

PROJECT PROPOSAL

2023 DOST-GIA FUNDING

REFERENCES

I. PROJECT PROFILE

(1) Project Title:	Strengthening Food Safety Compliance among Eateries in Romblon, Romblon			
(2) Project Leader/Sex:	Hon. Gerard M. Montijo/Male			
Agency:	LGU-Romblon			
Address/Telephone/Fax/Email:	Brgy. Poblacion, Romblon, Romblon			
(3) Cooperating Agency/ies:	LGU-Romblon			
(4) Site/s of Implementation	Base Station: Town proper, Romblon, Romblon, Region-IVB Other Implementation Site (s): None			
(5) Project Duration:	1 year for project implementation 2 years for monitoring of outcomes			
(6) Total Project Cost:	(indicate Counterpart Funds; use Form A for the Line-Item Budget)			
Source of Fund / Site(s) of Implementation	PS	MOOE (\$1012)	R.M.	EO Total
A. GIA		PhP214,972.00	PhP500,000.00	PhP714,972.00
B. LGU-Romblon		PhP165,000.00		PhP165,000.00
TOTAL		PhP379,972.00	PhP500,000.00	PhP879,972.00

II. PROJECT SUMMARY

(7) Rationale (Not to exceed one page)

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.

(8) Project Description (Not to exceed 15 pages)

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 by time or made up of materials like plastic, and aluminum without any covers. Because of this, their operation is in 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, design of food warmers cum holders would use food safety compliant materials which are also suitable to the food offered and have the ability to 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&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 trainings, inspection, and grading as part of the FEIGS methodologies.

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. implement FEIGS with focus on eateries;
2. provide 10 model food safety compliant food warmers cum holders to pre-selected eateries in Romblon;
3. improve capability of eateries through provision of trainings on food safety and cGMP principles and practices; and
4. enhance consumer's knowledge and decision making through the grading system on eateries; and
5. strengthen partnership 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 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. 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 the 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 the basics of food safety and the requirements of the Sanitation Code of the Philippines. To gauge knowledge level on the fundamentals of food safety, a pre-test and post-test was administered to trainees. The sanitary inspectors employed 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 were undertaken throughout the project duration. The strategies 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. Inspection and Assessment for Food Grading

The identified sanitary inspectors of LGUs and the focal representatives of cooperating agencies have participated in the inspection and assessment of participating food establishments and outlets using a Checklist of Requirements. Orientation was undertaken to ascertain appropriate inspection protocol using an Inspection Protocol Guide designed for the purpose. As part of the R & D phase, 12 food establishment owner's consent was secured prior to inspection and shall be assured of the confidentiality of the results.

4. Regulations

A Memorandum of Agreement was signed by and among the cooperating agencies and partner LGUs for the implementation of the project. After the R& D phase a progress report was prepared that contain the results of the assessments and recommendations was submitted to the LGUs as basis for their decision and policymaking. The Provincial LGU of Surigao del Norte and the 9 municipal LGUs of Congressional District I was encouraged to issue an ordinance adopting the FEIGS project in their area of jurisdiction.

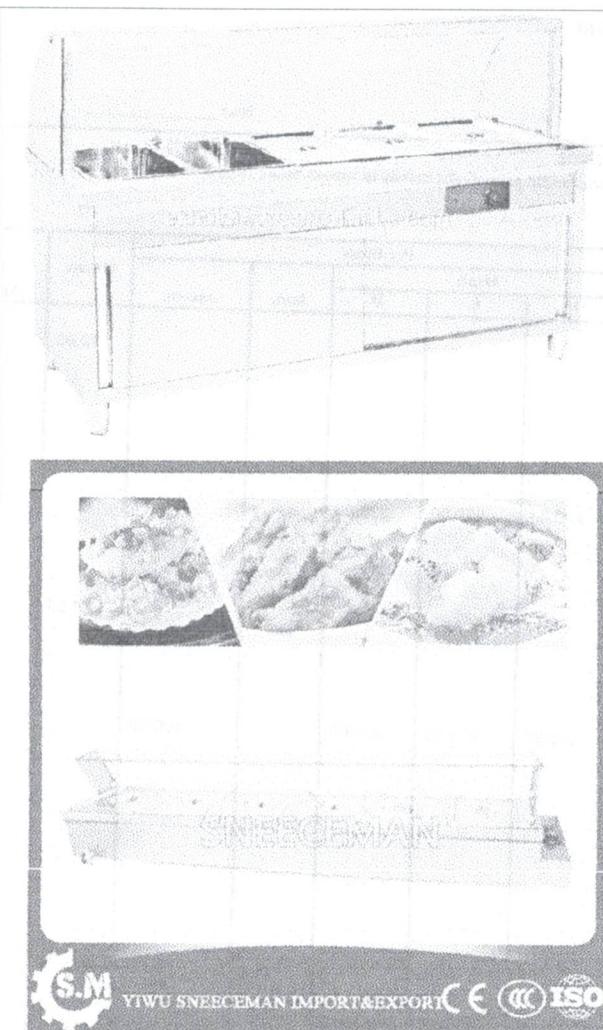
5. Project Termination and Turn-over of Project Management to LGUs

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, a close communication shall be regularly conducted with the implementing unit 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 conducted inspection and assessment of food establishments and outlets using a Checklist of Requirements. Orientation was undertaken to ascertain appropriate inspection protocol using an Inspection Protocol Guide designed for the purpose.

