



DOST Form 3
NON-R&D PROJECT PROPOSAL

**(Technology Transfer, S&T Promotion and Linkages, Policy Advocacy,
Provision of S&T Services, Human Resource Development and Capacity Building)**

I. PROJECT PROFILE

(1) Program Title: Grants-In-Aid Project Title: Setting the Standards of Food Safety Compliant Food Workstation of Street Food Vendors in San Jose, Occidental Mindoro				
(2) Project Leader/Sex: Hon. Rey C. Ladaga/Male Agency (smallest unit): Local Government of San Jose Address/Telephone/Fax/Email (Barangay, Municipality,District,Province,Region): Municipal Compound/San Jose/ Lone District/Occidental Mindoro/MIMAROPA				
(3) Cooperating Agency/ies (Name/s and Address/es): Local Government Unit of San Jose Municipal Compound, San Jose, Occidental Mindoro				
(4) Implementing Agency (Municipality / District / Province / Region) Base Station: San Jose/Lone District/Occidental Mindoro/MIMAROPA Other Implementation Site(s): _____				
(5) Project Duration (number of months): 36 months Project Start Date: July 30, 2023 Project End Date: July 30, 2026				
(6) Total Project Cost: 563,900.00 (indicate Counterpart funds; use Form 4 for the Line-Item Budget)				
Implementing Agency/ies	PS	MOOE	EO	Total
A. DOST-MIMAROPA		133,900.00	325,000.00	458,900.00
B. LGU-San Jose	90,000.00	15,000.00	325,000.00	430,000.00
TOTAL	90,000.00	148,900.00	650,000.00	888,900.00

II. PROJECT SUMMARY

(7) Executive Summary (not to exceed 200 words) <p>People who patronize street food based on National Nutrition Council of the Philippines's findings (NNC), have been reported to suffer from food borne diseases like diarrhea, cholera, typhoid fever, and food poisoning. Others also reported issues about sanitation problems as there are waste accumulation in the streets where street vendors thrive and the congestion of wastewater drains. NNC recommends that local governments should require food handlers to attend training and seminars on food hygiene and safety.</p> <p>The incumbent Municipal Mayor, has affirmed that a local ordinance has been legislated but is not being enforced to initiate assessment on non-compliant. The Municipal Sanitary Inspection Office attest that majority of the street/street vendors are not food-safety conforming. Although there are no reported cases of morbidity caused by street foods, this project is proposed as a preventive measure for such incidence. A strict monitoring was suggested to obligate food establishments including street vendors' strict compliance with food safety standards such as handling, preparation, etc. according to FNRI recommendations.</p> <p>A strict monitoring was suggested to obligate food establishments including street vendors' strict compliance with food safety standards such as handling, preparation, etc. according to FNRI recommendations. The adoption and or strict enforcement of food safety standards is expected to help the Local Government evaluate food</p>

workstations of street vendors including how these foods are handled, prepared, and sold.

(8) Introduction (Not to exceed 15 pages)

Rationale/Significance

International Journal of Environmental Research and Public Health pointed out that the underlying causes of food-borne diseases may be attributed to unsafe water used for the cleaning and processing of food, poor food-production processes, inadequate storage, and food-handling practices including infected food workers and cross-contamination of food and can be coupled with inadequate or poorly enforced regulatory standards and industry compliance.

Similarly, the National Nutrition Council of the Philippines (NNC) assumed that by their nature, street food contamination is inevitable, yet millions of people depend on this industry as source of nutrition and for economic purposes. The primary concern is related to food safety and vendors' hygienic practices. People who patronize street food (based on NNC's findings), have been reported to suffer from food borne diseases like diarrhea, cholera, typhoid fever, and food poisoning. Others also reported issues about sanitation problems as there are waste accumulation in the streets where street vendors thrive and the congestion of wastewater drains.

NNC recommends that local governments should require food handlers to attend training and seminars on food hygiene and safety. The seminars can improve their hygiene practices and ensure that the food served is fit for human consumption. Authorities should also regularly monitor their food preparation and check the street vendors' practice of good housekeeping. The heavy dependence on street foods by the public should require safe and quality raw materials and that the foods be prepared, handled, and sold under hygienic conditions for the health and safety of consumers. There is a need to adequately address the problems associated with street foods.

