of the Quarantine Regulations of Republic Act No 123 are hereby adopted and shall form integral parts hereof.

CHAPTER XXVI Human Cadaver Disposal (Interment, Exhumation, Cremation and Treatment at Funeral Establishments)

SEC. 68. Governing Law on Disposal of Human Cadaver. – For the purpose of human cadaver disposal, the provisions of Chapter XXI of the Sanitation Code of the Philippines and its relevant implementing rules and regulations are hereby adopted as governing law and made integral parts hereof.

SEC. 69. Requirements for Interment and Cremation. – The interment and cremation of human cadaver shall be governed by the following requirements:

- a) No cadaver shall be interred or otherwise cremated without securing a death certificate from the MHD, except in special case provided by law.

- b) The death certificate shall be signed by the attending private or government physician before the same is registered at the Local Civil Registry Office of Manila as prescribed by the DOH.
- c) The death of any individual within the territorial jurisdiction of the City of Manila shall be reported to the MHD within forty-eight (48) hours, and the duly accomplished Death Certificate for the deceased shall be submitted to the Local Civil Registry Office of Manila within thirty (30) days, after occurrence of such death. Any reporting beyond the period herein prescribed shall be accompanied with additional requirements.
- d) In the event that the cause of death is a dangerous contagious disease, the cadaver of the deceased shall be cremated with corresponding reporting to the MHD within twenty-four (24) hours after death. The cadaver shall no longer be brought for autopsy or funeral servicing and public viewing, except in case of special crimes allowed by law.

SEC. 70. Shipment and Transfer of Cadaver. The shipment or transfer of human cadaver shall be subject to the following requirements:

- a) A Certified True Copy of the Death Certificate issued by either the Local Civil Registry Office or the Philippine Statistics Authority (PSA)
- b) A Transfer Permit secured from the local health authority of the point of origin of shipment or transfer
- c) A Transfer Permit secured from the local health authority of the point of arrival of shipment or transfer
- d) Proof of proper embalmment of the cadaver

Shipment of cadaver between the City of Manila and any foreign state or local government shall be governed by the rules and regulations of the National Quarantine Office and the MHD

SEC. 71. Cadaver with Medico-Legal Case. – If the City Health Officer signing the Certificate of Death has reason or reasons to believe or suspect that the cause of death of an individual was due to foul play and, hence a medico-legal case, he shall immediately notify the same to the appropriate officers of the Philippine National Police (PNP) or the National Bureau of Investigation (NBI). Causes of death that are considered as medico-legal cases include, but are not limited to, felonies under existing criminal laws, suicide of any kind, accidents resulting to death, or any other acts of violence inflicted upon a person that result to death or sudden death of undetermined cause.

SEC. 72. Exhumation of Remains. – Disinterment of remains, or exhumation of human cadaver, may be permitted for a short period of time, provided that the same is requested by the PNP or the NBI, or upon judicial order of a court of competent jurisdiction, subject to the approval of the City Health Officer.

SEC. 73. Release of Cadaver from Medical Establishments. – It shall be unlawful for any hospital, clinic and other medical establishment to release any cadaver within its custody to any funeral parlor or other person, whether individual or juridical, without the express consent of the relatives of the deceased upon diligent determination of blood relationship.

SEC. 74. Cadaver that is Not Embalmed. – Except when required by legal investigation, or when permitted by the MHD, a cadaver that did not undergo embalmment has to be interred within twenty-four (24) hours after death, subject to the usual processes as the City Health Officer may deem necessary.

CHAPTER XXVII

Food and Non-Food Establishments

SEC. 75. Business Permit Issuance with Prior Sanitary Permit. – The BPLO may issue business permits to the following establishments that have secured the sanitary permit with prerequisite inspection:

- a) Banks and banking institutions
- b) Security agencies
- c) Terminal garages
- d) Pay parking establishments
- e) Booking offices
- f) Ticketing offices
- g) Recruitment agencies
- h) Real estate developers
- i) Real estate brokers
- j) Schools, universities, and other educational institutions
- k) Talent promotion companies
- l) Dance studios
- m) Television promotion companies
- n) Television stations
- o) Photo studios
- p) Insurance companies and agencies
- q) Law firms
- r) Holding companies
- s) Accounting firms
- t) Financing institutions and companies
- u) Foreign exchange outlets
- v) Money exchange outlets
- w) Administrative offices
- x) Principal offices of corporations and companies holding main offices outside Manila
- y) Consultancy offices
- z) Main and branch offices of government-accredited gambling establishments
- aa) Horseracing stadia
- bb) Billiard halls
- cc) Swimming pools
- dd) Lottery outlets
- ee) Bingo outlets
- ff) Lending investors
- gg) Cooperative establishments
- hh) Manufacturers of non-food products
- ii) Retailers of non-food products
- jj) Wholesalers of non-food products
- kk) Importers of non-food products
- ll) Installers of tiles and floor coverings
- mm) Installers of glass and aluminum and glass wares for buildings and building units
- nn) Display offices
- oo) Sales offices
- pp) Indentors

