

DOST TNA Form 01**APPLICATION FOR TECHNOLOGY NEEDS ASSESSMENT**

Name of Community: LGU-Romblon		
Contact Person: MA. HANNAH ANGELICA M. FONTILAR	Position in the Enterprise: SB Representative on Health, LGU-Romblon	
Office Address: Brgy. Poblacion, Romblon, Romblon	Tel. No.	Fax No.
	E-mail Address:	
Factory Address: Brgy. Poblacion, Romblon, Romblon	Tel. No.	Fax No.
	E-mail Address:	
Website:		

GENERAL AGREEMENTS:

1. The applicant shall, at the earliest opportunity, make available to the DOST Regional Office No. 4B (DOST-MIMAROPA) all information (manuals, procedures, etc.) required to establish the technology status of the selected core business functions and management systems;
2. If DOST-MIMAROPA is not satisfied that all the requirements for business registration are complied with, it shall inform the applicant of the observed deficiencies before starting the assessment;
3. When the required inputs to the assessment are already supplied by the applicant, including Attachment A, the DOST-MIMAROPA will assess the firm through the core business functions and management systems, whichever is applicable, to identify technology needs and verify compliance to standards vis-à-vis existing practices;
4. When the DOST-MIMAROPA has completed the technology assessment, a report will be prepared on the results of the assessment with accompanying recommendations and opportunities for improvement. The report prepared will define the scope of activities, functions, management practices and locations assessed. The applicant shall not claim or

otherwise imply that the report applies to other locations, product or activities not covered by the report;

5. The applicant agrees that the report will not be used until permission has been granted by the DOST-MIMAROPA;
 6. The applicant agrees that the receipt or acknowledgment of the report ends the assessment stage; any technical assistance ensuing from the recommendations of the report will be viewed as a separate project.

UNDERTAKING

I agree to undertake and observe the above General Agreements as stipulated by the Department of Science and Technology Regional Office No. 4B.

MA. HANNAH ANGELICA M. FONTILAR

Signature over Printed Name

SB Representative on Health, LGU-Romblon

Position in the Enterprise

October 3, 2022

Date

Attachment A

Enterprise Profile

Name of Enterprise LGU-Romblon
Production Site/Location Brgy. Poblacion, Romblon, Romblon
Business Permit No. N/A Year Registered N/A
Brief Enterprise Background

Public eateries are well accepted by consumers especially by students and the working public as they offer cheap food in 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 for numerous eateries owing to its growing population and tourism industry. From 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 to the sea, food contamination is expectedly high. In contrast, people even from other towns who visit the area still eats 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 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 trainings about proper food handling, wear personal protective equipment (PPE) during food handling, proper use of raw materials, utensils, 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 food-borne 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.

Year enterprise was established: N/A Initial Capitalization: N/A
Type of Organization: Single proprietorship
 Association
 Partnership
 Corporation
 Profit
 Non-profit
 LGU/bLGU

Enterprise Registration No. N/A Year Registered N/A
Classification according to capital (PhP) Present capitalization N/A

- Micro (less than 1.5 M)
 Small (1.5 – 15 M)
 Medium (15 – 100 M)

Classification according to employment (number of employees)

- Micro (1 – 9)
 Small (10 – 99)
 Medium (100 – 199)

Number of Employees:

Direct Workers	M: _____	F: _____
Production	M: _____	F: _____
Non-production	M: _____	F: _____
Indirect/Contract Workers	M: _____	F: _____
Total	M: _____	F: _____

Business Activity:

- Food processing (please specify commodity) Eateries
 Furniture (please specify commodity)
 Gifts, decors, handicrafts (please specify commodity)
 Metals and engineering (please specify commodity)
 Agriculture/Marine/Aquaculture (please specify commodity)
 Health products and pharmaceuticals (please specify commodity)
 Information and Communications Technology (ICT) products (please specify commodity)
 Others, please specify CEST

1. Specific product or service the enterprise offers its customers:

Local Government of Romblon is the primary implementer of laws, rules, programs, and projects in the municipality of Romblon to include its Brgy. Poblacion.