Such conclusions are observable among workstations of San Jose Street vendors. More often, improvised carts made of galvanized iron sheets and metals and light materials are used which are disposed to micro-organisms.

This practice becomes a major health risk particularly among school children and students. Street foods are wide variety of relatively cheap and easily accessible foods makes it popular among the consuming public.

The incumbent Municipal Mayor, has affirmed that a local ordinance has been legislated but is not being enforced to initiate assessment on non-compliant. The Municipal Sanitary Inspection Office attest that majority of the street/street vendors are not food-safety conforming. Although there are no reported cases of morbidity caused by street foods, this project is proposed as a preventive measure for such incidence. A strict monitoring was suggested to obligate food establishments including street vendors' strict compliance with food safety standards such as handling, preparation, etc. according to FNRI recommendations.

With less restrictions now enforced in the Municipality of San Jose, the informal sectors have reasons to revive their selling activities. Most of them can be found along strategic street corners offering ready to eat food.

It is noteworthy that DOST-CARAGA has institutionalized a Food Establishment Inspection and Grading System (FEIGS) aimed check or monitor incidence of food-borne diseases. The adoption of this system is expected to help the Local Government of San Jose evaluate the food workstations of street vendors including how these food are handled, prepared, and sold.

Objectives (General and Specific)

The project aims to strengthen the food safety compliance of the street food vendors in San Jose and keep consumers from food-borne diseases.

Specifically, the project will:

- a) Provide 5 units of food cart to selected street vendors
- b) Train food sellers in proper food preparation, food handling, and proper and hygienic food selling system

For Startups: Not Applicable

- a. Product Demand (Benchmarks and Baselines)
- b. Market Analysis
- c. Company Description
- d. Business Model
- e. Other products/services that are offered and will be offered by the start-up (Product line)

Methodology

DOST-MIMAROPA shall enter into a Memorandum of Agreement with the Local Government of San Jose defining their commitment and responsibilities for the project. One of which is its role in selecting and deciding on the beneficiaries of the food cart. The selection shall be based on the following criteria:

- a) Legitimate street vendor and has been operating for more than a year
- b) Work station is made of improvised material such as galvanized iron sheets or plywood, light wood materials
- c) Presence of microbial count based on food samples

The DOST-MIMAROPA would provide funds for the project. DOST-MIMAROPA – PSTO Occidental Mindoro in collaboration with the Local Government's Municipal Health Office - Sanitary Office and the Public Employment Service Office will regularly monitor the implementation of the project i.e. compliance on food safety requirements.

The PSTO-Occidental Mindoro will coordinate with the Local Government Unit's Sanitary Office and the Public Employment Service Office for intended outcome of the project through project meetings, orientation, and designation of responsibilities to project team members who would be involved in the project. DOST-MIMAROPA will also coordinate with Food and Nutrition Research Institute and/or with DOST-CARAGA for the FEIGS for a training or orientation on Food Safety Grading System Tools. These tools will be used by the Sanitation Inspectors in conducting risk-based inspection and grading of food safety compliance. The tool is composed of Food Inspection Checklist (FIC), Code of Standards (COS) for the Food Inspection Checklist and Grading System of Food Service Establishments and Operations Manual (OM) for Risk-based Inspection and Grading System of Food Service, which will be sourced from Food and Nutrition Research Institute.

To facilitate assessment on food safety compliance of food street vendors, the principles of FEIGS developed by DOST-Caraga and by using the Food Inspection checklist and other means of assessment developed by Food Nutrition Research Institute will be put to use.

Training for the food handlers will be provided which will focus on basics of food safety, GMP and HCCP principles and practices and the Sanitation Code of the Philippines. The food handlers will be equipped knowledge and skills on the basics of food safety and the requirements of the Sanitation Code of the Philippines. As such the street food vendors after the training is expected to demonstrate skills in the grading system.