- qq) Advertising firms
- rr) Barber shops
- ss) Beauty parlors
- tt) Call center offices
- uu) Dress shops
- vv) Driving schools
- ww) Event organizers
- xx) General contractor firms
- yy) Goldsmith shops
- zz) Graphic design firms
- aaa) Janitorial service firms
- bbb) Key duplicating and locksmith outlets
- ccc) Interior design firms
- ddd) Computer leasing outlets
- eee) Pawnshops
- fff) Printing press firms
- ggg) Private warehouses

SEC. 76. Business Permit Issuance with Mandatory Requirement of Prior Sanitary Permit. – The BPLO shall not issue business permits to the following establishments without having passed the compulsory sanitation inspection and secured a sanitary permit:

- a) Hospitals
- b) Dental clinics
- c) Optical clinics
- d) Lying-in clinics
- e) Diagnostic laboratories
- f) Slaughterhouses
- g) Funeral parlors
- h) Junk shops
- i) Fast-food outlets
- j) Restaurants
- k) Liquor bars
- l) Cocktail lounges
- m) Food catering service firms
- n) Bakeshops
- o) Coffee shops
- p) Food canteens
- q) Carinderias
- r) Kitchenettes
- s) Fast-food restaurants and outlets
- t) Massage parlors
- u) Private markets
- v) Supermarkets
- w) Shopping centers
- x) Manufacturing centers
- y) Condominiums
- z) Dormitories
- aa) Hotels

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CHAPTER XXVIII

Special Sanitation with Routine Disinfection in the Event of a Disease Outbreak

SEC. 77. Initial Procedure in the Event of a Disease Outbreak. – It shall be the duty of the MHD to ascertain, verify the presence of an outbreak of a contagious disease in any community within the City of Manila. For this purpose, the City Health Officer shall carry out the following procedure:

- a) Confirm the existence of the outbreak
- b) Determine the geographical scope of the outbreak
- c) Determine the number of infected individuals
- d) Identify the disease or diseases involved and the best cure therefor
- e) Report to and coordinate with the DOH to ascertain whether the outbreak is a Local Epidemic or a Pandemic and the prescribed duration thereof
- f) Report to the City Mayor for the issuance of appropriate orders and instructions

SEC. 78. Procedure in the Event of a Local Epidemic. – If the reported disease outbreak is in the nature of a Local Epidemic, the following measures shall be carried out:

- a) The City Mayor shall determine the necessity of a quarantine and impose the same to prevent any further spread of the disease from one community to another.
- b) The City Health Officer shall immediately alert the district hospitals and health centers for the purpose of readiness in accommodating patients afflicted by the outbreak and the procurement of all appropriate medicines and other medical items and supplies for medical attention and treatment.
- c) The City Health Officer shall likewise immediately alert private medical institutions within or adjacent to the areas under quarantine for the purpose of readiness in accommodating patients afflicted by the outbreak.
- d) All homes and establishments affected by the local epidemic and quarantine shall be advised accordingly for the adoption of measures to avoid any further contagion.

SEC. 79. Procedure in the Event of a Pandemic. – If the reported disease outbreak is in the nature of a Pandemic, the following measures shall be carried out:

- a) Through coordination with the DOH and other key agencies and offices of the National Government, the City Mayor shall carry out the prescribed citywide quarantine, curfew and other restrictions on human movement and business transactions until the same is lifted or otherwise modified.
- b) The City Health Officer shall immediately alert all district hospitals and health centers for the purpose of readiness in accommodating patients afflicted by the outbreak and the procurement of all appropriate medicines and other medical items and supplies for medical attention and treatment. He shall likewise alert all private medical institutions within the City of Manila for their own readiness and other relevant measures.
- c) With the coordination of barangay units, all homes and establishments shall be advised accordingly for the adoption of measures to avoid any further contagion.

