

**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**

<b>(1) Program Title:</b> Grants-in-Aid <b>Project Title:</b> Strengthening Food Safety Compliance among Eateries in Romblon, Romblon				
<b>(2) Project Leader/Sex:</b> Hon. Gerard M. Montojo/Male <b>Agency</b> (smallest unit): LGU-Romblon <b>Address/Telephone/Fax/Email</b> (Barangay, Municipality, District, Province, Region): Brgy. Poblacion, Romblon, Romblon/ gard_montojo@yahoo.com				
<b>(3) Cooperating Agency/ies</b> (Name/s and Address/es): LGU-Romblon, Brgy. Poblacion, Romblon, Romblon				
<b>(4) Implementing Agency</b> (Municipality / District / Province / Region) <b>Base Station:</b> Brgy. Poblacion, Romblon, Romblon/MIMAROPA <b>Other Implementation Site (s):</b> None				
<b>(5) Project Duration</b> (number of months): 12 months implementation, 24 months monitoring <b>Project Start Date:</b> February 2023 <b>Project End Date:</b> February 2024				
<b>(6) Total Project Cost:</b> <u>1,407,460.00</u> (indicate Counterpart Funds; use Form 4 for the Line-Item Budget)				
<b>Implementing Agency/ies</b>	<b>PS</b>	<b>MOOE</b>	<b>EO</b>	<b>Total</b>
A. Requested Fund				
<b>GIA</b>		627,460.00	780,000.00	1,407,460.00
B. Counterpart Fund 1				
<b>LGU-Romblon</b>		192,000.00	600,000.00	792,000.00
<b>TOTAL</b>		<b>819,460.00</b>	<b>1,380,000.00</b>	<b>2,199,460.00</b>

**II. PROJECT SUMMARY**

<p><b>(7) Executive Summary</b> (not to exceed 200 words)</p> <p>This project would involve the principles of FEIGS and provide food safety-compliant food warmers cum holders to 10 pre-selected eateries in Romblon. Most of the food holders and warmers of the eateries are either worn out over time or made up of materials like plastic, and aluminum without any covers. Because of this, their operation is no doubt at risk of high contamination. Metals used in the food display and tables could be oxidized and rust in time from exposure to moisture and heat. The wood on the other hand is difficult to clean and maintain and retains moisture which is favorable to most bacteria. When chipped off, wood could contaminate the food and cause choking to consumers. Considering these dilemmas, the design of food warmers cum holders would use food safety-compliant materials which are also suitable to the food offered and could protect the food from environmental hazards. This project would be headed by DOST-MIMAROPA's Food Safety Team composed of members from Romblon State University, and the Romblon Provincial S&amp;T Office (PSTO). Other project stakeholders such as the Municipal Sanitary Office, DOH, and FDA Romblon would also be tapped to provide technical expertise/assistance to conduct the food safety training activities, inspection, and grading as part of the FEIGS methodologies.</p>
<p><b>(8) Introduction</b> (Not to exceed 15 pages)</p> <p><b>Rationale/Significance</b> (Not to exceed 300 words)</p> <p>Public eateries are well accepted by consumers especially by students and the working public as they offer cheap food in a fast and convenient manner. This and the low capital investment encourage more and more people to engage in this kind of business. The municipality of Romblon, as one, became home to numerous eateries owing to its growing population and tourism industry. Of more than 50 registered eateries and restaurants, 10 of them were lined up in the municipality's food court just in front of the port. This area becomes conducive for this industry as it is the center of trade and industry of the municipality. This area also accommodates the ingress and egress of people as it is in front of the port. However, since the area is frequented by people and is facing the sea, food contamination is expectedly high. In contrast, people even from other towns who visit the area still eat from these eateries and seemingly do not pay attention to the risks of unsafe and unclean foods. For the past years, the local government of Romblon has been strengthening its food safety campaign with special consideration on eateries which was usually associated with food-borne diseases such as Diarrhea, Hepatitis, Salmonellosis, Gastrointestinal Parasites, Typhoid Fever, and the like. According to the LGU's local health unit, foods from</p>

