



Republic of the Philippines
Region IX
PROVINCE OF ZAMBOANGA SIBUGAY
Municipality of Buug
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OFFICE OF THE SANGGUNIANG BAYAN

Excerpt FROM THE MINUTES OF THE 44TH REGULAR SESSION OF THE SANGGUNIANG BAYAN NG BUUG ZAMBOANGA SIBUGAY HELD AT THE MUNICIPAL SESSION HALL, BUUG, ZAMBOANGA SIBUGAY ON DECEMBER 2, 2024 AT 10:00 IN THE MORNING.

NAME	POSITION	PRESENT	ABSENT	LATE	OB
HON. JONAM R. LAGAS	Municipal Vice-Mayor Presiding	√			
Hon. Marvin Jessie G. Gako	SB Member		√		
Hon. Sherwin R. Quintero	SB Member	√			
Hon. Romeo L. Cerbo	SB Member	√			
Hon. Freida C. Curiba	SB Member	√			
Hon. Abdul S. Dimasagka	SB Member	√			
Hon. Julio S. Alcantara, Jr.	SB Member	√			
Hon. Eduardo F. Emorecha	SB Member	√			
Hon. Renato T. Banagan	SB Member, Floor Leader		√		
Hon. Keith Jones B. Lagas	Liga Ng Mga Barangay	√			
Hon. Riel Laurence F. Maquiling	SKF President	√			

MUNICIPAL ORDINANCE NO. 46-2024

AN ORDINANCE PRESCRIBING THE HEALTH, HYGIENE AND SANITATION CODE OF THE MUNICIPALITY OF BUUG.

WHEREAS, Section 15 of Article II of the 1987 Constitution provides that the "State shall protect and promote the right to health of the people and instill health consciousness among them";

WHEREAS, there is no existing sanitary ordinance of the Municipality of Buug and there is an imperative need to adopt a sanitation code for the protection of the constituents of Buug, Zamboanga Sibugay;

WHEREAS, due to the unsanitary and unregulated business practices of some business establishments, there is an urgent need to address the said deterioration and the rising health, sanitation and safety problems threatening the residents of the Municipality of Buug;

WHEREAS, without prejudice, this Code shall be taken together with the following Ordinances:

- a. Municipal Ordinance No. 03-2009 — "An Ordinance providing for incentives to prospective and existing Investors and for other purposes;
- b. Municipal Ordinance No. 08-2023 – "An ordinance Enacting the Revised and Updated Local Revenue Code Taxes of the Municipality of Buug, Zamboanga Sibugay;
- c. Municipal Ordinance No. 09-2023 — "An Ordinance Enacting the Revenue Code of the Municipality of Buug Local Fees and Charges;
- d. Municipal Ordinance No. 08-2009 — "An Ordinance implementing Chapter XXVI – Disposal of dead persons as provided for in Presidential Decree No. 856 known as Code Sanitation of the Philippines;

CHAPTER I

SECTION 1. TITLE. This Code shall be known as the "**SANITATION CODE OF THE MUNICIPALITY OF BUUG.**"

SECTION 2. COVERAGE. This Code shall govern all objects situated within Municipality of Buug and all persons, entities or agencies involved in activities or related fields specifically made subjects to the regulations and provisions embodied in this Code.

SECTION 3. DEFINITION OF TERMS. For purposes of this ordinance, the following terms shall mean as follows:

1. **FOOD ESTABLISHMENT** — a place where food or drinks are manufactured, stored, reserved, sold and processed;
2. **FOOD HANDLER** — any person who directly serves, prepares and handles or sells food and drinks or who, in the process, gets in contact with any eating or cooking items such as utensils, dishes and/or pans and pots, and/or food vending machines, such as cook, assistant cook, waiter/waitresses, dishwasher, bus boy, etc.
3. **NON-FOOD HANDLER** — any person employed in a food establishment who does not actually / directly handle, store or serve food, drinks or ice or who does not come into contact with any eating or cooking items, also includes janitor, office personnel or security guard.
4. **FOOD SERVICE ESTABLISHMENT** — any food establishment that serves food or drinks whether these are prepared within the establishment or elsewhere, such as coffee shop, cafeteria, canteen, panciteria, carinderia, bistro, fast food, refreshment parlour, snack bar, cocktail lounge, disco or night clubs, food kitchen or caterer's Premises and other similar establishments that are found in hospitals, schools, hotels, motels, boarding houses or dormitories, malls and office buildings.
5. **FOOD MANUFACTURING** — any activity pertaining to the processing and/or making of food or drinks, such as that undertaken by bakeries, bakeshops, processed meat plants, soft drinks or fruit drink plants.

6. **ACCREDITED LABORATORY** — a facility equipped with testing equipment and materials that is duly authorized and accredited by the Department of Health to perform such (or specific) tests or examinations.
7. **REFUSE** — an inclusive term for all solid waste products consisting of garbage, rubbish, ashes, manure, right soil, dead animals, street sweepings and industrial waste.
8. **PUBLIC MARKET** — a place designated by the municipality, where dry and wet commodities and goods, perishable or non-perishable are sold.
9. **PRIVATE MARKET** — any place owned or operated by a private individual or entity that is duly licensed by the municipality to operate a market, including stalls, mini-markets and supermarkets where dry and wet commodities and goods, perishable or non-perishable are sold (fresh and/or frozen livestock, poultry, fish and vegetables are sold).
10. **TALIPAPA** — a designated area/place by the barangay or municipality with stalls or open display areas wherein meat, poultry, fish, vegetables, fruits and other food products are sold.
11. **POULTRY** — domestic fowls such as chicken, duck, goose, turkey or other similar animals that are raised for meat and eggs, also includes fighting cocks.
12. **ABATTOIR OR SLAUGHTER HOUSE** — an area duly approved and registered for the purpose of slaughtering animals suited for public consumptions.
13. **SAUNA BATH ESTABLISHMENT** — an establishment where customers are exposed to steam bath which is generated by spring water on hot stones or by some other means.
14. **MASSAGE** — a method wherein the superficial soft parts of the body are rubbed or stroked or kneaded for remedial or aesthetic or hygienic purposes.
15. **SAUNA BATH ATTENDANT** — a person who performs and applies a proper technique of giving steam bath to costumers.
16. **MASSAGE CLINIC/ PARLOR** — an establishment where massage is administered to costumers.
17. **MASSAGE CLINIC ATTENDANT** — a trained person duly permitted to massage costumers under the guidance and supervision of a masseur.
18. **MASSUER/MASSEUSE** — a trained person duly licensed to perform massage and to supervise massage clinic/parlor attendants.
19. **NIGHT CLUBS/ENTERTAINMENT ESTABLISHMENTS** — an establishment usually open during the night serving liquor and food, provides a live entertainment show or music, with a space for dancing and employing Entertainment Establishment Workers (EEW).
20. **STALL** — an open compartment of area designated for the sale or display of commodities including food products.
21. **IMPERVIOUS MATERIAL** — any hardware material that is impenetrable, not susceptible to tarnishing, not affected by the harsh elements of nature such as mildew, algae, fungi or moisture, and with smooth surface that is durable and resistant to wear such as stainless-