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SEC. 80. Duty of Food and Non-food Establishments. – It shall be the duty of every establishment within the City of Manila, whether classified as food or non-food establishments as defined in this Ordinance, upon learning of a disease outbreak and the location of the imposed quarantine regardless of classification and independently of measures carried out by the City Government, to immediately adopt its own measures to help prevent contagion from reaching its premises and personnel, which shall include the measures found hereinbelow:

- a) Procure and use the following items for better-quality area sanitation as well as personal hygiene:
 - i. Alcohol containing a concentration of at least 70% ethyl, isopropyl or other related antibacterial solution
 - ii. Hand sanitizer
 - iii. Complete first aid kits
 - iv. Soap, detergents and other related surfactants
 - v. Face masks and face shields if the same would correspond to the nature of the outbreak
 - vi. Garbage receptacles with sealed lids and proper labeling for the disposal of items considered as infectious waste
- b) Corresponding to the nature of the disease involved in the outbreak, procure and use the following items for monitoring and environmental sanitation purposes:
 - i. Thermometer that meets minimum standards for personal use
 - ii. Bleach or other antibacterial disinfectant solution
 - iii. Depending on the volume of personal interaction or use at any given area in the establishment and the size of the premises involved – antibacterial air purifier or antibacterial ultraviolet lamp emitting Type C ultraviolet (UV-C) ray
- c) Issue appropriate memoranda and other effective means of information at all workplaces and designate any representative in charge of managing sanitation and disinfection in the workplace.
- d) Make changes in the work schedule of all personnel as would be necessary to reduce personal interaction.
- e) Conduct a daily recording of personnel on the overall physical condition to help ensure any presence of symptoms of the disease subject of the outbreak.
- f) Prescribe a daily sanitation and disinfection routine at related areas to be carried out by appropriate personnel with emphasis on items and surfaces frequented with direct and repeated human contact to help minimize contamination and prevent disease transmission.
- g) For every establishment managing any transport vehicle, prescribe a sanitation and disinfection routine at appropriate portions of the vehicle before and after any schedule for transporting passengers or goods, to be carried out by drivers or authorized personnel with emphasis on items and surfaces frequented with direct and repeated human contact to help minimize contamination and prevent disease transmission.

SEC. 81. Duty of Other Establishments. – It shall be the duty of occupants of every other establishment not otherwise defined in this Code, which includes household residences, rest quarters and other quarters for general dwelling purposes, to adopt pertinent portions of Section 79 of this Code in order to carry out special sanitation with disinfection of the premises as well as improved personal hygiene.

CHAPTER XXIX Prescribed Fees

SEC. 82. Schedule of Sanitary Inspection Fees. – The following schedule of fees for sanitary inspection is prescribed as found hereinbelow, to wit:

Establishment and Unit/s Included	Fee (in Philippine currency)
1. Water supply establishments	
a) Main office	1,600.00
b) Individual branch offices	1,000.00
2. Financial institutions such as banks, money shops, finance and other investment companies, dealers in securities and foreign exchange dealers	
a) Main office	1,200.00
b) Individual branch offices	600.00
3. Gasoline stations	1,000.00
4. Private hospitals	1,600.00
5. Medical and dental clinics and veterinary clinics	500.00
6. Dwellings and other spaces for rent	
a) Hotels, motels, apartelle establishments, inns and drive-inns	
i. With more than 150 rooms	1,600.00
ii. With more than 100 to 149 rooms	1,200.00
iii. With 50 to 99 rooms	800.00
iv. With 25 to 49 rooms	400.00
b) Apartments, on a per unit/door basis	80.00
c) Residential houses for rent, on a per unit basis	
i. With garage and/or swimming pool	600.00
ii. Without garage and/or swimming pool	300.00
iii. With rooms occupied in common by different tenants sharing a common kitchen and other facilities of the same nature	150.00
d) Dormitories, lodging or boarding houses with accommodation for:	
i. More than 40 boarders or lodgers	1,600.00
ii. Between 15 and 39 boarders and lodgers	1,200.00

iii. Less than 15 boarders and lodgers	800.00
e) Condominiums, on a per unit basis	100.00
7. Commercial establishments, on a per unit or stall basis	100.00
8. Institutions of learning	1,200.00
9. Media facilities	600.00
10. Cable and wireless communication companies	
a) Main office	1,200.00
b) Individual branch offices	600.00
11. Telephone and electric power companies	
a) Main office	800.00
b) Individual branch offices	600.00
c) Telephone main distribution and electric power plants	1,200.00
12. Administrative offices, display offices, and/or professional offices	500.00
13. Lending investors	500.00
14. All other business establishments (industrial and commercial) -	
a) With an area of more than 1,000 Sq. M.	1,600.00
b) With an area between 500 Sq. M. and 1,000 Sq. M.	1,200.00
c) With an area between 200 Sq. M. and 500 Sq. M.	800.00
d) With an area between 100 Sq. M. and 200 Sq. M.	600.00
e) With an area between 50 Sq. M and 100 Sq. M.	400.00
f) With an area between 25 Sq. M. and 50 Sq. M.	200.00
g) With an area of less than 25 Sq. M.	120.00