eateries become unsafe because food handlers working in eateries do not have mechanisms and discipline to maintain and sustain safe food handling, environmental safety, sanitation, hygiene, clean modalities of food display, proper food service, quality of raw materials, and even proper hand washing. Consequently, foods from eateries are perceived to be a major public health risk. Unless these food handlers comply with food safety, attend training activities about proper food handling, wear personal protective equipment (PPE) during food handling, proper use raw materials, utensils, and equipment, and have knowledge about food grading system, the health of the public would be at stake.

In this light, a food grading system will be adopted for the municipality's eateries. This project would be guided by DOST-CARAGA's Food Establishment Inspection and Grading System (FEIGS). Like all other grading systems, this system aims to reduce the incidence of foodborne diseases by increasing consumer demand for better hygiene standards in dining establishments. While not necessarily mandatory, this grading system usually requires food establishments to publicly display their grades which determine their assessed compliance with food safety standards for consumers to become well-informed and have guided decisions on where to eat. These efforts are complementary to the existing regulatory inspection regimes used by public health agencies and are supportive of the LGU's efforts on food safety, especially for eateries.

### **Objectives** (General and Specific)

The general objective of this project is to strengthen the food safety compliance of the eateries in Romblon and protect consumers from food-borne diseases.

Specifically, it seeks to:

1. conduct training series on food safety, cGMP principles and practices, sanitation code, basic product costing, and financial management to improve the capability of the beneficiary eateries;
2. conduct at least 3 inspections and assessments among the eateries in Romblon, Romblon as part of FEIGS implementation;
3. provide the corresponding grades to the eateries based on the assessment and recommendations of the experts in view of enhancing consumer knowledge and decision-making on where to eat;
4. provide 10 food safety-compliant food warmers cum holders to the top 10 model eateries in Romblon; and
5. strengthen partnerships with project stakeholders.

### **Methodology**

The DOST-MIMAROPA would provide funds for the project. The PSTO-Romblon on the other hand would organize project meetings, orientation, and designation of responsibilities to project team members who would be involved in the project. The project team would be composed of representatives from the LGU-Romblon, Romblon Municipal Tourism Office, RHU-Romblon and Sanitary Office, Romblon State University (as part of the DOST-MIMAROPA Food Safety Team), DOH-Romblon area office, FDA-Romblon field office, and DILG-Romblon field office. The 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 (source: RSTL Palawan). After implementation of FEIGS, the team would then have a vet and selection system to choose the top 10 model eateries. These top ten food eateries should have complied with food safety standards and should have improved grades during implementation of FEIGS. The top 10 eateries that have the highest scores based on the checklist for grading of eateries included in FEIGS manual would become the recipients of the food safety-compliant food warmers cum holders. Meanwhile, the project team would provide recommendations for the layout of the food safety-compliant food warmers cum holders. When the layout of the food safety-compliant food warmers cum holders is agreed upon, the PSTO would work closely with the LGU to tap a local supplier. Chosen beneficiaries will have a contract for the safekeeping and terms of use of the food warmers cum holders. In terms of FEIGS implementation, trainers and the beneficiary-eateries shall be capacitated through training series prior to the formal inspection. The following components are adopted from DOST-CARAGA's FEIGS Manual:

#### **1. Capability Building**

Capability building consists of two main types of training: training for trainers, and training for food handlers. The training guide for trainers consists of the basics of food safety, GMP and HCCP principles and practices, and the Sanitation Code of the Philippines while the training guide for food handlers consists of Basic Food safety/cGMP, PH Sanitation Code, Basic Product Costing, and Basic Financial Management. To gauge knowledge level on the fundamentals of food safety, a pre-test and post-test would be administered to trainees. The sanitary inspectors to be deployed by the Local Government Units shall compose the trainers and inspectors for the grading system while DOST-MIMAROPA and partner agencies shall serve as technical support to the team.