2. Reasons why assistance is being sought:

The local government is determined to strengthen its food safety compliance in Romblon and protect the consumers from food-borne diseases.

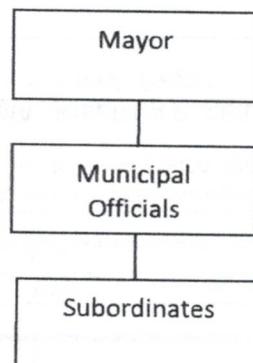
3. Have you consulted any other individual/organization for any assistance?

If Yes, which company/ agency? Please specify the type of assistance sought

Yes, the LGU have consulted various experts from different government and non-government stakeholders for food safety-related initiatives.

If No, why not?

Organizational Structure



Managerial/Manpower

	Capability
Mayor	Acts as the head of the municipality. Assure that all the projects proposed are beneficial to the whole community. Commands designated personnel to specific assignments.
Municipal Officials	Helps the mayor implement ordinances and projects for the municipality. Suggest plans and ideas for the progress of the island municipality.
Subordinates	Ensure that the programs, projects, and activities are properly implemented and sustained. Also, becomes the end-users and beneficiaries themselves.

4. Enterprise's plan for the next 5 years?

The local government is determined to have cleaner and safer food from public eateries for its constituents, especially in eateries that are vulnerable to food contamination. Also, the mayor dreams of having additional establishments like airports, tourism stations, and hubs to provide more employment opportunities, particularly in food businesses for its constituents.

Next 10 years?

The mayor envisions its island becoming one of the renowned tourist attractions of the province, capitalizing on its economic potential and island beauty. Consequently, tourists spend on food which will increase profits for the local community as well as the local government's income for its economic development.

5. Current agreements and alliances undertaken

The local government is currently allied with all the national government agencies and non-government agencies for planning and implementing its programs, projects, and activities

BENCHMARK INFORMATION

▪ Production and Supply Chain

- Raw Material

Raw Material	Source	Unit Cost (₱)	Volume Used/Year
N/A			

- Production

Product	Volume of Production/Year	Unit Cost of Production (₱)	Annual Cost of Production (₱)
N/A			
TOTAL			

- Production Equipment

Type of Equipment	Specifications	Capacity
N/A		

- Problems and Concerns

The local government of Romblon became home to numerous eateries owing to its growing population and tourism industry. Since, the municipality's food court is located in front of the port which is frequented by people and facing the sea, food contamination is expectedly high. Also, people even from other towns who visit the area still eats 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 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.

➤ Production Waste Management System

The identified sanitary inspectors of the LGU and the focal representative of cooperating agencies have participated in the inspection and assessment of participating food establishment and outlets. This includes proper waste management systems as part of the food safety compliance.

➤ Production Plan

The project will focus on the Implementation of FEIGS on eateries. On acquisition of the equipment, production will depend on the food establishment to produce clean and safe food based on the demand of the. The assigned staff from the PSTO in partnership with the project team will ensure that the assistance provided are utilized to the maximum and all project deliverables are realized according to schedule. Benefits and impacts of the project will also be recorded, analyzed, and evaluated for policy making, and future project endeavors that would adapt similar methodologies.

➤ Inventory System

N/A

➤ Maintenance Program

Trainings for food handlers will be provided by the local government sanitary inspector with training guides consists of basic food safety, GMP, HCCP principles and practices, Sanitation Code of the Philippines and proper operation and maintenance of the equipment that will be provided to them. Furthermore, The Mechanisms for Sustainability of the Food Grading System shall be established for the continued implementation. Once the project is turned-over and the LGU starts to implement the system, a close communication shall be regularly conducted with the implementation unit to monitor existing practices.