The formed project team would follow and conduct the FEIGS methodologies. Forms and monitoring sheets would also be adopted from the FEIGS manual with additional parameters to be monitored such as ST tuve for E coli, Salmonella, S. aureus for surface, ST tuve (3) same for food sample, YM for food sample, and Oleotest for oils, as sourced from RSTL Palawan. As its commitment to the project, a pre-assessment on the food sold by street

vendors and outsourcing of resource person(s) and their corresponding professional fees or honorarium should be addressed by the Local Government.

a. Technology Description

The proposed project will provide food safety compliant food carts to ensure that street vendors (a) comply with clean workstation; (b) workstation has no signs of dirty surfaces, corroded parts, unwiped spillages, and food wastes; (c) that they, street vendors, follow standards of personal hygiene and cleanliness and appropriate cooking utensils.

The proposed food cart has the following features and specifications:

Dimension:	1.2mx0.6mx1.7m Body: 1.2mx0.6mx0.6m
Materials:	Stainless sheet (1.2mmx#304) Stainless sheet (1.0mmx#202) Stainless tube (1 ¾" x 1.5 x #304) Stainless tube (1" x 1.0 x #304) 3 pcs. heavy-duty caster wheels with SS shafting (5/16") Non-corrosive roofing (1.4mx1m)
Inclusions:	1 unit 3-4 layers glass rack with covers, and sliding doors for opening and closing, and 1 pc. 20L water gallon (blue) with faucet

- b. Value Proposition – not applicable
- c. Marketing and Sales strategies including target customer segments and marketing channels – not applicable
- d. Organizational Structure of the Start-up – not applicable
- e. Cost and Return Analysis /Financial Projections/Revenue Streams
- f. Risks Analysis – please refer to Form 5

Expected Outputs (6Ps)

Publication	None
Patent/Intellectual Property	None
Product	None
People Service	Training of Street Food Vendors, Local Government
Place and Partnership	Occidental Mindoro – MOA with LGU San Jose
Policy	Crafting of Local Ordinance

Potential Outcomes:

1. Provide 5 vendors and food processors with food safe carts
2. Appreciate the value food safety-compliant carts
3. Craft or enforcement of a Local Ordinance on food safety compliance
4. Capacitate inspectors and experts to conduct inspection and provide recommendation to the vendors and food processors
5. Conduct at least 1 forum and 3 capability trainings and involve at least 10 participants for each activity

Potential Impacts (2Is)

Social Impact

- a. Street vendors as well as inspectors' awareness on proper food safety standards
- b. Decrease risk or prevention on food-related ailments
- c. Street food enthusiasts are assured of hygienic and safe street foods

Economic Impact

- a. Increased sales from selling safe street foods
- b. Increase in income for street food vendors

Discussion on the results of related project handled by the same proponent (if any):

Target Beneficiaries:

Target beneficiaries for the food carts are those visible in street corners selling ready to eat food such as snacks or meals. They position their work stations accessible to their target buyers. Work stations are usually made of cheap and light materials. These street vendors cater mostly to school children and students and government and private office employees. Only five (5) street vendors will be granted with food carts.

Sustainability Plan (if applicable):

As sustainability plan, crafting or enforcement of Local Ordinance shall be recommended to ensure compliance on food safety measure not only among street vendors but with existing owners of food establishment in the municipality. The proposed food carts shall serve as a model of an appropriate workstation.

The Project Team shall continue monitor beneficiaries if food safety standards such as maintaining cleanliness of workstation, utensils used, and proper food preparation are complied. The prescribed tools shall be used for this activity.

While the Municipal Health Office monitors incidence of food related ailments and provides Provincial Science and Technology Office with reports, PSTO shall monitor beneficiaries' sales and income.

Gender and Development (GAD) Score (refer to the attached GAD checklist)

(9) Workplan (See Form 5)

(10) Project Management (not to exceed one page)

The project will be implemented by the Local Government of San Jose through the MHO-Sanitary Office with the Public Employment Service Office and the DOST-MIMAROPA through PSTO-Occidental Mindoro.

A project staff from each office will compose the Project Monitoring Team (PMT) who will oversee the implementation of the project.

Other activities related to organizational development and or capacity building shall be a collaborative effort with LGU San Jose - Public Employment Service Office and Municipal Health Office.

Project management will primarily be the responsibility of the Local Government of San Jose through the MHO - Sanitary Office with the Public Employment Service Office.

