



Republic of the Philippines
QUEZON CITY COUNCIL
Quezon City
16th City Council

67th Regular Session

ORDINANCE NO. SP-1735, S-2006
(PO2006-85)

AN ORDINANCE PRESCRIBING THE SANITATION CODE OF QUEZON CITY PURSUANT TO THE LOCAL GOVERNMENT CODE OF 1991 AND OTHER PERTINENT LAWS.

Introduced by Councilors RESTITUTO B. MALAÑGEN, BERNADETTE HERRERA-DY, ELIZABETH A. DELARMENTE, VICTOR V. FERRER, JR., FRANCISCO A. CALALAY, JR., ROMMEL R. ABESAMIS, JOSEPH P. JUICO, WINSTON "Winnie" T. CASTELO, AIKO MELENDEZ-JICKAN, RAMON P. MEDALLA, VOLTAIRE GODOFREDO L. LIBAN III, ERIC Z. MEDNA, ALLAN BUTCH T. FRANCISCO, JORGE B. BANAL, JR., FRANZ S. PUMAREN, WENCEROM BENEDICT C. LAGUMBAY, DANTE M. DE GUZMAN, JULIAN M.L. COSETENG, DIORELLA MARIA SOTTO-DE LEON, EDCEL B. LAGMAN, JR., ANTONIO E. NTON, JR., ALMA F. MONTILLA, JANET M. MALAYA, BAYANI V. HIPOL, XYRUS L. LANOT AND JUNIE MARIE L. CASTELO.

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

WHEREAS, it is the policy of the State to protect and promote the health of the people;

WHEREAS, all efforts of public services should be directed towards the protection and promotion of health, it being of paramount importance;

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

NOW, THEREFORE,

BE IT ORDAINED BY THE CITY COUNCIL OF QUEZON CITY IN REGULAR SESSION ASSEMBLED:

SECTION 1. This Code shall be known as the "Sanitation Code of Quezon City."

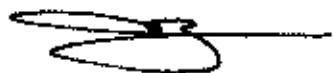
SECTION 2. This Code shall govern all objects situated within Quezon City, as specifically enumerated in its provisions, and all persons, entities or agencies involved in activities or related fields specifically made subject to the regulations and provisions embodied in this Code.

SECTION 3. For purposes of this Ordinance, the following terms shall mean as follows:

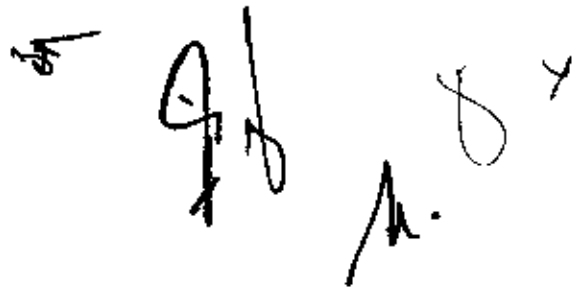
- a. ABATTOIR OR SLAUGHTERHOUSE- the premises duly approved and registered for the purpose of slaughtering animals for public consumption;
- b. ACCREDITED LABORATORY- a facility equipped with testing equipment and materials that is duly authorized and accredited to perform any or specific test or examinations;
- c. CODE- shall refer to the Quezon City Sanitation Code of 2006;
- d. ESTABLISHMENT- any structure or building used principally in conducting one's trade, business or profession;
- e. FOOD ESTABLISHMENT- a place where food or drinks are manufactured, processed, stored, sold or reserved;



- f. **FOOD HANDLER-** any person who directly handles, prepares, serves and/or sell foods and drinks or who, in the process, gets in contact with any eating or cooking items such as utensils, dishes and/or pots and pans, and/or food vending machines, such as a cook, assistant cook, waiter/waitress, dishwasher, busboy, etc;
- g. **FOOD MANUFACTURING-** any activity pertaining to the processing and/or making of food or drinks, such as that undertaken by bakeries or bakeshops, processed meat plants, softdrink or fruit drink companies;
- h. **FOOD SERVICE ESTABLISHMENT-** any food establishment that serves food or drinks that may or may not have been prepared elsewhere, such as a coffee shop, canteen or cafeteria, panciteria, bistro, carinderia, fast food, refreshment parlor, 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, office building, malls and the like;
- i. **FURNITURE-** movable items used in markets such as tables, chairs and benches;
- j. **HOMEOWNER-** any owner, lessee, usufructuary or any person who is residing in/or the occupant of and/or who holds any title or interest in a real property classified as residential or used as a dwelling place;
- k. **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 and corrosion, such as stainless steel plates, ceramic tiles, formica sheets, porcelain, marble slabs and other smooth, non-porous and water or moist resistant materials;