#### **2. Promotion and Advocacy**

Promotion and advocacy would be undertaken throughout the project duration. The strategies would include development of IEC materials and dissemination thru formal presentations during meetings and conferences and the use of the quad media: print, radio, television, and social media.



### 3. Pre-Inspection and Assessment for Baseline Data Gathering

The identified sanitary inspectors of LGUs and the focal representatives of cooperating agencies would participate in the inspection and assessment of participating food establishments and outlets using a Checklist of Requirements. Orientation would be undertaken to ascertain appropriate inspection protocol using an Inspection Protocol Guide designed for the purpose. Consent from the owners of the eateries would be secured prior to inspection and shall be assured of the confidentiality of the results.

### 4. Regulations

A Memorandum of Agreement would be signed by and among the cooperating agencies and partner LGUs for the implementation of the project. Progress reports that contain the results of the assessments (pre and post) and recommendations would also be prepared and submitted to the LGU top management as basis for their decision and policymaking. Other municipalities would also be encouraged to issue an ordinance adopting the FEIGS project in their area of jurisdiction.

### 5. Project Termination and Turn-over of Project Management to LGUs

Mechanisms for Sustainability of the Food Grading System shall be established to provide support for the continued implementation of the system. Once the project is turned over and the LGU starts to implement the system, close communication shall be regularly conducted with the DOST-MIMAROPA through its Romblon provincial office to monitor existing practices which will serve as guide for recommendations for the effective, efficient, and in-lined implementation of FEIGS.

### 6. Inspection and Assessment for Food Grading

The identified sanitary inspectors of LGUs and the focal representatives of cooperating agencies would conduct inspection and assessment of food establishments and outlets using a Checklist of Requirements for grading purposes adopted from DOST-FNRI. Since FNRI's checklist will be used, the DOST-FNRI would be tapped for lecture/training on how to use their Food Inspection checklist. Orientation and training of experts and other members of the team would also be undertaken to ascertain appropriate inspection protocol using an Inspection Protocol Guide designed for the purpose. Three inspections and assessments would be conducted. Two of these are announced and the last inspection cum assessment would be done in surprise to see if food handlers are complying with the food safety protocols even without prior notice of inspection.

### 7. Proposed Design of the Food Safety Compliant Food Warmers Cum Holders:



### 8. The Food Safety Team

Agency
1. DOST-MIMAROPA PSTO Romblon
2. LGU-Romblon
3. Municipal Tourism Office of Romblon
4. RHU-Romblon/Sanitary Office
5. RSU
6. Department of Health (DOH)
7. Department of Interior and Local Government (DILG)
8. Department of Trade and Industry (DTI)

The following checklist would be used in selecting recipients of the food safety compliant food warmers cum holders. Recipients should achieve at least 4/5 conforming scores from the checklist to avail of the intervention.

Checklist of Criteria	Conforming	Not-conforming
1. Duly registered ambulant food vendor with updated registration forms/certificates/documents		
2. Has signified willingness to join the program and participate with all the project activities such as capability trainings, forums, inspections & evaluations (announced & unannounced), posting of letter grades, etc.		
3. With active participation, and with at least 90-100% attendance during all capability trainings, activities, forums, meetings, etc. included in the project		
4. Has signified willingness to implement the recommendations to improve its operation, and to maintain/sustain compliance with food safety standards		
5. Has achieved a letter grade of "A" during the final evaluation and awarding of letter grades.		
<b>Total Scores</b>		

[illegible]

## 11. Sample Action Plan Template

[illegible]

**Expected Outputs (6Ps):**

Publication	At least 1 feature article about the notable accomplishments of the project to encourage other food establishments in upgrading their food-safety compliance.
Patent/Intellectual Property	None
Product	None
People Service	LGU-Romblon staff, Romblon Eateries
Place and Partnership	LGU-Romblon
Policy	Ordinance on implementation of FEIGS