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

**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](#)

₱33,333.00

Lazada Philippines
Free delivery

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)

9. Criteria on selecting recipients

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.		
Total Scores		

10. Sample Food Safety Compliance Checklist

EXPECTED OUTPUTS

Publication	None
Patent/Intellectual Property	None
Product	None
People Service	LGU-Romblon staff Romblon Eateries
Place and Partnership	LGU-Romblon
Policy	Ordinance on implementation of FEIGS

EXPECTED OUTCOMES

1. Involve at least 20 eateries and food processors in the FEIGS implementation
2. Deploy at least 5 inspectors and experts to conduct inspection and provide recommendation to the eateries and food processors
3. Showcase 10 model food safety-compliant carts to pre-selected Romblon eateries
4. Conduct at least 1 forum and 3 capability trainings and involve at least 10 participants for each activity
5. Conduct at least 1 activity to award the letter grades to the eateries and to showcase the letter grades to the consumers
6. Conduct at least 1 meeting and accomplish at least 4 reports per quarter

PERCEIVED IMPACT

Social Impact

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

Economic impact

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

SUSTAINABILITY PLAN

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 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. 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.

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

(9) Workplan (See Form B)

(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 trainings 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. ATTACHMENTS (Please refer to the DOST-GIA Guidelines for the necessary documents.)

Prepared by:

HON. GERARD M. MONTJO
Mayor
LGU-Romblon, Romblon

Approved by:

MARCELINA V. SERVAÑEZ
Provincial S&T Director
DOST Provincial Office Romblon

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

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* annual checklist * involve bony * scale up
* identify flagship restaurant * publication * early gawin

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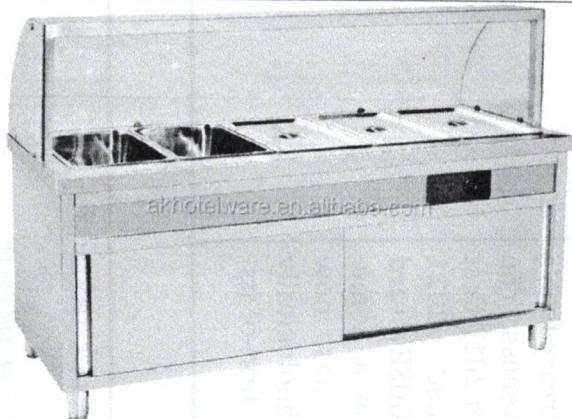
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S.M. YIWU SNEECEMAN IMPORT&EXPORT

View product details
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9. Criteria on selecting recipients

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. Is the food warmer unit made of stainless steel?	Yes	No
2. Does the food warmer unit have a digital temperature control system?	Yes	No
3. Is the food warmer unit equipped with a built-in timer?	Yes	No
4. Does the food warmer unit have a removable and dishwasher-safe food tray?	Yes	No
5. Is the food warmer unit energy-efficient and complies with local regulations?	Yes	No
6. Does the food warmer unit have a clear display window to show the food being served?	Yes	No
7. Is the food warmer unit designed for commercial use?	Yes	No
8. Does the food warmer unit have a sturdy construction and durable materials?	Yes	No
9. Is the food warmer unit easy to clean and maintain?	Yes	No
10. Does the food warmer unit have a secure locking mechanism for food safety?	Yes	No
11. Is the food warmer unit certified by a reputable organization?	Yes	No
12. Does the food warmer unit have a reliable power source and backup power options?	Yes	No
13. Is the food warmer unit designed for use in food service establishments?	Yes	No
14. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
15. Is the food warmer unit designed for use in food service establishments?	Yes	No
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77. Is the food warmer unit designed for use in food service establishments?	Yes	No
78. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
79. Is the food warmer unit designed for use in food service establishments?	Yes	No
80. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
81. Is the food warmer unit designed for use in food service establishments?	Yes	No
82. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
83. Is the food warmer unit designed for use in food service establishments?	Yes	No
84. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
85. Is the food warmer unit designed for use in food service establishments?	Yes	No
86. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
87. Is the food warmer unit designed for use in food service establishments?	Yes	No
88. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
89. Is the food warmer unit designed for use in food service establishments?	Yes	No
90. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
91. Is the food warmer unit designed for use in food service establishments?	Yes	No
92. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
93. Is the food warmer unit designed for use in food service establishments?	Yes	No
94. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
95. Is the food warmer unit designed for use in food service establishments?	Yes	No
96. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
97. Is the food warmer unit designed for use in food service establishments?	Yes	No
98. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No
99. Is the food warmer unit designed for use in food service establishments?	Yes	No
100. Does the food warmer unit have a spacious interior for holding multiple food items?	Yes	No

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.		
Total Scores		

EXPECTED OUTPUTS

Publication	None
Patent/Intellectual Property	None
Product	None
People Service	LGU-Romblon staff Romblon Eateries
Place and Partnership	LGU-Romblon
Policy	Ordinance on implementation of FEIGS

EXPECTED OUTCOMES

1. Involve at least 20 eateries and food processors in the FEIGS implementation
2. Deploy at least 5 inspectors and experts to conduct inspection and provide recommendation to the eateries and food processors
3. Showcase 10 model food safety-compliant carts to pre-selected Romblon eateries
4. Conduct at least 1 forum and 3 capability trainings and involve at least 10 participants for each activity
5. Conduct at least 1 activity to award the letter grades to the eateries and to showcase the letter grades to the consumers
6. Conduct at least 1 meeting and accomplish at least 4 reports per quarter

PERCEIVED IMPACT

Social Impact

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

Economic impact

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

SUSTAINABILITY PLAN

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 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. 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.

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

(9) Workplan (See Form B)

(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 trainings 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. ATTACHMENTS (Please refer to the DOST-GIA Guidelines for the necessary documents.)

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