- l. LOCAL ENVIRONMENTAL CARE- the document issued by City Health Office certifying that based on the representations of the project proponent, as reviewed and validated by the Environmental Officer, the proposed project or undertaking will not cause a significant negative environmental impact, and the proponent has complied with all the requirements;
- m. MASSAGE- a method wherein the superficial soft parts of the body are rubbed or stroked or kneaded for remedial or aesthetic or hygienic purposes;
- n. MASSAGE CLINIC/PARLOR- an establishment where massage is administered to customers;
- o. MASSEUR- a trained person duly licensed to perform massage and to supervise massage clinic/parlor attendants;
- p. MASSAGE CLINIC ATTENDANT- a trained person duly permitted to massage customers under the guidance and supervision of a masseur;
- q. MEAT- the edible part of any animal slaughtered in the slaughterhouse or abattoir;
- r. NIGHT/DAY CLUB- an establishment open during the night or day usually serving liquor and food, providing a show, live entertainment or music and space for dancing;
- s. NON-FOOD HANDLER- any person employed in a food establishment who does not actually or directly handle, store, prepared and/or serve food, drinks and/or ice, or who do not come into contact with any eating or cooking items as specified in the preceding paragraph, such as a security guard, janitor, office personnel, etc.;
- t. POULTRY- domestic fowls such as chicken, duck, goose, turkey or other similar animals that are raised for meat and eggs;



- u. PRIVATE MARKET- any place owned by a private individual or entity that is duly licensed by the City government to operate as a market, including stalls, mini-markets and supermarkets and supermarkets where fresh and/or frozen livestock, poultry, fish and vegetables are sold;
- v. PUBLIC MARKET- a place designated by the City government where dry and wet commodities and goods, perishable or non-perishable, are sold;
- w. REFUSE- is herein used as an inclusive term for all solid waste products consisting of garbage, rubbish, ashes, night soil, manure, dead animals, street sweepings and industrial wastes;
- x. SAUNA BATH ESTABLISHMENT- an establishment where costumers are exposed to steam bath which is generated by sprinkling water on hot stones or by some other means;
- y. SAUNA BATH ATTENDANT- a person who applies the proper technique of giving steam bath to customers;
- z. STALL- an open compartment of area designated for the sale or display of commodities including food products;
- aa. TALIPAPA- a place usually found in a small community that is duly licensed by the City government to operate as a market;
- bb. TOILET FACILITY- 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 purposes;
- cc. TONSORIAL AND BEAUTY ESTABLISHMENT- includes barber shops, beauty parlors, hairdressing and manicuring establishments and figure slenderizing salons and other establishments engaged in the physical make-over of an individual;



dd. **WATER FACILITY-** any entity engaged in the development of water source, water abstraction, water treatment and water distribution such as the Maynilad Water Company, water works operators in subdivisions, as well as abstractors/users, water refilling stations, etc.;

ee. **WATER HAULER-** any person, firm or entity that obtains water from its source and transports, stores and operates equipment to deliver water for public consumption.

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, massage clinics, beauty salons, department stores, medical clinics, motels, hotels, condominiums, beauty salons, spa and water facilities situated in Quezon City are required to secure a Health Certificate issued by the City Health Office of Quezon City.

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

- Health and Sanitation Seminars
- Fecalysis, validity within the period of two (2) months
- Chest X-ray (valid for one (1) year)
- Drug Test (upon request of concerned establishment)
- Urinalysis, validity within the period of six (6) months

SECTION 6. All applicants for Health Certificate shall attend the Health and Sanitation Seminar.

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 period of work or duty.



SECTION 8. All laboratory tests and radiologic examination under Section 5 hereof shall be conducted by the City Health Laboratory only unless, otherwise, that the laboratory test required is not available in the City Health Office.

SECTION 9. The Health Certificate shall be valid until the end of the current year and shall only be renewed upon submission of a certification of the result of the same requirement undertaken by the applicant until the end of the year.

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

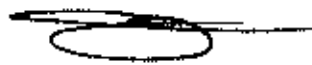
SECTION 10. A Sanitary Clearance shall be required for every refilled-water delivery vehicle and water tanker delivery trucks, they shall secure the same from the City Health Office every month. The Clearance issued shall be conspicuously displayed in all vehicles at all times.

SECTION 11. Water facilities shall undergo Monthly Bacteriological Examination and Semi-annual Systematic Chemical Examination to be conducted by the City Health laboratory or any DOH accredited water laboratory duly authorized by the City Health Office under the supervision of the Sanitary Inspection.

SECTION 12. Water facilities shall undergo Monthly Bacteriological Examination and Semi-annual Systematic Chemical Examination to be conducted by the City Health laboratory or any DOH accredited water laboratory duly authorized by the City Health Office under the supervision of Sanitary Inspection.

CHAPTER IV
FOOD ESTABLISHMENTS/FOOD
MANUFACTURERS/MARKETS

SECTION 13. The Sanitary Permit shall be displayed in a conspicuous place in the food establishment, food manufacturing establishment and public or private markets at all times. Every stall owner in public or private markets shall secure individual Sanitary Permit.