Core Project Members

1. DOST-MIMAROPA through Provincial Science and Technology Office
 - a. Provide funds for the project and monitors its utilization
 - b. Monitor implementation of the project
 - c. Facilitate request for training and orientation with DOST-CARAGA and/or DOST-FNRI
2. Local Government Office of San Jose
 - a. Shall entrust the implementation of the project to MHO – Sanitary and PESO
 - b. Shall provide counterparts for the implementation of the project such as funds for the conduct of trainings/seminar/orientation
 - c. Ensure that commitment set forth in the Memorandum of Agreement are complied
 - d. Craft or enforce Local Ordinance on food safety compliance
 - 2.1. MHO - Sanitary Office
 - a. Assists identify participants for the training
 - b. Assist identify beneficiary of the food cart
 - c. Assist DOST-MIMAROPA through PSTO the implementation of the Food Safety Standards and provide reports to PSTO
 - 2.2. Public Employment Service Office
 - a. Conduct pre-selection of beneficiary of the food cart
 - b. Provide recommendation to DOST-MIMAROPA through PSTO the beneficiary of the food cart
 - c. Assist in monitoring the intended outcome of the project

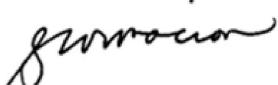
III. OTHER SUPPORTING DOCUMENTS REQUIRED (Please refer to page 2 for the additional necessary documents)

Prepared by:



ANTONIO T. DELOS SANTOS, JR.
Project Technical Assistant I

Noted by:



MARIA ETHELWILDA G. CORONACION
Provincial S&T Director

Approved by:

Digitally signed



by Abilay Ma.
Josefina

DR. MA JOSEFINA P. ABILAY
Regional Director 

Certified funds available:



XAVIER MAC DANIEL A. ORTIZ
Accountant

GAD Checklists 2: For the Project Identification and Design Stages

Note: Put 'X' mark on appropriate box

Element and items/question (col.1)	Done? (col.2)			Score for an item/ element (col.3)
	No (2a)	Partly (2b)	Yes (2c)	
1.0 Involvement of women and men (max score: 2; for each item, 1)				1
1.1 Participation of women and men in beneficiary groups in the identification of the problem (possible scores: 0, 0.5, 1.0)		x		0.5
1.2 Participation of women and men in beneficiary groups in project design (possible scores: 0, 0.5, 1.0)		x		0.5
2.0 Collection of sex-disaggregated data and gender-related information (possible scores: 0, 1.0, 2.0)	x			0
3.0 Conduct of gender analysis and identification of gender issues (max score: 2; for each item, 1)				1.5
3.1 Analysis of gender gaps and inequalities related to gender roles, perspectives and needs, or access to and control of resources (possible scores: 0, 0.5, 1.0)		x		0.5
3.2 Analysis of constraints and opportunities related to women's and men's participation in the project (possible scores: 0, 0.5, 1.0)			x	1
4.0 Gender equality goals, outcomes, and outputs (possible scores: 0, 1.0, 2.0) Does the project have clearly stated gender equality goals, objectives, outcomes or outputs?			x	2
5.0 Matching of strategies with gender issues (possible scores: 0, 1.0, 2.0) Do the strategies and activities match the gender issues and gender equality goals identified?			x	2
6.0 Gender analysis of the likely impacts of the project (max score: 2; for each item, 0.67)				2
6.1 Are women and girl children among the direct or indirect beneficiaries? (possible scores: 0, 0.33, 0.67)			x	0.67
6.2 Has the project considered its long-term impact on women's socioeconomic status and Empowerment? (possible scores: 0, 0.33, 0.67)			x	0.67
6.3 Has the project included strategies for avoiding or minimizing negative impacts on women's status and welfare? (possible scores: 0, 0.33, 0.66)			x	0.66
7.0 Monitoring targets and indicators (possible scores: 0, 1.0, 2.0) Does the project include gender equality targets and indicators to measure gender equality outputs and outcomes?		x		1
8.0 Sex-disaggregated database requirements (possible scores: 0, 1.0, 2.0) Does the project M&E system require the collection of sex-disaggregated data?	x			0
9.0 Resources (max score: 2; for each item, 1)				2
9.1 Is the budget allotted by the project sufficient for gender equality promotion or integration? OR, will the project tap counterpart funds from LGUs/ partners for its GAD efforts? (possible scores: 0, 0.5, 1.0)			x	1
9.2 Does the project have the expertise to promote				

