

A STUDY ON THE EFFECTIVENESS OF THE MANILA HEALTH DEPARTMENT IN IMPLEMENTING PD 856 SEC. 14 TO FOOD ESTABLISHMENTS IN INTRAMUROS, MANILA

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ABSTRACT

It is one of the pivotal roles of the government to ensure food safety and sanitation among its people. Food safety refers to the conditions and practices that preserve the quality of food to prevent contamination. A Food Establishment's Sanitary Permit is a way to prove that there is Food Safety. This study aims to determine the issues encountered by the Manila Health Department in implementing such policy and to describe the process of securing a sanitary permit. In the effort to discover whether the MHD is effective in implementing its policy, the researcher conducted focused interviews among MHD Officials and Samahan ng mga Nagkakaisang Manininda ng Intramuros members & non-members. The study revealed that though the Manila Health Department is doing its best efforts to ensure Food Safety within its jurisdiction, still there are lapses in both parties which result to the hindrance of the effectiveness of the said PD in the locale.

Keywords: *Food Safety, Food Sanitation, Manila Health Department, Samahan ng mga Nagkakaisang Manininda ng Intramuros, Sanitary Permit*

INTRODUCTION

In the 1987 Philippine Constitution, Article II, Sec. 15 Declaration of State Policies, it is the vital role of the government to protect and promote the right to health of the people and instill health consciousness. Food, as one of the basic needs of man, provides the health requirements of a person in order to live. The availability of food on the plate of every Filipino is among the main concerns of the government in achieving food security.

The Philippines has a number of policies being implemented that recognize the pivotal role of improving food production and supply to meet the ever growing demand. However, more than achieving availability and sufficiency of supply, food security is also defined as access to safe and nutritious food (FAO, 2014). Food safety refers to the assurance that food does not cause harm, human health is protected and market access of locally produced foods and food products is facilitated.

Food safety is foremost the responsibility of food business operators and key government agencies. The food business operators, people engaged in the food business including related agents, have the principal responsibility to ensure that food satisfies the requirements of food laws relevant to their activities in the food supply chain and that control systems are in place to prevent, eliminate or reduce risks to consumers.

On the other hand, among the key government agencies with the prime responsibility of ensuring food safety include the Department of Agriculture (DA), the Department of Health (DOH), the Department of Interior and Local Government (DILG) and the Local Government Units (LGUs). The Food Safety Regulation Coordinating Board is created to (a) monitor and coordinate the performance and implementation of the mandates of the DA, the DOH, the DILG and the LGUs in food safety regulation; (b) identify the agency responsible for enforcement based in their legal mandates when jurisdiction over specific areas overlap; (c) coordination crisis management and planning during food safety emergencies; (d) establish the policies and procedures for coordination among agencies involved in food safety; (e) continuously evaluate the effectiveness of enforcement of food safety regulations and research and training programs; (f) regularly submit reports to the Congressional Committees on Health, Agriculture and Food, and Trade and Industry; and (g) accept grants and donations from local and international sources (Section 20) (ap.fftc.agnet.org).

As per Section 26 of Republic Act No. 10611, official controls are established to verify compliance with food laws and regulations and shall be prepared by each agency. Appropriate authorizations shall be developed and issued in the form of a permit, license

and certificate of registration or compliance that would cover establishments, facilities and engaged in production, post harvest handling, processing, packing, holding or producing food for consumption in accordance with the mandated issuances of regulatory agencies issuing such authorizations (Section 28). Regular inspection of food business operators shall be performed by the FSRAs or the control bodies delegated to conduct the activity (Section 29) (ap.fftc.agnet.org).

Review of Related Literature

Food safety remains a critical issue with outbreaks of food-borne illness resulting in substantial costs to individuals, the food industry and the economy (Kaferstein, Motarjemi, & Bettcher, 1997). Mishandling of food plays a significant role in the occurrence of food-borne illness. Improper food handling may be implicated in 97% of all food-borne illness associated with catering outlets (Howes, McEwan, GriYths, & Harris, 1996). Improved food security stems directly from a set of government policies that integrates the food economy into a development strategy that seeks rapid economic growth with improved income distribution (Timmer, Falcon, and Pearson, 1983).