SECTION 14. All persons employed by a food establishment, food manufacturer and public or private market, whether food or non-food handler, are required to secure Health Certificate from the City Health Office of Quezon City. The Health Certificate shall be renewed every six (6) months subject to the health examination of the concerned employee.

SECTION 15. Injection of water and/or application of coloring agents to fresh or frozen livestock and poultry products are strictly prohibited.

SECTION 16. All livestock products 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.

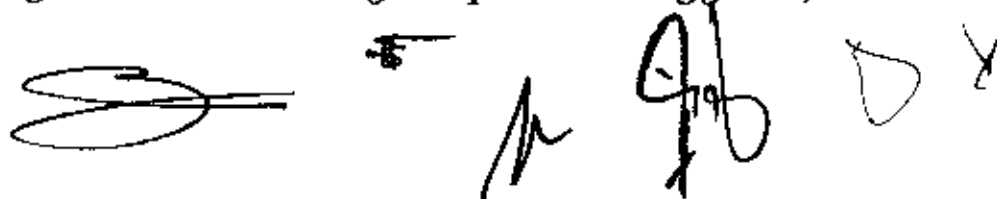
SECTION 17. All public and private markets shall, as far as practicable, use only impervious materials for the tables, display counters, wall, partitions and flooring of stalls for meat, poultry, fish, vegetables, fruits and cooked food.

SECTION 18. The use of wooden furniture in the wet section of public and private markets is strictly prohibited. All crate boxes or any wooden container used shall be supported by palates or stand and should have a clearance of at least six (6) inches from the flooring or ground.

SECTION 19. All stalls in public and private markets shall be installed with appropriate floor covering inside the stall and provide for adequate aqueduct facilities that are connected to a sewerage system. Vendors and traders of vegetables, fish, and meat are prohibited to use colored bulbs and/or reflectorized/colored shades in marketing their products.

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;

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- c. They must wash hands thoroughly with soap water and dry them with a clean or disposable towel or suitable hand drying equipment immediately before working or after visiting the toilet;
- d. No food handler with long fingernails should be allowed to work;
- e. No food handler with active skin infection should be allowed to work;
- f. No manicured fingernails;
- g. No jewelries, except wedding band, should be worn by the food handler during his/her time of duty.

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

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

- a. Bacteriological Examination of Water Source;
- b. Vermin abatement program;
- c. Attendance in the Seminar on Proper Waste Disposal;
- d. Receipt for Payment of Sanitary Permit

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

SECTION 24. In accordance with Ordinance No. NC-73, S-89, entitled "An ordinance banning Smoking in public places in Quezon City and imposing penalty for violation thereof", smoking cigarettes is strictly prohibited in all enclosed and air-conditioned food establishments and food manufacturing establishments. They may, however, provide a separate area where cigarette smoking may be allowed, provided, that the smoking area is completely separated by a wall to prevent cigarette smoke from permeating into the non-smoking area and/or is in an open area and/or is provided with ample exhaust system.

SECTION 25. In order to give effect to the intent and purposes of this Ordinance, the full enforcement and implementation thereof shall be vested on the Offices created and/or established through previous ordinance, executive orders/memos of the Local Chief Executive.



CHAPTER V
GENERAL SANITARY REQUIREMENTS

SECTION 26. Wash hand basins shall be installed in convenient places in all food establishments, food manufacturing establishments and public and private markets equipped with adequate supply of water and, in proper cases, with liquid soap, clean towels, roller towels and/or hand-drying device.

SECTION 27. Adequate and clean toilet facilities for male, female and disabled customers and personnel shall be provided in all business establishments.

SECTION 28. Toilets shall not be near or open directly into spaces where food is prepared, stored or served.

SECTION 29. VIP rooms in all nightclubs/establishments shall be allowed provided that it is completely transparent, no door locks, free from obstruction of the view from the outside, and properly lighted to enable the identification from the outside the persons inside the room.




CHAPTER VI
WATER SUPPLY

SECTION 30. All water sources are required to obtain a Certificate of Potability of Drinking Water from the City Health Office. Likewise, all food establishments shall undergo monthly bacteriological testing of their ice and water supply.

SECTION 31. The ice supply of food establishment 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 sources of contamination.

SECTION 32. Owners of high rise-condominiums, hotels, motels, subdivisions and townhouses are requested to obtain a Certificate of Potability of their water facilities every quarter.

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CHAPTER VII
DISPOSAL OF REFUSE

SECTION 33. All owners, operators of business establishments within the territorial jurisdiction of Quezon City 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 34. Refuse shall be segregated to biodegradable and non-biodegradable.

SECTION 35. All business establishments shall provide for proper refuse collection and storage and provide disposal refuse cans with tight fitting lids as to be 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.