steel plates, ceramic tiles, porcelain, marble glass and water or moist resistant materials.

22. **TOILET FACILITY** — refers to a structure built of materials of any kind inside or as part of a house or building used by its residents, occupants, visitors, employees, transients or customers as a lavatory with septic tank built for the purpose.
23. **WATER FACILITY** — any entity engaged in the development of water source, water abstraction, water treatment and water distribution such as Balibago Water District, water works operators in subdivisions, as well as abstractor users, water refilling stations, etc.
24. **WATER HAULER** — any person, firm or entity that obtains water from its sources and transports, stores and operates equipment to deliver water for public consumption.
25. **TONSORIAL AND BEAUTY ESTABLISHMENT** — includes barber shops, beauty parlours, hairdressing and manufacturing establishments and figure slandering salon and other establishments engaged in the physical make-over of an individual.
26. **LOCAL ENVIRONMENTAL CARE** — a document issued by the Municipal Health Office certifying that based on the representations of the project proponent/owner as reviewed and validated by the municipal environmental officer, the proposed project or undertaking will not cause a significant negative environmental impact and the proponent/owner has complied with all the requirements.
27. **WATER-REFILLING STATION/ESTABLISHMENT** — consists of building and premises where water is purified, sold and placed in water containers including the services and equipment or physical and chemical processes for making water suitable for human consumption and other purposes.
28. **SANITARY CLEARANCE** — a clearance issued by the Municipal Health Office to food and water delivery vehicles, mobile water tankers and similar vehicles including its appurtenances that they comply with the design, construction, specification & other requirements of the CHO & DOH.
29. **SANITARY PERMIT** — the permission/certification in writing of the Municipal Health Officer that the establishment complies with the existing minimum requirements upon evaluation and inspection in accordance with this Code and PD Nos. 522 and 856 and their Implementing Rules and Regulations.
30. **JUNK SHOPS/SCRAP TRADING** — a person/company carrying on a business which consists or in part. of buying or selling scrap metal, paper, plastic or other disposable materials.
31. **BUS AND PUBLIC UTILITY VEHICLE (PUV) TERMINAL/STOP/REST AREA** — a public facility where buses/PUVs arrive and depart, and where drivers and passengers can eat, rest or refuel.

32. **STREET FOOD** —ready-to-eat food or drink sold by a hawker or vendor on the street or in other public places, such as at a markets or fairs. It is often sold from a portable food booth, food cart, or food truck and is meant for immediate consumption. This includes, but not limited to, banana cue, calamares, tokneneng, and the rest.

CHAPTER II HEALTH CERTIFICATE

SECTION 4. All food and non-food handlers employed in food establishments, food manufacturing, industrial and commercial establishments, beauty parlors, barber shops, spas, massage clinics, beauty salons, department stores, medical clinics, motels, hotels, condominiums, water facilities, junk shops, drug stores, pharmacies, pharmaceutical distributors, panciterias, sari-sari stores, boarding houses, funeral parlors, ambulant vendors, talipapas, amusement centers, resorts, bus companies & terminals or public transport terminals situated in Buug are required to secure a Health Certificate issued by the Municipal Health Office of Municipality of Buug;

SECTION 5. Applicants for a Health Certificate as required in this Code shall undergo the following trainings and tests and submit the original certificate of completion and certification of the result of the tests:

- Health and Sanitation Seminar/s
- Stool examination, validity within the period of one (1) month
- Chest X-ray valid for six (6) months/Certificate of Dermatitis/Dermatology
- Drug test and Hepatitis B antibody titre (upon request of concerned establishment)
- Urinalysis, validity within the period of one (1) month

SECTION 6. Health Certificates are non-transferable and can be suspended or cancelled at any time for reasons determined by the Municipal Health Officer.

SECTION 7. The Health Certificate Card shall be issued anytime within the year with validity until the end of the current year and shall be worn by the employee at all times during his/ her period of work or duty.

SECTION 8. All required laboratory tests and radiologic examinations under Section 5 hereof shall be conducted by a DOH duly licensed and accredited laboratory/facility

SECTION 9. The Health Certificate shall be valid until the end of the current year and shall be renewed yearly upon submission of a certification of the result of the same requirements at the beginning of the year.

WATER SUPPLY PRESCRIBED STANDARDS AND PROCEDURES

SECTION 10. Water analysis, Examining Laboratories and Submission of Water Sample/s. The examination of drinking water shall be performed only in government or private laboratories duly accredited by the Department of Health. It is the responsibility of the operators of water refilling stations/establishments to submit to accredited laboratories water samples for examination in a manner and at such interval prescribed by the Department of Health based on the Philippine National Standards for Drinking Water;

SECTION 11. All water sources are required to obtain a Certificate of Potability of Drinking Water from Municipal Health Office, likewise all food establishments are required to serve purified water sourced from duly registered water-refilling stations/establishments with Sanitary Permits. Establishments that produce their own purified drinking water are required to undertake monthly bacteriological testing of their water samples;

SECTION 12. The ice supply of food establishments must come from ice plants with Sanitary Permits. In storing and transporting ice intended for public consumption, precautionary measures shall be taken to protect the ice from any source of contamination;

CHAPTER IV WATER HAULER, WATER REFILLING, WATER DELIVERY AND OTHER WATER SUPPLY FACILITIES

SECTION 13. A Sanitary Clearance shall be required for every water delivery vehicle and water tanker delivery truck secured from the Municipal Health Office yearly. The Clearance issued shall be conspicuously displayed in all vehicles at all times.