Most Asian governments have paid little attention to formal efforts to define food security as a prelude to government interventions that would be seen as their approach to “food security.” Food security strategies of most countries in East and Southeast Asia have had two basic components, neither of which is specifically linked to any of the standard definitions of food security used by international agencies. By contrast, the Asian countries that have been most successful at providing food security to their citizens have based their strategies on two elements of their domestic food system over which they have some degree of policy control: the sectoral composition of income growth, and food prices (Timmer, 2004).

Routine inspection of restaurants to prevent food-borne disease is mandated by food sanitation codes throughout the United States and is recommended by the Model Standards for Community Health Practice of the US Public Health Service (Irwin, 1989).

According to Lizada (2007) Rapid urbanization, increased demand for convenience food, new processing and handling technologies, immune-compromised and susceptible populations and emerging pathogens, among others, point to the need for an effective national food safety program in the Philippines. It finds that although Philippine legislation and related issuance provide for various aspects of food safety, the absence of a clear statement of national policy on food safety and the numbers of agencies involved have led to overlaps and gaps in the implementation of this program.

According to Cuesta (2007), the relevance of the water and sanitation sectors in the Philippines goes beyond health and nutritional considerations alone. Water and sanitary provision at the community level provides opportunities to strengthen the participation of local government units in decisions affecting their livelihoods.

The continued and increased awareness of the significance of food safety worldwide further emphasized the need for the systematic monitoring of food-borne-disease outbreaks (Archer, 2002).

According to Lizada (2007), the Department of Health (DOH) defines food safety as “the assurance/guarantee that food will not cause harm to the consumers when it is prepared and/or eaten according to its intended use” (DOH, 2006). An effective national food safety program, therefore, instills confidence in the food supply and, in risk terms, may be defined as assurance that the food supply does not pose an unacceptable risk to human health.

Theoretical Framework

Theory of Change

The TOC process hinges upon defining all of the necessary and sufficient conditions required to bring about a given long term outcome. TOC uses backwards mapping requiring planners to think in reverse steps from the long-term goal to the intermediate and then early-term changes that would be required to cause the desired

change. This creates a set of connected outcomes known as a “pathway of change”. A “pathway of change” graphically represents the change process as it is understood by the initiative planners and is the skeleton around which the other elements of the theory are developed.

The TOC approach to planning is designed to encourage very clearly defined outcomes at every step of the change process. Users are required to specify a number of details about the nature of the desired change — including specifics about the target population, the amount of change required to signal success, and the timeframe over which such change is expected to occur. This attention to detail often helps both funders and grantees reassess the feasibility of reaching goals that may have initially been vaguely defined, and in the end, promotes the development of reasonable long-term outcome targets that are acceptable to all parties.

Conceptual Framework

The Theory of Change was used as a tool for gathering the needed data and outcome and served as a skeleton to support this research. This framework shows that change all starts when the government identifies its long term goal with regard to Strengthening the Food Safety Regulatory System in the country and then it can back map to trace that poverty leads to poor hygiene and sanitation. Small- scale food industries arise and became popular among the masses eventually requiring the government to set standards for strict compliance by the food establishments. The Local Government, along with the Manila Health Department can then issue sanitary permits to assure that the small scaled food establishments are not only able to provide food but also ensures that their products are safe for consumption. The National Government can now assume that with these policies in place, the food safety regulatory system in Intramuros has become well-established. A developing indicator of food safety in Intramuros is when the food establishments, specifically some of the Samahan ng mga Nagkakaisang Manininda ng Intramuros (SANAMAI) and non SANAMAI food operators and owners, comply with the regulations set by the Manila Health Department. Constant coordination and cooperation among these food business, the LGU, and the Manila Health Department are key in inculcating food safety as routine practice.