➤ cGMP/HACCP Activities

GMP and HACCP principles and practices will be used as training guides by local government sanitary inspectors to the selected food establishments for their training such as proper food handling and preparation.

➤ Supplies/Purchasing System

The top 10 eateries who 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.

Start of Savings:	8,333.88	Amount Received:	300,000.00	Balance of Bank:	300,000.00
Month by Month:					
Oct-19	8,333.88	Oct-19	300,000.00	Nov-19	299,666.12
Nov-19	8,333.88	Nov-19	299,666.12	Dec-19	299,332.24
Dec-19	8,333.88	Dec-19	299,332.24	Jan-20	298,998.36
Jan-20	8,333.88	Jan-20	298,998.36	Feb-20	298,664.48
Feb-20	8,333.88	Feb-20	298,664.48	Mar-20	298,330.60
Mar-20	8,333.88	Mar-20	298,330.60	Apr-20	297,996.72
Apr-20	8,333.88	Apr-20	297,996.72	May-20	297,662.84
May-20	8,333.88	May-20	297,662.84	Jun-20	297,328.96
Jun-20	8,333.88	Jun-20	297,328.96	Jul-20	296,995.08
Jul-20	8,333.88	Jul-20	296,995.08	Aug-20	296,661.20
Aug-20	8,333.88	Aug-20	296,661.20	Sep-20	296,327.32
Sep-20	8,333.88	Sep-20	296,327.32	Oct-20	295,993.44
Oct-20	8,333.88	Oct-20	295,993.44	Nov-20	295,669.56
Nov-20	8,333.88	Nov-20	295,669.56	Dec-20	295,335.68
Dec-20	8,333.88	Dec-20	295,335.68	Jan-21	295,001.80
Jan-21	8,333.88	Jan-21	295,001.80	Feb-21	294,667.92
Feb-21	8,333.88	Feb-21	294,667.92	Mar-21	294,334.04
Mar-21	8,333.88	Mar-21	294,334.04	Apr-21	294,000.16
Apr-21	8,333.88	Apr-21	294,000.16	May-21	293,666.28
May-21	8,333.88	May-21	293,666.28	Jun-21	293,332.40
Jun-21	8,333.88	Jun-21	293,332.40	Jul-21	293,008.52
Jul-21	8,333.88	Jul-21	293,008.52	Aug-21	292,674.64
Aug-21	8,333.88	Aug-21	292,674.64	Sep-21	292,340.76
Sep-21	8,333.88	Sep-21	292,340.76	Oct-21	292,006.88
Oct-21	8,333.88	Oct-21	292,006.88	Nov-21	291,672.00
Nov-21	8,333.88	Nov-21	291,672.00	Dec-21	291,338.12
Dec-21	8,333.88	Dec-21	291,338.12	Jan-22	291,004.24
Jan-22	8,333.88	Jan-22	291,004.24	Feb-22	290,670.36
Feb-22	8,333.88	Feb-22	290,670.36	Mar-22	290,336.48
Mar-22	8,333.88	Mar-22	290,336.48	Apr-22	290,002.60
Apr-22	8,333.88	Apr-22	290,002.60	May-22	289,668.72
May-22	8,333.88	May-22	289,668.72	Jun-22	289,334.84
Jun-22	8,333.88	Jun-22	289,334.84	Jul-22	289,000.96
Jul-22	8,333.88	Jul-22	289,000.96	Aug-22	288,667.08
Aug-22	8,333.88	Aug-22	288,667.08	Sep-22	288,333.20
Sep-22	8,333.88	Sep-22	288,333.20	Oct-22	288,009.32
Oct-22	8,333.88	Oct-22	288,009.32	Nov-22	287,675.44
Nov-22	8,333.88	Nov-22	287,675.44	Dec-22	287,341.56
Dec-22	8,333.88	Dec-22	287,341.56	Jan-23	287,007.68
Jan-23	8,333.88	Jan-23	287,007.68	Feb-23	286,673.80
Feb-23	8,333.88	Feb-23	286,673.80	Mar-23	286,349.92
Mar-23	8,333.88	Mar-23	286,349.92	Apr-23	286,006.04
Apr-23	8,333.88	Apr-23	286,006.04	May-23	285,672.16