gender equality and women's empowerment? OR, is the project committed to investing project staff time in building capacities within the project to integrate GAD or promote gender equality? (possible scores: 0, 0.5, 1.0)		x	1
10.0 Relationship with the agency's GAD efforts (max score: 2; for each item, 0.67)			1.67
10.1 Will the project build on or strengthen the agency/ PCW/ government's commitment to the empowerment of women? (possible scores: 0, 0.33, 0.67) IF THE AGENCY HAS NO GAD PLAN: Will the project help in formulating the implementing agency's GAD plan?		x	0.67
10.2 Will the project build on the initiatives or actions of other organization in the area? (possible scores: 0, 0.33, 0.67)		x	0.67
10.3 Does the project have an exit plan that will ensure the sustainability of GAD efforts and benefits? (possible scores: 0, 0.33, 0.67)	x		0.33
TOTAL GAD SCORE FOR THE PROJECT IDENTIFICATION AND DESIGN STAGES			13.17

Interpretation of the GAD score

- 0 - 3.9 GAD is invisible in the project (proposal is returned).
- 4.0 - 7.9 Proposed project has promising GAD prospects (proposal earns a "conditional pass," pending identification of gender issues and strategies and activities to address these and inclusion of the sex-disaggregated data in the monitoring and evaluation plan).
- 8.0 - 14.9 Proposed project is gender-sensitive (proposal passes the GAD test)
- 15.0 - 20.0 Proposed project is gender-responsive (proponent is commended).



A – PROJECT WORKPLAN

- (1) Program Title:
(2) Project Title: Setting the Standards of Food Safety Compliant Food Workstation of Street Food Vendors in San Jose, Occidental Mindoro
(3) Project Duration (number of months): 36 months (4) Project Start Date: July 30, 2023 (5) Project End Date: July 30, 2026

(6) OBJECTIVES	(7) TARGET ACTIVITIES	(8) TARGET ACCOMPLISHMENTS (quantify, if possible)	Y1				Y2				Y3					
			Q1	Q2	Q3	Q4	Total	Q1	Q2	Q3	Q4	Total	Q1	Q2	Q3	Q4
1. Provide food cart to selected street vendors	Endorse food cart to selected street vendors	5 units of food cart endorsed		x		1										
2. Provide knowledge and skills on food safety to street food vendors	Conduct series of training and orientation to selected street food vendors	Training and orientation provided to at least 20 street food vendors on food handling, proper hygienic food selling system			x			x	x	x	3					

DOST Form 5
B – EXPECTED OUTPUTS

- (1) Program Title: LOCAL GIA
 (2) Project Title: Setting the Standards of Food Safety Compliant Food Workstation of Street Food Vendors in San Jose, Occidental Mindoro
 (3) Project Duration (number of months): 36 months
 (4) Project Start Date: July 30, 2023
 (5) Project End Date: July 30,2026

(9) EXPECTED OUTPUTS (6Ps)				Y1 Objectively Verifiable Indicators (OVIs)				Y2 Objectively Verifiable Indicators (OVIs)				Y3 Objectively Verifiable Indicators (OVIs)			
	Q1	Q2	Q3	Q4	Total	Q1	Q2	Q3	Q4	Total	Q1	Q2	Q3	Q4	Total
Publications															
Patents/IP															
Products	x			1											
People Services	x	x	2	x	x	x	x	x	x	4					
Places and Partnerships	x	x	x	3	x					1					
Policy															
(10) POTENTIAL IMPACTS (2Is)															
Social Impact	x	x	2	x	x	x	x	x	4	x	x	x	x	x	4
Economic Impact	x	x	2	x	x	x	x	x	4	x	x	x	x	x	4

DOST Form 5
C – RISKS AND ASSUMPTIONS

(1) Program Title: Local Grant in Aid

(2) Project Title: Setting the Standards of Food Safety Compliant Food Workstation of Street Food Vendors in San Jose, Occidental Mindoro