Statement of the Problem

With the Government's aim to strengthen the food safety regulatory system in the country, is the Manila Health Department's Issuance of Sanitary Permits to Food Establishments in Intramuros, Manila effective? Do the food establishments in the locale comply with the Presidential Decree?

Objectives

This research paper aimed to: (1) identify the issues encountered by the Local Government Unit (LGU) in implementing Presidential Decree 856 Sec.14 to food establishments in Intramuros, Manila, (2) describe and analyze each step of the process of securing sanitary permits and determine their hygienic measures in releasing such, and (3) to determine if there is compliance by the food establishments in Intramuros, Manila.

METHOD

Research Design

This study examined and evaluated the programs and policies specifically related to the issuance of sanitary permits enacted by the Manila Health Department and determined its effectiveness in implementing Presidential Decree 856 Sec. 14 to Food Establishments in Intramuros, Manila.

The researcher utilized the qualitative method of research. This method was used to determine the compliance of Food Establishments in Intramuros, Manila with regards to Presidential Decree 856 Sec.14, as well as to identify the issues encountered by the Local Government Unit, along with the Manila Health Department, in implementing the Presidential Decree and in describing and analyzing the procedures and measures of being granted and securing sanitary permits.

A one shot analysis was employed to gather data because there is only a single group of individuals selected for observation over a limited time period. The SANAMAI or the “Samahan ng mga Nagkakaisang Manininda ng Intramuros”, a legitimate organization that protects street vendors along Intramuros, non SANAMAI Members and the Manila Health Department are the focus towards achieving the research’s objectives.

Sampling

Purposive sampling was utilized when the researchers conducted interviews with food establishment owners and operators who were either members of the “Samahan ng mga Nagkakaisang Manininda ng Intramuros” or otherwise. The goal was to determine their compliance and awareness with regards to Presidential Decree 856 Sec. 14.

The researchers also used the Focused Interview Method or the In-depth Interview in gathering data from the Manila Health Department. The explicit objective of the interview was to produce necessary information needed to identify the issues encountered by Manila City Council in implementing the Presidential Decree 856 Sec. 14 among food establishments in Intramuros , Manila and to describe and analyze the indicators for compliance and processes of securing sanitary permits.

The Observation Method was utilized in order to avoid bias and to gather first hand, real-life and real-time information. The researchers observed the daily routine of the Food Establishments as well as the Manila Health Department to see and assess both sides of the story.

Through the use of these methods, the researcher was able to examine and evaluate the data gathered and afterwards draw inferences on the effectiveness of the Manila Health Department in implementing Presidential Decree 856 Sec. 14 among food establishments in Intramuros, Manila. Archival research was also utilized in order to strengthen the validity of the data collected through the interviews.

Data Analysis

After gathering data through in-depth interview with the Manila Health Department, the researchers developed a dendrogram in order to determine the similarity among the concepts in the transcripts. It served as a hierarchical cluster to show relationships between variables collected. After such, a thematic analysis was done followed by data categorization. This helped the researchers move the analysis from broad reading of data towards discovering patterns and developing themes. The thematic analysis is the process of encoding qualitative information. This may be a list of themes, a complex model with themes, indicators, and qualifications that are causally related; or something in between these two forms (Boyatzis, 1998).

RESULTS

In determining as to whether the Manila Health Department's implementation of PD 856 Sec. 14 to Food Establishment is Intramuros, Manila effective, the researcher conducted focused interviews to selected respondents and the results are as follows:

Threats in the Implementation of the Presidential Decree

This study sought to identify the issues encountered by the Manila Health Department in implementing PD 856 Sec. 14 to Food Establishments in Intramuros, Manila and the results revealed that several threats in the implementation have emerged. The researcher found out that these threats can be categorized as to Institutional, Behavioral and Procedural Weaknesses.