SEC. 83. Health Certificate Fee. – Every person who is required by this Code, other existing law or regulations to secure a Health Certificate from the MHD, which is valid from one (1) year from date of issuance, shall pay a fee of One Hundred Pesos (PhP100.00).

SEC. 84. Fee for Certificate of Potability of Drinking Water. – Every establishment required by this Code, other existing law or regulations to secure a Certificate of Potability of Drinking Water from the MHD shall pay a fee of Two Hundred Pesos (PhP 200.00). The certificate shall lose validity in the event of a conducted examination yielding negative results.

CHAPTER XXX

Penal Provisions

SEC. 85. Violation by an Individual Person. – Any person who violates any provision of this Code shall be punished as follows:

- a) For the First Offense – a fine of not more than Three Thousand Pesos (PhP3,000.00)
- b) For the Second Offense – a fine of not more than Five Thousand Pesos (PhP5,000.00) and the revocation of the Health Certificate

SEC. 86. Violation by an Establishment. – Any establishment that violates any provision of this Code shall be punished as follows:

- a) For the First Offense – a fine of not more than Three Thousand Pesos (PhP 3,000.00) and confiscation of items involved in the offense
- b) For the Second Offense – a fine of Four Thousand Pesos (PhP 4,000.00) with recommendation by the MHD to the BPLO for a Cease-and-Desist Order on the establishment's operations to take effect forthwith
- c) For the Third Offense – a fine of Five Thousand Pesos (PhP 5,000.00) with recommendation by the MHD to the BPLO for a Closure Order on the establishment to immediately effect a permanent closure thereof

If the offense is committed by a corporation, partnership or other juridical entity duly organized in accordance with law, the President, Chief Executive Officer, General Manager, Managing Partner, or such other officer responsible for operations shall be liable for the commission of the offense penalized herein.

SEC. 87. Obstruction of Implementation of the Code. – Any person who shall interfere, hinder or oppose, or cause the interference, hindrance or opposition against any officer or duly authorized representative implementing this Code, or who shall remove, destroy, damage or alter the contents of any notice of any kind affixed to any establishment in relation to the implementation of this Code shall be punished by a fine of not more than Two Thousand and Five Hundred Pesos (PhP 2,500.00), or imprisonment for a period of not more than six (6) months, or both such fine and imprisonment at the discretion of the court.

SEC. 88 Liability under Other Laws. – The foregoing penalties under this Ordinance shall be without prejudice to any other liabilities under existing laws arising from or on the occasion of the prohibited acts herein prescribed.

SEC. 89. Implementing Rules and Regulations. – The Manila Health Department shall promulgate the Implementing Rules and Regulations (IRR) of this Ordinance within thirty (30) days after its approval, subject to the approval of the City Council. Such rules and regulations shall take effect fifteen (15) days after its publication.

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CHAPTER XLI
Final Provisions

SEC. 90. Repealing Clause. – Any ordinance, implementing rule or regulation or provision thereof contrary to or inconsistent with this Ordinance or any provision hereof is hereby repealed, amended or modified accordingly.

SEC. 91. Separability Clause. – If any provision of this Code is declared invalid, the other provisions not otherwise declared invalid shall remain in full force and effect.

SEC. 92. Effectivity. – This Act shall take effect after its publication in any newspaper of general circulation.

This Ordinance was finally enacted by the City Council of Manila on December 2, 2021.

PRESIDED BY:


SALVADOR PHILIP H. LACUNA
Acting Presiding Officer
City Council, Manila

ATTESTED:


LUCH R. GEMPIS, JR.
City Government Department Head III
(Secretary to the City Council)

APPROVED BY HIS HONOR, THE MAYOR, ON APR 06 2022


FRANCISCO "Isko Moreno" DOMAGOSOY
Mayor
City of Manila

ATTESTED:


BERNARDITO C. ANG
City Government Department Head III
(Secretary to the Mayor)

RNF: rrb/acl/jok/cpl/jmt/jrp