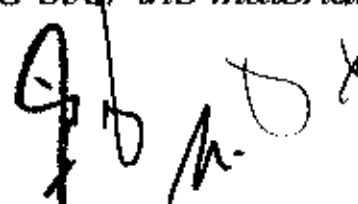
SECTION 36. Any person, natural or juridical, is prohibited from burning garbage or trash or any refuse material within the territorial jurisdiction of Quezon City.

SECTION 37. All industrial and commercial establishments are required to put and install adequate and sufficient covered trash receptacles within their vicinity.

SECTION 38. Refuse shall not be thrown in any streets, sidewalks, vacant lots, any body of water, parks and public places. Garbage for disposal shall be kept inside the premises and shall only be brought outside, sealed and tied and or properly placed in sacks or plastic bags, at or immediately before the time of collection thereof by garbage collectors

SECTION 39. All public utility vehicles plying the roads within the territorial jurisdiction of Quezon City are required to put garbage receptacles inside their vehicles. Throwing of any form of trash into the streets from all types of vehicles is strictly prohibited.

SECTION 40. Garbage trucks loaded with loose materials are required to provide appropriate coverings over the materials being transported.



CHAPTER VIII
VERMIN AND RODENT CONTROL

SECTION 41. A vermin and rodent abatement program shall be maintained in all food establishments by their owners, operators or administrators. If they fail, neglect or refuse to maintain a vermin and rodent control program, the City Health Office will undertake the work at their expense.

CHAPTER IX
EVALUATION OF FOOD ESTABLISHMENTS

SECTION 42. The City Health Officer or his duly authorized representative shall inspect and evaluate all food establishments at least every six (6) months and shall cause as many additional inspections and re-inspections and evaluation as necessary for the enforcement of the provisions of this Chapter.

SECTION 43. Within forty-eight (48) hours from inspection or evaluation, the inspector shall furnish the holder of the permit certificate, the manager of the establishment of the original copy of the inspection report. In cases of non-compliance of items, the holder of the sanitary permit and/or manager shall be given a reasonable period for its compliance. If upon re-inspection the inspector finds the correction has not been effected, he shall forthwith report to the City Health Officer said violation who shall have the power, after prior notice and hearing to revoke the sanitary permit, as circumstances warrant.

SECTION 44. The City Health Officer may order the immediate suspension of the sanitary permit whenever he finds unsanitary or unhealthy conditions in the operation of a food establishment, which in his judgment constitute a substantial hazard to the 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, NIGHT CLUBS, MASSAGE CLINICS,
SAUNA BATH, MUSIC LOUNGES

SECTION 45. The following persons, regardless of their station of work, shall, upon application for a working and/or occupational health certificates/permits from the City Health Office, undergo compulsory laboratory examinations for all laboratory tests.



GROUP A:

- a. Waiters/ Waitresses
- b. Floor Managers
- c. GRO/ Receptionists
- d. Bar Girls
- e. Models
- f. Dancers
- g. Masseurs/masseuse
- h. Massage Clinic Attendants
- i. Host/ Stand-up Comedians

GROUP B:

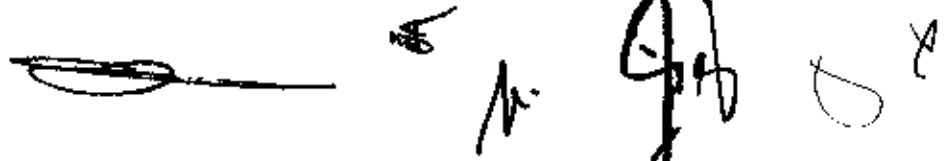
- a. Cashiers
- b. Club Bouncers
- c. Band, other performers/ artists
- d. Cooks
- e. Food Handlers
- f. Other Restaurant Workers
- g. Disc Jockeys
- h. Impersonators
- i. Make-up artist

Persons classified under items c to f of Group A are those employed in establishments generally operating at night clubs, discos and bars.

Failure to present proof that the aforementioned personnel have undergone the laboratory examinations and tests shall be ground for suspension or revocation of the establishment's Business License Permit.

SECTION 46. The minimum tests required of all persons enumerated under group A shall be the following:

- a. VDRL Test (Venereal Disease)
- b. Gram's Stain
- c. HbsAg Screening Test (Hepatitis B Surface Antigen)
- d. Routine Urinalysis
- e. Routine Fecalalysis
- f. Drug Test
- g. HIV
- h. Chest X-ray (valid for one (1) year)



The minimum tests required for all persons enumerated under group B shall be the following:

- a. Routine Urinalysis
- b. Routine Fecalalysis
- c. Drug Test
- d. Chest X-ray (valid for one (1) year)

SECTION 47. All personnel, in addition, shall undergo STD seminar prior to the issuance of a Health Certificate. Food handlers shall, in addition, undergo a Food Handler Seminar.