Threats in the implementation of the Presidential Decree hinder the Manila Health Department in executing their mandates effectively. Narratives from the respondents have stressed that Institutional Weakness such as insufficiency of manpower and lack of budget are some of the issues within the department.

A respondent mentioned that “With the lack of personnel in our department, we are having a hard time in monitoring the compliance of the food establishments. Next is the insufficiency of the budget coming from the Council, although sanitation is one of the most important issues in the society, it is most likely to be taken for granted. The budget we are receiving is not enough in order to hire additional staffs that would serve as a human capital in our department. Without budget we cannot be able to move on and most of the projects that could have been done for the promotion and benefit of the food establishment cannot be pushed through.”

The government’s lack of budget allotted to the Manila Health Department is a glaring Institutional Weakness as this is a possible reason as to why they cannot hire enough employees. The ratios of the inspectors in the locale are way below the desired ratio of inspectors with the food establishments.

Alexander Aguilan, an inspector from the Manila Health Department said that “One of the issues I personally encountered is the thing called “*awa*” or compassion. Sometimes in inspecting the food establishments, even if we know that there is something wrong instead of reporting it to our chief right away we first talk to them and we give them time to change. We practice leniency and we are always caught in between our bosses and the people”.

These practices can be considered as behavioral weakness because such acts involve his feelings, his relationship with the food establishment owners and operators and his personal discernment toward a given situation. The inspectors themselves are guilty of this practice. The inspectors are being lenient and compassionate to the food establishment owners and operators because they know how difficult it is to comply with the requirements of the Manila Health Department in the issuance of the Sanitary Permit therefore for them, recommending the Food Establishments’ permit for revocation becomes personal and heart breaking. The only bad side of this practice is when the Food Establishment owners and operators become complaisant; the domino effect takes over and leads to the buckler system.

Respondents A and B, both Food Establishment owners and operators have mentioned that “There are always long lines in paying fees and sometimes the release of the needed requirements take a lot of time.” And “Though most of us want to comply with the Manila Health Department, we cannot do so because again of the fact that we can no longer afford for expenses.”

The issues they are facing can be categorized as procedural weakness and is considered one of the main problems of the Food Establishment owners and operators. Procedural weakness can be viewed as the incompetence of the employees working in the department and on how weak they plan and act on the situation. Owners and operators complain about the long lines they must take in order to pay fees along with the long procedures. Also, for them the fees they must pay in order to secure sanitary permits out of their budget. With these issues they are facing, they result to noncompliance.

Knowledge with the Implementation of the Policy

The respondents have mentioned that there are procedures and processes to follow in securing sanitary permits. These pertain to the knowledge of both Manila Health Department and Food Establishment owners/ operators with the Implementation of the PD. The procedures and processes are, First, a mission order has to be issued by the OIC of the MHD to the Sanitary Department, then the lineup of shifting of routine sanitary inspectors to their corresponding zone assignments were given , in this case, in District V, where Intramuros is located. The Food Establishment will then have to present their complete Business and Zoning Permit before the Sanitary Health Department to show that they have duly completed the process of securing permits from the Business Permits and Licensing Office for only after they have accomplished this step, that’s the time that they will be entertained in the Sanitary Health Division. The Food Establishment will then pay for the Sanitary Permit and request for a Sanitary Verification. The Sanitary Verification is a test given by the Sanitary Inspectors to the Food Establishments to check if they are abiding by the rules mandated by the Sanitary Code of the Philippines and the Manila Health Department. The Sanitary Verification includes making sure that the food handlers have their health certificates, that they have desirable facilities, and that to assure that there

are clean and potable water sources for the consumption of the public. After requesting for a Sanitary Verification they must present before the SHD the requirements needed then an appointment for the inspection will be scheduled although sometimes the SHD don't schedule the inspection because they prefer surprised inspection. Surprised inspection was mandated by the Sanitation Code of the Philippines and gives sanitary inspectors Power of Entry to Food Establishments. A thorough inspection and a Water Supply Analysis will then be conducted on the Food Establishment. After the inspection, the Inspector will comment and give recommendations regarding the status of the Food Establishment. The Water Supply Analysis Report is a vital document needed for it will determine as to whether the water is potable or not. After analyzing the inspector's comments and recommendations together with the Water Supply Analysis Report and finding out that the Food Establishment satisfactory passed the inspection, that's the only time the Manila Health Department will issue the Sanitary Permit. Upon finding out that the Food Establishment did not pass the inspection, they will be informed of their insufficiencies and will be given ample time to comply with their deficiencies.