SECTION 14. Water facilities shall undergo monthly bacteriological examinations and semi-annual physical and chemical analyses to be conducted by a DOH-licensed and accredited laboratory.

CHAPTER V

SECTION 15. Water Retailers and Refilling Stations/Establishments. Any person engaged in the trade and distribution of purified and/or mineral water is required to comply with the following conditions:

1. Submit to a DOH license and accredited laboratory water samples for physical, chemical and bacteriological examination analysis in a manner and interval as prescribed by the DOH;

2. Make available to the personnel of the CHO/DOH all necessary documents and materials needed in the operations of the facility during the conduct of the regular and spot monitoring and supervision;
3. Persons directly involved in the management or supervision of refilling water stations shall undergo the necessary training or seminars, as specified and conducted by the CHO, DOH, or any DOH- accredited professional organization and institution;
4. All water retailers and refilling stations are required to secure initially an Operational Permit from the DOH revalidated annually and a Sanitary Permit to Operate issued by the CHO annually.

CHAPTER VI FOOD ESTABLISHMENTS/FOOD MANUFACTURERS/MARKETS

SECTION 16. It shall be unlawful for any person, firm or establishment to operate a food establishment without a Sanitary Permit from the Municipal Health Office. This Permit may be suspended or revoked by the Municipal Health Officer upon violation of any provisions of this Code; it shall be valid from the date of issue until the end of the current year and shall be renewed yearly.

SECTION 17. The Sanitary Permit shall be displayed at all times in a conspicuous place within the establishment whether public or private. Every stall owner in a public or private establishment shall secure an individual Sanitary Permit;

SECTION 18. All persons employed by a food establishment and food manufacturer whether food or non-food handler is required to submit the necessary requirements and personally secure a Health Certificate from the Municipal Health Office. The Health Certificate is valid upon the date of issue until the end of the current year and renewed yearly;

SECTION 19. Injection of water and/or application of coloring agents or chemicals to fresh or frozen livestock, fish and poultry products are strictly prohibited;

SECTION 20. All food establishment personnel are required to conduct proper hygiene in processing food as hereunder enumerated:

- a. Cooks shall wear clean working garments and should have hairnets, caps and apron.
- b. They should observe good personal hygiene.
- c. They must wash hands thoroughly with soap water and dry them with a clean or disposable towels or hand drying equipment immediately before working or after visiting the toilet.
- d. No food handler with long or manicured fingernails should be allowed to work.
- e. No food handler with active skin infection should be allowed to work.

- f. No jewelry, except a wedding band, should be worn by the food handler during his/her time of duty.
- g. Toilets shall not be near or open directly into spaces where food is prepared, stored or served.

SECTION 21. All food establishments and food manufacturers are required to use iodized salt in their food preparation.

All livestock product was sold or used in any food establishments, food manufacturing and public or private markets shall bear the stamp of inspection by an authorized abattoir. Selling of fresh meat, poultry and fish shall be made only within the premises of duly designated public markets and duly licensed private -markets.

SECTION 22. The following requirements for the issuance of Sanitary Permit for food establishments and manufacturers:

- a. Vermin Abatement Program
- b. Attendance in the Seminar on Proper Waste Disposal and Food Handler's Class
- c. Receipt of payment from the Municipal Treasurer's Office of necessary fees.
- d. Health Certificates of all establishment personnel

SECTION 23. No animals or pets are allowed inside food establishments, except bomb sniffing dogs or K9 on service or duty;

SECTION 24. Owners of high-rise condominiums, hotels, subdivisions and townhouses are requested to obtain a Certificate for Potability of their water facilities every year;

CHAPTER VII DISPOSAL OF REFUSE

SECTION 25. All owners and operators of business establishments within the territorial jurisdiction of the Municipality of Buug shall undergo a seminar on proper waste disposal to be conducted by the Solid Waste Management Office (SWMO) prior to the issuance of a Sanitary Permit;

SECTION 26. Refuse shall be segregated into biodegradable and non-biodegradable;

SECTION 27. All business establishments shall provide for proper refuse collection and storage and provide disposal refuse cans with tight fitting lids that are vermin-proof and easy to clean. All market places shall have holding bins or refuse storage area containers that must be maintained in a manner to be vermin and rodent-proof. Individual stalls in public and private markets shall provide garbage plastic bags for their refuse;

SECTION 28. Any person, natural or juridical, is prohibited from burning garbage or trash or any refuse materials within the territorial jurisdiction of the Municipality of Buug, Zamboanga Sibugay;

SECTION 29. All industrial and commercial establishments are required to put and install adequate and sufficient covered trash receptacles within the vicinity of their facility;

SECTION 30. Refuse shall not be thrown in streets, sidewalks and vacant lots, in any body of water, parks and public places. Garbage for disposal shall be kept inside the premises of the home, facility or establishment and shall only be brought outside, sealed and tied and/or properly placed in sacks or plastic bags, at or just before the time of collection thereof by garbage collectors;

SECTION 31. Garbage trucks loaded with loose materials are required to provide appropriate coverings over the materials being transported;

CHAPTER VIII VERMIN AND RODENT CONTROL

SECTION 32. A vermin and rodent abatement program are mandatory for all food establishments but shall likewise be maintained by all establishments;

CHAPTER IX EVALUATION OF FOOD ESTABLISHMENTS

SECTION 33. The Municipal Health Officer or his/her duly authorized representative shall inspect and evaluate all food establishments at least every quarter and shall conduct additional inspections, re-inspections and evaluations as necessary for the enforcement of the provisions of this Code;

