

REPUBLIC OF THE PHILIPPINES
ORMOC CITY
Office of the Municipal Board

EXCERPT FROM THE MINUTES OF THE REGULAR SESSION HELD BY
THE MUNICIPAL BOARD OF ORMOC CITY, PHILIPPINES, IN ITS
SESSION HALL ON MAY 24, 1952

PRESENT:

Hon. Marcelo D. Bandalan.....	Presiding Officer
" Iñaki Larrazabal.....	City Councilor
" Guillermo T. Parrilla.....	" "
" Esteban C. Conejos.....	" "
" Usualdo F. Laguitan.....	" "
" Teotimo Ocubillo.....	" "

ABSENT:

His Honor, Lucilo A. Conui.....	City Mayor
Hon. Victorino C. Teleron.....	City Councilor
" Jorge S. Tan.....	" "
" Alvaro I. Gutierrez.....	" "

RESOLUTION NO. 94

The Board, on motion of Councilor Guillermo T. Parrilla, seconded by Councilor Esteban C. Conejos;

BE IT ~~RESOLVED~~, ~~As~~ is hereby resolved, to adopt:

ORDINANCE NO. VI

AN ORDINANCE PRESCRIBING THE RULES AND
REGULATIONS FOR THE ESTABLISHMENT AND
OPERATION OF BAKERIES

Be it ordained by the Municipal Board of Ormoc City
that:

SECTION I.- It should be unlawful for any entity or person to establish and operate any bakery within the limits of ORMOC CITY without first securing a sanitary permit from the City Health Officer or his representative and the corresponding city license from the City Treasurer.

SECTION II.- For the purpose of obtaining the required sanitary permit to operate a bakery, the following sanitary requirements should be accomplished:

- (a) - Location and structural requirement- The place or building where the bakery is to be operated must be located at least 20 meters away from a public toilet, public stable or insanitary dumping place.

The window area should not be less than one-fifth of the floor area, the total floor area should not be less than 140 square meters.

The height from floor to ceiling should not be less than 3 meters.

The ground floor, firmly cemented and provided with adequate and sanitary drainage.

No kitchen should be allowed in the interior of any room designed for the preparation or manufacture of bakery products.

No quarter for living room is allowed.

- (b) - Sanitary facilities- Every bakery shall have an ample supply of good potable water and provided with a proper wash room and sanitary closet or

closets, so constructed as to be a part and independent from the preparation room and made fly-proof by being well screened and provided with self-closing door or doors.

- (c) - Equipments- All bakery establishments should have clean oven, vats, tables, rollers, utensils and other appropriate implements. It should be provided with proper equipment for washing and sterilizing facilities, with adequate number of tables, shelves, receptacles, including covered garbage cans and cuspidors. It should also be provided with a sufficient number of aprons, caps and slippers for the use of the workers in the establishment during the process of the manufacture of bakery products. All utensils and implements shall first be washed with soap and hot water and then dipped in boiling water.

Personnel-

SECTION III.-/Every person engaged in the preparation or distribution of bakery products should be provided with a health certificate issued by the City Health Officer or his representative, said certificate to be paid every year but to be renewed every three (3) months. Likewise, all workers should observe strict personal cleanliness, especially of their hands, fingers and clothing. They should not smoke or chew tobacco during the process of making bread, and not spit on the floor, walls or any part of the establishment.

SECTION IV.- Bakery products- All flour, sugar and other ingredients used in the preparation of bread, pastry and other bakery products for sale to the public should be of good and wholesome quality free from adulteration and such bread or bakery products shall conform to the definitions and standards prescribed under the Pure Food Law. Secharin for sweetening purpose, yellow or any color to simulate the presence of eggs, or any other color whereby damage or inferiority is concealed shall not be used in the preparation of said product. The use, however, of permissible food colors and other than yellow in bread and paste is permitted provided such color is not used in a manner whereby damage are sold in clean packages or sealed wrappers properly labeled with the phrase (among other words and phrases that may be necessary) "ARTIFICIALLY COLORED", in big letters so that such phrase will appear most conspicuous on the label. When the colored appearance of any bread or alimentary paste is caused by the use of artificially colored butter or margarine, or any substance other than egg, or if the ingredients that cause the colored appearance are partly egg yellow, such bread or alimentary pastes must likewise be sold in the manner aforementioned. All bread, pastry and other manufactures products shall be kept in dry, airy and properly screened rooms, placed in appropriate clean shelves and cabinets protected from all kinds of insect and vermin.

Bakery products for sale shall always be displayed in flyproof glasscounters, shelves or show-cases which should be raised at least 30 cm. from the ground. They shall not be handled except with pinchers, transported always in a sanitary manner, and delivered to the public, wrapped only in clean and not previously used, paper or bag.

In no case shall any room or rooms utilized for the

(over)

manufacture and storage of bakery products be used as sleeping quarters, and neither shall domestic or pet animals be kept in any place of the bakery.

SECTION V.- Sanitary Maintenance- It should be the duty of the owner, manager or person in charge of a bakery to exercise the necessary care for the sanitary maintenance of the establishment including the equipment and accessories used therein, and to see to it that all provisions of this ordinance are fully complied with.