May-23	8,333.88	May-23	285,672.16	Jun-23	285,348.28
Jun-23	8,333.88	Jun-23	285,348.28	Jul-23	285,014.40
Jul-23	8,333.88	Jul-23	285,014.40	Aug-23	284,680.52
Aug-23	8,333.88	Aug-23	284,680.52	Sep-23	284,346.64
Sep-23	8,333.88	Sep-23	284,346.64	Oct-23	284,012.76
Oct-23	8,333.88	Oct-23	284,012.76	Nov-23	283,678.88
Nov-23	8,333.88	Nov-23	283,678.88	Dec-23	283,344.00
Dec-23	8,333.88	Dec-23	283,344.00	Jan-24	283,010.12
Jan-24	8,333.88	Jan-24	283,010.12	Feb-24	282,676.24
Feb-24	8,333.88	Feb-24	282,676.24	Mar-24	282,342.36
Mar-24	8,333.88	Mar-24	282,342.36	Apr-24	282,008.48
Apr-24	8,333.88	Apr-24	282,008.48	May-24	281,674.60
May-24	8,333.88	May-24	281,674.60	Jun-24	281,340.72
Jun-24	8,333.88	Jun-24	281,340.72	Jul-24	281,006.84
Jul-24	8,333.88	Jul-24	281,006.84	Aug-24	280,672.96
Aug-24	8,333.88	Aug-24	280,672.96	Sep-24	280,349.08
Sep-24	8,333.88	Sep-24	280,349.08	Oct-24	280,015.20
Oct-24	8,333.88	Oct-24	280,015.20	Nov-24	279,681.32
Nov-24	8,333.88	Nov-24	279,681.32	Dec-24	279,347.44
Dec-24	8,333.88	Dec-24	279,347.44	Jan-25	279,013.56
Jan-25	8,333.88	Jan-25	279,013.56	Feb-25	278,679.68
Feb-25	8,333.88	Feb-25	278,679.68	Mar-25	278,345.80
Mar-25	8,333.88	Mar-25	278,345.80	Apr-25	278,011.92
Apr-25	8,333.88	Apr-25	278,011.92	May-25	277,678.04
May-25	8,333.88	May-25	277,678.04	Jun-25	277,344.16
Jun-25	8,333.88	Jun-25	277,344.16	Jul-25	277,010.28
Jul-25	8,333.88	Jul-25	277,010.28	Aug-25	276,676.40
Aug-25	8,333.88	Aug-25	276,676.40	Sep-25	276,342.52
Sep-25	8,333.88	Sep-25	276,342.52	Oct-25	276,008.64
Oct-25	8,333.88	Oct-25	276,008.64	Nov-25	275,674.76
Nov-25	8,333.88	Nov-25	275,674.76	Dec-25	275,340.88
Dec-25	8,333.88	Dec-25	275,340.88	Jan-26	275,007.00
Jan-26	8,333.88	Jan-26	275,007.00	Feb-26	274,673.12
Feb-26	8,333.88	Feb-26	274,673.12	Mar-26	274,340.24
Mar-26	8,333.88	Mar-26	274,340.24	Apr-26	274,006.36
Apr-26	8,333.88	Apr-26	274,006.36	May-26	273,672.48
May-26	8,333.88	May-26	273,672.48	Jun-26	273,340.60
Jun-26	8,333.88	Jun-26	273,340.60	Jul-26	273,006.72
Jul-26	8,333.88	Jul-26	273,006.72	Aug-26	272,672.84
Aug-26	8,333.88	Aug-26	272,672.84	Sep-26	272,340.96
Sep-26	8,333.88	Sep-26	272,340.96	Oct-26	272,007.08
Oct-26	8,333.88	Oct-26	272,007.08	Nov-26	271,673.20
Nov-26	8,333.88	Nov-26	271,673.20	Dec-26	271,340.32
Dec-26	8,333.88	Dec-26	271,340.32	Jan-27	271,007.44
Jan-27	8,333.88	Jan-27	271,007.44	Feb-27	270,673.56
Feb-27	8,333.88	Feb-27	270,673.56	Mar-27	270,340.68
Mar-27	8,333.88	Mar-27	270,340.68	Apr-27	270,007.80
Apr-27	8,333.88	Apr-27	270,007.80	May-27	269,673.92
May-27	8,333.88	May-27	269,673.92	Jun-27	269,341.04
Jun-27	8,333.88	Jun-27	269,341.04	Jul-27	269,008.16
Jul-27	8,333.88	Jul-27	269,008.16	Aug-27	268,675.28
Aug-27	8,333.88	Aug-27	268,675.28	Sep-27	268,342.40