### Potential Outcomes:

1. Conduct at least 1 forum and 3 capability training activities and involve at least 10 participants for each activity
2. Involve at least 20 eateries and food processors in the FEIGS implementation (inspection/assessment, and grading)
3. Deploy at least 5 inspectors and experts to conduct inspections and provide recommendations to the eateries and food processors
4. Showcase 10 model food safety-compliant carts to pre-selected Romblon eateries
5. Conduct at least 1 activity (e.g. launching/ceremony) to award the letter grades to participating eateries based on the criteria, to showcase the letter grades and orient the consumers about them, and to award plaque/certificate of appreciation to relevant stakeholders
6. Conduct at least 1 meeting and accomplish at least 4 reports per quarter

### Potential Impacts (2Is):

## Social Impact

1. cleaner and safer food from eateries
2. increased appreciation of food eateries on implementing food safety in their operations
3. decreased prevalence of food-borne diseases among consumers of eateries by at least 10%

<b>Prevalence rate of food-borne diseases before intervention</b>	<b>Prevalence rate of food-borne diseases after intervention</b>
An average of 10,000 people out of 40,554 or 24.65% of the population per year experience food-borne diseases from eating in the municipality's eateries.	Upon implementing FEIGS among the municipality's eateries, it is expected to reduce the prevalence of food-borne diseases by at least 10%. This would mean a decreased prevalence rate of 14% among consumers of the municipality's eateries.



#### Economic impact

1. increase in the number of confident consumers that would result in more income and economic activities opportunities among food eateries

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

Some of the endeavors related to food and nutrition handled by the proponent are the conduct of capability training activities on basic food safety for food handlers in the municipality. The LGU also conducts regular feeding programs to fight malnutrition among children. These projects and activities were highly appreciated by the beneficiaries. Some of these are already completed successfully and some are conducted on a regular basis (like the feeding program).

#### **Target Beneficiaries:**

The target beneficiaries of the project in terms of the deployment of the food-safety-compliant food holders are the 10 eateries. However, the other eateries that would not receive food holders will benefit from the capability training activities that would be conducted under the project. In terms of the implementation of FEIGS, the beneficiaries would be the consumers from the eateries. The LGU-Romblon would also benefit from the project as it would have an organized system to follow for the inspection and grading of the eateries.

#### **Sustainability Plan** (if applicable):

Monitoring of the project during the implementation will be done by the PSTO. The assigned staff from the PSTO in partnership with the project team will ensure that the assistance provided is utilized to the maximum and that all project deliverables are realized according to schedule. The benefits and impacts of the project will also be recorded, analyzed, and evaluated for policy-making, and future project endeavors that would adopt similar methodologies. Publication of these impacts and the project results will also be considered to encourage other food establishments in upgrading their standards in terms of food safety compliance. Moreover, the passing and approval of the FEIGS resolution to an ordinance will ensure the sustainability of the project, as the LGU will now include inspection and grading system among its regulations on the food industry of the municipality. These initiatives could also be lobbied to get support from the level of RRDIC through appropriating a resolution requesting support from DILG (or from other relevant RLAs/Office) to institutionalize this program of LGUs and have FEIGS integral to their local policies.

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

#### **Risk analysis** (refer to the attached risks and assumptions):


#### **(9) Workplan** (See Form 5)

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


The project will be implemented by the DOST-MIMAROPA through its PSTO-Romblon with close partnership with LGU-Romblon, RSU, DOH, and FDA. The project team will oversee the implementation of the project. The LGU-Romblon, RSU, DOH, and FDA will provide the technical personnel to conduct the training activities involved in FEIGS implementation. The PSTO-Romblon on the other hand will provide another staff to assist and directly oversee all the activities relative to the execution of the project.

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

Prepared by:

  
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DOST-MIMAROPA