SECTION 34. Within thirty-six (36) hours of the inspection or evaluation, the inspector shall furnish the registered owner, or his/her duly authorized representative or manager of the establishment, the original copy of the inspection report. In cases of non-compliance of certain provisions of this Code, the registered owner, or his/her duly authorized representative or manager, shall be given a reasonable period for compliance. If, upon re-inspection, the inspector finds the correction has not been made, he/she shall promptly report to the owner, or his/her duly authorized representative or manager of the establishment, and after, prior notice and hearing, shall recommend for the revocation of the sanitary permit, as circumstances warrant;

SECTION 35. The Municipal Health Officer may order the immediate suspension of the sanitary permit, whenever he/she finds unsanitary or unhealthy conditions in the operation of a food establishment, which in his judgment constitute a substantial hazard to public health. Any person to whom such an order is issued

shall be afforded a hearing within forty-eight (48) hours from receipt of the order of suspension of sanitary permit;

CHAPTER X
**DANCING HALLS, DANCING SCHOOLS, NIGHT CLUBS/
ENTERTAINMENT ESTABLISHMENTS**

SECTION 36. The following provisions are applicable to Dancing Schools and Dancing Halls:

- a. Any establishment shall operate and open for public patronage only when a sanitary permit has been issued by the Municipal Health Office.
- b. The establishment and its premises shall be kept clean and sanitary at all times.
- c. Patrons shall be provided with adequate potable water and toilet facilities, in accordance with standards.
- d. There will be no private rooms or separate compartments within the facility except those used for lavatories, dressing rooms, bars and kitchens.

SECTION 37. Night Clubs/Entertainment Establishments.

- a. Night clubs/entertainment establishments shall be operated and opened for public patronage only when a Sanitary Permit to Operate is issued by the Municipal Health Office.
- b. No person shall be employed as cook, bartender or waiter without a Health Certificate from the Municipal Health Office.
- c. No persons shall be employed as guest relations officer (GRO)/entertainment establishment worker (EEW) without a Health Certificate issued by the Municipal Health Office. The GRO/EEW shall undergo the necessary tests at the Social Hygiene Clinic of -the CHO.
- d. Patrons shall be provided with adequate potable water and toilet facilities.
- e. VIP rooms in all nightclubs/establishments shall be allowed provided that they are completely transparent, no door locks, free from obstruction of the view from the outside, and properly lighted to enable the identification from the outside persons inside the room.
- f. Security officer/s shall be detailed at the establishments during the time of operation.

CHAPTER XI
MASSAGE CLINICS, SPAS AND SAUNA BATH ESTABLISHMENTS

SECTION 38. No person or entity shall operate a massage clinic, Spa or Sauna Bath establishment without a Sanitary Permit to Operate issued by the Municipal Health Office.

- a. A masseur/masseuse must have a certificate as a registered masseur / masseuse. He/she must possess a Health Certificate issued by the Municipal Health Office.
- b. A service attendant must possess a Health Certificate issued by the Municipal Health Office before being hired in a massage clinic, spa and sauna establishment.
- c. Sanitary Requirements:
 1. The reception and office rooms shall be properly lighted and adequately ventilated.
 2. Every room shall be adequately ventilated, provided with a sliding curtain at the entrance and with a suitable and clean massage table.
 3. Every room shall be properly lighted with thermometers and maintained clean and sanitary at all times.
 4. Sanitary and adequate hand washing, bath and toilet facilities shall be available.
 5. Customers shall be provided with soap, clean towels and sanitized slippers.
 6. Customers shall be required to take a thorough bath before the massage.
 7. The service attendant must wear clean working garments when attending to customers.

SECTION 39. The following persons, regardless of their station of work, shall secure a Health Certificate from the Municipal Health Office after undergoing the necessary laboratory tests/examinations;

GROUP A:

- a. Floor Managers
- b. Models
- c. Dancers
- d. Waiters/Waitresses
- e. GRO/EEW
- f. Masseur/Masseuse
- g. Massage Clinic Attendant

h. Host/Stand-up Comedians

GROUP B:

- a. Cashiers
- b. Cooks
- c. Food Handlers
- d. Club Bouncers
- e. Bands, other performers/artists
- f. Other restaurant workers
- g. Disc Jockeys
- h. Make-up Artists
- i. Impersonators

Failure to present proof that the aforementioned personnel have the necessary Health Certificate shall be ground for the suspension or revocation of the establishment's Business License/Permit.

SECTION 40. The minimum tests required for all GROs/EEWs shall be the following:

- a. Serological testing for HIV/Hepatitis B/Syphilis
- b. Gram's Stain for Cervical / Urethral smear
- c. Fecalalysis
- d. Drug Test
- e. Chest X- Ray (valid for six (6) months)

The minimum requirements for all others shall be the following:

- a. Chest X- Ray (valid for six (6) months)
- b. Fecalalysis - only for food handlers (valid for one (1) month)
- c. Drug Test (valid for one (1) year)

SECTION 41. All personnel, in addition, shall undergo STD seminar prior to the issuance of the Health Certificate. Food handlers shall, in addition, undergo a Food Handler Class/Seminar;

SECTION 42. Owners of establishments shall be responsible in ensuring that all persons under their employ shall have Health Certificates and undergo the necessary tests/examinations required by the CHO. Failure to present or to account for such personnel previously tested shall be a ground for suspension or revocation of Business License/Permit;

CHAPTER XII OTHER COMMERCIAL TIRADES

SECTION 43. No animal stockade for livestock industry shall be maintained and operated within the territorial jurisdiction of the Municipality of Buug, except that which is designated by the Municipality. Keeping of any kind of livestock animal intended for butchering in any premises within the municipality for more than three (3) days shall constitute a violation of this Section;

SECTION 44. Stockade of game cocks intended for trade and/or for breeding shall be allowed only upon securing the necessary Sanitary Permit and provided that proper sanitary standards are maintained, such as:

1. Adequate water supply for drinking and cleaning and for other domestic purposes at least thirty (30) liters per day/fifty (50) heads shall be provided in establishments.
2. Every stockade shall be equipped with a watertight potable, and vermin-proof receptacle for manure and other waste materials generated within premises of the stockade.
3. The stockade shall be located within twenty-five (25) meters from any ground and surface drinking water source and not in flood-prone areas.
4. Vermin abatement program should be maintained by the operator.
5. Disinfection shall be undertaken at least three (3) times a week or as frequent as necessary.
6. All poultry feeds shall be kept and stored under such conditions that will limit the attraction and harborages of vermin.
7. Adequate sanitation shall be observed to prevent obnoxious odors that may arise from the establishment.
8. In residential areas (classified in the zoning classification), there should be no breeding or gamecocks and other types of fowls, hog raising activities.
9. Other similar measures should be undertaken to maintain the sanitary conditions of the stockade premises.