SECTION VI.- Penalty- Any person, firm or corporation violating or assisting in the violation of any part of this ordinance shall, upon conviction, be fined not more than ₱25.00 or by imprisonment for not more than 10 days, or both such fine and imprisonment at the discretion of the Court or with the temporary cancellation of the sanitary permit or city license.


SECTION VII.- This ordinance shall take effect on June 21, 1952.

SECTION VIII.- Let copies of this ordinance be furnished each to the Hon. Executive Secretary, Malacañan Palace, Manila; the Hon. City Mayor, Ormoc City; City Treasurer, Ormoc City; City Auditor, Ormoc City; Municipal Judge, Ormoc City; City Attorney, Ormoc City; Chief of Police, Ormoc City; City Health Officer, Ormoc City; City Engineer, Ormoc City; Market Superintendent, Ormoc City and copies to be posted in public places, Ormoc City.

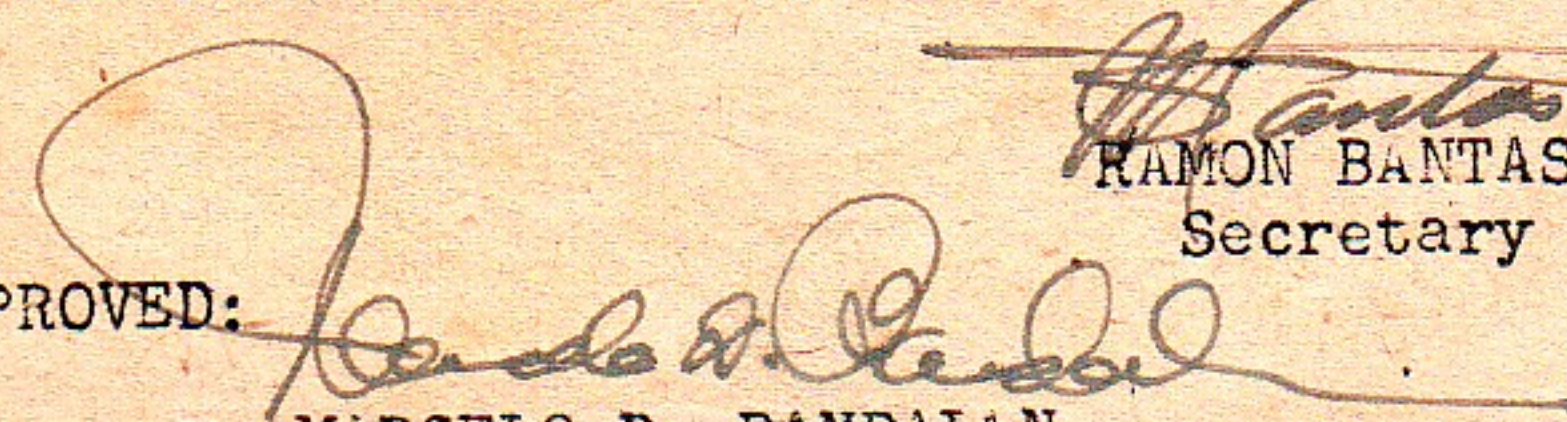
CARRIED UNANIMOUSLY.

APPROVED: May 24, 1952.

I HEREBY CERTIFY to the correctness of the above quoted resolution and ordinance.


RAMON BANTASAN
Secretary

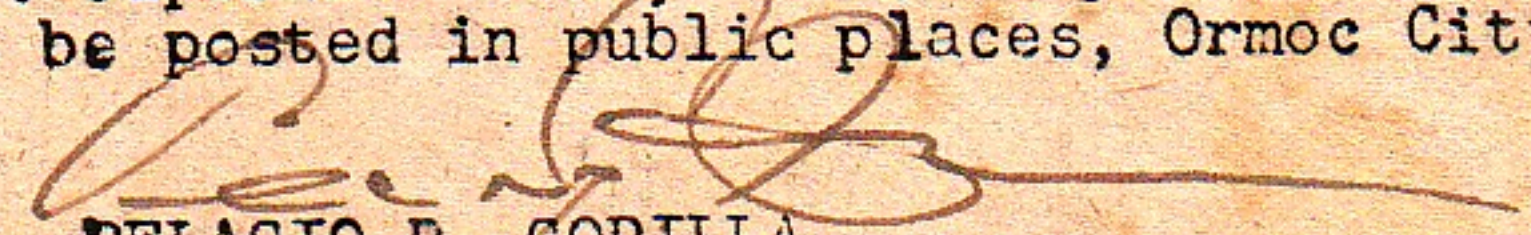
APPROVED:


MARCELO D. BANDALAN
Vice Mayor and actg. City Mayor
Presiding Officer

COPY FURNISHED:

The Hon. Executive Secretary, Malacañan Palace, Manila
The Hon. City Mayor, Ormoc City
The City Treasurer, Ormoc City
The City Auditor, Ormoc City
The Municipal Judge, Ormoc City
The City Attorney, Ormoc City
The Chief of Police, Ormoc City
The City Health Officer, Ormoc City
The City Engineer, Ormoc City
The Market Superintendent, Ormoc City
copies to be posted in public places, Ormoc City

ATTESTED:


PELAGIO P. CODILLA
Secretary to the City Mayor