SECTION 48. All establishments employing persons required to undergo the tests provided in this chapter shall have the responsibility of ensuring that their personnel submit themselves for testing as required under this Code. Failure to present proof that their employees had undergone the tests required in this Chapter or to account for such personnel previously tested shall be ground for suspension or revocation of Business License Permit.

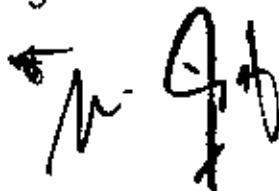
CHAPTER XI OFFENSIVE TRADES AND OCCUPATION

SECTION 49. No animal stockade for livestock industry shall be maintained and operated within the territorial jurisdiction of Quezon City. Keeping of any kind of livestock animal intended for butchering in any premises within the City for more than three (3) days shall constitute a violation of this section. However, a septic tank must be provided for the animal waste.

SECTION 50. Stockade of game cocks intended for trade and/or foe 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 of at least thirty (30) liters per day/fifty (50) heads shall be provided in the establishments.

2. Every stockade shall be provided with a watertight, easy to carry and vermin-proof receptacle for manure and other litter arising within the premises of the stockade.



3. The Stockade shall not be located within twenty-five (25) meters from any ground and surface drinking water source nor shall it be located 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 of gamecocks and other types of fowls, hog raising activities.

9. Other similar measures to maintain the sanitary conditions of the stockade premises.

CHAPTER XII TONSORIAL AND BEAUTY ESTABLISHMENTS

SECTION 51. Tonsorial or beauty establishments shall be required to secure the proper Sanitary Permit from the City Health Office before their operation.

SECTION 52. All personnel of the establishment are required to secure a Health Certificate subject to the provisions of the Chapter II and Chapter X of this Code.

SECTION 53. The following sanitary practices shall be observed in the establishments at all times:

1. Working personnel shall wash their hands with soap and water before servicing costumers;
2. They shall wear clean working garments;
3. They shall not smoke nor eat while working;

4. Instruments of their trade like nipper, pusher, 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 dermatoses.

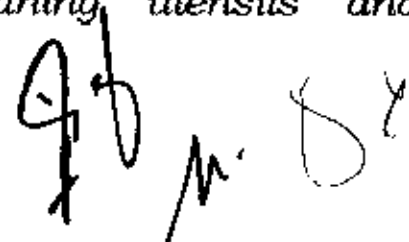
CHAPTER XIII
CATERERS, FOOD BOOTHS, STALLS, CARTS,
AMBULANT VENDORS

SECTION 54. No person or entity shall operate any of the services and/or trade under this chapter without securing a sanitary permit.

SECTION 55. All operators and/or personnel engaged in such services and/or trade shall secure a Health Certificate in accordance with Chapter II of this Code.

SECTION 56. The following 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 trade shall be so constructed that 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;



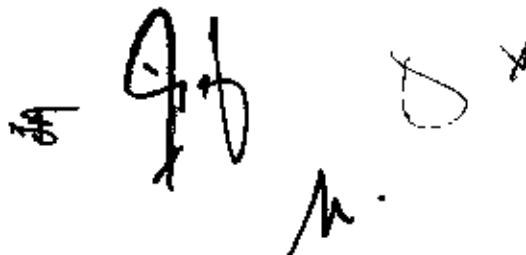
- e. All food booths and the like shall be provided with the proper storage and holding facilities to maintain the food or drinks hot or cold, as may be required by the type of food or drink to be served;
- f. Ice shall come from approved sources and stored and hauled as to avoid contamination;
- g. 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 XIV
INDUSTRIAL AND OTHER NON-FOOD ESTABLISHMENTS

SECTION 57. All industrial/commercial and other non-food establishment shall obtain a Sanitary Permit and local environmental clearance and personnel of which shall secure a Health Certificate.

SECTION 58. 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 employees.
- e. Canteens and/or eating places that conform to the requirements for food establishments under this Code.
- f. Adequate potable water supply shall be provided for employees.



CHAPTER XV
HEALTH SERVICES FEE

SECTION 59. The following fees shall be imposed for the laboratory test and seminars that shall be undertaken by the City Health Office of Quezon City under the sanitation Code. The fees shall be subject to review and/or re-evaluation every three (3) years.