Sep-27	8,333.88	Sep-27	268,342.40	Oct-27	268,009.52
Oct-27	8,333.88	Oct-27	268,009.52	Nov-27	267,675.64
Nov-27	8,333.88	Nov-27	267,675.64	Dec-27	267,342.76
Dec-27	8,333.88	Dec-27	267,342.76	Jan-28	267,009.88
Jan-28	8,333.88	Jan-28	267,009.88	Feb-28	266,676.00
Feb-28	8,333.88	Feb-28	266,676.00	Mar-28	266,343.12
Mar-28	8,333.88	Mar-28	266,343.12	Apr-28	266,010.24
Apr-28	8,333.88	Apr-28	266,010.24	May-28	265,676.36
May-28	8,333.88	May-28	265,676.36	Jun-28	265,343.48
Jun-28	8,333.88	Jun-28	265,343.48	Jul-28	265,010.60
Jul-28	8,333.88	Jul-28	265,010.60	Aug-28	264,676.72
Aug-28	8,333.88	Aug-28	264,676.72	Sep-28	264,343.84
Sep-28	8,333.88	Sep-28	264,343.84	Oct-28	264,010.96
Oct-28	8,333.88	Oct-28	264,010.96	Nov-28	263,677.08
Nov-28	8,333.88	Nov-28	263,677.08	Dec-28	263,344.20
Dec-28	8,333.88	Dec-28	263,344.20	Jan-29	263,011.32
Jan-29	8,333.88	Jan-29	263,011.32	Feb-29	262,677.44
Feb-29	8,333.88	Feb-29	262,677.44	Mar-29	262,344.56
Mar-29	8,333.88	Mar-29	262,344.56	Apr-29	262,011.68
Apr-29	8,333.88	Apr-29	262,011.68	May-29	261,677.80
May-29	8,333.88	May-29	261,677.80	Jun-29	261,344.92
Jun-29	8,333.88	Jun-29	261,344.92	Jul-29	261,012.04
Jul-29	8,333.88	Jul-29	261,012.04	Aug-29	260,678.16
Aug-29	8,333.88	Aug-29	260,678.16	Sep-29	260,345.28
Sep-29	8,333.88	Sep-29	260,345.28	Oct-29	260,012.40
Oct-29	8,333.88	Oct-29	260,012.40	Nov-29	259,678.52
Nov-29	8,333.88	Nov-29	259,678.52	Dec-29	259,345.64
Dec-29	8,333.88	Dec-29	259,345.64	Jan-30	259,012.76
Jan-30	8,333.88	Jan-30	259,012.76	Feb-30	258,678.88
Feb-30	8,333.88	Feb-30	258,678.88	Mar-30	258,345.00
Mar-30	8,333.88	Mar-30	258,345.00	Apr-30	258,012.12
Apr-30	8,333.88	Apr-30	258,012.12	May-30	257,678.24
May-30	8,333.88	May-30	257,678.24	Jun-30	257,345.36
Jun-30	8,333.88	Jun-30	257,345.36	Jul-30	257,012.48
Jul-30	8,333.88	Jul-30	257,012.48	Aug-30	256,678.60
Aug-30	8,333.88	Aug-30	256,678.60	Sep-30	256,345.72
Sep-30	8,333.88	Sep-30	256,345.72	Oct-30	256,012.84
Oct-30	8,333.88	Oct-30	256,012.84	Nov-30	255,678.96
Nov-30	8,333.88	Nov-30	255,678.96	Dec-30	255,346.08
Dec-30	8,333.88	Dec-30	255,346.08	Jan-31	255,013.20
Jan-31	8,333.88	Jan-31	255,013.20	Feb-31	254,679.32
Feb-31	8,333.88	Feb-31	254,679.32	Mar-31	254,346.44
Mar-31	8,333.88	Mar-31	254,346.44	Apr-31	254,013.56
Apr-31	8,333.88	Apr-31	254,013.56	May-31	253,679.68
May-31	8,333.88	May-31	253,679.68	Jun-31	253,346.80
Jun-31	8,333.88	Jun-31	253,346.80	Jul-31	253,013.92
Jul-31	8,333.88	Jul-31	253,013.92	Aug-31	252,679.04
Aug-31	8,333.88	Aug-31	252,679.04	Sep-31	252,346.16
Sep-31	8,333.88	Sep-31	252,346.16	Oct-31	252,013.28
Oct-31	8,333.88	Oct-31	252,013.28	Nov-31	251,679.40
Nov-31	8,333.88	Nov-31	251,679.40	Dec-31	251,346.52
Dec-31	8,333.88	Dec-31	251,3		