(3) Project Duration (number of months): 36 Months

(4) Project Start Date: July 30, 2023

(5) Project End Date: July 30, 2026

OBJECTIVES	(11) RISKS AND ASSUMPTIONS	(12) ACTION PLAN (use separate sheet if necessary)
Provide 5 units of food cart to selected street vendors	<ul style="list-style-type: none"> Delayed fabrication of food cart by supplier Delayed submission of potential beneficiary of the cart 	<ul style="list-style-type: none"> Constant follow-up with supplier Prompt coordination with LG San Jose
Train food sellers in proper food preparation, food handling, and proper and hygienic food selling system	<ul style="list-style-type: none"> LG San Jose has no allotted budget (for counterpart) Availability of resource person(s) for the training 	<ul style="list-style-type: none"> Discuss with LGU and request to allocate funds for the training Earlier coordination for resource persons from LG and DOST



DEPARTMENT OF SCIENCE AND TECHNOLOGY
Project Line-Item Budget
CY 2023

Program Title : Grant-In-Aid
 Project Title : Setting the Standards of Food Safety Compliant Food Workstation of Street Food Vendors in San Jose, Occidental Mindoro
 Implementing Agency : DOST-MIMAROPA
 Total Duration : 1 year for project implementation/ 1 year for monitoring of outcomes
 Current Duration : 1 year
 Cooperating Agency : Local Government Unit of San Jose, Occidental Mindoro
 Program Leader : DR. MA. JOSEFINA P. ABILAY
 Project Leader : HON. REY C. LADAGA
 Monitoring Agency : DOST-MIMAROPA PSTO-Occ. Mindoro

Year 1	Year 2
DOST-MIMAROPA	LGU - San Jose Counterpart Funding
	LGU - San Jose

I. Personal ServicesDirect Cost

Salaries	90,000.00
Sub-total for PS	P
	- P
	90,000.00

II. Maintenance and Other Operating ExpensesDirect Cost

Traveling Expenses	
Local	80,000.00
Training Expenses	
Traveling Expenses	20,000.00
Supplies and Materials Expenses	5,000.00
Other Professional Services	1,400.00
Printing and Publication Expenses	500.00
Representation Expenses	7,000.00
Supplies and Materials Expenses	
Semi-expendable- Equipment Expenses	15,000.00
Representation Expenses	5,000.00
Rent/Lease Expenses	5,000.00
Sub-Total for MOOE	P
	133,900.00
	P
	15,000.00

III. Equipment Outlay

Other Machinery and Equipment

5 units Food Cart Dimension: 1.2mx0.6mx1.7m, Body: 1.2mx0.6mx0.6m Materials: Stainless sheet (1.2mmx#304) Stainless sheet (1.0mmx#202) Stainless tube (1 1/4" x 1.5 x #304) Stainless tube (1" x 1.0 x #304) 3 pcs. heavy-duty caster wheels with SS shafting (5/16"), non-corrosive roofing (1.4mx1m) Inclusions: 1 unit 3-4 layers glass rack with covers, and sliding doors for opening and closing, and 1 pc. 20L water gallon (blue) with faucet	325,000.00
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5 units Food Cart Dimension: 1.2mx0.6mx1.7m, Body: 1.2mx0.6mx0.6m Materials: Stainless sheet (1.2mmx#304) Stainless sheet (1.0mmx#202) Stainless tube (1 1/4" x 1.5 x #304) Stainless tube (1" x 1.0 x #304) 3 pcs. heavy-duty caster wheels with SS shafting (5/16"), non-corrosive roofing (1.4mx1m) Inclusions: 1 unit 3-4 layers glass rack with covers, and sliding doors for opening and closing, and 1 pc. 20L water gallon (blue) with faucet	325,000.00
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Sub-Total for EO	P
	325,000.00
	P
	105,000.00
	P
	325,000.00

GRAND TOTAL

GRAND TOTAL	P
	458,900.00
	P
	105,000.00
	P
	325,000.00

Prepared by:

HON. REY C. LADAGA
 Municipal Mayor

Approved by:

DR. MA. JOSEFINA P. ABILAY
 Regional Director, DOST-MIMAROPA

Certified Funds Available:

FATIMA C. CASTRONUEVO
 Municipal Accountant, LGU- SAN JOSE

XAVIER MAC DANIEL A. ORTIZ
 Accountant III, DOST-MIMAROPA