CHAPTER XIII TONSORIAL AND BEAUTY ESTABLISHMENTS

SECTION 45. Tonsorial or beauty establishments shall be required to secure the proper Sanitary Permit from the Municipal Health Office before their operations.

SECTION 46. All personnel of the establishment are required to secure a Health Certificate subject to the provisions of the Chapter II of this Code.

SECTION 47. The following sanitary practices shall be observed in the establishment at all times:

1. Working personnel must wash their hands with soap and water before attending to customers
2. They shall wear clean working garments
3. They shall not smoke or eat while working.
4. Instruments of their trade like nippers, pushers, scissors, razors and nail cutters shall be cleaned and disinfected before and after their use with any approved soaking solutions and their derivatives;
5. Customers shall be supplied with clean and fresh towels, drapes and other necessities;
6. Precautionary measures to prevent disease transmission shall be observed when serving customers with any form of skin infections.

CHAPTER XIV
FOOD BOOTHS INCLUDING THOSE SELLING STREET FOOD, CATERERS,
CARTS, AMBULANT VENDORS

SECTION 48. No person or entity shall operate any of the services and/or trade under this chapter without securing a Sanitary Permit. — (Ambulant vendors are presently not required to secure a sanitary permit since they are not assessed by the BPLO and are likewise not collected fees by the Treasurer's Office);

SECTION 49. All operators and/or personnel engaged in such services and/or trade shall secure a Health Certificate.

SECTION 50. Sanitation Requirements shall be observed by the operators and/or personnel of such services and/or trade covered by this chapter at all times:

- a. All food containers shall be completely enclosed or sealed and leak-proof to prevent the possibility of contamination and spoilage;
- b. All transport vehicles shall be kept clean and no substance capable of contaminating the food or food products shall be transported with the food or food products in such manner as to permit contamination;
- c. The food booths, stalls, carts, or similar trades shall be constructed in a manner wherein food, drinks and other utensils shall not be exposed to insects, dust and other contaminants;
- d. Adequate supply of safe water shall be made easily available for use in cleaning utensils and equipment;
- e. All food booths and the like shall be provided with proper storage and holding facilities to maintain the food or drinks, hot or cold, as may be required by the type of food or drink to be served.,
- f. Ice shall come from approved sources and stored and hauled as to avoid contamination;
- g. All garbage and trash shall be kept in tight receptacles. Refuse containers shall be made available at all times. Waste water and other liquid waste shall be disposed in a sanitary manner so as not to create

nuisance and to prevent becoming a source of disease-bearing insects or bacteria;

CHAPTER XV INDUSTRIAL AN OTHER NON-FOOD ESTABLISHMENTS

SECTION 51. All industrial/commercial and other non-food establishments shall obtain a Sanitary Permit from the Municipal Health Office and local environmental clearance from the Buug Municipal Environment and Natural Resources Office (BMENRO). Persons working in these establishments are to obtain a Health Certificate from the Municipal Health Office;

SECTION 52. All establishments covered by this Chapter are required to provide the following facilities and programs in accordance with the provisions of this code:

- a. Adequate and conveniently located toilet and bath facilities shall be provided for each sex;
- b. Proper facilities/receptacles for disposal of ordinary refuse and industrial waste to prevent health hazard, nuisance and pollution;
- c. An abatement program for the control of vermin shall be maintained;
- d. Adequate sanitary maintenance for all work areas, machineries and equipment to ensure the safety of the employees;
- e. Canteens and/or eating places should conform to the requirements for food establishments under this Code;
- f. Adequate potable water supply shall be provided for employees.

CHAPTER XVI PUBLIC LAUNDRY

SECTION 53. SCOPE. This Chapter shall apply to all public laundry including commercial laundry such as Laundromat, dry cleaning laundry, linen-supply laundry, diaper-supply laundry and public laundry places such as community laundry, as well as institutional establishments with laundry equipment and facilities such as hotels, motels, massage parlors, spas, beauty salons, dormitories, hospitals and other similar establishments operated by individuals, partnerships, corporations, government agencies, institutions or instrumentalities;

SANITARY PERMIT. The establishment shall secure a sanitary permit before it could operate;

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 establishment shall at all times observe good personal hygiene and safety practices at the working area.
- c. Employees shall be provided with potable drinking water, toilets and washing facilities.
- d. Laundry supplies in both liquid and solid state shall be properly stored, prepared and handled. Containers of chemicals shall be properly labelled.
- e. All sewerage from the establishment shall be discharged to the public sewer systems.
- f. The segregation, storage, collection, transport and disposal of refuse shall be in accordance to existing laws, rules and regulations.
- g. The operator of the establishment shall maintain a vermin abatement program.
- h. During vermin control operations, all clothes and linens shall be covered and isolated to prevent contamination.
- i. All work rooms shall be properly lighted and ventilated.
- j. All articles to be laundered coming from hospitals and infected sources shall be treated by exposure to sufficient quantity of hot water, detergents or by other means of disinfection.
- k. All articles to be laundered that have come in contact with any form of radioactivity should be isolated and monitored by Radiation Safety Personnel before sending these articles for laundry.

RESPONSIBILITIES OF THE LAUNDRY SUPERVISOR

- a. Comply with all the requirements and standards as stated in this Code.
- b. Be knowledgeable in the selection, quantity and proper use of laundry cleaning supplies.
- c. Ensure the proper laundry operation and cleaning and care of laundry equipment and facilities.
- d. Provide schedule of laundry operation for an adequate and continuous supply of linen and according to the needs of the user at all times.
- e. Provide a schedule for regular maintenance and cleaning equipment and facilities.
- f. Evaluate the effectiveness of the laundry operation.
- g. Ensure that the linen is safe for the customer use.