1. ROUTNE LABORATORY TESTS
 - a. Urine Exam -P 50.00
 - b. Stool Exam -P 50.00
 - c. Pregnancy Test -P 100.00
 - d. CBC -P 100.00
 - e. Platelet Count -P 60.00
 - f. Hgb/Hct -P 40.00
 - g. Blood Typing -P 30.00
 - h. Chest X-ray -P 200.00
 - i. Drug Test -P 300.00

2. BLOOD CHEMISTRY
 - a. FBS -P 100.00
 - b. Cholesterol -P 100.00
 - c. Uric Acid -P 100.00
 - d. Bun -P 100.00
 - e. Creatinine -P 100.00

3. SOCIAL HYGIENE TEST
 - a. Gram Staining -P 50.00
 - b. NSS/KOH Stain -P 50.00
 - c. HBsAg -P 150.00
 - d. RPR -P 100.00
 - e. Routine Urinalysis -P 50.00

4. SANITATION/HEALTH CERTIFICATES
 - a. Health Certificate -P 75.00
 - b. STD Certificate -P 75.00
 - c. Sanitary Inspection -P 100.00
 - d. Local Environmental Clearance
 1. Industrial Manufacturing
 - Above 1,000 square meters -P 2,500.00
 - Below 1,000 square meters -P 1,500.00
 2. Commercial and Other Services -P 500.00
 - e. Renewal and Lost Card -P 50.00



5.FOGGING/EXCLUDING SHOULDERED BY REQUISITIONER	DILUENT	TO	BE
a. With an area of Twenty-Five (25) sq. m.		-P	250.00
b. Additional per sq/meter		-P	50.00
6.BACTERIOLOGICAL WATER EXAMINATION		-P	200.00
7.PHYSICAL & CHEMICAL EXAMINATION		-P	2,000.00
8.CERTIFICATE OF POTABILITY		-P	1,000.00

CHAPTER XVI
 ROLE OF THE CITY HEALTH LABORATORY

SECTION 60. All laboratory tests and radiological examinations required under Section 5 hereof shall be conducted by the City Health Laboratory only to ensure the authenticity and correctness of the laboratory/radiology examinations/results.

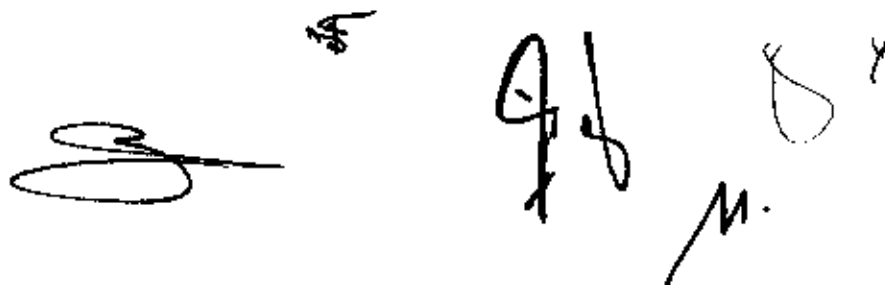
In cases where the tests are not available in the City Health Laboratory, such tests may be done in private laboratories duly accredited by the Department of Health.

The said laboratory shall submit a Certified True Copy of accreditation form to the City Health Department.

CHAPTER XVII
 PENAL PROVISIONS

SECTION 61. The following penalties shall be imposed for any violation of this Code:

1. For violation of Sections 4 and 8 of Chapter II, Section 15 of Chapter IV of this Code, and Sections 51 and 52 of Chapter XII, the following are the penalties:



A. ESTABLISHMENT

First Offense: Fine of Two Thousand Pesos (P2,000.00)

Second Offense: Fine of Five Thousand Pesos (P5,000.00)

Third Offense: Revocation of Permit

B. INDIVIDUAL

First Offense: Fine of Five Hundred Pesos (P500.00) and/or community work for four (4) hours.

Second Offense: Fine of One Thousand Pesos (P1,000.00) and/or imprisonment of five (5) days or community work for eight (8) hours.

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

2. For violation of Section 6, Chapter II of this Code, the following are the penalties:

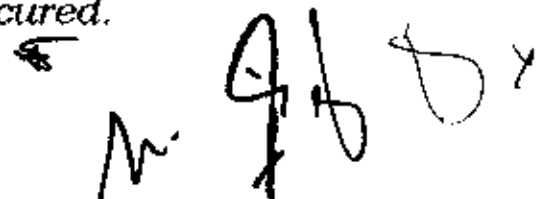
First Offense: Fine of Three Hundred Pesos (P300.00)

Second Offense: Fine of Five Hundred Pesos (P500.00)

Third Offense: Revocation of Health Certificate

3. For violation of Section 10, Chapter III of this Code, the following are the penalties:

First Offense: Fine of Three Hundred Pesos (P300.00) and temporary ban to ply route until clearance is secured.



Second Offense: Fine of Five Hundred Pesos (P500.00) and temporary ban to ply his route.

Third Offense: Fine of Two Thousand Pesos (P2,000.00) and permanent ban to ply his route.

4. For violation of Section 10, Chapter III of this Code, the following are the penalties:

First Offense: Fine of Five Hundred Pesos (P500.00) and temporary closure of the establishment until examination results are obtained.

Second Offense: Fine of One Thousand Pesos (P1,000.00) and cease and desist of operation of the establishment until examination results are obtained.

Third Offense: Fine of Five Thousand Pesos (P5,000.00) and revocation of sanitary permit to operate.

