

MUNICIPAL BOARD
Office of the Secretary
Ormoc City



EXCERPT FROM THE MINUTES OF THE REGULAR SESSION OF THE FIFTH
MUNICIPAL BOARD OF ORMOC CITY, PHILIPPINES, HELD AT ITS
SESSION HALL ON NOVEMBER 29, 1967

PRESENT:

Hon. Benjamin F. Tugonon,	Vice-Mayor, Presiding Officer
Hon. Narciso C. Alfaro,	City Councilor
Hon. Pelagio C. Kierulf,	City Councilor
Hon. Francisco D. Abas,	City Councilor
Hon. Marciano S. Du,	City Councilor
Hon. Benjamin T. Pongos,	City Councilor
Hon. Teotimo P. Ocubillo,	City Councilor

ABSENT:

Hon. Anastacio D. Besabella,	City Councilor
------------------------------	----------------

RESOLUTION NO. 90

"The Board, on motion of Councilor Kierulf, seconded by all the other Councilors;

"RESOLVED, to adopt:

ORDINANCE NO. 20

AN ORDINANCE PRESCRIBING RULES AND REGULATIONS FOR THE
ESTABLISHMENT AND OPERATION OF BAKERIES, PROVIDING
PENALTIES FOR VIOLATIONS THEREOF, AND FOR OTHER
PURPOSES.

BE IT ORDAINED, by the Municipal Board of Ormoc City, That:

SECTION 1. It shall be unlawful for any entity or person to establish and operate any bakery within the City of Ormoc without first securing a sanitary permit from the City Health Officer renewable every twelve (12) months, and the corresponding license from the City Treasurer.

SECTION 2. Location and structural requirement: (a) The place or building where the bakery is to be operated must be located at least twenty (20) meters away from a public toilet, public stable, or insanitary dumping place; (b) The window area shall not be less than one-fifth (1/5) of the floor area; the total floor area shall not be less than one hundred forty (140) square meters; and the height from floor to ceiling shall not be less than three (3) meters; (c) The ground floor shall be firmly cemented, with smooth surface, and provided with adequate and sanitary drainage. It shall be clean and tidy ~~xx~~ all the times; (d) No kitchen shall be allowed in the interior of any room or hall designed for the preparation or manufacture of bakery products; (e) In no case shall any room or rooms utilized for the manufacture or storage of bakery products be used as living quarters; and (f) The walls shall be clean and painted with light color.

SECTION 3. Sanitary facilities: (a) Every bakery shall have an ample supply of good potable water and provided with a proper wash room; (b) It shall be provided with "flush" or "water-sealed" toilet or toilets constructed as to be apart and independent from the preparation room; and (c) Such toilet or toilets shall be odorless and clean at all times, must be fly-and-insect-proof and provided with self-closing door or doors.

SECTION 4. Equipment: (a) All bakery establishments shall have clean oven, vats, tables, shelves, containers of pre-cooked and cooked bakery products, troughs, rollers, utensils and other appropriate implements. Discarded or dirty equipment should never be allowed in any room designed for the preparation or manufacture of bakery products; (b) All utensils and implements shall first be washed with soap and water and then dipped in boiling water before they are used; and (c) Adequate number of tables, shelves, receptacles and covered garbage cans shall be provided. They shall be clean at all times even when not in use.

SECTION 5. Personnel: (a) The owner, manager and all personnel or persons engaged in the preparation or distribution of bakery products shall secure a health certificate issued by the City Health Officer said certificate to be renewed every six (6) months; (b) All persons having to do with the preparation of bakery products shall wear clean clothes with clean white apron, cap and footwear while in the process of the manufacture of said products. At no instance shall one be in camiseta or without shirt when inside the room designed for the preparation of bakery products; (c) All persons engaged in the distribution or selling of bakery products must wear at all times, when inside the establishment, clean uniforms with caps to prevent falling of hair into the finished products, and for identification purposes; (d) All workers shall observe strict cleanliness, especially their hands, fingers and clothing. They shall not smoke or chew tobacco while working; (e) Spitting on the floor, walls, or any part of the establishment is prohibited; and (f) No person shall be allowed to sit, stand, or lie down on any table, counter, or shelf, where any article of food or bakery products are stored, displayed, or offered for sale.