Penalties, Punishments and Revocation

These are the penalties and punishments laid down by the Manila Health Department to the violators of the PD. One answer was - there is a grace period given. A minimum of 7 days and a maximum of 21 days were given in order for the violators to comply. Another answer were minor sanctions of Informing the Manila Health Department regarding the violations committed by the Food Establishment, Suspension of Sanitary Permits and Undergo Health Tests and lastly the major sanctions were the recommendation for revocation of the Food Establishment by the Sanitary Inspector and the Shutdown of the Food Establishment due to non compliance.

There were two different answers given by the respondents regarding the sanctions imposed to them if they fail to abide by the rules of the Manila Health Department.

A respondent said that "If the inspectors see that we do not comply they report us to the Manila Health Department. When the inspector is kind hearted before they report us they inform us of our violation and then we are asked to comply. If by their next visit, they

do not see the change, that's the only time they call the attention of the Manila Health Department." And "If the Intramuros Administration sees that there are violators among us vendors, they call our attention and inform us of the things we need to improve. When they do not see the change that's the time they will call the attention of the Manila Health Department. They will then send inspectors to verify the report. If they confirmed that such violations occur then they will let the vendors undergo Health Test. If the vendors tested positive for a disease that's the only time their Health Certificates will be revoked."

These are the current issues faced by the Manila Health Department on the Issues of Revocation. Health Threats such as: Health Hazards Reported by the consumers and if they do not observe proper hygiene and cleanliness in their surroundings. Also the Inspector's Recommendation was given merit on the grounds that there is no compliance on the part of the Food Establishment and if it did not meet the desired standards of the inspector.

The respondents have mentioned several answers regarding this matter one said that "Our permits can be revoked when our establishments do not meet the desired standard set by the Sanitary Health Department or when our consumers report that they were poisoned or have been ill because of consuming our products."

Another response was, "Since we don't have sanitary permit, the Manila Health Department cannot revoke anything from us. When the Intramuros Administration sees that we do not observe proper hygiene and cleanliness that's the time they will tap the Manila Health Department and then they will revoke the Health Cards of our vendors. If we don't have Health Cards we will not be able to sell. Also if there are reports of dirty food and disease, the Intramuros Administration will call our attention and ask the Manila Health Department to conduct an inspection. If they found out that it is our stall that caused the disease they we will be sanctioned for the revocation of the Health Certificate and worst for the closure of the stall."

DISCUSSION

One of the objectives of this research was to identify the issues encountered by the LGU in implementing the PD within the vicinity of Intramuros. Findings from the interviews revealed that there are threats and hindrances with the implementation of the Manila Health Department of the said Presidential Decree in the locale. One of which is Institutional Weakness- meaning that the threat is rooted in the Department itself. Clear examples of institutional weakness are: Insufficiency of Man Power and Lack of Budget. On the course of the research, it has been made clear that there exist a causal relationship between the two variables. With the Government's lack of allocated budget for the Sanitary Division, the quality of work that should've been carried out from their department seemed mediocre. Though the officials are exerting their best efforts, this remains insufficient to sustain the smooth sailing of their policy within the locale. A study further elaborated that: A budget is a plan, a statement about the future, an instrument of pursuing efficiency and the most operational expression of national policies in the public sector (Wildavsky, 1975). The way public resources are used is a major determinant of the achievement of public policy objectives. Without predictability of resources and the simplification of conditions, implementing policies and delivering services becomes extremely difficult (odi.org, 2004). With the lack of budget, the department is having a hard time in doing its part in the implementation of the PD. In this case, the lack of budget coming from the government resulted in the departments' inability to hire more competent and reliable employees. There is a large gap in the number of inspectors and food establishments in Intramuros. Take note that these inspectors not only prioritizes District V where Intramuros is located but all Food Establishments within the City of Manila. The lack of manpower is a major cause on why there is a delay on carrying out policies and projects. There are limited personnel in the department and the load of work is too much for a single employee to handle.