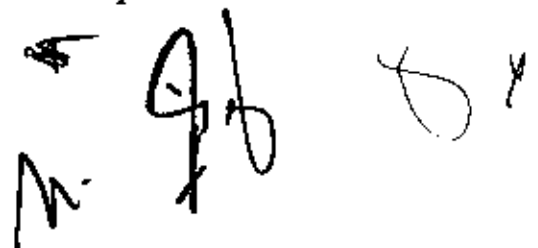
5. For violation of Section 13, Chapter IV of this Code, the offender shall not be issued the requisite Sanitary Permit to Operate. In addition, the establishment shall be ordered closed and shall be fined in the amount of Five Thousand Pesos (P5,000.00).

6. For violation of Section 14, Chapter IV of this Code, the following are the penalties:

First Offense: Fine of Five Hundred Pesos (P500.00)

Second Offense: Fine of Two Thousand Pesos (P2,000.00)

Third Offense: Fine of Five Thousand Pesos (P5,000.00) and revocation of permit to operate.



7. For violation of Section 16 and 17, Chapter IV of this Code, the following are the penalties:

- First Offense: Fine of One Thousand Pesos (P1,000.00) and confiscation of products.
- Second Offense: Fine of Two Thousand Pesos (P2,000.00) and cease and desist of operation of stall for two (2) weeks.
- Third Offense: Fine of Five Thousand Pesos (5,000.00) and permanent closure of stall.

8. For violation of Section 18, 19, and 20, Chapter IV of this Code, the penalty shall be a fine of One Thousand Pesos (1,000.00) and temporary closure for thirty (30) days or until the establishment presents proof of compliance to the requirements specified therein.

9. For violation of Section 21, Chapter IV of this Code, the following are the penalties:

- First Offense: Fine of One Thousand Pesos (P1,000.00)
- Second Offense: Fine of Two Thousand Pesos (P2,000.00)
- Third Offense: Fine of Three Thousand Pesos (P3,000.00) and temporary closure of the establishment until compliance with Section 21 hereof.

10. For violation of Section 23, Chapter IV of this Code, the following are the penalties:

- First Offense: Fine of Two Thousand Pesos (P2,000.00) and temporary closure of the establishment until the removal of the animal concerned and proper fumigation of the premises of the establishment is undertaken.



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Second Offense: Fine of Three Thousand Pesos (P3,000.00) and temporary closure of the establishment until proper fumigation has been undertaken/seizure of animal concerned.

Third Offense: Fine of Five Thousand Pesos (P5,000.00) and revocation of permit to operate and seizure of animal concerned.

11. For violation of Section 24, Chapter IV of this Code, the penalties provided in Ordinance No. NC-73, S-89, entitled "An ordinance banning Smoking in public places in Quezon City and imposing penalty for violation thereof shall apply.

12. For violation of Sections 26 and 27, Chapter V of this Code, the following are the penalties:

First Offense: Warning and a thirty (30) days grace period to construct wash hand basin/toilet facilities.

Second Offense: Suspension or revocation of sanitary permit until wash hand basin/toilet facility is installed.

13. For violation of Section 29, Chapter V of this Code, the following are the penalties:

First Offense: Fine of Five Hundred Pesos (P500.00).

Second Offense: Fine of One Thousand Pesos (P1000.00) and cease and desist operation of the establishment.

Third Offense: Fine of Five Thousand Pesos (P5,000.00) and revocation of sanitary permit to operate.



14. For violation of Section 30, Chapter VI of this Code, the following are the penalties:

A. ESTABLISHMENT

- First Offense: Fine of One Thousand Pesos (P1,000.00)
Second Offense: Fine of Two Thousand Pesos (P2,000.00)
Third Offense: Fine of Five Thousand Pesos (5,000.00) and temporary closure of establishment for fifteen (15) days.

B. HOMES

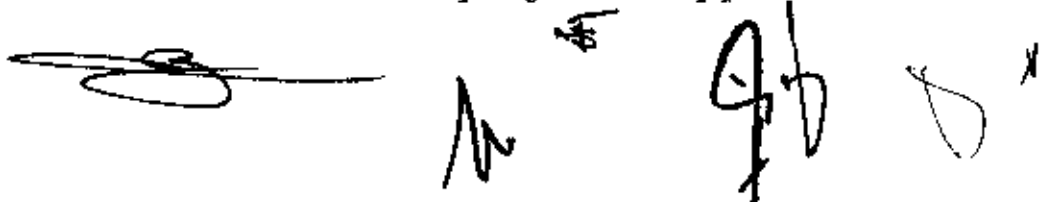
- First Offense: Warning and grace period of fifteen (15) days to comply.
Second Offense: Fine of One Thousand Pesos (P1,000.00)
Third Offense: Fine of Five Thousand Pesos (P5,000.00)

15. For violation of Sections 33, 34 and 35, Chapter VII of this Code, the following are the penalties:

- First Offense: Fine of One Thousand Pesos (P1,000.00)
Second Offense: Fine of Two Thousand Pesos (P2,000.00)
Third Offense: Fine of Five Thousand Pesos (P5,000.00) and revocation of business permit.