SECTION 6. Bakery products: (a) All bakery products displayed or offered for sale shall be clean, good, and wholesome. At no single instance shall food or any bakery product be displayed or offered for sale if it is not clean, good and wholesome; (b) Bakery products for sale shall always be displayed in fly-proof glass counters, shelves or show-cases. No insect, vermin or fly shall be inside any of the aforementioned display counters when there is any bakery product present; (c) The sale of contaminated or damaged food or bakery product is prohibited and said food or product shall be condemned or destroyed by the City Health Officer or his duly authorized representatives and shall issue the owners a receipt stating the quantity, the nature of the confiscated products, time, date and place of happening; (d) Bakery products shall not be unnecessarily handled by sellers or buyers; when not wrapped, they shall be handled by means of pinchers, forks, tongs, dippers, or similar utensils but not with bare hands. The seller shall be responsible for the carrying out of this requirement under penalty the court may decide; and (e) Printed paper, leaves, used paper or any kind of paper wrapper that is not clean shall not be used in wrapping bakery products which are sold and or given away.

SECTION 7. No domestic or pet animals, fowls, and the like shall be kept in any place within the bakery establishment.

SECTION 8. The health authorities shall cause the temporary closure of a bakery for uncorrected sanitary deficiencies, and whose continuous operation would prejudice the health of the people.

SECTION 9. It shall be the duty of the owner, manager or person in charge of the 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 10. Any person engaged in bakery business shall at all times maintain the premises of the place of business in a clean and sanitary condition. The place shall be free from vermin, insects or flies, foul odors, dust, dirt, accumulations of wastes, and refuse of all character.

SECTION 11. Any violation of this ordinance or part hereof shall be punishable by a fine of not less than twenty pesos (P20.00) but not exceeding two hundred pesos (P200.00) or an imprisonment of not less than ten (10) days but not exceeding six (6) months, or both such fine and imprisonment at the discretion of the Court.

SECTION 12. Any or all ordinance or parts thereof, the provisions of which are contrary to the provisions of this ordinance, are hereby repealed.

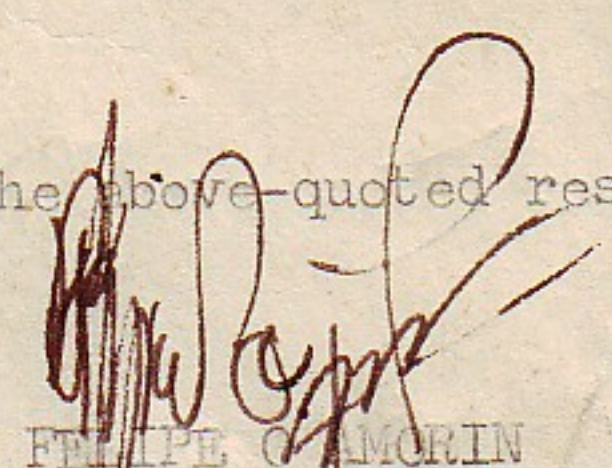
SECTION 13. This Ordinance shall take effect immediately upon its approval.

ENACTED, November 29, 1967.


"RESOLVED, FINALLY, to furnish a copy of this resolution-ordinance each to the City Judge, the City Fiscal, the Chief of Police, the City Treasurer, and the City Health Officer for his printing of copies for dissemination to all concerned, Ormoc City;

"CARRIED UNANIMOUSLY."

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


FELIPE CAMARIN
Secretary


ATTESTED:


BENJAMIN TUGONON
Vice-Mayor
Presiding Officer

APPROVED, Dec. 7, 1967:


ESTEBAN C. CONEJOS
City Mayor

ATTESTED AS APPROVED:


LETICIA YAP-TUGONON
Secretary to the City Mayor