■ Human Resources

➤ Hiring and Criteria

The LGU has its own human resource division to handle and manage its human resources.

➤ Incentives to Employees

The LGU has its own human resource division to handle and manage its human resources.

➤ Training and Development

Trainings will be provided by the local government sanitary inspectors to the selected food handles that will focus on food safety and Sanitation Code of the Philippines.

➤ Safety Measures Practiced

Safety measures will be practiced during the production of the food handlers based on the trainings provided by the LGU sanitary inspectors.

➤ Other Employee Welfare

N/A

■ Other Concerns

The local government unit could utilize the GIA assistance to protect public health and well-being of the people. CEST assistance is highly recommended.

Prepared by:


MA. HANNAH ANGELICA M. FONTILAR

SB Representative on Health, LGU-Romblon

Printed Name and Signature of
Owner/Chair/Representative

Validated by:


MARCELINA V. SERVAÑEZ

PSTD, DOST-Romblon

Printed Name and Signature of
PSTD/Cluster Manager

October 3, 2022

Date

October 3, 2022

Date

Department of Science and Technology	Report No.	
	Page No.	
	Audit Date(s)	

TECHNOLOGY NEEDS ASSESSMENT (TNA) REPORT

COMPANY:	LGU-ROMBLON
ADDRESS:	POBLACION, ROMBLON, ROMBLON

SCOPE OF ASSESSMENT

- A. Strategic Directions
 - a. Vision and Mission
 - b. Goals and Objectives
 - c. Strategic Alliances
- B. Management Aspects
- C. Technical Aspects
- D. Marketing Aspects
- E. Financial Aspects

SUMMARY OF ASSESSMENT

BACKGROUND:

Public eateries are well accepted by consumers especially by students and the working public as they offer cheap food in 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 for numerous eateries owing to its growing population and tourism industry. From 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 to the sea, food contamination is expectedly high. In contrast, people even from other towns who visit the area still eats 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 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 trainings about proper food handling, wear personal protective equipment (PPE) during food handling, proper use of raw materials, utensils, equipment, and have knowledge about food grading system, the health of the public would be at stake.

Reported by MARCELINA V. SERVAÑEZ Signature _____ Date _____
 Name of TNA Team Leader Myra M. S.