16. For violation of Section 40, Chapter VIII of this Code, the following are the penalties:

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



17. For violation of Section 46, Chapter X of this Code, the following are the penalties:

A. INDIVIDUAL OFFENDER

First Offense: Fine of Three Hundred Pesos (300.00) and suspension of Health Certificate until appropriate tests are done.

Second and Subsequent Offense: Fine of One Thousand Pesos (P1,000.00) and revocation or non-renewal of Health Certificate.

B. ESTABLISHMENT OFFENDER

First Offense: Fine of Two Thousand Pesos (P2,000.00) per establishment involved.

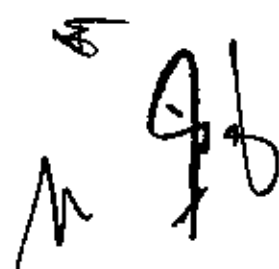
Second and Subsequent Offense: Fine of Five Thousand Pesos (P5,000.00) per establishment and revocation of business permit.

18. For violation of Section 49, Chapter XI of this Code, the penalty shall be the immediate closure of the facility and confiscation of all animals found therein for the benefit of the City government.

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

First Offense: Fine of Two Thousand Pesos (2,000.00) and appropriate warning.

Second Offense: Fine of Five Thousand Pesos (5,000.00) and immediate closure of the facility and confiscation of the gamecocks for the benefit of the City government.



20. For violation of Sections 53, Chapter XII and Section 56 of Chapter XIII of this Code, the following are the penalties:

- First Offense: Appropriate warning and a grace period of fifteen (15) days to comply.
- Second Offense: Suspension of sanitary permit for not more than one (1) month.
- Third Offense: Revocation of business permit.

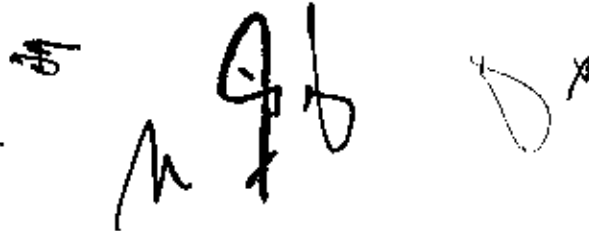
SECTION 62. All persons who shall interfere or hinder, or oppose any officer or member of the City Health Office of Quezon City in the performance of their duty in the implementation of this Sanitation Code, or shall tear down, mutilate, deface, or alter any billboard, streamer, poster or similar notices 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 Five Thousand Pesos (5,000.00), or both, upon the discretion of the court.

CHAPTER XVIII FINAL PROVISIONS

SECTION 63. The City Health Office is hereby mandated as the lead agency tasked to implement and enforce the Quezon City Sanitation Code of 2006. For this purpose, it may enlist the support of the Business Permit and Licensing Office, SWMO, PNP-Quezon City, and any other government agency, as it may deem necessary.

SECTION 64. No City 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 65. 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.

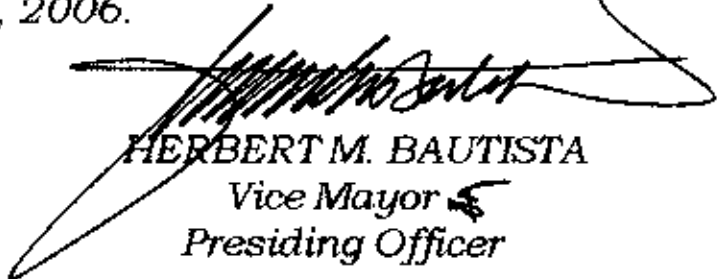


SECTION 66. If for any reason any part or provision of this Code shall be held unconstitutional or invalid, other parts or provision hereof which are not affected shall continue to be in full force and effect.


SECTION 67. 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 68. This Ordinance shall take effect after fifteen (15) days following its publication in a newspaper of general circulation and posting in conspicuous places in Quezon City.

ENACTED: September 11, 2006.


HERBERT M. BAUTISTA
Vice Mayor &
Presiding Officer

ATTESTED:

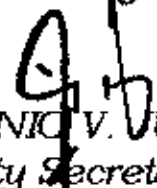

EUGENIO V. JURILLA
City Secretary

APPROVED: January 2, 2007


FELICIANO R. BELMONTE, JR.
City Mayor

CERTIFICATION

This is to certify that this Resolution which was APPROVED on Second Reading on September 11, 2006, was finally PASSED on Third/Final Reading by the City Council under Suspended Rules on the same date.


EUGENIO V. JURILLA
City Secretary