RESPONSIBILITIES OF THE OPERATOR

- a. Comply with all the requirements and standards as stated in this Code.
- b. Renew the sanitary permit every year.
- c. Assist health authorities in the conduct of inspection of the establishment.
- d. Promote good personal hygiene among his/her employees and ensure their health certificates are regularly updated.
- e. Ensure the health, safety and comfort of all employees and customers in the establishment.
- f. Provide adequate and appropriate sanitary facilities, personal protective equipment and necessities to promote health, safety and sanitation in the establishment.
- g. Ensure that the process and materials used in the trade shall be environment - friendly.

RESPONSIBILITIES OF THE HEALTH OFFICER

- a. Facilitate the inspection and evaluation of the establishment at least once every three (3) months to ensure compliance with this Code.
- b. Issue sanitary permit upon completion of the requirements stated in this Code.
- c. Prescribe precautionary measures to the operator for the prevention of accidents or spread of contagious or communicable diseases in the establishment.

CHAPTER XVIII CAMPS AND PICNIC GROUNDS

SECTION 55. No camp and picnic ground shall be open for public patronage without securing a Sanitary Permit issued by the Municipal Health Office;

1. Camps and picnic ground sites should not be prone to flooding; must be well drained.
2. Camps and picnic houses shall be provided with adequate lighting and ventilation.
3. Adequate and safe drinking water shall be available at all times.
4. Sewage disposal shall be provided.
5. Storage preparation and serving of food shall be clean.
6. Refuse containers shall be provided at strategic points in the area with tight fitting cover and regular collection set-vice shall be maintained.

7. Camps and picnic grounds shall be at all times maintained clean, free from litter and rubbish.
8. A program in vermin control shall be established.

CHAPTER XIX
SEWAGE COLLECTION AND DISPOSAL, EXCRETA DISPOSAL AND DRAINAGE

SECTION 56. Scope of Supervision of the Municipal Government (Municipal Health Office);

1. Every household should have a sanitary / water-sealed toilet. Shared toilets may be allowed for a small group of houses in areas where there is limited space.
2. There should be a plan for individual sewage disposal system and other treatment device for each household.
3. This may be the responsibility of the municipal government.
4. There should be no discharge of septic tanks to bodies of water.

OPERATION OF SEWAGE TREATMENT WORKS

1. Provide/coordinate for laboratory facilities for control tests and other examinations needed
2. Forward to the Municipal Health Office the operating data, control tests and other records and information as may be required.
3. Inform the Municipal Health Office in case of breakdown or improper functioning of the sewage treatment works.

REQUIREMENTS IN THE OPERATION OF SEWERAGE WORKS AND SEWAGE TREATMENT PLANS

The following are required for sewerage works:

1. All houses covered by the system should be connected to the sewer in areas where a sewerage system is available.
2. For restaurants and other establishments where a large amount of grease is discharged into the sewer, grease traps are to be installed and regularly maintained by these establishments.

SECTION 57. EFFLUENT — The effluent from septic tanks shall be discharged into a sub-surface soil or absorption field, where applicable and shall be treated with some type of purification device/process;

SECTION 58. SEPTIC TANKS — Where a public sewerage system is not available, sewer outfalls from residences, schools and other building shall be discharged into a septic tank to be constructed in accordance with the following requirements:

1. It shall be generally rectangular in shape. When a number of compartments are used, the first compartment shall have the capacity from one-half to two-thirds of the total volume of the tank.
2. The said septic tank shall be built in concrete, whether precast or poured in place; brick, concrete blocks or adobe may be used.
3. It shall be constructed under any building and within twenty-five (25) meters from any source of water supply.

SECTION 59. DRAINAGE

1. Responsibility of the Municipality — It shall be the responsibility of the Municipality to maintain a sanitary state of a satisfactory system of drainage in all inhabited areas where waste water from buildings and premises could empty without causing nuisance in the community and danger to public health.
2. Connection to the Municipal Drainage System. Buildings or premises producing waste water shall be connected to the Municipal Drainage System in all areas where it exists.

**CHAPTER XX
DISPOSAL OF DEAD PERSONS**

SECTION 60. BURIAL GROUNDS REQUIREMENTS — It shall be unlawful for any persons to bury human remains in places other than those legally authorized by law;

1. The burial grounds shall at least be twenty-five (25) meters distant from any dwelling house and no house shall be constructed within the same distance from any burial ground.
2. No burial ground shall be located within fifty (50) meters from any source of water supply.

BURIAL REQUIREMENTS

1. No remains shall be buried without a death certificate. This certificate shall be issued by the attending physician in attendance. The death certificate shall be

forwarded to the Municipal Health Office for review, after which, this shall be submitted to the Local Civil Registrar within 400 hours after death.

2. Graves where remains are buried shall be at least two (2) meters deep and filled well and firmly.
3. If the person who issues a death certificate has reasons to believe or suspect that the case of death was due to a crime, he or she shall immediately report the matter to the local authorities concerned. In this case, the deceased shall not be buried, not until permission is obtained from the official. If not available, the permission shall be obtained from any government official authorized by law.
4. Except when required by legal investigations or when permitted by the local health authority, no un-embalmed remains shall stay unburied longer than forty-eight (48) hours after death.
5. When the case of death is due to a communicable disease, the remains shall be buried within twelve (12) hours after death. They shall be taken to any place of public assembly. Only the adult members of the family of the deceased may be permitted to attend the burial.

SECTION 61. FUNERAL AND EMBALMING ESTABLISHMENTS

A. No establishment shall operate without a sanitary permit issued by the Municipality of Buug. This permit shall be revoked in case of any violation of the provisions of this Chapter.

B. Classification — Funeral establishments shall be classified in three (3) categories which are described as follows:

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

C. Sanitary Requirements

For funeral chapels — The requirements prescribed for places of the public assembly in this Code shall be offered.