Attested by JERRY B. MERCADO Signature _____ Date _____
 ARD

Department of Science and Technology	Report No.
	Page No.
	Audit Date(s)

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 food-borne 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.

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 improving grades during implementation of FEIGS. The top 10 eateries who 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 carts. Meanwhile, the project team would provide recommendations for the lay-out of the food cart. When design of the food cart is agreed upon, the PSTO would work closely with the LGU to tap a local fabricator. Chosen beneficiaries will have a contract for the safekeeping and terms of use of the cart. In terms of FEIGS implementation, trainers and the beneficiary-eateries shall be capacitated through trainings prior to the formal inspection.

SUMMARY OF FINDINGS

1. Strategic Direction

a. Vision and mission

Food safety is one of the major goals of the LGU. It aims to strengthen safe, healthy, and sustainable food environment that protect public health on food-borne diseases.

b. Plans and Objectives

The local government is determined to have a cleaner and safer food from eateries for its constituents, especially in eateries that are vulnerable to food

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Name of TNA Team Leader M. V. Servañez

Attested by JERRY B. MERCADO Signature _____ Date _____
ARD

Department of Science and Technology	Report No.
	Page No.
	Audit Date(s)

contamination. Also, the mayor dreams of having additional establishments like airports, tourism stations, and hubs to provide more employment opportunities, particularly in food businesses for its constituents. The mayor also envisions its island becoming one of the renowned tourist attractions of the province, capitalizing on its economic potential and island beauty. Consequently, tourists spend on food which will increase profits for the local community as well as the local government's income for economic development.

c. Strategic alliances and current agreements

The local government is currently allied with all the national government agencies and non-government agencies for planning and implementing its programs, projects, and activities

2. Management Aspect

a. Human resources

The LGU's employed sanitary inspectors and focal representatives of cooperating agencies will be responsible for training, inspection, and assessment of participating food establishments. The food grading system shall be established, and the LGU will implement the system to monitor existing practices as a guide for implementation for effective, efficient, and in-lined implementation of FEIGS.

b. Purchasing

Food safety compliant food warmers cum holders will be provided to the top 10 eateries that gained the highest scores based on the checklist for grading included in FEIGS manual.

c. Work environment

The work environment of participating food establishments will be inspected and assessed by the LGU's sanitary inspectors based on the checklist for grading. Training will be also provided to ensure that the food handlers follow basic food safety and the requirements of the Sanitation Code of the Philippines.

d. Business ethics and social responsibility

The LGU is committed to organizing and facilitating several civic activities to develop and improve the welfare of its people.

e. Occupational health and safety management

The LGU observes occupational health and safety during its operation

Reported by MARCELINA V. SERVAÑEZ Signature _____ Date _____
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Attested by JERRY B. MERCADO Signature _____ Date _____
ARD

Department of Science and Technology	Report No.
	Page No.
	Audit Date(s)

and processes. It has safety kits, and first-aid kits on standby, as well as emergency gear to minimize risks during untoward incidents.

3. Technical Aspect

a. Operational and outsourcing practices

Production system

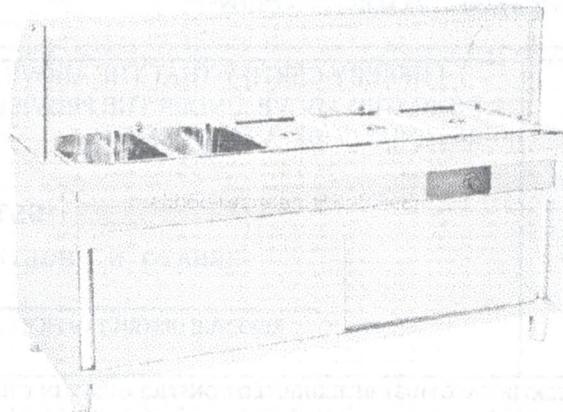
The project will focus on the implementation of FEIGS on eateries. Production will depend on the food establishment and the production requirement based on the demand of customers. The assigned staff from the PSTO in partnership with the project team will ensure that the assistance provided is utilized to the maximum and all project deliverables are realized according to schedule. Benefits and impacts of the project will also be recorded, analyzed, and evaluated for policy making, and future project endeavors that would adapt similar methodologies.