Another issue that should be taken into consideration would be Behavioral Weakness. Compassion, Leniency and Bunker System are some. This is very evident on the relationship of the inspectors and the food establishment owners and operators. In Psychology there is a well know Theory of Attachment. According to the theory, attachment is the deep and enduring emotional connection established (Bowlby, 1969).

This theory is nearly congruent on the scenario above. The inspectors have admitted that they observe such practices. The inspectors have become personally attached to the food establishment owners and operators because maybe they understand their grievances or, are caught between being compassionate and lenient to their fellowmen or for whatever reason it may serve. The point is that, these connections between parties are weaknesses on the side of the Manila Health Department. Even though there is a strict mandate coming from the bosses, the smooth implementation of the policy lies on the hand of the inspectors and the establishment owners and operators because they are the ones who are physically interacting with one another. If the inspectors tolerate the non compliance of the owners and operators too much and not balance their emotions toward them, then there would be no essence of them doing their job. They should always be objectively in control of the situation.

The last issue would be the Procedural Weakness such as long lines, long procedure and non compliance. This has been the major grievance of the food establishment owners and operators. One factor that might lead to this weakness is the incompetent individuals working on the department. This issue is also related to the first issue which is the lack of budget and manpower. It is a domino effect: when the budget is low, then there would not be enough employees doing the job, with the lack of employees, the work that should've been distributed to other employees are all done by one person. Mediocrity becomes the result of such practices. The respondents have mentioned that with the long lines and the very slow progress of the procedures they result to non compliance. One factor that might be the root of these issues is the attitude of the employees. Employee attitudes are related to different aspects of human life most importantly the job he/she involved in. These attitudes are rooted in the mind of them and come out from the behavior of the employee. Thus to sustain within the competition and to achieve the competitive advantage, it is vital to focus on the attitudes and respective job performance of the employees in a significant manner (Hettiararchchi, 2014). The attitude of the employee reflects on the quality of job he produces and his behavior in the work place.

There are standards to follow in ensuring Food Safety and Sanitation. There is a need for written standards in order for the officials and the food establishment owners and operators to be guided accordingly of their responsibilities and duties as inspectors and proprietor. A standard is a written definition, limit, or rule, approved and monitored for compliance by an authoritative agency or professional or recognized body as a minimum acceptable benchmark (businessdirectory.com). Without these standards there would be no bases of information and guidelines to follow. Another standard are on hand lectures and lessons. These practices are given by the Manila Health Department to food handlers in order for them to be aware of the things they must do. Lectures are as effective as other methods for transmitting information (Bligh) n.d.

The process of the issuance of a sanitary permit is when the mission order from the OIC of the Manila Health Department has been released. Lineup of shifting of routine sanitary inspectors to their corresponding zone assignments will then be given. The Food Establishment Owners and Operators will now have to present their requirements before the Manila Health Department to show that they completed the process of securing sanitary permits. After this step, they are to pay for the Sanitary Fee and will request for a Sanitary Verification. An appointment for the inspection will be schedule though they prefer surprised inspections. A thorough inspection and water supply analysis will then be conducted. After the inspection, the inspector will now give comments and recommendations regarding the status of the food establishments. Results from the Water Supply Analysis and Inspector's comments and recommendations will now be analyzed. If the finding shows that the food establishment satisfactory passed the inspection then they will be entitled of the Sanitary Permit. If not, they will be given ample time to comply with their deficiencies. We have processes and procedure because we need to ensure compliance and continuous improvement (Anderson) n.d.