FOR EMBALMING AND DRESSING ROOMS

1. They should be constructed of concrete or semi-concrete materials with sufficient space to accommodate five (5) bodies at one time.
2. Ventilation and lighting should be adequately provided.
3. Embalming shall be performed on a table made of a single marble slab or other equally impervious materials. It shall be constructed in a way that all washings and body fluids shall flow to drain connected to the waste piping system of the building.
4. Embalmers and assistants shall use rubber gloves when working.
5. Washing facilities with soaps, detergents and germicidal solutions shall be provided for use of working personnel.

SECTION 62. LICENSING AND REGISTRATION PROCEDURES

The licensing and registration of undertakers and embalmers are subject to the following requirements:

A. Issuance of License to Practice

1. Any person who desires to practice as an embalmer can only do so after passing the examination conducted by the department concerned and after being licensed.
2. Licensed undertakers or embalmers shall practice undertaking or embalming in accordance with the requirements prescribed by the department.
3. Licensed undertakers or embalmers shall display their license conspicuously in the establishments where they work.

SECTION 63. AUTOPSY AND DISSECTION OF REMAINS

The post-mortem examination/autopsy and dissection of remains are subject to the following requirements:

A. Persons authorized to perform these are:

1. Health Officers
2. Medical Officers of law enforcement agencies
3. Members of the medical staff or accredited hospitals

B. Autopsies shall be performed in the following cases:

1. Whenever required by special laws.
2. Upon order of a competent court, a Mayor, a Provincial or Municipal Fiscal
3. Upon written request of police authorities
4. Whenever the nearest kin request in writing to the authorities concerned to ascertain the cause of death.

C. Autopsies may be performed on patients who die in accredited hospitals, subject to the following requirements:

1. The director of the hospital shall notify the next kin of the deceased and request permission to perform autopsy.
2. Autopsy can be performed when the permission is granted or no objection is raised to such autopsy within 400 hours after death.
3. In cases where the deceased has no next of kin, permission shall be obtained from the local health authority.

D. The Municipal government shall be responsible in burying unclaimed cadavers.

SECTION 64. DONATION OF HUMAN ORGAN FOR MEDICAL, SURGICAL AND SCIENTIFIC PURPOSES. Any person may donate an organ or any part of his/her body to a person, a physician, a scientist, a hospital or a scientific institution upon his/her death for transplant, medical or research purposes subject to the following requirements:

- a. The donation shall be authorized in writing by the donor specifying the recipient of the organ or part of his/her body to be donated and the specific purpose for which it will be utilized.
- b. A married person may make such donation without the consent of his/her spouse.
- c. After the death of a person, the next of kin may authorize the donation of an organ or any part of the body of the deceased for similar purposes in accordance with the prescribed procedure.
- d. If the deceased has no next of kin and his/her remains are in custody of an accredited hospital, the director of the hospital may donate an organ or any part of the body of the deceased in accordance with the requirements prescribed in this Section.
- e. A simple written authorization signed by the donor in the presence of two (2) witnesses shall be deemed sufficient for the donations of organs or parts of the human body required in this Section. Notwithstanding the provisions of the Civil Code of the Philippines on matters of donation, a copy of the written authorization shall be submitted.

SECTION 65. All persons who shall interfere, hinder or oppose any officer or member of the Municipal Health Office of Municipality of Buug in the performance of their duty in the implementation of this 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 this Code shall be guilty of misdemeanor and punishable upon conviction by imprisonment for a period not exceeding six (6) months, or a fine not less than two thousand five hundred pesos (P2,500.00), or both upon the discretion of the court.

CHAPTER XXI HEALTH SERVICES FEE

SECTION 66. The following fees shall be imposed for the laboratory test and seminars that shall be undertaken by the Municipal Health Office of Municipality of Buug under the Sanitation Code. The fees shall be subject to review and/or re-evaluation every three (3) years;

1. Routine Laboratory Tests

a. Drug Test	P 200.00
b. Chest X-ray	P 300.00
c. Blood Typing (A, B and 0)	P 150.00
d. Platelet Count	P 200.00
e. CBC	P 200.00
f. Pregnancy Test	P 115.00
g. Stool Exam	P 70.00
h. Urine Exam	P 100.00

2. Blood Chemistry

a. FBS	P 205.00
b. Cholesterol	P 210.00
c. Uric Acid	P 225.00
d. Bun	P 225.00
e. Creatinine	P 250.00
f. Lipid Profile	P 665.00

3. Social Hygiene Test

a. HBsAg	P 215.00
b. RPR (syphilis test)	P 215.00
c. Routine Urinalysis	P 100.00

4. Sanitation Health Certificates

a. Health Certificate	P 350.00
b. Sanitary Health Certificate (SHC)	P 250.00
c. Sanitary Inspection	P 250.00

CHAPTER XXII ROLE OF THE MUNICIPAL HEALTH LABORATORY AND OTHER HEALTH FACILITIES OPERATED BY THE LGU OF BUUG

CHAPTER 67. All laboratory tests and radiological examinations required under Section 5 hereof shall be conducted by Municipal Health Laboratory or a DOH Licensed Laboratory/Facility;

CHAPTER XXIII PENAL PROVISIONS

CHAPTER 68. The following penalties shall be imposed for any violation of this Code:

1. For violation of Sections 4 and 8 of Chapter II, Section 19 of Chapter IV and Section 45 and 47 of

Chapter XIII of this Code, the following are the penalties:

A. Establishment

First Offense	-	One Thousand Pesos (P1,000.00)
Second Offense	-	Two Thousand Pesos (P2,000.00)
Third Offense	-	Two Thousand Five Hundred (P2,500.00) and revocation of permit.

B. Individual

First Offense	-	Fine of Five Hundred Pesos (P500.00) or community work for four (4) hours
Second Offense	-	Fine of One Thousand Pesos (P1,000.00) or Imprisonment of five (5) days or community work for eight (8) hours.