Production planning and control

The passing and approval of the FEIGS resolution to an ordinance will ensure the sustainability of the project, as the LGU will now include an inspection and grading system among its regulations on the food industry of the municipality.

Production layout

This is the proposed design of the food safety compliant food warmers cum holder to ensure cleaner and safer food from eateries.



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Name of TNA Team Leader J. M. S.

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ARD

Department of Science and Technology

Report No.	
Page No.	
Audit Date(s)	



Bain Marie Electric Food Warmer Big Commercial R...

Aluminium. food warmer catering buffet set with light, curved glass showcase food display warmer food warmer set sale glass with cover food warmer for catering buffet set ...

[View product details](#)

P33,333.00

Lazada Philippines

View gallery

Design of proposed food safety compliant food warmers cum.

Work Study/Improvement

Work study and improvement will focus on implementing the established grading system based on FEIGS to monitor existing practices for effective, efficient, and in-lined implementation of FEIGS. Also, passing the FEIGS resolution to an ordinance will include inspection and grading systems among its regulations on the food industry of the municipality.

Equipment management and maintenance

Training on food safety to improve its operation and maintain compliance with food safety standards will be provided by the LGUs. However, maintenance of the equipment will be the counterpart of the food establishment management. The project team will ensure that the assistance provided is utilized to the maximum.

Quality assurance system

N/A

Outsourcing practices

N/A

Reported by MARCELINA V. SERVAÑEZ Signature _____ Date _____
Name of TNA Team Leader 

Attested by JERRY B. MERCADO Signature _____ Date _____
ARD

Department of Science and Technology	Report No.	
	Page No.	
	Audit Date(s)	

b. Product and process performance and improvement

Re-engineering and research development

The LGU will engage in research and development to strengthen food safety and address food-borne diseases. This also will be done in partnership with the LGU-Romblon, DOST-MIMAROPA, and the academe.

Performance measures and results – Process

N/A

Performance measures and results – Product

N/A

Procedures for continuous improvement

N/A

Product quality standards

N/A

c. Environmental management system

Waste management

N/A

4. Marketing Aspect

a. Marketing plan

N/A

b. Market outlets

N/A

c. Promotional activities

N/A

d. Market competitors

N/A

Reported by MARCELINA V. SERVAÑEZ Signature _____ Date _____
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ARD

Department of Science and Technology	Report No.	
	Page No.	
	Audit Date(s)	

5. Finance**a. Cash flow and other related documents**

N/A

b. Source of capital/credit

N/A

c. Accounting system

N/A

CONCLUSIONS:

Based on the interview and ocular inspection, the TNA team concludes the following:

1. The proponent has an organized management that is willing to implement projects under DOST-MIMAROPA'S project on Strengthening Food Safety Compliance among Eateries in Romblon, Romblon. The proposed community could carry additional facility, workforce movement, and new processes.
2. The proponent has good management skills. However, its food safety on eateries still needs further improvement. Training activities and other interventions are needed.
3. The needed intervention applied under CEST would be the establishment of Food Safety Compliance among eateries in Romblon, Romblon.

RECOMMENDATIONS:

The following are recommended by the TNA team:

1. DOST MIMAROPA should extend relevant interventions such as Strengthening Food Safety Compliance among Eateries in Romblon, Romblon.
2. If needed the DOST MIMAROPA should assist the community in training and other necessary interventions.
3. The proponents should submit additional requirements to go with the proposal.

Reported by MARCELINA V. SERVAÑEZ Signature _____ Date _____
Name of TNA Team Leader 

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