There are sanctions imposed on the violators of the Presidential Decree. Why are these sanctions in place? These sanctions are in place in order to warn or punish the violators. Also it will serve as a lesson that, next time; it is their responsibility and duty to abide by the Local Government Unit that governs them. Scholars commonly assume that

agencies have a straightforward goal when they punish: agencies penalize to induce compliance with their rules. Penalties aim to curb violations and prevent their reoccurrence (Minzner, 2012).

The last question for this research is on what grounds does the Manila Health Department revoke the permits of the Food Establishments? Health Threats and non compliance are common reasons. On the part of the Samahan ng mga Nagkakaisang Manininda ng Intramuros sector, they are not being revoked of the Sanitary Permits because they do not have such. Only the Health Certificate of the food handlers will be confiscated or suspended if such violations occur, but only upon the recommendation of the Intramuros Administration.

CONCLUSION

In order to determine whether the Manila Health Department is effective in implementing PD 856 Sec. 14 to Food Establishments in Intramuros, Manila, the researchers determined the issues encountered by the Local Government Unit in implementing the Presidential Decree in the locale. Moreover, it described and analyzed each step of the process of securing sanitary permits and determined their hygienic measures in releasing such. Lastly, the research determined if there is compliance in the part of the Food Establishments with the mandate of the Manila Health Department. Unfortunately, during the course of the study it was revealed that the Manila Health Department is not effective in implementing the said Presidential Decree as they face a lot of Department issues. These issues are the hindrances in the smooth sailing of the implementation of the Presidential Decree. Also the archival data that could've been collected from the Manila Health Department were not available. These only implies that their employees are kind of incompetent, not keeping on track of their data base.

Using the qualitative method of research, this study successfully evaluated the effectiveness of the Manila Health Department in carrying out its mandates. Considering that it is the vital role of the government to ensure food safety and sanitation, still this matter is always taken for granted. Though the Manila Health Department is doing its best

efforts in implementing the Presidential Decree, still it is not enough in sustaining its effectiveness in the locale. Moreover, for the implementation of a policy to be effective, both parties should cooperate hand in hand to achieve desirable outcome. Even if the data gathered by the respondent is only limited, still they are firm in asserting that the Manila Health Department has lapses in the implementation of the Presidential Decree and that actions that could've been done for the improvement of the policy can be made possible only if they are determined in achieving their goal.

Interestingly, the study also revealed that there is an autonomous government inside Intramuros which is the Intramuros Administration. The IA protects the interest of the Samahan ng mga Nagkakaisang Manininda ng Intramuros. SANAMAI members are not issued sanitary permits simply because they are considered ambulant vendors but amazingly, can still operate within the confines of the Intramuros Walls. Though they are not entitled of the Sanitary Permit they are given Health Certificates instead. These health certificates are a way to guarantee the consumers that the food handlers in the stalls are free from any contagious disease. Non SANAMAI members are under the governance of the Manila Health Department, meaning they are obliged to abide by the mandates on how to secure a sanitary permit before operating with their businesses.

In order for this study to be more reliable, the researchers encourage future researchers to focus not only on the Manila Health Department's implementation but also on the compliance on the part of the Food Establishment Owners and Operators. Always take into consideration that in order for a policy to be really effective, both parties should give their fair share in order to achieve success. Observation might be a good method to use in order to have real life and real time data. Also it can avoid bias and let the researcher immerse with the situation. Moreover, the future researcher might consider looking for local ordinances regarding the matter. Another interesting yet challenging task might be to compare other city's ordinances or policy in issuing sanitary permits on Manila's mandates. Lastly, the researchers encourage future researchers to further explore this issue because the researcher know for a fact that there is always new knowledge, information and findings that would arise because our society is very dynamic and prone to changes. There is potential to improve on what is ineffective now towards a more positive future.

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