Third Offense - Fine of Two Thousand Pesos (P2,000.00) or imprisonment of ten (10) days or community work for twenty-four (24) hours

2. For violation of Section 17, Chapter VI of this Code, the following are the penalties:

First Offense - Fine of Three Hundred Pesos (P300.00)
Second Offense - Fine of Five Hundred Pesos (P500.00)
Third Offense - Revocation of Health Certificate

3. For violation of Section 13, Chapter IV of this Code, the following are the penalties:

First Offense - Fine of Three Hundred Pesos (P300.00)
Second Offense - Fine of Five Hundred Pesos (P500.00)
Third Offense - Fine of Two Thousand Pesos (P2,000) and temporary ban to ply his route

The offender shall not be issued the requisite Sanitary Permit to operate. In addition, the establishment shall be ordered closed and shall be fined in the amount of Two Thousand Five Hundred Pesos (P2,500.00).

4. For violation of Section 18, Chapter VI of this Code, the following are the penalties:

First Offense - Fine of Five Hundred Pesos (P500.00)
Second Offense - Fine of One Thousand Five Hundred Pesos (P1,500.00)
Third Offense - Fine of Two Thousand Pesos (P2,000.00) and revocation of permit to operate

5. For violation of Section 21. Chapter VI of this Code, the following are the penalties:

First Offense - Fine of Five Hundred Pesos (P500.00) and confiscation of products
Second Offense - Fine of One Thousand Five Hundred Pesos (P1,500.00) and cease and desist of operation of all stalls for two (2) weeks

Third Offense - Fine of Two Thousand Pesos (P2,000.00) and permanent closure of stall

6. For violation of Section 21, Chapter VI of this Code, the following are the penalties:

First Offense - Fine of One Thousand Pesos (P1,000.00)

Second Offense - Fine of One Thousand Five Hundred Pesos (P1,500.00)

Third Offense - Fine of Two Thousand Pesos (P2,000.00) and temporary closure of the establishment until compliance with Section 21 thereof

7. For violation of Section 23, Chapter VI of this Code, the following are the penalties:

First Offense - Fine of One Thousand Pesos (P1,000.00) and temporary closure of the establishment until the removal of the animal concerned and proper fumigation of the premises of the establishment is undertaken

Second Offense - Fine of One Thousand Five Hundred Pesos (P1500.00) and temporary closure of the establishment until proper fumigation has been undertaken/seizure of animal concerned

Third Offense - Fine of Two Thousand Pesos (P2,000.00) and revocation of the permit to operate and seizure of the animal concerned

8. For violation of Section 20 and letter g, Chapter VI of this Code, the following are the penalties:

First Offense - Warning and a thirty (30) days grace period to construct toilet facilities

Second Offense - Suspension or revocation of sanitary permit until toilet facility is installed

9. For violation for Section 37, number 5, Chapter X of this Code, the following are the penalties:

- First Offense - Fine of Five Hundred Pesos (P500.00)
- Second Offense - Fine of One Thousand Pesos (P1,000.00)
- Third Offense - Fine of Two Thousand Pesos (P2,000.00) and revocation of sanitary permit to operate

10. For violation of Sections 25, 26 and 27, Chapter VII of this Code, the following are the penalties:

- First Offense - Fine of Five Hundred Pesos (P500.00)
- Second Offense - Fine of One Thousand Five Pesos (P1,500.00)
- Third Offense - Fine of Two Thousand Pesos (P2,000.00) and revocation of business permit

11. For violation of Section 31, Chapter VII of this Code, the following are the penalties:

- First Offense - Appropriate warning and grace period of not more than fifteen (15) days to comply
- Second Offense - Suspension of sanitary permit to operate until such time that a cover is applied.

12. For violation of Section 40, Chapter XI of this Code, the following are the penalties:

A. Individual Offender

- First Offense - Fine of Three Hundred Pesos (P300.00) and Suspension of Health Certificate until appropriate tests are done
- Second Offense - Fine of One Thousand Pesos (P1,000.00) and revocation or non-renewal of Health Certificate

B. Establishment Offender

First Offense - Fine of One Thousand Pesos (P1,000.00) per establishment involved Second Offense and

Subsequent Offenses - Fine of Two Thousand Pesos (P2,000.00) per establishment and revocation of business permit

13. For violation of Section 49, Chapter XI of this Code, the penalty shall be immediate closure of the facility

14. and confiscation of all animals found therein for the benefit of the Municipality.

15. For violation of Section 50, Chapter XI of this Code, the following are the penalties:

First Offense - Fine of Two Thousand Pesos (P2,000.00) and appropriate warning

Second Offense - Fine of Two Thousand Five Hundred Pesos (P2,500.00) and immediate closure of the facility and confiscation of the gamecocks for the benefit of the Municipality

15. For violation of Section 47, Chapter XII1 of this Code, the following are the penalties:

First Offense - Appropriate warning and grace period of ten (10) Days to comply

Second Offense - Suspension of sanitary permit for not more than one (1) month

Third Offense - Revocation of business permit

SECTION 69. The Municipal Health Office is hereby mandated as the lead agency tasked to implement and enforce the Municipality of Buug Sanitation Code of 2024, for this purpose, it may enlist the support of the business permit and licensing permit, PNP-Buug and any other government agency as it may deem necessary;

SECTION 70. No Municipal government employee/s shall be allowed to transact directly with any establishment for the facilitation of the issuance of Health Certificate/s and business permit/s;

SECTION 71. The Sanitation Code of the Philippines (Presidential Decree No. 856) and its Implementing Rules and Regulations and other laws shall apply to all matters not provided in this Code;

SECTION 72. If, for any reason, any part or provision of this Code is held unconstitutional or invalid, the other parts or provisions hereof that are not affected shall continue to be in full force and effect;

SECTION 73. All ordinances and administrative circulars and executive orders, or parts thereof, which are inconsistent with any of the provisions of this Code are hereby repealed or amended accordingly;

SECTION 74. This ordinance shall take effect immediately upon its approval and compliance with the posting and publication requirements set forth in Republic Act No. 7160;

ENACTED this 2nd day of December 2024, at Buug, Zamboanga Sibugay Province.

CERTIFIED CORRECT:


ROSAMEE VILLASOR-APDUHAN
Sangguniang Bayan Secretary

ATTESTED:


HON. JONAM R. LAGAS
SB Member/Presiding

APPROVED:


HON. DIONESIA B. LAGAS
Municipal Mayor
Date Approved: 10-23-24